

BISTRO

Author kitchen

ENTREES

TAPENADE

Olives/almonds/parmesan
cheese/olive oil. 160

HUMMUS

Fried chickpeas/olive
oil/aromatic herbs. 185

CHARCUTERIE BOARD

A varierity of
cheeses/seasonal fruit/
serrano ham/mustard/
nuts/bread. 350

CHICKEN POPS

Spiced and fried/carrots and
roasted celery/greek tzatziki/
dark sauce/yellow pepper
cream. 225

AGUACHILE ROJO

Emulsified sauce/cucumber/
red onion/jicama/cilantro/
mango puree. 235

BROCCOLINI

Cheese sauce/bacon/almonds. 180

MX

Lettuce mix/morita
dressing/onion/cucumber/radish/
cotija cheese/green sauce
powder/tostadas. 220
(+ 110 grams rib eye \$280)

CAESAR ON THE GRILL

Caeser dressing/parmesan
cheese/croutons. 200
(+110 grams chicken breast \$260)

THE GRANGE

Cherry tomato/red onion/
cranberries/peanuts/nuts/
parmesan cheese/sesame dressing. 190

MAIN DISHES

DRY AGED RIB EYE

(500 GRAMS)
Bean puree/grilled
onions/guacamole/guajillo
sauce/quesadillas/
nopales. 1,115

PRESSED PORK

(250 GRAMS)
Dark beer sauce/hummus/
pickled cauliflower, carrots
and onions/pork rinds/
tortillas. 345

ZARANDEADO

(250 GRAMS)
Fish fillet/guajillo
butter/yellow pepper
sauce/huitlacoche
puree/parmesan cheese/salad. 320

CHIMICHURRI OCTOPUS

Cheese sauce/white
wine/potato/pepper/roast
celery/pickled onion. 320

SALADS

BISTRO

Author kitchen

TOSTADAS & TACOS

TOSTADA DE ESQUITE

Butter/cotija cheese/
aioli/toast with green sauce
powder/epazote.

100

OCTOPUS TOSTADA

Morita dressing/cucumber/
red onion/cherry tomato/
cilantro/avocado puree.

110

MUSHROOM TACO

chimichurri/bean puree/
cottage cheese/huilitlacoche
cilantro/epazote.

100

CREAMY CHICKEN

Chicken breast/cheese
sauce and white
wine/herbs/oregano.

240

CHIPOTLE TOMATO

MEATBALLS

Beef meatballs (3
pieces)/tomato sauce
with chipotle/
parmesan cheese/
basil.

255

MARGARITA

Tomato/basil/olive
oil.

240

PEPPERONI

Olives.

240

MEXICANA

Meat/bacon/bean
puree/jalapeños/
red onion

240

BETWEEN BREADS

RIB EYE BURGER

(200 GRAMS)

Brioche bread/aioli/
mustard/grilled onions/
tomato/lettuce/mozzarella/
pickles/potato chips.

285

CARNITAS TORTA

Glazed pork/aioli/
avocado/lettuce/tomato/
onions/potato chips with
green sauce powder.

195

DESSERTS

RICE PUDDING WITH COCONUT AND MANGO

Sesame caramel/mango
puree/scratched
coconut/dill.

110

CORN BREAD

Sealed with butter/burnt
milk cream/popcorn/
epazote.

115

BUÑUELO

Guava puree/vanilla ice
cream/piloncillo honey
and spices.

120

PASTA (fettuccine)

PIZZA

BISTRO

Drinks

COLD DRINKS

LEMONADE/ORANGE JUICE	45
Natural extract.	
LEMONADE/ORANGE JUICE	170
JAR.	
JUICE OF THE DAY	45
SPARKLING WATER	50
BOTTLE OF WATER	30
SODA	
Coca cola, Coca cola light & Sprite	40
GLASS OF SANGRIA	80
SANGRIA JAR	250
CRAFT BEER	100

HOT DRINKS

AMERICANO	50
CAPUCCINO	75
MOCHA	75
LATTE	75
TEA	50

COCKTAILS

MEZCALITA PINEAPPLE	
CILANTRO	250
Lemon/mezcal/tepache	
GIN & TONIC	200
Gin/tonic/citrics	
CARAJILLO	
Espresso/all spice/ licor 43	200
MARGARITA	195
Classic or rosemary	

BISTRO

BRUNCH

HUEVOS DE RANCHO

(ESTRELLADOS 2 PZA)

Tomato sauce(or chipotle)/cottage
cheese/beans/avocado/
tortillas.

200

CHILAQUILES VERDES O ROJOS

Sour cream/cotija cheese/
avocado/beans/onions/
cilantro.

180

(Extras: Eggs \$50, chicken \$75 or
mushrooms \$50)

ENFRIJOLADAS

Sour cream/cotija cheese/avocado.
(Extras: chicken \$75 or eggs \$50)

180

OATMEAL DE RANCHO

Burnt milk/nuts/
banana.

120

HOT CAKES DE ELOTE

Honey/bacon.
(+ Eggs \$50)

175

PLATANO MACHO

Mozzarella cheese/plantain/
beans/avocado.

210

OMELETTE

VEGETALES

Mozzarella cheese/huitlacoche
puree/mushrooms/onions/
beans/avocado.

200

SENCILLO

Mozzarella cheese/
beans/avocado.

170