

BRASANTA /
MENÚ

ESPECIAL *del mes*



TORITOS

*Toritos en salsa de tamarindo
reellenos de vizcaína de pescado,
envueltos en tocino.*

\$190.00

PROMOCIONES

BUFFET A LA CARTA

Todos los domingos de 1 a 8 pm.

El buffet no incluye postres ni bebidas. Aplica restricciones.

\$330.00

• **CORTE + SOPA + BEBIDA**

Todos los días de 2 a 6 pm en la compra de un corte te regalamos una sopa y una copa de vino o una cerveza.

Promoción no acumulable, no aplica para llevar, aplica restricciones.

• **MIÉRCOLES 2X1 EN MIXOLOGÍA Y COCTELERÍA**

Solo para mujeres.

• **2X1 EN CARAJILLOS**

Lunes a sábado de 2 a 6 pm.

• **BOTELLA PARA EL CUMPLEAÑERO**

Si cumples años te regalamos una de nuestras botellas participantes, promoción válida todos los días de 2 a 8 pm.

Botellas participantes: Bacardí, Smirnoff y Centenario Plata. Promoción válida todos los días de 2 a 8 pm con 4 personas consumiendo alimentos de platos fuertes. Promoción no acumulable, aplica restricciones.

• **TRAGOS DOBLES**

2x1 en todos los destilados, todos los días, a todas horas.

Promociones no acumulables



ENTRADAS

Para compartir

Precio
MXN

| | |
|---|--------|
| DEDOS DE QUESO EMPANIZADOS <i>200 g de queso Chihuahua empanizado, con salsa de jitomate.</i> | 170.00 |
| GUACAMOLE CON CHICHARRÓN DE PICAÑA | 170.00 |
| ESQUITES <i>Granos de maíz salteados en mantequilla, con un toque de chile de árbol y epazote.</i> | 135.00 |
| CROQUETAS DE HUAUZONTLES <i>Huauzontles capeados, rellenos de queso de cabra y pimienta sobre salsa de jitomate.</i> | 215.00 |
| QUESO FUNDIDO ESPECIAL <i>Mezcla de 3 quesos (Gouda, Oaxaca y Chihuahua) con un toque de vino blanco. Con chistorra o champiñones.</i> | 185.00 |
| MOLLEJAS <i>Deliciosas mollejas al carbón sobre una cama de champiñones y manzana a la parrilla, acompañadas de mayonesa al chipotle.</i> | 190.00 |
| BROCHETAS DE PICAÑA <i>Dátil y queso de cabra envueltos en láminas de picaña al carbón, sobre una cama de espinacas flameadas al mezcal.</i> | 215.00 |
| ORDEN DE TUÉTANOS <i>Tuétanos cocinados al carbón, servidos con esquites al epazote y trocitos de rib eye.</i> | 265.00 |
| TRILOGÍA DE SOPES <i>Trilogía de sopecitos con frijoles maneados, lechuga, queso panela y decorados con col morada encurtida, acompañados de proteína a elección (rib eye, pastor, arrachera o marlín).</i> | 135.00 |
| QUESO PROVOLONE <i>Provolone a la plancha, acompañado de mermelada de jitomate, reducción de balsámico y pan estilo Melba.</i> | 210.00 |
| COSTILLITAS DE CERDO <i>Cocinadas al carbón y acompañadas de puré de papa de la casa. Salsa de habanero o BBQ.</i> | 230.00 |
| CARPACCIO DE RES <i>Finas rebanadas de filete de res selladas con vinagreta de chimichurri, parmesano, cebolla morada, aceitunas y arúgula, acompañadas con pan de la casa.</i> | 255.00 |
| CARPACCIO DE SANDÍA <i>Láminas de sandía deshidratada, vinagreta de jengibre, queso de cabra, pepino parrillado, acompañado de rebanadas de pan.</i> | 145.00 |
| CARPACCIO DE SALMÓN <i>Láminas de salmón con vinagreta de chimichurri, parmesano, cebolla morada, aceitunas y arúgula, acompañadas con pan de la casa.</i> | 255.00 |



ESPECIALIDADES

Precio
MXN

AGUACHILE DE RIB EYE

200 g de escalopas de rib eye en aguachile negro, acompañado de pepino, cebolla morada y un abanico de aguacate.

\$310.00

PULPO A LAS BRASAS

Pulpo a las brasas en adobo de chile guajillo acompañado de papas cambray o esquites.

\$385.00

COSTILLAR DE RES (500 g)

Horneada y asada al carbón, bañada en una salsa chemita, acompañada de puré de camote encebollado.

\$345.00

CAMARONES BRASANTA

9 camarones (21/25) a las brasas con salsa de chile morita sobre una cama de fideos chinos transparentes salteados con vegetales, mantequilla y especias, decorado con queso provolone rallado.

\$355.00

CHAMORRO DE CERDO

Chamorro entero, horneado, acompañado de salsa de tamarindo a los 3 chiles.

\$295.00

NEW YORK EN SALSA DE TUÉTANO (300 g)

Corte con una salsa de tuétano al vino tinto, con guarnición de papa Dauphine y decorado con hojas verdes.

\$435.00

SALMÓN GLASEADO EN SALSA DE MIEL Y AJO TOSTADO (250 g)

Salmón glaseado sobre una cama de verduras al vapor, acompañado con alcachofa cremosa y papa paja.

\$350.00

FILETE SUPREMO (300 g)

Filete de res sellado a las brasas y terminado al horno, bañado en salsa de vino blanco y un sutil toque de queso de cabra, acompañado de arúgula y jitomate cherry salteado con ajo, cebolla y hierbas finas.

\$390.00

SOPAS Y CALDOS

SOPA DE TORTILLA

Caldillo de jitomate con juliana de tortilla, queso panela, chile pasilla y aguacate.

\$95.00

FRIJOLES CHARROS

Frijoles de la olla mezclado con chorizo, tocino, cebolla, combinación de chiles y chicharrón.

\$95.00

JUGO DE CARNE

Extracción de jugo de filete y costilla con finas hierbas.

\$95.00

ESPECIAL CHARRO

Mezcla de frijoles charros con jugo de carne y trocitos de rib eye.

\$98.00

CREMA DE JITOMATE A LOS TRES CHILES

Crema de jitomate con chile ancho, guajillo, chile negro.

\$98.00

SOPA DE CEBOLLA

Finas láminas de cebolla salteadas en aceite de oliva, hierbas de olor y reducción de vino tinto, acompañada de un crutón de queso parmesano.

\$98.00

CALDO DE CAMARÓN

Tradicional caldo de camarón con la receta de la casa.

\$98.00



FRESCOS

Los alimentos crudos se sirven bajo petición y responsabilidad del cliente.

Precio

MXN

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|--|--------|
| TOSTADA DE CAMARÓN, ATÚN O MARLIN (1 pza) | 135.00 |
| COCTEL DE CAMARÓN <i>Coctel de camarón con pulpo en salsa de jitomate, hinojo, aceite de oliva, pimienta y aguacate.</i> | 215.00 |
| CEVICHE DE PESCADO <i>Ceviche de pescado al cilantro estilo Zihuatanejo.</i> | 175.00 |
| CEVICHE DE MARLIN <i>Marlin ahumado con cebolla morada, habanero, mango y aguacate.</i> | 230.00 |
| AGUACHILE (Rojo, verde o negro), 9 camarones (21/25) | 245.00 |

PASTAS

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|---|--------|
| FETUCCINI AL CHIPOTLE <i>Pasta con crema de chipotle y parmesano, con arrachera o pollo a la parrilla.</i> | 195.00 |
| FETUCCINI GORGONZOLA <i>Pasta con crema de queso Gorgonzola, vino blanco y hierbas finas.</i> | 195.00 |
| LASAGNA AZTECA VEGETARIANA <i>Verduras salteadas en aceite de oliva, mantequilla y hierbas finas, en una salsa italiana, separados por láminas de tortilla frita y gratinados con mezcla de quesos.</i> | 180.00 |

ENSALADAS

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|---|--------|
| ENSALADA CAPRESE <i>Tomate, queso mozzarella, albahaca y pesto.</i> | 148.00 |
| ENSALADA CÉSAR <i>Lechuga orejona con pollo a la parrilla, parmesano, crutones y aderezo César hecho en casa.</i> | 158.00 |
| ENSALADA FRUTAL <i>Mezcla de lechugas, queso de cabra, mango, cebolla morada, fresa, frutos secos y semillas con vinagreta balsámica.</i> | 148.00 |

FLAT BREAD

Pizza artesanal a las brasas.

5 QUESOS

(Parmesano, de cabra, azul, manchego y Oaxaca, manzana verde, arúgula y nuez).

PASTOR

JAMÓN SERRANO CON QUESO DE CABRA

Precio
MXN

185.00

175.00

190.00



TACOS AL CARBÓN (180 g)

Acompañados con un toque de frijoles maneados, cebollas asadas.

| | | | |
|----------------------------|--------|--|--------|
| ARRACHERA (3 pzas) | 190.00 | LORENZAS DE SIRLOIN (2 pzas) | 155.00 |
| RIB EYE (3 pzas) | 210.00 | <i>Tortilla hecha tostada con una cama de frijoles maneados, mezcla de quesos y sirloin.</i> | |
| PICAÑA (3 pzas) | 185.00 | TACO CAMARÓN ESTILO GOBERNADOR (3 pzas) | 230.00 |
| TACOS DE CHAMORRO (3 pzas) | 175.00 | <i>Camarones a las brasas con mezcla de quesos y una cama de frijoles maneados.</i> | |
| | | QUESADILLAS DE MARLIN AHUMADO (3 pzas) | 180.00 |

ENTRE PANES

Acompañados con guarnición a elegir: papas a la francesa, papas de camote o ensalada.

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|---|--------|
| HAMBURGUESA Honey - Bacon | 198.00 |
| HAMBURGUESA de Rib Eye a los 3 quesos (Oaxaca, gouda y panela). | 198.00 |
| HAMBURGUESA de Camarones a la Parrilla | 215.00 |
| HAMBURGUESA vegetariana (Portobello). | 170.00 |
| HAMBURGUESA Morelos (Rib eye y queso provolone). | 235.00 |

BRASANTA



CORTES

Todos los cortes incluyen chiles toreados, cebollas asadas, nopales y una guarnición a elegir.
El gramaje del platillo de la proteína es en crudo. El grado de cocción de cada platillo influye en el peso del producto terminado.

Precio
MXN

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|---|--------|
| ARRACHERA (300 g) | 310.00 |
| ARRACHERA (1 kg - Incluye 2 guarniciones). | 820.00 |
| RIB EYE (300 g) | 395.00 |
| RIB EYE SS (300 g) | 610.00 |
| NEW YORK (350 g) | 395.00 |
| CABRERÍA (300 g) | 395.00 |
| PICAÑA (300 g) | 395.00 |
| PICAÑA (300 g) Macerada en aceite de chile estilo Brasanta. | 395.00 |
| COWBOY (500 g) SS | 995.00 |
| RIB EYE BRASANTA (500 g) Flameado al tequila con mantequilla a las finas hierbas. | 640.00 |
| PORTER HOUSE (1 kg - Incluye 2 guarniciones). | 895.00 |

DEL MAR A LAS BRASAS

SALMÓN A LAS BRASAS (250 g)
Acompañado de alcaparras,
aceitunas negras y cebolla morada.
\$310.00

MEDALLÓN DE ATÚN (200 g)
Sellado a las brasas con una costra de chiles,
acompañado de ensalada fresca
con manzana y queso de cabra.
\$285.00

GUARNICIONES

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|----------------------|-------|----------------------------|-------|
| Espinacas a la crema | 65.00 | Puré de camote encebollado | 70.00 |
| Papas cambray | 65.00 | Papas a la francesa | 70.00 |
| Guacamole | 80.00 | Champiñones al guajillo | 65.00 |
| Papas de camote | 70.00 | Papas saratoga | 65.00 |
| Espárragos | 85.00 | Puré de papa | 65.00 |

BRASANTA

POSTRES

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|--------------------------------------|--------|
| Panacota..... | 90.00 |
| Frutos rojos..... | 115.00 |
| Dulce tentación..... | 120.00 |
| Crepas de cajeta..... | 105.00 |
| Churros con helado | 110.00 |
| Brownie con helado de vainilla | 110.00 |





BEBIDAS

TEQUILA

Precio
Copa

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|-----------------------------|--------|
| CENTENARIO PLATA | 170.00 |
| CENTENARIO REPOSADO | 180.00 |
| 7 LEGUAS BLANCO | 180.00 |
| 1800 REPOSADO | 215.00 |
| 1800 BLANCO | 210.00 |
| 1800 AÑEJO | 245.00 |
| 1800 AÑEJO CRISTALINO | 265.00 |
| DON JULIO 70 | 160.00 |
| DON JULIO AÑEJO | 295.00 |
| DON JULIO REPOSADO CLARO | 255.00 |
| DON JULIO REPOSADO | 195.00 |
| DON JULIO BLANCO | 150.00 |
| HERRADURA REPOSADO | 240.00 |
| TRADICIONAL REPOSADO | 190.00 |
| TRADICIONAL CRISTALINO | 260.00 |
| TRADICIONAL PLATA | 175.00 |
| RESERVA DE LA FAMILIA AÑEJO | 740.00 |
| MAESTRO TEQUILERO HUMITO | 220.00 |
| MAESTRO TEQUILERO BLANCO | 220.00 |
| MAESTRO DOBEL DIAMANTE | 270.00 |
| MAESTRO TEQUILERO AÑEJO | 295.00 |

MEZCAL

| | |
|---------------------------|--------|
| BRASANTA | 165.00 |
| CREYENTE TOBALÁ | 360.00 |
| CREYENTE | 225.00 |
| 400 CONEJOS TOBALÁ | 245.00 |
| 400 CONEJOS REPOSADO | 235.00 |
| 400 CONEJOS JOVEN ESPADÍN | 210.00 |
| BRUXO PECHUGA | 245.00 |
| UNIÓN EL VIEJO | 270.00 |
| UNIÓN JOVEN | 225.00 |

COGNAC

Precio
Copa

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|---------------|--------|
| HENNESSY VSOP | 340.00 |
| MARTELL VS | 270.00 |
| MARTELL VSOP | 340.00 |

RON

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|---------------------------|--------|
| ZACAPA ÁMBAR | 245.00 |
| ZACAPA 23 | 320.00 |
| CAPTAIN MORGAN SPICE GOLD | 170.00 |
| CAPTAIN MORGAN WHITE | 170.00 |
| HAVANA 7 | 195.00 |
| HAVANA 3 | 175.00 |
| MATUSALEM GRAN RESERVA | 210.00 |
| MATUSALEM CLÁSICO | 170.00 |
| MATUSALEM PLATINO | 170.00 |
| APPLETON STATE | 160.00 |
| BACARDI 8 AÑOS | 210.00 |
| BACARDI BLANCO | 150.00 |
| FLOR DE CAÑA 12 AÑOS | 260.00 |
| FLOR DE CAÑA 7 AÑOS | 205.00 |
| MALIBÚ | 165.00 |

BRANDY

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|---------------------|--------|
| TERRY CENTENARIO | 195.00 |
| TORRES X | 195.00 |
| TORRES XX | 345.00 |
| CARLOS I | 325.00 |
| CARDENAL DE MENDOZA | 380.00 |

GIN

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|------------------------|--------|
| BEEFEATER | 210.00 |
| BOMBAY | 220.00 |
| BULLDOG | 220.00 |
| HENDRICK'S | 285.00 |
| TANQUERAY SEVILLA | 265.00 |
| TANQUERAY LONDON | 230.00 |
| TANQUERAY RANGPUR | 235.00 |
| TANQUERAY TEN | 295.00 |
| BOODLES LONDON DRY GIN | 195.00 |
| BOODLES MULBERRY | 220.00 |

Todos los destilados son de 90 ml.



VODKA

| | Precio Copa |
|-------------------|----------------|
| KETEL ONE | 195.00 |
| SMIRNOFF | 165.00 |
| SMIRNOFF X1 | 165.00 |
| ABSOLUT AZUL | 170.00 |
| ABSOLUT MANDARIN | 175.00 |
| ABSOLUT RASPBERRY | 175.00 |
| GREY GOOSE | 260.00 |
| STOLICHNAYA | 195.00 |

WHISKY

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|----------------------------|---------|
| J.W. ETIQUETA ROJA | 195.00 |
| J.W. ETIQUETA NEGRA | 295.00 |
| J.W. ETIQUETA VERDE | 360.00 |
| J.W. ETIQUETA DOUBLE BLACK | 340.00 |
| J.W. ETIQUETA GOLD RESERVE | 850.00 |
| J.W. ETIQUETA AZUL | 1250.00 |
| CHIVAS REGAL 12 | 275.00 |
| BUSHMILLS BLACK BUSH | 295.00 |
| BUCHANAN'S 12 | 270.00 |
| BUCHANAN'S 18 | 540.00 |
| BUCHANAN'S MASTER | 320.00 |
| BUCHANAN'S TWO SOULS | 260.00 |
| OLD PARR | 265.00 |
| GLENFIDDICH 12 AÑOS | 275.00 |
| GLENLIVET FOUNDERS | 285.00 |
| JACK DANIEL'S | 220.00 |
| JACK DANIEL'S HONEY | 225.00 |
| MACALLAN 12 AÑOS | 360.00 |
| WILD TURKEY | 225.00 |
| SINGLETON | 295.00 |
| GLENFIDDICH 15 | 510.00 |

LICOR (2 ONZAS)

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|----------------------|--------|
| BAILEYS | 125.00 |
| LICOR 43 | 125.00 |
| LICOR 43 OROCHATA | 125.00 |
| JÄGERMEISTER | 125.00 |
| SAMBUCA VACCARI NERO | 115.00 |
| ANIS CADENA | 120.00 |
| CHINCHÓN DULCE | 120.00 |
| CHINCHÓN SECO | 120.00 |
| ABSINTH | 130.00 |
| APEROL | 120.00 |

LICOR (2 ONZAS)

| | Precio Copa |
|------------------|----------------|
| CHARTREUSE | 325.00 |
| FRANGELICO | 135.00 |
| FERNET-BRANCA | 130.00 |
| CAMPARI | 130.00 |
| HIPNOTIQ | 135.00 |
| AMARETO DISARONO | 135.00 |
| PACHARAN | 125.00 |
| CIZANO ROSSO | 105.00 |
| KAHLÚA | 115.00 |

VINO POR COPEO (6 ONZAS)

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|-------------------------|--------|
| NOSOTROS LOS MEXICANOS | 95.00 |
| SANTO TOMAS MERLOT | 105.00 |
| MONTENEGRO | 155.00 |
| L.A. CETTO CHENIN BLANC | 95.00 |

VINOS (BOTELLA 750 ML)

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|------------------------------|---------|
| MARÍA TINTO | 1020.00 |
| NOSOTROS LOS MEXICANOS | 445.00 |
| SANTO TOMAS MERLOT | 525.00 |
| SANTO TOMÁS CABERNET | 525.00 |
| INCÓGNITO | 645.00 |
| BALERO | 790.00 |
| BALERO ROSADO | 615.00 |
| LA. CETTO NEBBIOLO | 595.00 |
| LA. CETTO CHENIN BLANC | 450.00 |
| LABERINTO MALBEC | 860.00 |
| CASA MADERO 3V | 860.00 |
| CASA MADERO CHARDONNAY | 595.00 |
| DATUM | 690.00 |
| MONTENEGRO | 645.00 |
| MAGONI ROSE | 980.00 |
| SURCO 2.7 CABERNET SAUVIGNON | 1112.00 |
| SURCO ROJO | 1470.00 |
| PUERTA DE LOBO S. BLANC | 1300.00 |
| PUERTA DE LOBO TINTO ROJO | 1360.00 |

CHAMPAGNE (BOTELLA)

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|------------------------|---------|
| MOET IMPERIAL (750 ml) | 2350.00 |
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COCTEL CLÁSICO

Precio
Copa

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|---|--------|
| APEROL SPRITZ | 135.00 |
| OLD FASHION | 135.00 |
| SANGRÍA | 120.00 |
| CARAJILLO | 170.00 |
| ALFONSO XIII | 125.00 |
| CLERICOT | 125.00 |
| PIÑA COLADA | 125.00 |
| LUCES DE LA HABANA | 125.00 |
| SEX ON THE BEACH | 125.00 |
| BULL | 125.00 |
| NEGRONI | 135.00 |
| MOJITO CLÁSICO | 125.00 |
| MOJITO DE SABORES <i>(Frutos rojos, mango y lichi)</i> | 125.00 |
| CAIPIRINHA | 125.00 |
| CAIPIRINHA DE SABORES | 130.00 |
| MARGARITA | 120.00 |
| MARGARITA DE SABORES | 125.00 |
| BLOODY MARY | 120.00 |

MARTINI

Precio
Copa

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|--------------------|--------|
| ALEXANDER | 145.00 |
| COSMOPOLITAN | 145.00 |
| MARTINI SECO | 145.00 |
| MARTINI EXTRA SECO | 145.00 |
| MARTINI DULCE | 145.00 |
| MANHATTAN | 145.00 |
| TEQUILA ESPRESSO | 145.00 |
| WATERMELON MARTINI | 145.00 |

SHOTS

| | |
|---------------|--------|
| ABC | 155.00 |
| STICKY FINGER | 155.00 |
| BALA DE PLATA | 155.00 |
| BALA DORADA | 155.00 |
| BUFANDA NEGRA | 155.00 |
| BUFANDA AZUL | 155.00 |
| HADA VERDE | 155.00 |
| U2 | 155.00 |

COCTEL MEZCAL

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|-----------|--------|
| MEZCALINA | 130.00 |
| ZAPATA | 130.00 |
| DECEPCIÓN | 130.00 |

CERVEZA

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|-----------------------------|--------|
| NACIONAL | 58.00 |
| STELLA | 75.00 |
| ULTRA | 75.00 |
| VOPPER <i>(Artesanal)</i> | 100.00 |
| HÉRCULES <i>(Artesanal)</i> | 120.00 |

COCTEL GIN

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|--------------------------|--------|
| MANDARINA Y FRUTOS ROJOS | 175.00 |
| LIMÓN | 175.00 |
| CARDAMOMO | 175.00 |
| FRESA | 175.00 |
| PEPINO | 175.00 |
| FRAMBUESA | 175.00 |
| TORONJA Y JENGIBRE | 175.00 |
| ROMERO | 175.00 |
| MARACUYÁ | 175.00 |

SIN ALCOHOL

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|----------------------|-------|
| REFRESCO | 45.00 |
| TOPO CHICO | 60.00 |
| PERRIER | 70.00 |
| CIEL BLUE | 60.00 |
| LIMONADA O NARANJADA | 48.00 |
| BOOST | 80.00 |
| RED BULL | 80.00 |
| CAFÉ AMERICANO | 45.00 |
| CAPUCHINO | 60.00 |
| CAPUCHINO SABORES | 65.00 |
| ESPRESSO | 45.00 |

Por disposición oficial queda prohibida la venta de bebidas alcohólicas mezcladas con energéticos.

www.alcoholinformate.org.mx

BRASANTA /
MENÚ

— English —



PROMOTIONS

BUFFET A LA CARTE

Every Sunday from 1 to 8 pm.

\$330.00

The buffet does not include desserts or drinks. Restrictions apply.

- **CUT + SOUP + BEVERAGE**

Every day from 2 to 6 pm when you buy a cut we gift you a soup and a glass of wine or a beer.

Promotion cannot be accumulated, does not apply to take away, restrictions apply.

- **WEDNESDAY 2X1 IN MIXOLOGY AND COCKTAIL**

Women only.

- **2X1 IN CARAJILLOS**

Monday to Saturday from 2 to 6 pm.

- **BOTTLE FOR THE BIRTHDAY BOY**

If it is your birthday we will give you one of our participating bottles, promotion valid every day from 2 to 8 pm.

Participating bottles: Bacardi, Smirnoff and Centenario Plata. Promotion valid everyday from 2 to 8 pm with 4 people eating main courses. Promotion cannot be accumulated, restrictions apply.

- **DOUBLE DRINKS**

2x1 in all distillates, every day, every hour.

Offer cannot be accumulated with other offers.



STARTERS/ ENTREES

To share

Price

MXN

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|--|--------|
| BREADED CHEESE FINGERS <i>200 g of breaded Chihuahua cheese, with tomato sauce.</i> | 170.00 |
| GUACAMOLE WITH PICANHA CRACKLING | 170.00 |
| ESQUITES <i>Corn kernels sautéed in butter, with a touch of tree chili and epazote.</i> | 135.00 |
| HUAUZONTLE CROQUETTES <i>Battered huauzontle, stuffed with goat cheese and bell pepper over tomato sauce.</i> | 125.00 |
| SPECIAL MELTED CHEESE <i>Mixture of 3 cheeses (Gouda, Oaxaca and Chihuahua) with a touch of white wine. With chistorra or mushrooms.</i> | 185.00 |
| MOLLETS <i>Delicious grilled mollets on a bed of mushrooms and grilled apple, accompanied by chipotle mayonnaise.</i> | 190.00 |
| PICANHA SKEWERS <i>Date and goat cheese wrapped in grilled slices of picanha, on a bed of spinach flamed with mezcal.</i> | 215.00 |
| MARROW ORDER <i>Grilled marrow, served with epazote esquites and bits of rib eye.</i> | 265.00 |
| TRILOGY OF SOPES <i>Sopescitos prepared with a bed of beans, lettuce, panela cheese and decorated with pickled purple cabbage, accompanied by the protein of your choice (pasta, rib eye, hanger steak or marlin).</i> | 135.00 |
| PROVOLONE CHEESE <i>Grilled provolone, accompanied by tomato jam, balsamic reduction and Melba style bread.</i> | 210.00 |
| PORK RIBS <i>Grilled and accompanied by signature mashed potatoes. Habanero or BBQ sauce.</i> | 230.00 |
| BEEF CARPACCIO <i>Thin slices of beef fillet sealed with chimichurri vinaigrette, parmesan, red onion, olives and arugula, accompanied by the house's bread.</i> | 255.00 |
| WATERMELON CARPACCIO <i>Slices of dehydrated watermelon, ginger vinaigrette, goat cheese, grilled cucumber, accompanied by slices of bread.</i> | 145.00 |
| SALMON CARPACCIO <i>Slices of salmon sealed with chimichurri vinaigrette, parmesan, red onion, olives and arugula, accompanied by the house's bread.</i> | 255.00 |



SPECIALITIES

Price
MXN

RIB EYE AGUACHILE

200 g of rib eye escalopes in black aguachile, accompanied by cucumber, red onion and an avocado fan.

\$310.00

GRILLED OCTOPUS

Grilled octopus in guajillo bell pepper marinade accompanied by cambray potatoes or esquites.

\$385.00

BEEF RIB (500g)

Baked and charcoal-grilled, bathed in a chemita sauce, accompanied by mashed sweet potatoes with onions.

\$345.00

BRASANTA SHRIMPS

9 grilled shrimp (21/25) with morita chile sauce on a bed of transparent Chinese noodles sautéed with vegetables, butter and spices, decorated with grated provolone cheese.

\$355.00

PORK SHANK

Whole, baked shank, accompanied by 3 chiles tamarind sauce.

\$295.00

NEW YORK IN MARROW SAUCE (300 g)

A cut with red wine marrow sauce, garnished with Dauphine potatoes and decorated with green leaves.

\$435.00

SALMON GLAZED IN HONEY AND ROASTED GARLIC SAUCE (250 g)

Glazed salmon on a bed of steamed vegetables, accompanied by creamy artichoke and straw potato.

\$350.00

SUPREME FILET (300 g)

Beef filet sealed over the embers and finished in the oven, bathed in white wine sauce and a subtle touch of goat cheese, accompanied by arugula and cherry tomatoes sautéed with garlic, onion and fine herbs.

\$390.00

SOUPS AND BROTHS

TORTILLA SOUP

Tomato broth with julienne of tortilla, panela cheese, pasilla and avocado.

\$95.00

CHARRO BEANS

Pot Beans mixed with chorizo, bacon, onion, combination of peppers and pork rind.

\$95.00

MEAT JUICE

Extraction of juice from fillet and rib with fine herbs.

\$50.00

SPECIAL CHARRO

Mixture of charro beans with meat juice and bits of rib eye.

\$98.00

THREE PEPPERS TOMATO CREAM

Tomato cream with ancho, guajillo, black peppers.

\$98.00

ONION SOUP

Thin slices of onion sautéed in olive oil, herbs and red wine reduction, accompanied by a parmesan cheese crouton.

\$98.00

SHRIMP BROTH

Traditional shrimp broth with the house recipe.

\$98.00



FRESH FOOD

Raw food is served at the request and responsibility of the customer.

Price

MXN

| | |
|---|--------|
| SHRIMP, TUNA OR MARLIN ON FRIED TORTILLA (1 piece) | 135.00 |
| SHRIMP COCKTAIL <i>Shrimp cocktail with octopus in tomato sauce, fennel, olive oil, pepper and avocado.</i> | 215.00 |
| FISH CEVICHE <i>Zihuatanejo style fish ceviche with coriander.</i> | 175.00 |
| MARLIN CEVICHE <i>Smoked marlin with red onion, habanero, mango and avocado.</i> | 230.00 |
| AGUACHILE (Red, green or black), 9 shrimp (21/25). | 245.00 |

PASTAS

| | |
|---|--------|
| FETUCCINI WITH CHIPOTLE <i>Pasta with chipotle and parmesan cream, with hanger steak or grilled chicken.</i> | 195.00 |
| GORGONZOLA FETUCCINI <i>Pasta with Gorgonzola cream cheese, white wine and fine herbs.</i> | 195.00 |
| VEGETARIAN AZTEC LASAGNA <i>Vegetables sautéed in olive oil, butter and fine herbs, in an Italian sauce, separated by fried tortilla slices and gratinated with cheese mixture.</i> | 180.00 |

SALADS

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|---|--------|
| CAPRESE SALAD <i>Tomato, mozzarella cheese, basil and pesto.</i> | 148.00 |
| CEASAR SALAD <i>Lettuce with grilled chicken, parmesan, croutons and homemade Caesar dressing.</i> | 158.00 |
| FRUIT SALAD <i>Mix of lettuce, goat cheese, mango, red onion, strawberry, nuts and seeds with balsamic vinaigrette.</i> | 148.00 |



FLAT BREAD

Artisan grilled pizza

Precio
MXN

5 CHEESES (*Parmesan, goat's milk cheese, blue cheese, Manchego cheese and Oaxaca cheese, green apple, arugula and nut*)

185.00

PASTOR

175.00

SERRANO HAM WITH GOAT CHEESE

190.00



CHARCOAL GRILL TACOS (180 g)

Served with a touch of refried beans, roasted onions and guacamole

HANGER STEAK (3 pcs)

190.00

RIB EYE (3 pcs)

210.00

RUMP CAP (PICANHA) (3 pcs)

185.00

BEEF/PORK SHANK TACOS (3 pcs)

175.00

LORENZAS DE SIRLOIN (2 pzas)

Tortilla hecha tostada con una cama de frijoles maneados, mezcla de quesos y sirloin.

155.00

CAMARÓN ESTILO GOBERNADOR (3 pzas)

Camarones a las brasas con mezcla de quesos y una cama de frijoles maneados.

230.00

QUESADILLAS DE MARLIN AHUMADO (3 pzas)

180.00

BETWEEN BREADS

Served with your choice of garnish: French fries, sweet potato or salad

HONEY BURGER - BACON

198.00

RIB EYE BURGER WITH 3 CHEESES (*Oaxaca, gouda and panela*)

198.00

GRILLED SHRIMP BURGER

215.00

VEGETARIAN BURGER (*Portobello*)

170.00

MORELOS BURGER (*Rib eye and provolone cheese*)

235.00

BRASANTA



MEAT CUTS

All cuts include toreado peppers, roasted onions, nopales and a side dish of your choice.
The weight of the protein dish is raw. The degree of cooking of each dish influences the weight of the finished product.

Price
MXN

| | |
|---|--------|
| HANGER STEAK (300 g) | 310.00 |
| HANGER STEAK (1 kg - Includes 2 garrisons) | 820.00 |
| RIB EYE (300 g) | 395.00 |
| RIB EYE SS (300 g) | 610.00 |
| NEW YORK (350 g) | 395.00 |
| BEEF GOAT (300 g) | 395.00 |
| RUMP CAP (PICANHA) (300 g) | 395.00 |
| RUMP CAP (PICANHA) (300 g) <i>Macerated in Brasanta style chili oil.</i> | 395.00 |
| COWBOY (500 g) | 995.00 |
| RIB EYE BRASANTA (500 g) <i>Flamed with tequila and butter to the fine herbs.</i> | 640.00 |
| PORTER HOUSE (1 kg - Includes 2 garrisons) | 895.00 |

FROM THE SEA TO THE EMBERS

GRILLED SALMON (250 g)

*Served with capers,
black olives and red onions..*

\$310.00

TUNA MEDALLION (200 g)

*Sealed with a chili crust,
accompanied by fresh salad with apple
and goat cheese.*

\$285.00

GUARNISHES

| | |
|---------------------------------|-------|
| Creamed spinach | 65.00 |
| Cambray potatoes | 65.00 |
| Guacamole | 78.00 |
| Sweet Potato | 70.00 |
| Asparagus | 85.00 |
| Mashed sweet potato with onions | 70.00 |
| French fries | 70.00 |
| Guajillo mushrooms | 65.00 |
| Saratoga Potatoes | 65.00 |
| Mashed potatoes | 65.00 |

DESSERTS

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|-----------------------------------|--------|
| Panacota | 90.00 |
| Red fruits | 115.00 |
| Sweet temptation | 120.00 |
| Cajeta crepes | 105.00 |
| Churros with ice cream | 110.00 |
| Brownie with vanilla ice cream | 110.00 |

BEVERAGES

TEQUILA

Precio
Copa

| | |
|-----------------------------|--------|
| CENTENARIO PLATA | 170.00 |
| CENTENARIO REPOSADO | 180.00 |
| 7 LEGUAS BLANCO | 180.00 |
| 1800 REPOSADO | 215.00 |
| 1800 BLANCO | 210.00 |
| 1800 AÑEJO | 245.00 |
| 1800 AÑEJO CRISTALINO | 265.00 |
| DON JULIO 70 | 160.00 |
| DON JULIO AÑEJO | 295.00 |
| DON JULIO REPOSADO CLARO | 255.00 |
| DON JULIO REPOSADO | 195.00 |
| DON JULIO BLANCO | 150.00 |
| HERRADURA REPOSADO | 240.00 |
| TRADICIONAL REPOSADO | 190.00 |
| TRADICIONAL CRISTALINO | 260.00 |
| TRADICIONAL PLATA | 175.00 |
| RESERVA DE LA FAMILIA AÑEJO | 740.00 |
| MAESTRO TEQUILERO HUMITO | 220.00 |
| MAESTRO TEQUILERO BLANCO | 220.00 |
| MAESTRO DOBEL DIAMANTE | 270.00 |
| MAESTRO TEQUILERO AÑEJO | 295.00 |

MEZCAL

| | |
|---------------------------|--------|
| BRASANTA | 165.00 |
| CREYENTE TOBALÁ | 360.00 |
| CREYENTE | 225.00 |
| 400 CONEJOS TOBALÁ | 245.00 |
| 400 CONEJOS REPOSADO | 235.00 |
| 400 CONEJOS JOVEN ESPADÍN | 210.00 |
| BRUXO PECHUGA | 245.00 |
| UNIÓN EL VIEJO | 270.00 |
| UNIÓN JOVEN | 225.00 |

COGNAC

Precio
Copa

| | |
|---------------|--------|
| HENNESSY VSOP | 340.00 |
| MARTELL VS | 270.00 |
| MARTELL VSOP | 340.00 |

RUM

| | |
|---------------------------|--------|
| ZACAPA ÁMBAR | 245.00 |
| ZACAPA 23 | 320.00 |
| CAPTAIN MORGAN SPICE GOLD | 170.00 |
| CAPTAIN MORGAN WHITE | 170.00 |
| HAVANA 7 | 195.00 |
| HAVANA 3 | 175.00 |
| MATUSALEM GRAN RESERVA | 210.00 |
| MATUSALEM CLÁSICO | 170.00 |
| MATUSALEM PLATINO | 170.00 |
| APPLETON STATE | 160.00 |
| BACARDI 8 AÑOS | 210.00 |
| BACARDI BLANCO | 150.00 |
| FLOR DE CAÑA 12 AÑOS | 260.00 |
| FLOR DE CAÑA 7 AÑOS | 205.00 |
| MALIBÚ | 165.00 |

BRANDY

| | |
|---------------------|--------|
| TERRY CENTENARIO | 195.00 |
| TORRES X | 195.00 |
| TORRES XX | 345.00 |
| CARLOS I | 325.00 |
| CARDENAL DE MENDOZA | 380.00 |

GIN

| | |
|------------------------|--------|
| BEEFEATER | 210.00 |
| BOMBAY | 220.00 |
| BULLDOG | 220.00 |
| HENDRICK'S | 285.00 |
| TANQUERAY SEVILLA | 265.00 |
| TANQUERAY LONDON | 230.00 |
| TANQUERAY RANGPUR | 235.00 |
| TANQUERAY TEN | 295.00 |
| BOODLES LONDON DRY GIN | 195.00 |
| BOODLES MULBERRY | 220.00 |

All distillates are 90ml



VODKA

| | Precio Copa |
|-------------------|----------------|
| KETEL ONE | 195.00 |
| SMIRNOFF | 165.00 |
| SMIRNOFF X1 | 165.00 |
| ABSOLUT AZUL | 170.00 |
| ABSOLUT MANDARIN | 175.00 |
| ABSOLUT RASPBERRY | 175.00 |
| GREY GOOSE | 260.00 |
| STOLICHNAYA | 195.00 |

WHISKY

| | |
|----------------------------|---------|
| J.W. ETIQUETA ROJA | 195.00 |
| J.W. ETIQUETA NEGRA | 295.00 |
| J.W. ETIQUETA VERDE | 360.00 |
| J.W. ETIQUETA DOUBLE BLACK | 340.00 |
| J.W. ETIQUETA GOLD RESERVE | 850.00 |
| J.W. ETIQUETA AZUL | 1250.00 |
| CHIVAS REGAL 12 | 275.00 |
| BUSHMILLS BLACK BUSH | 295.00 |
| BUCHANAN'S 12 | 270.00 |
| BUCHANAN'S 18 | 540.00 |
| BUCHANAN'S MASTER | 320.00 |
| BUCHANAN'S TWO SOULS | 260.00 |
| OLD PARR | 265.00 |
| GLENFIDDICH 12 AÑOS | 275.00 |
| GLENLIVET FOUNDERS | 285.00 |
| JACK DANIEL'S | 220.00 |
| JACK DANIEL'S HONEY | 225.00 |
| MACALLAN 12 AÑOS | 360.00 |
| WILD TURKEY | 225.00 |
| SINGLETON | 295.00 |
| GLENFIDDICH 15 | 510.00 |

LIQUOR (2 OUNCES)

| | |
|----------------------|--------|
| BAILEYS | 125.00 |
| LICOR 43 | 125.00 |
| LICOR 43 OROCHATA | 125.00 |
| JÄGERMEISTER | 125.00 |
| SAMBUCA VACCARI NERO | 115.00 |
| ANIS CADENA | 120.00 |
| CHINCHÓN DULCE | 120.00 |
| CHINCHÓN SECO | 120.00 |
| ABSINTH | 130.00 |
| APEROL | 120.00 |

LIQUOR (2 OUNCES)

| | Precio Copa |
|------------------|----------------|
| CHARTREUSE | 325.00 |
| FRANGELICO | 135.00 |
| FERNET-BRANCA | 130.00 |
| CAMPARI | 130.00 |
| HIPNOTIQ | 135.00 |
| AMARETO DISARONO | 135.00 |
| PACHARAN | 125.00 |
| CIZANO ROSSO | 105.00 |
| KAHLÚA | 115.00 |

WINES (6 OUNCES GLASS)

| | |
|-------------------------|--------|
| NOSOTROS LOS MEXICANOS | 95.00 |
| SANTO TOMAS MERLOT | 105.00 |
| MONTENEGRO | 155.00 |
| L.A. CETTO CHENIN BLANC | 95.00 |

WINES (750ML BOTTLE)

| | |
|------------------------------|---------|
| MARÍA TINTO | 1020.00 |
| NOSOTROS LOS MEXICANOS | 445.00 |
| SANTO TOMAS MERLOT | 525.00 |
| SANTO TOMÁS CABERNET | 525.00 |
| INCÓGNITO | 645.00 |
| BALERO | 790.00 |
| BALERO ROSADO | 615.00 |
| L.A. CETTO NEBBIOLO | 595.00 |
| L.A. CETTO CHENIN BLANC | 450.00 |
| LABERINTO MALBEC | 860.00 |
| CASA MADERO 3V | 860.00 |
| CASA MADERO CHARDONNAY | 595.00 |
| DATUM | 690.00 |
| MONTENEGRO | 645.00 |
| MAGONI ROSE | 980.00 |
| SURCO 2.7 CABERNET SAUVIGNON | 1112.00 |
| SURCO ROJO | 1470.00 |
| PUERTA DE LOBO S. BLANC | 1300.00 |
| PUERTA DE LOBO TINTO ROJO | 1360.00 |

CHAMPAGNE (BOTTLE)

| | |
|------------------------|---------|
| MOET IMPERIAL (750 ml) | 2350.00 |
|------------------------|---------|



CLASSIC COCKTAIL

Precio
Copa

| | |
|---|--------|
| APEROL SPRITZ | 135.00 |
| OLD FASHION | 135.00 |
| SANGRÍA | 120.00 |
| CARAJILLO | 170.00 |
| ALFONSO XIII | 125.00 |
| CLERICOT | 125.00 |
| PIÑA COLADA | 125.00 |
| LUCE DE LA HABANA | 125.00 |
| SEX ON THE BEACH | 125.00 |
| BULL | 125.00 |
| NEGRONI | 135.00 |
| MOJITO CLÁSICO | 125.00 |
| MOJITO DE SABORES <i>(Frutos rojos, mango y lichi)</i> | 125.00 |
| CAIPIRINHA | 125.00 |
| CAIPIRINHA DE SABORES | 130.00 |
| MARGARITA | 120.00 |
| MARGARITA DE SABORES | 125.00 |
| BLOODY MARY | 120.00 |

MARTINI

Precio
Copa

| | |
|--------------------|--------|
| ALEXANDER | 145.00 |
| COSMOPOLITAN | 145.00 |
| MARTINI SECO | 145.00 |
| MARTINI EXTRA SECO | 145.00 |
| MARTINI DULCE | 145.00 |
| MANHATTAN | 145.00 |
| TEQUILA ESPRESSO | 145.00 |
| WATERMELON MARTINI | 145.00 |

SHOTS

| | |
|----------------|--------|
| ABC | 155.00 |
| STICKY FINGER | 155.00 |
| BALA DE PLATA | 155.00 |
| BALA DORADA | 155.00 |
| BUFANDA NEGRA | 155.00 |
| BUFANDA AZUL | 155.00 |
| HADA VERDE | 155.00 |
| U ₂ | 155.00 |

MEZCAL COCKTAIL

| | |
|-----------|--------|
| MEZCALINA | 130.00 |
| ZAPATA | 130.00 |
| DECEPCIÓN | 130.00 |

BEER

| | |
|-----------------------------|--------|
| NACIONAL | 58.00 |
| STELLA | 75.00 |
| ULTRA | 75.00 |
| VOPPER <i>(Artesanal)</i> | 100.00 |
| HÉRCULES <i>(Artesanal)</i> | 120.00 |

GIN COCKTAIL

| | |
|--------------------------|--------|
| MANDARINA Y FRUTOS ROJOS | 175.00 |
| LIMÓN | 175.00 |
| CARDAMOMO | 175.00 |
| FRESA | 175.00 |
| PEPINO | 175.00 |
| FRAMBUESA | 175.00 |
| TORONJA Y JENGIBRE | 175.00 |
| ROMERO | 175.00 |
| MARACUYÁ | 175.00 |

GIN COCKTAIL

| | |
|----------------------|-------|
| REFRESCO | 45.00 |
| TOPO CHICO | 60.00 |
| PERRIER | 70.00 |
| CIEL BLUE | 60.00 |
| LIMONADA O NARANJADA | 48.00 |
| BOOST | 80.00 |
| RED BULL | 80.00 |
| CAFÉ AMERICANO | 45.00 |
| CAPUCHINO | 60.00 |
| CAPUCHINO SABORES | 65.00 |
| ESPRESSO | 45.00 |

By official order, the sale of alcoholic beverages mixed with energy drinks is prohibited.
www.alcoholinformate.org.mx