

Desserts

ROSÉ WINE POACHED PEAR	\$200
Vanilla ice cream with amaretto crushed cookie .	
FRASIER	\$250
Creamy cake with fresh strawberries	
TRADITIONAL COMONFORT ICE CREAM	\$230
PASSION FRUIT TART	\$250

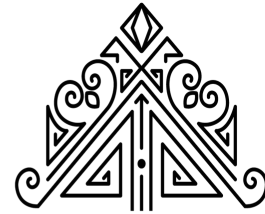
Drinks

Non Alcohol Driks

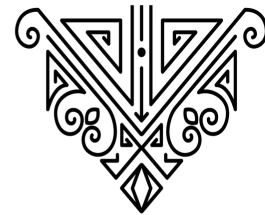
SPARKLING WATER (355 ML)	\$60
SPARKLING WATER (600 ML)	\$75
COCA COLA (REGULAR, DIET, ZERO)	\$55
LEMONADE	\$55
ORANGEADE	\$55

Beer

VICTORIA	\$70
CORONA	\$70
MODELO ESPECIAL	\$70
NEGRA MODELO	\$70
CORONA LIGHT	\$70



LOS REMEDIOS





Appetizers

BLUE CORN SOPE WITH BONE MARROW Esquite and xoconostle sauce	\$150
VEGETABLE CARPACCIO With jocoque and orange / honey vinaigrette.	\$230
FRESH TUNA TIMBALE With shrimp, dark sauce and mango.	\$290
GARDEN AVOCADO TOAST Rib eye chicharrones, pickled onions and morita sauce.	\$220
CHAR CUTERIE BOARD Mixed choice of cold cuts and cheese, with dark chocolate, berries and olives	\$450
OLIVES FROM OUR GARDEN Choice of the best olives from our garden	\$150

Pastas

BAVETTE WITH PESTO Bavette with almond pesto, shrimp and chili oil.	\$280
PAPPARDELLE Pappardelle with butter and black pepper, mushrooms, cherry tomatoes and asparagus.	\$280
FETTUCCHINE Fettuccine in white wine with mussels, squid, garlic, and a touch of oregano.	\$280

Salads

SERRANO SALAD Mixed leaf salad with Serrano ham, cantaloupe Parisien, Parmesan cheese, and balsamic vinaigrette.	\$230
LETTUCE SALAD Roasted romaine lettuce hearts with roasted pepper sauce, hearts of palm, and beetroot.	\$250
WEDGE SALAD With creamy blue cheese dressing, crispy bacon and cherry tomatoes.	\$190

Pizzas

PIZZA MIELE Honey cream , pear, serrano ham and parmesan cheese .	\$320
PIZZA REMEDIOS Rosemary cream, potato, red wine caramelized onion, bacon and blue cheese .	\$320
PIZZA SUMMER BONBONS Pizza with a base of charred zucchini puree, sautéed mushrooms, goat cheese bonbons, cherry tomatoes, and arugula.	\$320
PIZZA RED PASSION Pizza with a tomato sauce base, fresh mozzarella cheese, Spanish chorizo, black olives, and chili emulsion.	\$320

Main Course

OCTOPUS WITH PAPRIKA With cambray potatoes, asparagus and sautéed clams, with turmeric emulsion.	\$390
SEALED RIB EYE In a pan with vegetables and pepper sauce.	\$450
ROASTED FILET MIGNON With creamy mashed potatoes, sauteed vegetables and rosemary sauce.	\$450
NEW YORK With baby vegetables, sweet potato puree and beetroot paint.	\$450
HAMBURGUESA REMEDIOS With Manchego cheese, onion in wine, and French fries with Parmesan cheese and truffle oil.	\$260
PAN SEARED SALMON With creamy risotto, asparagus and truffle oil.	\$390

Some dishes can be prepared for vegans, vegetarians, celiacs or any other special diet. Food can be gluten free, but they are handled in an enviroment where wheat flour is used.



Tea and Infusions

TÉA * TEA FORTE SEASONAL FLAVORS	\$135
INFUSED WATER JAR	\$220

Digestives

CARAJILLO	\$250
STREGA	\$200
SAMBUCA NEGRA	\$180

Coffee

ESPRESSO	\$50
AMERICANO	\$50
RISTRETTO	\$60
CAPUCCINO	\$60
LATTE MACHIATTO	\$60
FLAT WHITE	\$70

Spirits

BOTTLE	CUP
\$1,200	\$250
	\$250
	\$180

MEZCAL ESPADIN 100%
BLACK LABEL
MAESTRO TEQUILERO DOBEL

Wine Remedios

		CUP	BOTTLE
GRAN RESERVA 2019		\$220	\$799
Cabernet Franc, Cabernet			
Sauvignon, Petit Verdot y Merlot			
BLEND 2020 (750 ML)		\$160	\$599
Cabernet Franc, Cabernet			
Sauvignon, Petit Verdot y Merlot			
DUO (750 ML)		\$160	\$599
Cabernet Franc y Cabernet Sauvignon			
ROSÉ 2022 (750 ML)		\$120	\$349
Merlot, Tempranillo,			
Cabernet, Sauvignon			
SYRAH 2022 (750 ML)		\$120	\$349
MOSCATEL 2023 (750 ML)		\$130	\$449

Varaduz

MOSCATEL 2021 VARADUZ (750ML)	\$349
BLEND 2020 VARADUZ (750ML)	\$599
Merlot, Petit Verdot, Cabernet	
Franc y Cabernet Sauvignon	
PETIT VERDOT 2020 VARADUZ (750ML)	\$599
90% Petit Verdot y 10% Merlot	
GRAN RESERVA 2019	\$799
Cabernet Franc, Cabernet	
Sauvignon, Petit Verdot y Merlot	