

COCKTAILS



Chichén Itzá

smokey, rich, tingle

Bruxo X Espadin-Barril • Noilly Prat Dry • Peach • Jalapeño

We recommend to try with : Roasted Pumpkin or Octopus

16



Qurikancha

dry, funky, crispy

Pisco Waqar • Ancho Reyes • Guaraná • Lemongrass • Beetroots

We recommend to try with : Beets & Roots Tartare or Tuna Bites

15



La Carreta

silky, clear, grapy, smooth

Courvoisier VSOP • Grappa Nonino Di Merlot • Rosemary

We recommend to try with : Scallop Aguachile or Carabinero Crudo

16



Tiwanaku & Puma Punku

nutrition, funky, solid

Horse With No Name • Amaro Montenegro • Chicha Morada

We recommend to try with : Aged "Simmenthaler" Tartare or Ceviche Aji Amarillo

16



Chimichiurita

green, sharp, sour

Ocho Blanco • Cointreau • Chimichurri

We recommend to try with : Grilled Meat

9/16



Batida

creamy, funky, coconutty

Cachaça Novo Fogo Silver • Coconut Water • Condensed Milk

We recommend to try with : Torta de Maiz Nuevo or Crema de Coco

15

MOCKTAILS



Inti

dry, funky, crispy

Martini Vibrante • Guaraná • Lemongrass • Beetroots

We recommend to try with : Beets & Roots Tartare or Tuna Bites

12



Freeachiuria

green, sharp, sour

Seedlip Spice 94 • Lyre's Orange Sec • Chimichurri

We recommend to try with : Grilled Meat

6/14



Aditaba

creamy, funky, coconuty

Lyre's White Cane Spirit • Coconut Water • Condensed Milk

We recommend to try with : Torta de Maiz Nuevo or Crema de Coco

12