

ROOM

SERVICE



MARCAR



DIAL

Disponibles de
Available from
7 AM - 11 PM



Vegano
Vegan



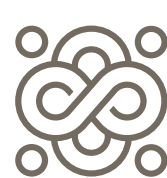
Bajo en calorías
Low calorie



Picante
Spicy



Libre de gluten
Gluten free



Vidanta Wellnes



CON SU FIRMA SU PAGO ES MÁS FÁCIL
WITH YOUR SIGNATURE PAYMENT IS
SAFER AND EASIER

En caso de tener alguna alergia o restricción alimenticia, favor de consultar con su mesero nuestras opciones disponibles.
Le recordamos que el consumo de alimentos crudos o poco cocidos puede ser un riesgo para la salud.

In case of any allergies or dietary restrictions, please ask your waiter for available options. Be advised that consuming raw or undercooked food may pose a health risk.

En Vidanta Riviera Maya su firma vale, por su seguridad no aceptamos pagos en efectivo.

At Vidanta Riviera Maya, your signature is an agreement of payment. We do not accept cash.

En cumplimiento del Art. 7 Bis de la Ley Federal de Protección al Consumidor, le informamos que todos los precios son en pesos mexicanos e incluyen 16% de IVA y 15% de propina, la cual no es obligatoria si desea retirarla infórmelo a su mesero.

In accordance with art 7 bis of the Federal Consumer Protection Law, we inform you that all prices are shown in Mexican pesos and include a 16% tax and 15% tip, which is not mandatory. If you wish to have it removed, please inform your server.

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01

JUGOS, FRUTA Y PANADERÍA

Juices, fruit, and pastries

CEREAL CON LECHE 550 G

\$160

Cereal with milk

Granola, All-Bran, Choco Krispis, Zucaritas, Corn Flakes o avena. Servidos con fruta de temporada, plátano y leche fría (320 ml).

Granola, All-Bran, Choco Krispis, Frosted Flakes, Corn Flakes, or oats served with seasonal fruit, bananas, and milk (320 ml).

QUINOA CON LECHE DE ALMENDRA 370 G

\$200

Quinoa with almond milk

Quinoa cocida en leche de almendra, servida con manzana, arándanos, canela y almendras tostadas.

Quinoa cooked in almond milk, served with apples, cranberries, cinnamon, and toasted almonds.



CANASTA CON PAN DULCE SURTIDO 140 G

\$180

Assorted sweet rolls basket

Servida con nuestra selección de mermeladas y mantequilla.

Served with our selection of jams and butter.

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CANASTA CON PAN SURTIDO \$190
SIN GLUTEN 145 G

Assorted gluten free bread basket

Nuestra selección de pan sin gluten: cuernito, chocolatín, muffin y pan relleno de queso crema. Servida con nuestra selección de mermeladas y mantequilla.

Our selection of gluten-free bread: croissant, pain au chocolat, muffin, and cream cheese-filled bread. Served with our selection of jams and butter.



BAGEL TOSTADO CON \$180
QUESO CREMA 200 G

Toasted bagel with cream cheese

Con queso crema (60 g). Servido con nuestra selección de mermeladas y mantequilla.

Cream cheese (60 g). Served with our selection of jams and butter.

ORDEN DE PAN TOSTADO 140 G \$150

Toast order

Pan blanco o integral servido con nuestra selección de mermeladas y mantequilla.

White or wholewheat bread served with our selection of jams and butter.

SELECCIÓN DE JUGOS 350 ML \$150

Juice selection

Naranja, toronja, papaya y jugo verde.

Orange, grapefruit, papaya, and green juice.

PLATO DE FRUTAS FRESCAS 670 G \$220

Fresh fruit platter

Papaya, kiwi, piña, melón, sandía y fresas con granola y queso Cottage (65 g) o yogurt (1 pza | 145 g).

Papaya, kiwi, pineapple, melon, watermelon, and strawberries with granola and Cottage cheese (65 g) or yogurt (1 pc | 145 g).



YOGURT 550 G \$160

Yogurt (250 g) de su elección: fresa, durazno, natural, sin azúcar o light. Servido con fruta de temporada, plátano, miel y granola.

Your choice of yogurt (250 g): strawberry, peach, plain, sugar-free, or light. Served with seasonal fruit, bananas, honey, and granola.

TAZÓN DE YOGURT 430 G \$240

Yogurt bowl

Yogurt sin azúcar (290 g), servido con frutos rojos, semillas de girasol, almendras y semillas de calabaza tostadas.

Sugar-free yogurt (290 g) served with berries, sunflower seeds, almonds, and toasted pumpkin seeds.



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02

DESAYUNOS

Breakfast

DESAYUNO CONTINENTAL

\$270

Continental breakfast

Jugo (350 ml) o plato de fruta (670 g), pan dulce o pan tostado, mantequilla, mermelada y café (450 ml) o té (2 pzas).

Juice (350 ml) or fresh fruit plate (670 g), sweet rolls or toast, butter, jam, and coffee (450 ml) or tea (2 pcs).



DESAYUNO AMERICANO

\$400

American breakfast

Jugo (350 ml) o plato de fruta (670 g), huevos al gusto (285 g), pan dulce o pan tostado, mantequilla, mermelada y café (450 ml) o té (2 pzas).

Juice (350 ml) or fresh fruit plate (670 g), made-to-order eggs (285 g), sweet rolls or toast, butter, jam, and coffee (450 ml) or tea (2 pcs).

HOT CAKES 400 G

\$280

Pancakes

Servidos con tocino (60 g), jamón (60 g) o salchicha (60 g).

Served with bacon (60 g), ham (60 g), or sausages (60 g).

PAN FRANCÉS 480 G

\$270

French toast

Pan brioche relleno de queso crema (60 g) con compota de manzan y canela.

Brioche bread filled with cream cheese (60 g) and apple-cinnamon compote.

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CHILAQUILES 510 G \$250

Rojos o verdes, servidos con cebolla, crema fresca, cilantro, queso Oaxaca (35 g) y frijoles refritos.

Fried tortilla chips with your choice of spicy green or red tomato sauce. Served with onions, fresh cream, cilantro, Oaxaca cheese (35 g), and refried beans.

Con huevo 2 pzas | 100 g \$280

With eggs 2 pcs | 100 g

Con pollo 150 g \$300

With chicken

OMELETTE DE CLARAS 440 G \$320

Egg whites omelette

Relleno de chaya, queso de cabra (25 g), frijoles negros, tomates cherry y aceitunas kalamata, servido con papas al horno (20 g) y puré de tomate.

Filled with chaya, goat cheese (25 g), black beans, cherry tomatoes, and kalamata olives. Served with baked potatoes (20 g) and tomato purée.



HUEVOS SALUDABLES 450 G \$300

Healthy eggs

Claras de huevo (150 g) a la mexicana con salsa verde y queso panela asado (30 g), servidas sobre una cama de espinacas salteadas.

Mexican-style egg whites (150 g) with green sauce and grilled panela cheese (30 g), served on sautéed spinach.



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HUEVOS AL GUSTO 2 PZAS | 285 G \$300

Made-to-order eggs 2 PCS | 285 G

Con tocino (60 g), salchicha (60 g) o jamón (60 g), servidos con papas hash brown (90 g) o frijoles refritos.

With bacon (60 g), sausage (60 g), or ham (60 g).

Served with hash browns (90 g) or refried beans.



HUEVOS RANCHEROS 2 PZAS | 460 G \$270

Ranchero-style eggs 2 PCS | 460 G

Huevos fritos sobre tortillas de maíz, cubiertos en salsa ligeramente picante de tomate y servidos con frijoles refritos.

Fried eggs over corn tortillas and topped with slightly spicy tomato red sauce. Served with refried beans.

OMELETTE 380 G \$310

Con tres ingredientes de su elección: jamón (30 g), pimientos, cebolla, tomate, champiñones, tocino (20 g), queso Gouda (30 g), queso panela (30 g) o espinacas.

Servido con tocino (60 g), salchicha (60 g) o jamón (60 g) y papas hash brown (90 g) o frijoles refritos.

Your choice of three ingredients: ham (30 g), bell peppers, onions, tomatoes, mushrooms, bacon (20 g), Gouda cheese (30 g), panela cheese (30 g), or spinach.

Served with bacon (60 g), sausage (60 g), or ham (60 g) and hash browns (90 g) or refried beans.

ORDEN EXTRA

Side orders

Jamón de pavo, tocino o salchicha 120 g <i>Turkey ham, bacon, or sausages</i>	\$130
Papas hash brown 180 g <i>Hash browns</i>	\$130
Queso panela 120 g <i>Panela cheese</i>	\$120
Frijoles refritos 150 g <i>Refried beans</i>	\$90

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03

ENTRADAS Y SOPAS

Appetizers and soups

ALITAS DE POLLO CARIBEÑAS 460 G \$410

Caribbean chicken wings

Alitas (350 g) marinadas en especias tropicales y servidas con salsa de queso azul.

Wings (350 g) marinated in tropical spices and served with blue cheese sauce.



GUACAMOLE 410 G \$320

Servido con totopos.

Served with tortilla chips.



CONSOMÉ DE POLLO 320 G \$220

Chicken broth

Servido con arroz, pollo cocido (30 g) y cubitos de apio, zanahoria y poro.

Served with rice, cooked chicken (30 g), and diced celery, carrots, and leeks.



SOPA DE TORTILLA 410 G \$200

Tortilla soup

Con juliana de tortilla frita, crema agria, chile y aguacate.

Chicken and tomato broth with fried tortilla strips, sour cream, chili pepper, and avocado.



ENSALADAS Y PASTAS

Salads and pastas

ENSALADA CÉSAR 220 G \$360

Caesar salad

Lechuga romana fresca con aderezo de anchoas, crutones y queso Parmesano (10 g).

Fresh Romaine lettuce with anchovies dressing, croûtons, and Parmesan cheese (10 g).

Con pollo a la parrilla 150 g \$420

With grilled chicken



ENSALADA DEL CHEF 480 G \$300

Chef's salad

Lechuga fresca con pechuga de pavo (35 g), queso Gouda (35 g), huevo cocido (50 g) y verduras frescas.

Fresh lettuce with turkey breast (35 g), Gouda cheese (35 g), hard-boiled eggs (50 g), and fresh vegetables.



PASTA DEL CAMPO 320 G \$330

Veggie pasta

Con hongos portobello salteados, ajo, calabacitas, coliflor, brócoli asado, tomates cherry, albahaca y queso de cabra (60 g).

With sautéed portobello mushrooms, garlic, zucchini, cauliflower, roasted broccoli, cherry tomatoes, basil, and goat cheese (60 g).



PASTA 440 G \$300

Su elección de espagueti, fettuccine o penne, preparado a la boloñesa, tomate con albahaca, crema al ajo o pesto.

Your choice of spaghetti, fettuccine, or penne, prepared a la Bolognese, tomato with basil, garlic cream, or pesto.

Con pasta libre de gluten 200 g \$330

With gluten-free pasta

Con pollo 200 g \$360

With chicken

Con camarones 200 g \$590

With shrimp

ARROZ FRITO INTEGRAL 470 G \$270

Fried brown rice

Arroz integral salteado con pollo a la parrilla (150 g), brócoli, coliflor, zanahoria, cebolla, ajo, germinado de soya y cilantro.

Stir-fried brown rice with grilled chicken (150 g), broccoli, cauliflower, carrots, onions, garlic, soy bean sprouts, and cilantro.

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05

PLATOS FUERTES

Main course

RIB EYE LA PARRILLA 680 G

\$1,260

Grilled rib eye

Rib eye (330 g) sazonado con hierbas aromáticas y pimienta quebrada, servido con puré de papa (120 g), verduras salteadas en aceite de oliva y salsa gravy.

Rib eye (330 g) seasoned with herbs and cracked pepper and served with mashed potatoes (120 g), sautéed vegetables in olive oil, and gravy.

SALMÓN AL SARTÉN CON QUINOA 450 G

\$590

Grilled salmon with quinoa

Salmón (200 g) con frutos secos, verduras asadas, almendras tostadas y aceitunas kalamata. Servido con aguacate, salsa de yogurt, tomates cherry, menta, perejil y limón real.

Salmon (200 g) with dried fruits, grilled vegetables, toasted almonds, and kalamata olives. Served with avocado, yogurt sauce, cherry tomatoes, mint, parsley, and lemon.



CAMARONES AL GUSTO 8 PZAS | 450 G

\$640

Made-to-order shrimp 8 PCS | 450 G

Camarones (200 g) al mojo de ajo, a la plancha, con salsa de chipotle o empanizados. Servidos con arroz y verduras salteadas en aceite de oliva.

Shrimp (200 g) in garlic butter, grilled, with chipotle chili sauce, or breaded. Served with rice and sautéed vegetables in olive oil.

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POLLO A LA PARRILLA 460 G

\$410

Grilled chicken

Pechuga de pollo marinada a la parrilla (200 g), servida con puré de papa (120 g) y verduras salteadas en aceite de oliva.

Grilled marinated chicken breast (200 g) served with mashed potatoes (120 g) and sautéed vegetables in olive oil.



POLLO MARINADO A LA PARRILLA 780 G

\$500

Grilled marinated chicken

Pollo (480 g) marinado con finas hierbas y ajo, a la parrilla, servido con puré de papa (120 g) y verduras salteadas en aceite de oliva.

Grilled chicken (480 g) marinated in fine-herbs and garlic. Served with mashed potatoes (120 g) and sautéed vegetables in olive oil.

SALMÓN SELLADO 550 G

\$590

Seared salmon

Filete de salmón sellado (200 g), servido con arroz integral, verduras salteadas en aceite de oliva y salsa fresca de tomate.

Seared salmon fillet (200 g) served with brown rice, sautéed vegetables in olive oil, and fresh tomato sauce.



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EL RINCÓN MEXICANO

The Mexican corner

TAMPIQUEÑA 520 G

\$620

Tampiqueña-style beef tenderloin

Carne de res a la parrilla (200 g) con frijoles refritos, guacamole, una enchilada, un taco dorado y cebollas cambray asadas.

Grilled beef (200 g) with refried beans, guacamole, an enchilada, a crispy taco, and grilled spring onions.



SINCRONIZADAS 460 G

\$270

Con jamón de pavo (120 g) y quesos Gouda (60 g) y Oaxaca (60 g). Servidas con guacamole, frijoles y salsa verde cruda.

With turkey ham (120 g) and Gouda (60 g) and Oaxaca (60 g) cheeses. Served with guacamole, beans, and green sauce.



TACOS DORADOS DE POLLO 4 PZAS | 440 G

\$280

Crispy tacos with chicken 4 PCS | 440 G

Pollo (160 g), servidos con lechuga, crema, queso fresco (25 g) y pico de gallo.

Chicken (160 g), served with lettuce, sour cream, fresh cheese (25 g), and pico de gallo.

TACOS DE ARRACHERA 3 PZAS | 430 G

\$440

Flank steak tacos 3 PCS | 430 G

Arrachera Angus a la parrilla (200 g), servida con salsa verde, frijoles, tortillas de maíz y queso Oaxaca (20 g).

Grilled Angus beef flank steak (200 g) served with green sauce, beans, corn tortillas, and Oaxaca cheese (20 g).



ENCHILADAS 550 G

\$310

Rojas o verdes, rellenas con pollo (160 g) o mezcla verduras. Servidas con cebolla, crema fresca, cilantro, queso Oaxaca (15 g) y frijoles refritos.

With spicy green or red tomato sauce, filled with chicken (160 g) or mixed vegetables.

Served with onions, fresh cream, cilantro, Oaxaca cheese (15 g), and refried beans.



FAJITAS DE POLLO 580 G

\$400

Chicken fajitas

Tiras de pollo asadas (220 g), servidas con frijoles refritos, guacamole, crema agria y tortillas de harina.

Grilled chicken breast strips (220 g) served with refried beans, guacamole, sour cream, and flour tortillas.

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ORDEN EXTRA

Side orders

Guacamole 230 g

\$90



Papas a la francesa 220 g

\$205

French fries



Papas de camote 180 g

\$215

Sweet potato fries



Puré de papa 230 g

\$110

Mashed potatoes

Ensalada mixta 45 g

\$110

Mixed salad



Tocino 120 g

\$115

Bacon

Pechuga de pollo 150 g

\$120

Chicken breast

Arrachera 150 g

\$205

Flank steak

Arroz blanco o integral 190 g

\$110

White or brown rice

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07

SÁNDWICHES

Sandwiches

SÁNDWICH DE PAVO 760 G

\$390

Turkey sandwich

Pan de siete granos con pechuga de pavo (140 g), queso panela asado (150 g), lechuga, aguacate, germinado y tomate.

7-grain bread with turkey breast (140 g), grilled panela cheese (150 g), lettuce, sprouts, avocado, and tomatoes.



CLUB SÁNDWICH 630 G

\$420

Club sandwich

Pan blanco con pechuga de pollo a la parrilla (100 g), jamón ahumado (70 g), queso Gouda (60 g), tocino crujiente (60 g), mayonesa, huevo cocido (50 g), lechuga y tomate, servido con papas a la francesa (110 g).

White bread with grilled chicken breast (100 g), smoked ham (70 g), Gouda cheese (60 g), crispy bacon (60 g), mayonnaise, hard-boiled eggs (50 g), lettuce, and tomatoes, served with French fries (110 g).



HAMBURGUESA DE RES 530 G

\$500

Beef burger

Carne calidad USDA choice (200 g) con queso (30 g), champiñones, tocino (40 g) y cebolla. Servida con papas a la francesa (110 g).

USDA choice quality beef patty (200 g) with cheese (30 g), mushrooms, bacon (40 g), and onions. Served with French fries (110 g).



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HAMBURGUESA VEGANA 560 G

\$410

Vegan burger

Jugosa hamburguesa vegana (120 g), hecha con extractos de plantas y aceite de coco, servida en bollo de masa madre con tomate orgánico, lechuga, pepinillos y alioli de tofu.

Juicy vegan meat patty (120 g) made with plant extracts and coconut oil on a sourdough bun with organic tomatoes, lettuce, pickles, and tofu aioli.



TODOS NUESTROS SÁNDWICHES SON SERVIDOS CON PAPAS A LA FRANCESA.
ALL OUR SANDWICHES ARE SERVED WITH FRENCH FRIES.

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MENÚ DE NIÑOS

Kids' menu

DEDOS DE POLLO 260 G \$220

Chicken fingers

Dedos de pollo (90 g) empanizados con Corn Flakes, servidos con papas a la francesa (95 g) y salsa BBQ.

Chicken fingers (90 g) breaded in Corn Flakes and served with French fries (95 g) and BBQ sauce.



SOPA MINESTRONE 380 G \$160

Minestrone soup

Sopa de verduras con tomate fresco, albahaca, pasta, espinacas y queso Parmesano (20 g).

Vegetable soup with fresh tomatoes, basil, pasta, spinach, and Parmesan cheese (20 g).



CREMA DE ZANAHORIA A LA NARANJA Y JENGRIBRE 300 G \$160

Carrot creamy soup with orange and ginger

Cremosa sopa de zanahoria con reducción de naranja y jengibre, servida con zanahoria glaseada.

Creamy carrot soup with orange-ginger reduction and served with glazed carrots.



CONSOMÉ DE POLLO CON ARROZ INTEGRAL 320 G

\$160

Chicken broth with brown rice

Tradicional consomé de pollo con chícharos, zanahoria, espinacas, calabacitas, arroz integral y pollo (30 g).

Traditional chicken broth with peas, carrots, spinach, zucchini, brown rice, and chicken (30 g).



MINI HAMBURGUESA CON QUESO 370 G

\$280

Mini cheeseburger

Carne de res (120 g) con queso (30 g), servida con papas a la francesa (95 g).

Beef patty (120 g) with cheese (30 g), served with French fries (95 g).



SÁNDWICH DE QUESO CHEDDAR Y BRÓCOLI 340 G

\$220

Cheddar and broccoli sandwich

Queso Cheddar (60 g), servido con ensalada rusa y rebanadas de tomate.

Cheddar cheese (60 g), served with Russian salad and sliced tomatoes.



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BURRITO DE ARRACHERA 400 G

\$240

Flank steak burrito

Tortilla de harina con jugosa arrachera a la parrilla (120 g), arroz integral, guacamole, frijoles refritos, espinacas, queso Oaxaca (40 g) y mayonesa. Servido con pico de gallo de jícama.

Flour tortilla with juicy grilled flank steak (120 g), brown rice, guacamole, refried beans, spinach, Oaxaca cheese (40 g), and mayonnaise. Served with jicama pico de gallo.

SÁBANA DE RES 200 G

\$240

Thin beef steak

Jugosa sábana de res a la plancha (100 g), acompañada de papa rostizada (65 g) y ensalada mixta.

Grilled thin beef steak (100 g) served with roasted potatoes (65 g) and mixed salad.



QUESADILLAS DE POLLO A LA PARRILLA 420 G

\$220

Grilled chicken quesadillas

Tortillas de maíz con pollo marinado a la parrilla (120 g), queso Oaxaca (60 g) y champiñones. Servidas con ensalada mixta y guacamole.

Corn tortillas with grilled marinated chicken (120 g), Oaxaca cheese (60 g), and mushrooms. Served with mixed salad and guacamole.



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09

POSTRES

Dessert

PASTEL DE CHOCOLATE 170 G

\$240

Chocolate cake

Pastel esponjoso de chocolate oscuro con salsa cremosa de vainilla y fruta de temporada.

Fluffy dark chocolate cake with creamy vanilla sauce and seasonal fruit.



PASTEL DE QUESO 190 G

\$240

Cheesecake

Con compota de frutos rojos y crujiente galleta de canela con almendra.

With berries compote and a cinnamon-almond crispy cookie.



FLAN 150 G

\$240

Servido con frutas de temporada, miel de jengibre y salsa de cajeta.

Served with seasonal fruit, ginger honey, and caramel sauce.

BEBIDAS

Beverages

VASO DE CHOCOLATE CALIENTE O FRÍO 200 ML \$110
Glass of hot or cold chocolate

JARRA DE CHOCOLATE CALIENTE O FRÍO 500 ML \$270
Pitcher of hot or cold chocolate

4 

JARRA DE CAFÉ 500 ML \$260
Coffee pitcher

Americano o descafeniado
American or decaf

4 

VASO DE LECHE 200 ML \$100
Glass of milk

Entera, deslactosada, ligth o de soya.
Regular, lactose-free, light, or soy milk.

JARRA DE TÉ 500 ML \$240
Tea pitcher

4 

JARRA DE LIMONADA O NARANJADA 1 L \$275
Lemonade or orangeade pitcher

REFRESCOS 355 ML \$90
Soft drinks

CERVEZA

Beer

Cerveza nacional e importada 355 ML \$120
Domestic and imported beer

Cerveza artesanal 355 ML \$220
Craft beer

AGUA NATURAL

Bottled water

Agua de piedra, México 650 ML \$210
Botella de cristal
Glass bottle

Hethe, México 750 ML \$210
Botella de cristal
Glass bottle

Evian, Francia | France 750 ML \$345
Botella de cristal
Glass bottle

Bonafont, México 600 ML \$90

Bonafont, México 1.5 L \$115

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AGUA MINERAL

Sparkling water

Agua de piedra, México 650 ML \$210

Botella de cristal

Glass bottle

Hethe, México 750 ML \$210

Botella de cristal

Glass bottle

Evian, Francia | France 750 ML \$345

Botella de cristal

Glass bottle

San Pellegrino, Italia | Italy 750 ML \$330

Botella de cristal

Glass bottle

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11

LICORES

Liquors

TEQUILA REPOSADO

Aged tequila

Herradura 700 ML	\$2,710
Don Julio 750 ML	\$2,815
Cazadores 1 L	\$2,380

BRANDY

Torres 10 700 ML	\$1,915
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VODKA

Grey Goose 700 ML	\$3,045
Absolut 750 ML	\$1,915
Smirnoff 1 L	\$1,585

RON

Rum

Captain Morgan 750 ML	\$1,785
Bacardí Solera 750 ML	\$1,520
Bacardí Añejo 1 L	\$1,250

GINEBRA

Gin

Bombay Sapphire 750 ML	\$2,185
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WHISKY

Buchanan's 12 750 ML	\$3,045
J.W. Etiqueta Negra Black Label 750 ML	\$3,305
Jack Daniel's 700 ML	\$2,515
Maker's Mark 750 ML	\$2,515

COGNAC

Rémy Martin V.S.O.P. 700 ML	\$3,305
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APERITIVOS

Cordials

Baileys 700 ML	\$2,050
Amaretto Disaronno 700 ML	\$1,915

12

VINOS

Wines

CHAMPAGNE

**Brut Impérial,
Moët & Chandon** 750 ML \$2,720

ÉPERNAY, FRANCIA | *FRANCE*

**Brut Cristal,
Louis Roederer** 750 ML \$15,040

REIMS, FRANCIA | *FRANCE*

Brut, Dom Pérignon 750 ML \$11,240

ÉPERNAY, FRANCIA | *FRANCE*

**Ice Impérial
Moët & Chandon** 750 ML \$3,515

ÉPERNAY, FRANCIA | *FRANCE*

VINO ESPUMOSO

Sparkling wine

D.O.C. Prosecco, Extra Dry, Il Follo 750 ML \$1,250

VÉNETO, ITALIA | *ITALY*

Prosecco D.O.C., Rosé, Il Follo 750 ML \$1245

VÉNETO, ITALIA | *ITALY*

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VINO ROSADO

Rosé wine

Sangiovese, Vinos Kruger 750 ML \$1,505
VALLE DE SAN VICENTE, MÉXICO

Garnacha, Señorío de Sarría 750 ML \$850
D.O. NAVARRA, ESPAÑA

VINO BLANCO

White wine

Sauvignon Blanc, Puerta del Lobo 750 ML \$1,580
QUERÉTARO, MÉXICO

**Sauvignon Blanc,
Groth Winery & Winery** 750 ML \$2,105
NAPA VALLEY, USA

Verdejo, Palacio de Bornos 750 ML \$750
D.O. RUEDA, ESPAÑA | SPAIN

Chardonnay, Señorío de Sarría 750 ML \$790
D.O. NAVARRA, ESPAÑA | SPAIN

Chardonnay, Vinos Kruger 750 ML \$1,505
VALLE DE SAN VICENTE, MÉXICO

VINO TINTO

Red wine

**Cavall 5, Cabernet Sauvignon, Merlot &
Malbec, Viñedos Cavall 7** 750 ML \$1,425
DELICIAS, MÉXICO

**Cavall 7, Cabernet Sauvignon, Merlot,
Malbec, Cabernet Franc & Petite Verdot,
Viñedos Cavall 7** 750 ML \$3,725
DELICIAS, MÉXICO

Zinfandel, Seghesio 750 ML \$2,015
SONOMA COUNTY, USA

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Meiomi, Pinot Noir 750 ML

SONOMA COUNTY, USA

\$1,490

**Cepas antiguas, Tempranillo, Martínez
Corta** 750 ML

D.O.C. RIOJA, ESPAÑA | *SPAIN*

\$2,345



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