



# BRINDISI!

## RESTAURANTE BAR

### Appetizers

**Cheese Fondue** (2 persons) Manchego and Gruyère cheese flamed with white wine.  
(Gruyère 200 g, Manchego 50 g) \$361

**Garlic style mushrooms** Wild mushrooms with a touch of guajillo chilli. (200 g) \$214

**Roman style squid** Delicious battered squid rings. (150 g) \$229

**Galician style octopus** With sea salt, olive oil and hot paprika. (200 g) \$574

**Melted cheese** With chistorra. (Cheese 150 g, chistorra 120 g) \$232

**Smoked salmon** With capers, onion, egg, olive oil, and lemon. (Salmon 120 g, 1 egg) \$460

**Spanish tortilla** The authentic and traditional. (200 g) \$219

**Carpaccio Manzo** Thin slices of meat with Parmesan cheese and mushrooms. (100 g) \$265

**Iberic Cured Ham** Cut at your table. (100 g) \$358

### Soups

**Country soup** A selection of seasonal vegetables with pomodoro. (200 g) \$149

**Ocean's Delicacy** Exquisite combination of Pernod style perfumed seafood.  
(Octopus 10 g, fish 8 g, salmon 10 g, shrimp 10 g, Pernod 15 ml) \$325

**New Orleans red snapper soup** Melting pot and miscegenation are traduced into a gamut of ingredients and exotic flavors of peppers, flambé with sherry and fish fumet.  
(100 ml) \$297

**Parisienne onion soup** With puff pastry and a touch of Parmesan cheese. (120 ml) \$205

**Anahuacalli soup** Exquisite soup of mashed & seasoned tomatoes, served with julienne corn tortilla, dried chilli, pork rind, avocado, cheese, and cream. (200 ml) \$179

### Pasta

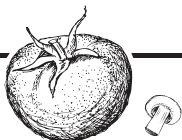
**Alfredo Green Tagliatelle** With cream and Parmesan cheese. (100 g) \$225

**Bolognese Spaghetti** The traditional. (100 g) \$259

**Four cheese Ravioli** In a sauce of Manchego, Gruyère, Parmesan, & Roquefort. (100 g) \$195

**Capellini Primavera** Angel hair pasta with vegetables and meuniere.  
(100 g) \$185

## Salads



**Brindisi Salad** A range of fresh spinach with strips of chicken marinated in fine herbs.  
(Chicken 120 g, spinach 200 g) \$180

**Caprese Salad** Fresh tomato slices and mozzarella cheese in olive oil and balsamic vinegar.  
(Mozzarella 100 g, tomato 200 g) \$210

**Caesar Salad** (2 persons) The traditional. (Lettuce 220 g, egg 60 g, anchovy 5 g) \$299

**Insalata di Ortolana** Grilled fresh vegetables of the day on a bed of lettuce with pesto and basil dressing. (Lettuce 220 g, carrot 60 g, zucchini 60 g) \$145

**Mixed Salad** With vinaigrette dressing of the house. (180 g) \$153

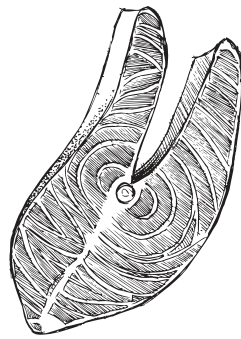
## Fish & Seafood

**Esmedregal Steak** With macadamia. (Fish 200 g, vegetables 40 g) \$445

**Giant shrimp** At your preference. (200 g) \$599

**Fish steak** Veracruz style, nest syle or vegetable style. (200 g) \$487

**Fresh Salmon** In peppers, honey and balsamic sauce with vegetables. (200 g) \$345



## Poultry

**Brindisi Chicken** Grilled chicken breast with a three-mustard sauce and mushroom risotto.  
(Chicken 220 g, risotto 80 g) \$329

**Almendrina Chicken** The traditional (Chicken 220 g, ham 5 g, cheese 5 g) \$329

**Kiev Chicken** The original. (200 g) \$325

## Meat

**Black Pepper Steak** With boiled vegetables and waffle potato. (Meat 200 g, potato 50 g) \$439

**Brindisi Steak** Au gratin with mozzarella cheese and Rumesco sauce. (meat 200 g, mozzarella 30 g) \$459

**Grilled Steak Brochette** With mushroom sauce. (200 g) \$416

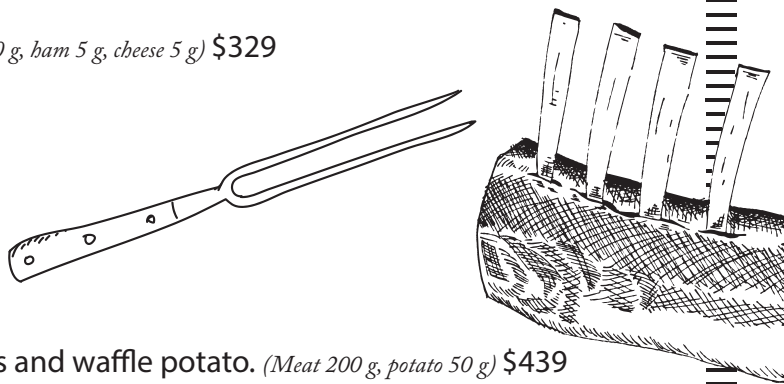
**Bilbao style center-cut filet** (Meat 200 g, rice 60 g) \$459

**Mexican style flank steak** Served with guacamole, prickley pear, cambray onions, and beans.  
(Meat 250 g, guacamole 40 g, prickley pear 60 g, cambray onions 50 g, beans 30 g) \$420

**Construction worker style steak tips** With guacamole, prickley pear, cambray onions, and beans. (Meat 250 g, guacamole 40 g, prickley pear 60 g, cambray onions 50, beans 30 g) \$416

**Rib-Eye** With baked potato & spinach cream. (Meat 300 g, potato 40 g, spinach 60 g) \$595

**Châteaubriand** (2 persons) With Bernese sauce and baked potato. (Meat 430 g, potato 180) \$790



**Quejas y denuncias:**



PROFECO  
PROCURADURÍA FEDERAL DEL CONSUMIDOR

