

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) \$250

Galician style octopus With sea salt, olive oil and hot paprika. (200 g) \$674

Melted cheese With chistorra. (Cheese 150 g, chistorra 120 g) \$361

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) \$270

Iberic Cured Ham Cut at your table. (100 g) \$408

Soups

Country soup A selection of seasonal vegetables with pomodoro. (200 g) \$179

Ocean's Delicacy Exquisite combination of Pernod style ped seafood.
(Octopus 10 g, fish 8 g, salmon 10 g, shrimp 10 g, Pernod 15 ml) \$330

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) \$303

Parisienne onion soup With puff pastry and a touch of Parmesan cheese. (120 ml) \$225

Anahuacalli soup Exquisite soup of mashed & seasoned tomatoes, served with julienne corn tortilla, dried chilli, pork rind, avocado, cheese, and cream. (200 ml) \$205

Pasta



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

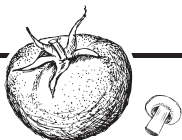
Bolognese Spaghetti The traditional. (100 g) \$299

Four cheese Ravioli In a sauce of Manchego, Gruyère, Parmesan, & Roquefort. (100 g) \$200

Capellinirimavera Angel hair pasta with vegetables and meuniere.
(100 g) \$190



Salads



Brindisi Salad A range of fresh spinach with strips of chicken marinated in fine herbs.

(Chicken 120 g, spinach 200 g) \$185

Caprese Salad Fresh tomato slices and mozzarella cheese in olive oil and balsamic vinegar.

(Mozzarella 100 g, tomato 200 g) \$215

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) \$150

Mixed Salad With vinaigrette dressing of the house. (180 g) \$158

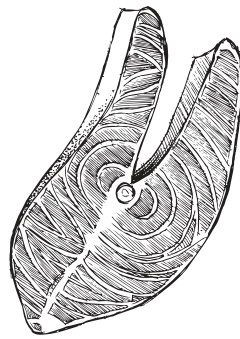
Fish & Seafood

Esmedregal Steak With macadamia. (Fish 220 g, vegetables 40 g) \$445

Giant shrimp At your preference. (250 g) \$617

Fish steak Veracruz style, nest syle or vegetable style. (220 g) \$545

Fresh Salmon In peppers, honey and balsamic sauce with vegetables. (200 g) \$380



Poultry

Brindisi Chicken Grilled chicken breast with a three-mustard sauce and mushroom risotto. (Chicken 220 g, risotto 80 g) \$335

Almendrino Chicken The traditional (Chicken 220 g, ham 5 g, cheese 5 g) \$395

Kiev Chicken The original. (200 g) \$330

Meat

Black Pepper Steak With boiled vegetables and waffle potato. (Meat 200 g, potato 50 g) \$459

Brindisi Steak Au gratin with mozzarella cheese and Rumesco sauce. (meat 200 g, mozzarella 30 g) \$469

Grilled Steak Brochette With mushroom sauce. (200 g) \$426

Bilbao style center-cut filet (Meat 200 g, rice 60 g) \$479

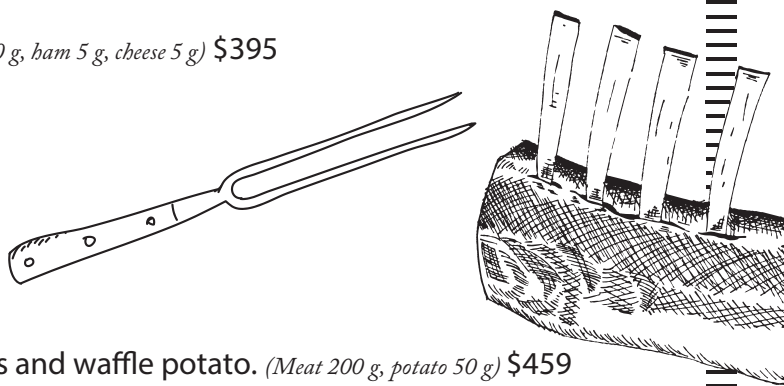
Mexican style flank steak Served with guacamole, prickley pear, cambray onions, and beans.

(Meat 250 g, guacamole 40 g, prickley pear 60 g, cambray onions 50 g, beans 30 g) \$430

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) \$459

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) \$850



Quejas y denuncias:

***0311**
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