MENÚ

DECANTOS
VINÍCOLA

APPETIZERS

GREEN AGUACHILE $350
Scallop - serrano - onion aioli - cilantro

BAJA CEVICHE $290
Catch of the day - cilantro - avocado - tomato

CATCH OF THE DAY TIRADITO $350
Shiitake - spicy aioli - ponzu

FRESH FARMED OYSTERS $240
Seasonal mignonette - green oil - order of 6 pieces

PANTOMATE $210
Requesón - goat cheese - caper - heirloom tomato - served with bread

BEETROOT SALAD $260
Beet- quark cheese - bok choy

CAESAR STYLE SALAD $220
Romaine lettuce - parmesan cheese - pistachio

CHEESE PLATTER $420
Local cheese - served with bread

COLD CUTS PLATTER $450
Local product

HOT DISHES

HOUSE LAMB $420
Lamb flautas - bacon honey - green sauce - cilantro

DUCK CARNITAS $460
Cilantro salad - guajillo marinade - requeson - served with tortillas

PORK BELLY CONFIT $440
Avocado - cilantro - radishes - served with tortillas

BABY BACK RIBS $600
Hot honey sauce - roasted sweet potato purée - fried kale - 500 gr

RIB EYE $1,180
French fries - demi glace - mushrooms - 500 gr - 35 minute preparation time

FILET MIGNON RISOTTO $580
Shitake - herb salad - gremolata - 25 minute preparation time

CHILPACHOLE FISH $390
Chilpachole - tartar sauce - sautéed vegetables

BAKED OYSTERS $250
Bechamel and bacon - order of 6 pieces

TEMPURA OYSTERS $250
Ponzu - nori - oyster aioli - order of 6 pieces

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PIZZAS

PESTO $380
Mozzarrela cheese - pomodoro sauce - requesón - pesto sauce

MUSHROOM $350
Mozzarrela cheese - bechamel sauce - chive - mushroom

HONOLULU $380
Mozzarella cheese- pomodoro sauce - ham - pineapple

MARGARITA $350
Mozzarella cheese - pomodoro sauce - cherry tomato

PEPPERONI $350
Mozzarella cheese - pomodoro sauce - pepperoni

SEAFOOD PASTOR $380
Mozzarella cheese - pomodoro sauce - fish - cilantro

MIXOLOGY

WHITE SANGRIA $190
Sparkling lemonade - white wine based

RED SANGRIA $190
Sparkling lemonade - red wine based

STRAWBERRY MOJITO $280
Strawberry - mint - white wine based

CUCUMBER MOJITO $280
Cucumber - mint - white wine based

PINK LIMONADE $240
Citrus mix - red fruits syrup - rose wine based

MIMOSA $210
Orange juice - sparkling wine based

TOKAJILLO $275
Espresso shot - tokay method based

DESSERTS

MARBLE BROWNIE $130
Banana frozen mousse - coconut foam - crumble

SWEET CORN FLAN $145
Flan - sweet corn - goat cheese

ICE CREAM ORDER $100
Seasonal ice cream

VANILLA PANNA COTTA $110
Honey - crumble - basil oil

BEVERAGES

SPARKLING WATER 355 ML $65

SPARKLING WATER 750 ML $130

BOTTLED WATER $35

STILL LIMONADE $45

SPARKLING LEMONADE $50

STILL ORANGEADE $45

SPARKLING ORANGEADE $50

SHORT / LONG ESPRESSO $80

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YOUNG WINE

WHITE

VIURA ´23	$390 - GLASS: $100
VERDEJO ´24	$390 - GLASS: $100
PALOMINO ´24	$390 - GLASS: $100
SAUVIGNON B ´24	$390 - GLASS: $100
VIOGNIER ´24	$390 - GLASS $100
CHARDONNAY ´23	$390 - GLASS: $100
CHENIN BLANC ´23	$390 - GLASS: $100
MOSCATEL ´20	$390 - GLASS $100

ROSE

CARIGNAN ROSÉ ´23	$390 - GLASS: $100

YOUNG RED

CARBONIC M ´24	$390 - GLASS: $100

RESERVE WINE

RED WINE BARREL

RED GRENACHE ´23	$490 - GLASS: $150
RED CARIGNAN ´20	$490 - GLASS: $150
CABERNET SAUV ´23	$690 - GLASS: $150
MERLOT ´23	$650 - GLASS: $150
SYRAH ´23	$650 - GLASS: $150
MOURVEDRE ´21	$590 - GLASS: $150
MALBEC ´22	$650 - GLASS: $150
GRACIANO ´21	$590
GRACIANO ´23	$650 - GLASS: $150
TEMPRANILLO ´23	$690 - GLASS: $150
NEBBIOLO ´23	$890 - GLASS: $175
RUBY CABERNET ´23	$890 - GLASS: $175

WORLD CLASSICS

NEW ZEALAND ´21	$490 - GLASS: $150
WHITE MEXICAN ´21	$490 - GLASS: $150
ROSE BLEND ´21	$490 - GLASS: $150
SOUTH AFRICAN ´19	$790 - GLASS: $200
FRENCH BLEND ´19	$790 - GLASS: $200
SPANISH RED ´19	$690 - GLASS: $200
AUSTRALIAN ´19	$790 - GLASS: $200
RED MEXICAN ´19	$790 - GLASS: $200

ROBLE WINE

6 MONTHS IN BARREL

VIURA ´22	$420 - GLASS: $120
FRENCH C ´22	$420 - GLASS: $120
CHENIN BLANC ´22	$470 - GLASS: $140
GRACIANO ´22	$520 - GLASS: $150

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METHODS

CLARETE ´23	$470 - GLASS: $150
OPORTO ´16	$790 - GLASS: $150
AMARONE ´22	$990 - GLASS: $150
TOKAJI ´16	$1,100 - GLASS: $150

SPARLING WINE

WHITE ´22	BOTTLE: $790
ROSE ´21	BOTTLE: $690

PREMIUM WINE

9.81 ROSE BOTTLE: $690

carignan

9.81 RED ´22 BOTTLE: $1,690

Nebbiolo 20% - syrah 40% - tempranillo 40%

THE NEW

THE WORLD`S WORST RED WINE ´22 BOTTLE: $990

cabernet 33% - nebbiolo 33% - syrah 33%

DECANTOS EXPERIENCE

$1,350 PER PERSON

PRIVATE TOUR OF THE PRODUCTION AREA AND UNDERGROUND CELLAR 12 M BELOW GROUND, LED BY WINEMAKER ALONSO GRANADOS.

Groups of 8 or more
Tasting of 5 premium wines
Pairing with gourmet appetizers
Duration 30 - 45 minutes

NOTE:

NO SEPARATE CHECKS
LIMIT OF 3 VOUCHERS PER TABLE

TASTINGS

WHITES $350

4 white wines

YOUNG $350

2 white wines
1 rose wine
1 young red wine

MIXED $420

1 white wine
1 rose wine
2 reserve red wines (oak-aged)

RESERVE $450

4 reserve red wines (oak-aged)

METHODS $500

1 methods wine (clarete)
3 methods wines (digestif)

AROUND THE WORLD $550

1 white wine
1 rose wine
2 classic red wines from around the word (blends)

ROBLE $590

3 white wines
1 roble red wine
(6 months in barrel)

PREMIUM $650

5 premium wines
1 sparkling wine
1 white wine
1 rose wine
2 red wine (barrel)
FOR PARTIES OF 6 PEOPLE OR MORE

¨ALL OUR DISHES ARE FRESHLY PREPARED WITH LOCAL INGREDIENTS, SUBJECT TO AVAILABILITY¨

WE APPRECIATE YOUR PATIENCE.