

Recetas

~~MENÚ DE BEBIDAS~~

para mis

Amigos

RUMOR

It all began with a story...

A glass in hand, a furtive glance, the murmur of music caressing the atmosphere and desire floating in the air. Each cocktail on this menu was conceived as a chapter of an unforgettable night: sophisticated, intense, tempting. I could tell you more, narrate each note, each nuance, each inspiration behind these blends...

*Pero, honestamente... f*ck it, get drunk.*

Jairo Galacios

RUMOR

But well... It did all begin with a glass.

Designing this menu was like mapping out the path of a perfect night: sophisticated, intriguing, with a hint of danger and pleasure.

Here, nothing is a coincidence, every cocktail tells a story: of desire, of beautiful excesses, of silences with the taste of gin and conversations that burn hotter than the liquor.

*We chose the **martini** as the protagonist because it represents everything we are: elegant, sharp, untamable. It is a statement of intent served in a chilled glass. No other cocktail says so much with so little... no other has that dry and direct power of seduction, almost arrogant. Like Rumor, the **martini** is not explained, it is felt.*

This menu does not seek to please everyone. Only those who know that the night deserves more than just a drink.

And the rest... well, you'll know what to do with it.



Un martini bien
servido puede cambiar
tu noche y tu vida

*A spectacle in every glass.
Sensual, arrogant, and designed
to get everyone talking about them.*

*Each **martini** is a multisensory experience,
with aromas, textures, and theatrical
presentations that awaken intrigue.*



SUSÚRRAME
AL OÍDO

*Una buena copa no
soluciona nada...
pero mejora
absolutamente todo.*

SUSÚRRAME AL OÍDO

Dark, mysterious, and with a smoky and citrus finish, this martini is a secret in liquid form, a story told in whispers under the shadows of the night.

*Its base of black **gin infused with activated charcoal and cacao.***

*The dry **vermouth with** notes of **white truffle and cardamom** adds depth and enigmatic nuances.*

\$ 56.500



ESCÁNDALO FRANCÉS

*Ethereal, floral, and with an air of sin, this martini is a whisper of Paris on its most lustful night. Its base of **vodka infused with rose petals** glides on the palate with a subtle sweetness, while the **white Vermouth** with **lychee pearls and sage flower** creates a symphony of color and transformation.*

*The **rose** elixir, together with a spray of rose water, perfumes each sip with the delicacy of a forbidden romance. The final jewel is a translucent ice cube with an encapsulated flower, with edible gold, a nod to the elegant decadence of the Belle Époque.*

\$ 55.200

*La elegancia no
se grita. Se sirve
con hielo y mirada fría.*



Si vas a tomar
algo... que también
haga temblar algo.

SECRETO SUCIO

Decadent and deeply sensual, this martini reinvents the classic Dirty Martini with an indulgent twist. The gin aged with saffron honey caresses the palate with a subtle sweetness, while the dry Vermouth infused with black olives and a touch of Amontillado sherry brings irresistible depth.

The brine of black and green olives, with a delicate hint of basil and capers, intensifies the experience, elevating it to new dimensions of pleasure.

\$ 58.900



¿QUIÉN TE
LO CONTÓ?

¿QUIÉN TE LO CONTÓ?

*Futuristic, electric, and with an explosive citrus finish, this martini is an invitation to the unexpected. Its base of **vodka infused with elderflower awakens** the senses with a fresh and floral vibration. **The dry Vermouth with ginger and lemon** introduces a spicy and bright spark, setting the stage for a burst of flavor.*

*The vaporization of **grapefruit peel** envelops the glass in an intoxicating citrus aura, while elixir reinforces its vibrant character. And in the first sip, the surprise: a sphere that bursts in the mouth, releasing a symphony of acidic and sweet nuances in a unique and sensorial experience.*

\$ 44.500

*No viniste
a socializar.
Viniste a provocar.*



EL BESO PROHIBIDO

Más cócteles.
Menos excusas.

EL BESO PROHIBIDO

Smoky, intriguing, and with an unexpected finish, this martini is temptation in its purest form. The gin infused with cedarwood wraps the palate with a deep and earthy touch, while the dry Vermouth with pear reduction and cardamom adds a spiced sweetness that mesmerizes from the first sip.

\$ 54.200



DRY MARTINI
CON CAVIAR

CLASSIC DRY MARTINI

A cocktail that exudes luxury and distinction. The gin and extra dry vermouth combine in a minimalist dance of flavors, enhanced by a twist of lemon that awakens the senses.

But the true protagonist is the caviar, whose pearls add an unctuous touch and exquisite salinity, elevating this Martini to a unique experience. Served in a coupe glass, it is a tribute to indulgence and sophistication.

\$ 53.500

Addition of 5g of Italian Sevruga Cavia caviar. \$ 149.000

*Si no estás
dispuesto a pecar
un poco... qué
aburrido eres.*



OYSTER MARTINI

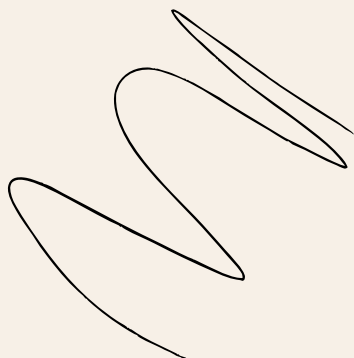
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*A marine and elegant twist on the classic Martini. **The gin and extra dry vermouth** blend with the subtle saline touch of **oyster water** and a hint of olive brine. A sparkle of **lemon** peel enhances the aromas before each sip, while a **fresh oyster**, resting in the glass, promises a unique sensorial experience. Served in a Martini glass, this cocktail is a tribute to the sophistication of the sea.*

\$ 69.700



**ESPRESSO
MARTINI**



ESPRESSO MARTINI

A perfect fusion between sophistication and energy. The premium vodka blends with freshly brewed espresso and coffee liqueur, creating a balance between sweetness and depth. A touch of sweet elixir enhances the toasted notes, while the albumin provides a silky texture and a velvety foam.

Three coffee beans float on the surface, evoking the classic symbol of health, wealth, and happiness. Served in a Martini glass, this cocktail is the epitome of nocturnal refinement.

\$ 48.800

No venimos
a complacer
Venimos a seducir



OTROS COCTELES

*Yes, the Martini is king... cold, perfect, relentless. A glass with character, not suitable for trembling hands or indecisive palates. But don't worry, **not everyone came to play in the big leagues...** and at Rumor we also know how to indulge those who prefer a softer, sweeter, more Instagrammable path.*

*For you, there are options too. **Vibrant**, playful, provocative. Less sharp, perhaps... but just as dangerous if you know how to look closely.*

Choose wisely... or let the bartender do it for you!

*El mejor plan de la
noche es el que aun no
has contado*



*GIN A NUESTRO
ESTILO*

GIN A NUESTRO ESTILO

We take the *Gin & Tonic* to another level with a *smoky spell* that will make you feel the magic of the *Mandrake*.

Born from ancient legends, this mysterious root was the guardian of secrets and rituals. Its spirit lives in this elixir that evokes hidden forests, silent intuition, and deep connection with the *invisible*.

\$ 55.800

UN BESO EN LA BOCA QUE
ARDE Y SUSURRA SECRETOS.

HOT
TUBE



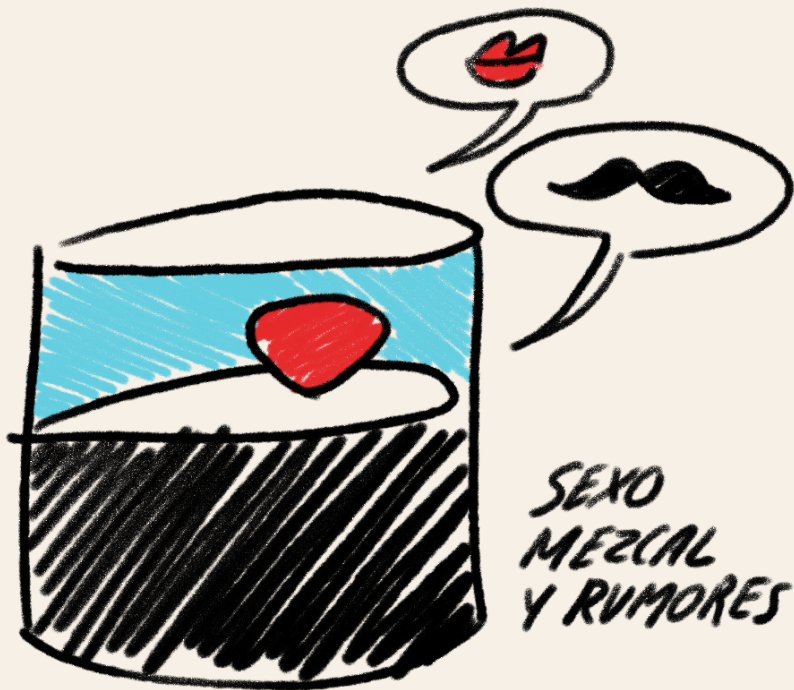
HOT TUBE

A vibrant, balanced sour with an unforgettable perfume.

Excess well understood, pleasure without guilt. This cocktail is an ode to temptation with **whisky infused** with **a ginger and lemongrass** elixir that bursts in perfect acidity and a velvety layer of **egg white**.

\$ 58.900

*Un coctel para los que
prefieren arder antes
que conformarse*



SEXO, MEZCAL Y RUMORES

Smoky, fruity, and with an enveloping touch of cacao.

If paradise exists, it surely left ashes of desire in this cocktail. **Mezcal** infused with **fresh thyme**, wrapped in a dance of **peach** and a **roasted pineapple** and chili honey. The grated **caramelized panela** elevates each sip to a heavenly level.

\$ 61.600

*La copa no define
la noche... pero puede
arruinar o elevar tu
Tú decides.*

PÉRDIDA DE
CONTROL



Algunas salen
a beber. Otras salen
a ser recordados.

PÉRDIDA DEL CONTROL

Vibrant, herbal gin with an electrifying touch.

A cocktail for those who know the best way to get lost is by letting instinct guide you. The dry gin infused with cucumber and basil awakens the senses, while the cucumber elixir softens with an intoxicating freshness. Green apple and absinthe spherification promises a first sip that shakes, a spark that ignites the night.

\$ 49.500

SOMBRAS
EN LA NOCHE



El problema no
es la copa...
es lo que te
hace decir.

SOMBRAS EN LA NOCHE

*A deep, **spiced rum** cocktail with notes of citrus and honey.*

Shadows hide secrets, and this cocktail is made for souls that live between mystery and desire. **White rum** infused with **Bora Bora tea**, **peach liqueur**, and **rose elixir** whisper in the background, while **melon** and **cucum ber** trace a path of enveloping flavors.

\$ 44.200

LEMON
PORN



LEMON PORN

Refreshing, sparkling, and with a sophisticated twist.

This cocktail fuses the freshness of sparkling wine with lemon sorbet and a vibrant touch of limoncello. Vodka and sweet elixir add body, while lemon zest elevates its essence. A touch of mint and gold dust give the perfect finish to this golden experience.

\$ 59.100

EL MISTERIO ES
EL MEJOR APERITIVO



RESÚMEN PARA LOS ABURRIDOS

NOMBRE	NOTAS	LICOR	PRECIO
SUSÚRRAME AL OÍDO	(Dark, mysterious, and with a smoky and citrus finish)	Black Gin & Dry Vermouth	\$ 56.500
ESCÁNDALO FRANCÉS	(Reinvented Dirty Martini)	Vodka & White Vermouth	\$55.200
SECRETO SUCIO	(Dark, mysterious, and with a smoky and citrus finish)	Gin & Dry Vermouth	\$ 58.900
¿QUIÉN TE LO CONTÓ?	(Futuristic, electric, and with an explosive citrus finish)	Vodka & White Vermouth	\$ 44.500
EL BESO PROHIBIDO	(Smoky, intriguing, and with an unexpected finish)	Gin & Dry Vermouth	\$ 54.200
OYSTER MARTINI		Gin & Extra Dry Vermouth	\$ 69.700
ESPRESSO MARTINI		Vodka & Coffee	\$ 48.800
CLASSIC DRY MARTINI		Gin & Extra Dry Vermouth	\$ 53.500
GIN A NUESTRO ESTILO		Gin	\$ 55.800
SEXO, MEZCAL Y RUMORES	(Smoky, fruity, and with an enveloping touch)	Mezcal Infused with Sichuan Pepper	\$61.600
PÉRDIDA DEL CONTROL	(Vibrant, herbal gin)	Gin Infused with Cucumber Basil	\$ 49.500
HOT TUBE	(Vibrant, balanced sour with a perfume)	Whisky	\$ 58.900
SOMBRAS EN LA NOCHE	(Deep, spiced with notes of citrus.)	White Rum Infused with Bora Bora Tea	\$ 44.200
LEMON PORN	(Refreshing, sparkling, and with a sophisticated twist)	Sparkling Wine	\$ 59.100

LICORES

Something easier to digest?

*Also, although **we won't say it out loud.***

Order quickly, toast well... and try to keep up with the pace of the night.

*Do you prefer to play it safe and **order a bottle?** Respectable... though not very creative. Here you have the classics, the strong ones, the ones that need no introduction. Whisky, vodka, tequila, champagne... names that already know the script by heart. **It's for those who don't want to waste time mixing, but rather gain it by toasting.***

Elegance in bottle format. And yes... it's also fair to sin big.

RUMOR

LICORES

WHISKY & WHISKEY

SINGLE MALT

GLENLIVET 12	\$ 67.900	\$ 649.800
GLENMORANGIE ORIGINAL	\$ 78.200	\$ 728.400
MACALLAN DOUBLE 12 YEARS OLD	\$ 99.600	\$ 998.800
MACALLAN DOUBLE 15 YEARS OLD	\$ 164.200	\$ 1.524.400
MACALLAN DOUBLE 18 YEARS OLD	\$ 396.800	\$ 3.928.400
MACALLAN RARE CASK	\$ 438.800	\$ 4.300.000

BLEND & BOURBON

CHIVAS REGAL EXTRA	\$ 56.400	\$ 498.600
CHIVAS REGAL 18 AÑOS	\$ 104.600	\$ 998.600
CHIVAS REGAL 21 - ROYAL SALUTE	\$ 239.500	\$ 2.196.400
BUCHANANS MASTER 750 ML	\$ 59.400	\$ 589.600
BUCHANANS 18 YEARS	\$ 98.900	\$ 989.800
DEWARS 12 YO	\$ 45.600	\$ 444.800
JAMESON	\$ 38.400	\$ 364.400
TULLAMORE DEW	\$ 29.600	\$ 284.300
JW BLACK LABEL	\$ 49.800	\$ 449.800
BLUE LABEL	\$ 198.400	\$ 1.984.800
JACK DANIELS	\$ 39.600	\$ 384.400
BULLEIT BOURBON	\$ 49.200	\$ 488.600

COGNAC

HENNESSY VS	\$ 82.600	\$ 798.400
HENNESSY VSOP	\$ 151.700	\$ 1.388.400
RÉMY MARTIN VSOP	\$ 149.700	\$ 1.290.400
RÉMY MARTIN XO	\$ 244.900	\$ 2.448.600

VODKA

GREY GOOSE	\$ 68.900	\$ 644.800
ABSOLUT 700ML	\$ 39.800	\$ 390.400

AGUARDIENTE & VICHE

AMARILLO DE MANZANARES	\$ 24.600	\$ 199.400
ANTIOQUEÑO SIN AZÚCAR	\$ 29.400	\$ 280.800
MONTE MANGLAR VICHE	\$ 47.600	\$ 394.800

GIN

BOMBAY	\$ 47.900	\$ 464.800
BEEFEATER	\$ 52.600	\$ 494.400
BEEFEATER 24	\$ 74.400	\$ 694.800
TANQUERAY LONDON DRY	\$ 49.700	\$ 490.400
TANQUERAY RANGPUR	\$ 49.900	\$ 514.400
TANQUERAY TEN	\$ 77.600	\$ 764.600
HENDRICKS 700 ML	\$ 74.400	\$ 754.800
MONKEY 47 500 ML	\$ 98.800	\$ 754.800

TEQUILA

PATRÓN SILVER	\$ 69.400	\$ 668.900
PATRÓN REPOSADO	\$ 84.400	\$ 812.400
PATRÓN AÑEJO	\$ 92.500	\$ 884.900
PATRÓN CRISTALINO	\$ 97.600	\$ 974.400
CAZADORES 700 ML	\$ 35.800	\$ 330.600
ALTOS PLATA	\$ 57.700	\$ 550.600
ALTOS REPOSADO	\$ 62.400	\$ 580.900
OLMECA REPOSADO 700ML	\$ 31.400	\$ 296.800
DON JULIO REPOSADO	\$ 79.800	\$ 748.800
DON JULIO 70TH	\$ 101.400	\$ 998.600
DON JULIO RESERVA 1942	\$ 209.600	\$ 2.074.000
1800 REPOSADO	\$ 75.500	\$ 734.800
1800 CRISTALINO	\$ 88.400	\$ 847.800

MEZCAL

OJO DE TIGRE	\$ 54.600	\$ 496.800
400 CONEJOS	\$ 72.400	\$ 714.500

RON

BACARDI AÑEJO	\$ 26.700	\$ 244.400
BACARDI 8 AÑOS	\$ 39.500	\$ 398.400
LA HECHICERA 700 ML	\$ 78.800	\$ 749.700
SANTA TERESA 1796	\$ 64.500	\$ 682.400
ZACAPA AMBAR 12 AÑOS	\$ 44.800	\$ 424.800
ZACAPA CENTENARIO 23 AÑOS	\$ 86.400	\$ 824.400
FLOR DE CAÑA GRAN RESERVA 12	\$ 49.800	\$ 488.800

OTROS

JAGERMEISTER	\$ 35.900	\$ 329.800
AMARETTO DISARONNO	\$ 47.400	\$ 446.800
BAILEYS ORIGINAL	\$ 29.800	\$ 284.600
CAMPARI	\$ 36.900	\$ 356.800
FRANGELICO	\$ 44.400	\$ 434.800
GRAPPA SILVIO CARTA	\$ 46.800	\$ 334.200
LICOR 43	\$ 48.800	\$ 465.400
LIMONCELLO	\$ 46.800	\$ 434.400
SAMBUCA	\$ 48.500	\$ 454.600

CERVEZA

HOPE ARTESANAL PREMIUM 700 ML (X TEMPORADA)	\$ 44.400
HEINEKEN	\$ 15.400
HEINEKEN 0% ALCOHOL	\$ 14.800
CLUB COLOMBIA DORADA	\$ 14.800
CORONA EXTRA	\$ 16.000
STELLA ARTOIS	\$ 18.400

BEBIDAS CALIENTES

AMERCIANO	\$ 9.200
CAPPUCCINO	\$ 13.800
CAPUCCINO PISTACCHIO	\$ 18.900
ESPRESSO	\$ 7.600
ESPRESSO DOBLE	\$ 13.600
LATTE	\$ 14.200
MACCIATO	\$ 8.800
AROMÁTICA	\$ 8.900

VINOS

*Here we leave you the **wine list...** although honestly, the best thing is to talk to **our sommelier**. We have so many references (and some unexpected shortages) that not even **we fully keep track of it**. He will know exactly what you deserve tonight.*

RUMOR

VINOS ESPUMOSOS

Champagne Dom Perignon Rose. Champagne, Francia		\$ 4.121.400
Champagne Dom Perignon Luminus. Champagne, Francia		\$ 3.253.200
Champagne Moet & Chandon Brut Imperial Magnum. Champagne, Francia		\$ 1.793.500
Champagne Moet & Chandon Brut Rosé Imperial. Champagne, Francia		\$ 1.389.900
Champagne Moet & Chandon Brut Imperial. Champagne, Francia		\$ 1.140.000
Champagne Bollinger Special Cuvee Brut. Champagne, Francia		\$ 990.000
Cava Castillo Perelada Gran Claustro. Penedés, España		\$ 306.700
Cava Sumarroca Brut Rose. Penedés, España	\$62.100	\$ 285.800
Cava Sumarroca Brut Nature. Penedés, España	\$62.100	\$ 271.400
Cava Dibon Brut. Penedés, España	\$33.800	\$ 154.300
Prosecco Astoria Corderie DOCG. Veneto, Italia	\$56.000	\$ 257.500
Prosecco Astoria Velere DOC Rose. Veneto, Italia	\$55.100	\$ 251.900

VINOS ROSADOS

Stemmari Rosato, Nero d'Avola, Sicilia, Italia	\$ 48.900	\$ 223.700
Fat Bastard, Shiraz, Garnacha, Vin De Pay's, Francia		\$ 215.100
Longchamps Rose, Cinsault, Garnacha, Syrah, Méditerranée, Francia		\$ 189.600
Otazu Rose, Merlot, Navarra, España	\$ 50.600	\$ 231.300
Pagos de Araiz, Garnacha, Navarra, España	\$ 45.900	\$ 209.800
Sumarroca Rosat, Merlot, Tempranillo, Shyrah, Penedes, España	\$ 41.500	\$ 188.200
Vidigal vinho verde Rose, Vinhão, Minho, Portugal	\$ 45.800	\$ 209.300
Andeluna 1300 Rose, Malbec, Mendoza, Argentina	\$ 50.600	\$ 232.900
Obra Prima Rose, Cabernet Sauvignon, Mendoza, Argentina	\$ 39.700	\$ 181.300

VINOS ESPECIALES

Oporto Fonseca Bin 27, Old Vines.	\$41.500	\$ 267.500
Jerez Amontillado AB, Palomino Fino.	\$45.200	\$ 298.100
Jerez Cream Solera, Palomino Fino, Pedro Ximenez.	\$44.600	\$ 294.600
Jerez Tio Pepe, Palomino Fino.	\$43.500	\$ 286.700
Morande Late Harvest X 375, Sauvignon Blanc.	\$47.200	\$ 133.400

VINOS TINTOS

Ventisquero Grey, Carmenere. Maipo, Chile	\$61.000	\$ 282.300
Ventisquero Grey, Cabernet Sauvignon. Maipo, Chile	\$59.900	\$ 277.100
Arboleda, Pinot Noir. Aconcagua, Chile		\$ 269.600
Arboleda, Carmenere. Aconcagua, Chile		\$ 269.400
Ventisquero Reserva, Carmenere. Maipo, Chile	\$35.400	\$ 161.200
Ventisquero Reserva, Carmenere. Maipo, Chile (MEDIA BOTELLA)		\$ 87.600
Ventisquero Reserva, Carbernet Sauvignon. Maipo, Chile	\$35.400	\$ 161.200
Raymond Collection, Blend Field. Napa Valley, EUA	\$52.600	\$ 259.000
Raymond Collection, Cabernet. Napa Valley, EUA		\$ 259.000
Marianne, Pinotage. Simonsberg-Paarl, Sudafrica		\$ 403.800
Marianne, Cape Blend. Simonsberg-Paarl, Sudafrica		\$ 354.500

Podere Brizio, Brunello di Montalcino, Toscana, Italia		\$ 830.500
Pertinace, Barolo, Piamonte, Italia		\$ 635.100
Pertinace, Barbaresco, Piamonte, Italia		\$ 488.600
Dievole Chianti Clasico, Sangiovese, Toscana, Italia		\$ 368.000
Pertinace, Langhe Nebbiolo, Piamonte, Italia		\$ 294.100
Stemmari Cantadoro, Nero De Avola, Cabernet, Sicilia, Italia	\$53.800	\$ 247.400
Pertinace, Dolcetto D´Alba, Piamonte, Italia	\$50.500	\$ 232.600
Castel Firmian, Teroldego, Trentino, Italia	\$48.600	\$ 222.100
Château Fontenil Fronsac, Merlot, BurdeosI, Francia		\$ 696.700
Ropiteau Freres, Pinot Noir. Bourgogne, Francia		\$ 368.900
Fat Bastard, Pinot Noir. Vin De Pay´s, Francia		\$ 215.700
Priorat +7, Cabernet, Garnacha, Syrah. Priorat, España		\$ 405.000
Murua VS, Tempranillo, Graciano, Mazuelo. Rioja, España		\$ 349.700
Carmelo Rodero Reserva, Tempranillo. Ribera Del Duero, España	\$78.600	\$ 382.500
Parada de Atauta, Tempranillo. Ribera Del Duero, España		\$ 358.600
Vivanco Reserva, Tempranillo. Rioja, España		\$ 351.000
Otazu Premium Cuvee, Cabernet, Merlot, Tempranillo. Navarra, España		\$ 272.900
La Celestina, Tempranillo. Ribera Del Duero, España		\$ 265.700
Finca Antigua, Petit Verdot. La Mancha, España		\$ 220.900
Clos de Torribas Crianza, Tempranillo. Penedes, España	\$47.300	\$ 216.000
Entre Suelos, Tempranillo. Castilla Y Leon, España		\$ 189.800
Vaquos, Tempranillo. Ribera Del Duero, España	\$40.500	\$ 185.200
El Coto de Ibañez Crianza, Tempranillo. Utiel Requena, España	\$36.400	\$ 159.900
Vidigal Reserva Aragonez, Syrah; Cabernet. Lisboa, Portugal	\$52.000	\$ 237.600
Viña Cobos Vinculum, Malbec. Valle De Uco, Argentina		\$ 975.500
Lorca Inspirado, Cabernet Franc. Mendoza, Argentina		\$ 789.000
Lorca Inspirado, Blend. Mendoza, Argentina		\$ 787.900
Lorca Inspirado, Cabernet, Cabernet. Mendoza, Argentina		\$ 787.200
Cobos Bramare, Malbec. Mendoza, Argentina		\$ 677.800
Cobos Cocodrilo, Blend. Mendoza, Argentina		\$ 493.900
Hermandad Winemaker Series, Petit Verdot. Valle De Uco, Argentina		\$ 493.800
Hermandad Winemaker Series, Pinot Noir. Valle De Uco, Argentina		\$ 493.800
Hermandad, Malbec. Mendoza, Argentina		\$ 419.800
Hermandad, Blend. Mendoza, Argentina		\$ 419.800
Bodega Anima Gran Reserva, Blend. Mendoza, Argentina		\$ 407.800
Luigi Bosca De Sangre, Red Blend. Mendoza, Argentina	\$66.500	\$ 307.400
Enrique Foster Altepés, Malbec. Mendoza, Argentina	\$61.600	\$ 284.600
Luigi Bosca De Sangre, Cabernet Franc. Mendoza, Argentina		\$ 282.100
Enrique Foster Los Barrancos, Malbec. Mendoza, Argentina	\$59.400	\$ 273.300
Obra Prima Reserva, Cabernet Sauvignon. Mendoza, Argentina	\$58.200	\$ 267.700
Bodega Anima Reserva, Bonarda. Mendoza, Argentina	\$58.200	\$ 266.100
Cobos Felino, Malbec. Luján De Cuyo, Argentina	\$56.000	\$ 257.900
Cobos Felino, Cabernet Sauvignon. Luján De Cuyo, Argentina		\$ 257.900
Vistalba Corte C, Blend. Mendoza, Argentina		\$ 256.900
Bodega Anima Reserva, Malbec. Mendoza, Argentina	\$53.200	\$ 244.900
Casas Del Bosque Gran Reserva, Syrah. Casablanca, Chile	\$63.300	\$ 292.800
Casas Del Bosque Gran Reserva, Pinot Noir. Casablanca, Chile	\$63.300	\$ 292.700

VINOS BLANCOS

Colle corviano, Pecorino. Abruzzo, Italia	\$ 58.100	\$ 268.400
Castel Firmian Reserva, Pinot Grigio. Trentino, Italia	\$ 53.800	\$ 250.700
Ropiteau Chablis Primer Cru Chardonnay. Bourgogne, Francia		\$ 656.700
Trimbach Gewürztraminer, Alsace, Francia		\$ 383.000
Trimbach Riesling, Alsace, Francia		\$ 336.000
Raimbault-Pineau Sancerre Sauvignon Blanc. Sancerre, Francia		\$ 349.200
Raimbault-Pineau Pouilly-Fumé Sauvignon Blanc. Loire, Francia		\$ 327.900
Fillaboa Albariño. Rías Baixas, España		\$ 333.400
Fillaboa Atlantik Albariño. Rías Baixas, España	\$ 54.600	\$ 249.500
Sanz Clásico, Verdejo. Rueda, España	\$ 36.000	\$ 162.000
Vidilla, Verdejo. Rueda, España	\$ 34.800	\$ 156.600
Mireia, Gewürztraminer, muscat. Penedes, España	\$ 33.800	\$ 154.300
Tomero Single Vineyard, Semillon, Mendoza, Argentina		\$ 443.100
Hermanidad, Chardonnay, Mendoza, Argentina		\$ 419.700
Felino, Chardonnay, Mendoza, Argentina	\$ 56.200	\$ 258.500
Andeluna 1300, Chardonnay, Mendoza, Argentina	\$ 49.500	\$ 226.200
Los Haroldos State, Sauvignon Blanc, Mendoza, Argentina	\$ 46.500	\$ 212.200
Anima, Torrontes, Mendoza, Argentina	\$ 37.200	\$ 169.900
Ventisquero Grey, Sauvignon Blanc, Atacama, Chile	\$ 59.200	\$ 272.200
Arboleda Reserva, Chardonnay, Aconcagua, Chile		\$ 270.000
Raymond Collection, Chardonnay, California, Estados Unidos		\$ 259.100

LE MALVIAJE

Each cocktail is a story. This illustrated menu, inspired by naïve art, explores the symbolism and essence behind our drinks. Discover their secrets in every stroke and flavor.

The illustrations are the work of Pierina Di Donato (Le Malviaje), a Venezuelan visual artist whose work revolves around gastronomy and the importance of the table in social relationships.

Through graphic art, she tells stories where each image is a meeting, a symbol, and a shared experience.



**LOS LIMITES SON
ABURRIDOS.**

