

**ARANDONO**  
*Cranberry, agave,  
lemonade*

**MARGARITA VIRGIN**  
*Fresh lemon and lime, argarve  
topped with ginger ale*

**GARDENERS**  
*Cucumber, mint, ginger,  
fresh lime, lemonade*

**HERAS CROWN**  
*Fresh orange juice,  
grenadine,  
fresh lemon, soda*

**MOCKTAILS**  
45.00

**DRY PALOMA**  
*Grapefruit, argave,  
fresh lime, club soda*

**APPLE MOJITO**  
*Fresh mint, fresh lemon  
& lime, apple, topped  
with soda*  
45

**HOMEMADE  
LEMONADE**  
*Fresh lemon juice,  
sugar syrup, club soda*

**PINA COLADA**  
*Coconut, pineapple,  
vanilla*

**LA  
BODEGA  
NEGRA**

DOHA



QATAR

SOFT SHELL CRAB TACO  
*Chipotle, Avocado & crispy kale*  
65.00



(HANDMADE SERVED IN PAIRS)

LAMB AL PASTOR TACO  
*Lamb, grilled pineapple,  
salsa verde*  
50.00

PRAWN TACO  
*Grilled prawn, agave, chipotle,  
pineapple pico de gallo*  
45.00

MUSHROOM TACO  
*Wild mushrooms, kale,  
potato and pecorino*  
45.00

WAGYU TACO  
*Wagyu suadero, salsa  
martajada, cilantro*  
70.00

PATO & SANDIA  
*Duck confit, watermelon,  
mint, cilantro, date  
& chipotle vinaigrette*  
65.00



GUADALAJARA  
*Yellow beetroot, green apple,  
heirloom tomato, goat cheese  
& pistachio*  
65.00

LAMB  
CHOPS  
*Herb crust, pipian rojo,  
pomegranate*  
140.00

FROM OUR WOOD  
BURNING GRILL

GRILL

GRILLED  
PRAWNS  
*Grilled Giant Prawns,  
chipotle garlic sauce  
& salsa macha*  
190.00

WAGYU RIBEYE  
*Chargrilled 300g BMS7  
Ribeye served with  
chimichurri & esquites*  
340.00

GRILLED  
CAULIFLOWER  
*Salsa macha sikil pak,  
pineapple pico de gallo*  
85.00

GUACAMOLE  
*Served with homemade tortilla,  
crudité and salsa verde*  
50.00



KING CRAB SALAD  
*Avocado, salsa negra  
& queso creme*  
130.00

GRILLED CORN  
*Queso & chile de arbol*  
40.00

TRUFFLE  
QUESADILLA RUSTICA  
*Tres quesos, Black Truffle,  
roasted tomato, Oyster mushrooms*  
95.00

QUESADILLA CAMPECHANA  
*Arrachera Flank steak,  
Lamb Al Pastor, tres quesos,  
roasted tomato & Jalapenos*  
95.00

CALAMARES FRITOS  
*Crispy squid, mexican togarashi,  
jalapeno aioli, cilantro & fresno chile*  
55.00

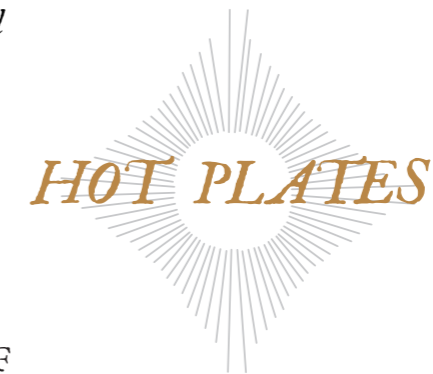
SPATCHCOCK YUCATAN  
CHICKEN  
*Whole Cornfed Chicken, Pibil Adobo  
& Pickles*  
275.00

DUCK  
CARNITAS  
*24-hour Confit Duck, served  
with handmade tortillas  
& salsa verde*  
200.00

BLACK COD  
*Chipotle Miso roasted  
Black Cod with cured  
grapefruit*  
230.00

LAMINADO DE SEABASS  
*Aguachile verde, pomegranate,  
green apple and jicama*  
80.00

TUNA PALETITA  
*Seared blue fin tuna, avocado crema,  
pineapple pico de gallo*  
70.00



WAGYU BEEF  
BARBACOA  
*Slow roasted beef short rib  
in adobo, butternut squash  
& homemade tortillas*  
320.00

BAKED FISH  
*Hamour baked in banana  
leaf with tomatillo &  
cilantro*  
195.00

TOSTADITAS

CHICKEN TOSTADA  
*Chicken Tinga, black bean,  
avocado, crème fraiche*  
50.00

TUNA TOSTADA  
*Tuna, avocado crema,  
chipotle aioli, crispy leek*  
55.00

TRUFFLE MASH  
35.00

SIDES

ROASTED POTATOES  
25.00

GREEN RICE  
25.00

BRAISED GREENS  
25.00