

The background is a dark, moody composition of Monstera leaves. The leaves are in various shades of dark brown and black, with some showing the characteristic fenestrations (holes). The lighting is dramatic, highlighting the veins and edges of the leaves against a very dark background.

SABIO

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Appetizers

Tuna Tostadas

\$240.

, Marinated tuna with citrus sauce and soy, balsamic serrano pepper, pore fritters, chipotle mayonnaise dressing and nuts.

Grilled Beets.

\$180.

Grilled avocado, mango sauce, olive oil, sea salt and pepper.

Chile Stuffed With Cochinita.

\$220.

Grilled exotic chile, cochinita (marinated pork meat), habanero cream and purple onion.

Huitlacoche &

Pumpkin Flower Rolls.

\$220.

Black beans cream , Serra chile alioli, wonton and mascarpone cheese.

Fried Beef Gizzard Tacos.

\$200.

Caramelized onion and Salsa Borracha.

Shrimp in Crust Cheese Taco.

\$240.

Dutch cheese, Oaxaca cheese, Chipotle, coriander, avocado and toasted sesame.

Salads

Pera Tinta.

\$240.

Roman lettuce, sangria lettuce, pear marinated in red wine, goat cheese balsamic vinaigrette and olive oil.

Jamaica.

\$220.

Roman lettuce, sangria lettuce, jamaica vinaigrette, bacon fritters, red wine, blue cheese and caramelized nuts.

SABIO

Main Course

Mole Duck.

\$900

Duck magret, nuts mole and orange essence.

Beef Tender Loin.

\$400.

Cacao butter , black chocolate and axiote.

Lamb Barbacoa.

\$400.

Slow cooked on fire, spices, tricolor esquite (corn grain), Tortillas.

Catch of the Day.

Fresh catch in wood oven, pink pippin and banana leaf.

\$450.

Sealed Tuna.

\$450.

Gigant shrimp, wild rice, sun flower seeds and corn leaf.

Tomahawk.

\$2,800.

Tomahawk (1.4 Kg.) grilled, butter, garlic, ancienne mustard, rosemary, thyme.

Porter House

\$2,600.

Porter House (1 Kg.) grilled, butter, garlic, ancienne mustard, rosemary, thyme.

Lobster in Black Butter.

\$1,300.

•Lobster in wood oven, lemon butter, salt, pepper, citrics, mashed cauliflower, bacon.

Desserts

Mazapán Mousse.

\$220.

Mazapán (mexican candy), chocolate, pistachio dust, hazelnut, cacao.

Pumpkin Brulée.

\$220.

Cream, sugar , vanilla.

Double Chocolate.

\$220.

Pretzel crust, white and dark chocolate, ganash, berries, chile fritters.

SABIO

MEZCAL

2 Oz.

400 Conejos	\$270.00
Amores Espadin J.	\$270.00
Ojo de Tigre	\$270.00
Mezcal Union	\$270.00
Mezcal 7 Misterios	\$270.00
Bruxo Pechuga	\$450.00
Los Amantes	\$350.00

GINEBRA

2 Oz.

Beefeter	\$300.00
Beefeter Pink	\$300.00
Monkey 47	\$750.00

CERVEZA

2 Oz.

Nacional	325 ml.	\$100.00
Premium	355 ml.	\$120.00
Artesanal	355 ml.	\$140.00

Refresco	355 ml.	\$100.00
Red Bull	250 ml.	\$120.00
Agua de Piedra	360 ml.	\$140.00
Limonada		\$100.00
Naranjada		\$100.00

TEQUILA

2 Oz.

Dobel Diamante	\$320.00
Don Julio Blanco	\$330.00
Don Julio Reposado	\$330.00
Don Julio 70	\$350.00
Don Julio 1942	\$850.00
Clase Azul	\$750.00
Avión Reserva 44	\$750.00

RON

2 Oz.

Havana 3 años	\$270.00
Havana 7 años	\$300.00
Havana Selección	\$450.00

VODKA

2 Oz.

Absolut	\$270.00
Grey Gosse	\$330.00
Titos	\$300.00
Belvedere	\$330.00
Absolut Extrakt	\$350.00

WHISKY

2 Oz.

JW.Black Label	\$330.00
Jack Daniel's	\$300.00
Glenlivet 12	\$450.00
Macallan's	\$645.00
Buchannan's 12	\$330.00