

MACONDO®

BEBIDAS | DRINKS

AGUA / WATER

B'ui 473 ml Mineral o Natural Sparkling or Still	\$90
B'ui 946 ml Mineral o Natural Sparkling or Still	\$190
Agua Alameda 375 ml Mineral o Natural Sparkling or Still	\$90
Agua Alameda 750 ml Mineral o Natural Sparkling or Still	\$190
San Pellegrino Mineral	\$120
Velvet Craft Soda	\$100

HOT BEVERAGES / BEBIDAS CALIENTES

Todas las bebidas pueden hacerse veganas. Ofrecemos leche de coco, almendra y arroz.
All drinks can be made vegan. We offer almond, rice or coconut milk.

Macchiato	\$120
Americano	\$100
Cappuccino	\$120
Latte	\$120
Espresso / Double	\$120/\$160
Té Varios Sabores / Assorted Teas	\$120
Chai Latte	\$160
Matcha Latte	\$180
Golden Milk	\$180
Cúrcuma, jengibre, miel, leche coco, pimienta negra Turmeric, ginger, honey, black pepper	
Cacao of the Gods	\$180
Cacao, leche de coco, canela, chile, miel de agave, orégano Cocoa, coconut milk, cinammon, chili powder, agave syrup, oregano	

CERVEZA / BEER

Corona / Victoria / Pacífico	\$110
Modelo Especial	\$130
Negra Modelo	\$130

CERVEZAS ARTESANALES / CRAFT BEERS

Carretera 3 - Indian Pale Ale	\$200
Playita - Pale Ale	\$200
Xela - Pilsner	\$200

PREMIUM HARD SELTZER

Ojo De Tigre Hard Seltzer	\$250
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ELIXIRS

GOOD BELLY _____ \$110

Mejorana, extracto de apio, maca
Marjoram, celery extract, maca

ANTIOX BOMB _____ \$110

Kale, extracto de pepino, manzana Granny Smith, lúcuma
Kale, cucumber extract, Granny Smith's apple, lucuma

REPAIR _____ \$110

Jengibre, cúrcuma, miel, limón
Ginger, turmeric, lime, honey

Kombucha Natural / Natural Kombucha _____ \$190

JUICES / JUGOS

IXCHEL Diosa de la Medicina / Goddess of Medicine _____ \$210

Espinaca, pepino, pera, jengibre, limón, cilantro
Spinach, cucumber, Asian pear, ginger, lime, parsley

CHIBERIAS Diosa de la Tierra / Goddess of Earth _____ \$210

Arúgula, pepino, manzana, limón, perejil
Arugula, cucumber, apple, lime, parsley

CHEEN Diosa de la Luna / Goddess of the Moon _____ \$210

Betabel, pepino, zanahoria, naranja, jengibre
Beet, cucumber, carrot, orange, ginger

IXTUNTUN Diosa del Jade / Goddess of Jade _____ \$210

Espinaca, piña, agua de coco, jalapeño, perejil
Spinach, pineapple, coconut water, jalapeño, parsley

IXAZALUCH Diosa del Agua y del Tejido / Goddess of Water and Weaving \$210

Sandía, agua de coco, limón, menta
Watermelon, coconut water, lime, mint

Jugos / Juices _____ \$100

Frutas frescas de estación / Seasonal fresh fruit juices

Limonada o Naranjada / Lemonade or Orangeade _____ \$100

SMOOTHIES _____ \$260

BLUEBERRY BLISS

Maca, jengibre, vainilla, goji, semillas de hemp, sal de mar
Blueberry, maca, ginger, vanilla, goji, hemp seeds, sea salt

GREEN GLOW

Jugo de naranja fresco, espinacas, piña, plátano, semillas de hemp
Fresh orange juice, spinach, pineapple, banana, hemp seeds

MEXICAN GOJI-MANGO

Mango, papaya, lúcuma, goji, agua de coco, chía y un dash de chile
Mango, papaya, lucuma, goji, coconut water, chia seeds and a dash of chili

MAYAN CACAO GODDESS

Cacao, leche de almendras, canela, chile, chía
Raw cacao, almond milk, cinnamon, chili, chia seeds

SMOOTHIES \$260

LONGEVITY

Frambuesa, plátano, leche de almendras, dátiles, chía, maca, polen, vainilla
Raspberry, banana, almond milk, date, chia, maca, bee pollen, vanilla

SENSUALITY

Goji, maca, frambuesa, fresa, plátano, leche de almendras, vainilla, semillas de cacao
Goji, maca, raspberry, strawberry, banana, almond milk, vanilla, cacao nibs

FROZEN CAPPUCINO

Leche de almendras, café, plátano, vainilla, agave, canela
Almond milk, coffee, banana, vanilla, agave, cinnamon

MOCKTAILS \$190

GINGER BERRY

Moral azul, jengibre, limón, jarabe de chipotle, jugo de arándano, agua mineral
Blueberry, ginger, lime, chipotle syrup, cranberry juice, soda

PINK FRESH

Menta, frambuesa, enebro, naranja, agua mineral
Mint, framboise, juniper, orange, soda

CITRIC GOLDEN

Piña, mandarina, manzana, albahaca, kombucha
Pineapple, tangerine, apple, basil, kombucha

COCKTAILS \$320

PISCO STREET

Pisco Capel, southern comfort, lima agria, jengibre
Capel Pisco, southern comfort liqueur, sour lemon, ginger

RED INFUSION

Ginebra Hendricks, infusión de rooibos, chartreuse verde, jamaica, aquafaba
Hendricks, rooibos infusion, green chartreuse, hibiscus, aquafaba

SUNSET TONIC

Ginebra Bombay, té breakfast, mermelada de naranja, naranja agria, tomillo, agua quina / Bombay's Gin, breakfast tea, orange jelly, sour orange, thyme, quina water

MEZCAL FOREST

Mezcal Ojo de Tigre, moras, licor de frambuesa, romero, splash de agua quina
Ojo de Tigre Mezcal, berries, framboise liqueur, rosemary, quina water splash

DARK MULE

Tequila Herradura Plata, mezcal Ojo de Tigre, limón, jengibre, tamarindo, salvia
Herradura Plata Tequila, Ojo de Tigre Mezcal, lime, ginger, tamarind, sage

PASSION CARIBE

Ron Plantation dark, st Germain, maracuya, piña, aquafaba
Plantation Dark Rum, St Germain liqueur, pineapple, aquafaba

PROVENZANO SPRITZ

Mezcal Ojo de Tigre joven, vermouth rojo, prosecco y piña
Ojo de Tigre Mezcal, red vermouth, Prosecco, pineapple

DESTILADOS | SPIRITS

POR COPA | BY THE GLASS

VODKA

Absolut _____	\$300
Belvedere _____	\$300
Grey Goose _____	\$300
Stolichnaya _____	\$250
Tito's _____	\$310

COGNAC

Hennesy VSOP _____	\$310
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APERITIVOS / APERITIFS

Campari _____	\$250
Fernet Branca _____	\$250
Martini Blanco _____	\$250
Martini Extra Dry _____	\$250
Martini Rosso _____	\$250
Chatreuse Verde _____	\$300

GIN

Monkey 47 _____	\$350
Hendrick's _____	\$300
Tanqueray _____	\$250
Bombay Shappire _____	\$290

RON / RUM

Bacardi Blanco _____	\$250
Flor de Caña 12 años _____	\$280
Havana 7 _____	\$270
Zacapa 23 _____	\$350
Plantation 5 años _____	\$300
Malibu _____	\$250

MEZCAL

Ojo de Tigre _____	\$350
Ojo de Tigre Reposado _____	\$380
Montelobos Joven _____	\$390
Montelobos Tobala _____	\$470
Espiritu Lauro Espadin Karwinski _____	\$240
Espiritu Lauro Agave silvestre _____	\$450
Gracias a Dios Tóbala _____	\$340
Gracias a Dios Gin _____	\$340
Papa Diablo Arroqueño _____	\$290
Papa Diablo Espadin _____	\$240

TEQUILA

Herradura Plata _____	\$280
Herradura Ultra _____	\$300
Casa Amigos Blanco _____	\$350
Casa Amigos Reposado _____	\$360
Herradura Reposado _____	\$290
Herradura Añejo _____	\$300
Herradura Blanco _____	\$250
Herradura Antiguo Plata _____	\$280
Santanera Organic _____	\$420
Clase Azul Plata _____	\$420
Clase Azul Reposado _____	\$470
Don Julio Blanco _____	\$250
Don Julio Reposado _____	\$290
Don Julio 70 _____	\$320
Don Julio 1942 _____	\$480
Don Julio Añejo _____	\$290
Reserva de la Familia _____	\$470

WHISKEY

Red Label _____	\$250
Black Label _____	\$290
Glenfiddich _____	\$350
Jack Daniel's _____	\$280
Woodford Reserve _____	\$320
Abasolo _____	\$300

LICORES / LIQUEURS

Bailey's _____	\$250
Frangelico _____	\$250
Sambuca _____	\$250
Amaretto Disaronno _____	\$250
Raicilla Saite _____	\$250
Pisco _____	\$250
Cachaça Pitu _____	\$250

Precios en MXN - 16% de IVA incluido. Todos los servicios de alimentos y bebidas están sujetos a un cargo del 15%. Aceptamos: Mastercard, Visa y American Express.

Prices in Mexican pesos - 16% IVA included. All food & beverage services are subject to a 15% charge. We accept: Mastercard, Visa and American Express.