

MACONDO®

BEBIDAS | DRINKS

BEBIDAS ANCESTRALES / ANCESTRAL DRINKS

Pozol / Pozol _____ \$200

Bebida creada por la cultura Maya a base de maíz y cacao /
Beverage created by the Mayan Culture. Mix based on corn and cacao

Téjate / Tejate _____ \$200

Su nombre de origen náhuatl, originaria de los valles de Oaxaca, Preparada con maíz, cacao, hueso de mamey y rosita de cacao / Created on the Oaxaca Valles. Nahuatl name meaning Beverage of the Gods; Prepared with corn, cacao, mamey seed and Quararibea flower

Tascalate / Tascalate _____ \$200

Bebida originaria del estado de Chiapas considerada para fines religiosos, Sus ingredientes son: maíz, cacao y achiote / Originally from the State of Chiapas, considered for its ceremonial value Its ingredients are: corn, cacao and achiote

Kakaw / Kakaw _____ \$200

Cacao, leche de avena, adaptogeno lions mane, hielo y top miel melipona / Cocoa, oat milk, adaptogen lions mane, ice and top Melipona honey.

Prehispanic Tasting _____ \$250

pozol, téjate , tascalate

BEBIDAS CALIENTES / HOT DRINKS

Macchiato _____ \$140

Americano _____ \$120

Cappuccino _____ \$150

Latte _____ \$150

Espresso / Double _____ \$120/\$160

Té Varios Sabores / Assorted Teas _____ \$120

Chai Latte _____ \$200

Matcha Latte _____ \$200

Golden Milk _____ \$200

Cúrcuma, jengibre, miel, leche de coco, pimienta negra
Turmeric, ginger, honey, coconut milk, black pepper

Cacao of the Gods _____ \$200

Cacao, leche de coco, canela, chile, miel de agave, orégano
Cocoa, coconut milk, cinnamon, chili powder, agave syrup, oregano

AGUA / WATER

B'ui 473 ml Mineral o Natural | Sparkling or Still _____ \$110

B'ui 946 ml Mineral o Natural | Sparkling or Still _____ \$200

San Pellegrino Mineral _____ \$200

Velvet Craft Soda _____ \$120

Kombucha Natural / Natural Kombucha _____ \$190

Limonada o Naranjada / Lemonade or Orangeade _____ \$120

ELIXIRS

GOOD BELLY _____ \$130

Mejorana, extracto de apio, maca
Marjoram, celery extract, maca

REPAIR _____ \$130

Jengibre, cúrcuma, miel, limón
Ginger, turmeric, lime, honey

JUICES / JUGOS _____ \$220

+ ADAPTOGEN _____ \$50

(Reishi, Lion's mane, Cordyceps, Ashwagandha)

IXCHEL

Diosa de la Medicina / Goddess of Medicine

Espinaca, pepino, pera, jengibre, limón, cilantro

Spinach, cucumber, Asian pear, ginger, lime, coriander

CHEEN

Diosa de la Luna / Goddess of the Moon

Betabel, pepino, zanahoria, naranja, jengibre

Beet, cucumber, carrot, orange, ginger

AHAU

Dios del Sol / God of the Sun

Jugo de piña, toronja, naranja

Pineapple juice, grapefruit, orange

FRUTAS FRESCAS DE ESTACIÓN / _____ \$150

Seasonal fresh fruit juices

SMOOTHIES | 10:00 18:00 hrs _____ \$280

+ ADAPTOGEN

(Reishi, Lion's mane, Cordyceps, Ashwagandha)

KAAB

Pepita de calabaza, mango, kale, semilla de hem,

leche de coco y un toque de miel apis

Pumkin seed, mango, kale, hem seed,

coconut milk and a touch of apis honey.

BLUEBERRY BLISS

Maca, jengibre, vainilla, goji, moras azules, semillas de hemp, sal de mar

Blueberry, maca, ginger, vanilla, goji berries, hemp seeds, sea salt

MAYAN CACAO GODDESS

Cacao, leche de almendras, canela, chile, chía

Raw cacao, almond milk, cinnamon, chili, chia seeds

FROZEN CAPPUCINO

Leche de almendras, café, plátano, vainilla, jarabe de agave, canela

Almond milk, coffee, banana, vanilla, agave syrup, cinnamon

MOCKTAILS _____ \$250

GINGER BERRY

Moral azul, jengibre, limón, jarabe de chipotle, jugo de arándano, agua mineral
Blueberry, ginger, lime, chipotle syrup, cranberry juice, sparkling water

PINK FRESH

Menta, frambuesa, enebro, naranja, agua mineral
Mint, raspberries, juniper, orange, sparkling water

MIXOLOGÍA CAPÍTULO 1 / MIXOLOGY CHAPTER 1

MACONDO _____ \$400

Tequila Herradura Plata, amaro de alcachofa, toque de naranja agria local y oleo de sarimsak / Tequila Herradura Plata, artichoke amaro, a hint of local, sour orange juice and sarimsak oil.

SÜKRAN _____ \$400

Sotol Flor del Desierto Veneno, licor de anís, jarabe de canela y perlas de aceite de perejil / Flor del Desierto's Sotol "Veneno", anise seed liqueur, cinnamon syrup, pearls of parsley oil.

BARAKAH _____ \$400

Gin Condesa Clasica, licor de coco maya. Chartreuse y un toque de matcha / Condesa Clasica Gin, Mayan coconut liqueur, chartreuse, a hint of matcha tea.

TASCALATE SOUR _____ \$380

Tequila Herradura Plata, jarabe ancestral de tascalate, naranja agria local y fermento de cacao / Tequila Herradura Plata, ancestral tascalate syrup, local sour orange and fermented cacao.

BID'AH _____ \$380

Whisky Sierra Norte Rojo, Grand Marnier, cordial de guayaba con especias chai / Sierra Norte Whisky, Grand Marnier, guava cordial and chai spices.

CONDESA _____ \$380

Gin condessa xoconostle, infusión de campari con coco y vermuth artesanal hecho en casa / Gin condessa Xoconostle condessa Gin, campari washed with coconut oil, home made vermuth.

UYUM _____ \$420

Mezcal Ojo de Tigre infusionado con cacao, vermuth casero de frambuesa y toque de bitter de naranja / Ojo de Tigre Mezcal infused with cacao, homemade raspberry vermuth and a touch of orange bitter.

DESTILADOS | SPIRITS

POR COPA | BY THE GLASS

VODKA

Belvedere	\$400
Grey Goose	\$450
Stolichnaya	\$300
Tito's	\$350

COGNAC

Hennesy VSOP	\$560
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CERVEZA / BEER

Corona / Victoria	\$120
Modelo Especial	\$150
Negra Modelo	\$150
Artesanal Playita	\$200

GIN

Condesa Clásica	\$350
Consesa Xoconostle	\$350
Monkey 47	\$520
Hendrick's	\$400
Tanqueray	\$320
Gracias a Dios Gin	\$320

RON / RUM

Havana 7	\$350
Zacapa 23	\$380

MEZCAL

Ojo de Tigre	\$350
Ojo de Tigre Reposado	\$390
The Lost Explorer Espadín	\$510
The Lost Explorer Tobalá	\$750
The Lost Explorer Salmiana	\$850
Montelobos Joven	\$390
Espiritu Lauro Agave Silvestre	\$450
Papa Diablo Espadín	\$320
Raicilla Saite	\$300

TEQUILA

Herradura Plata	\$300
Herradura Ultra	\$350
Komos Reposado Cristalino	\$600
Komos Reposado Rosa	\$600
Komos Extra Añejo	\$1500
Herradura Reposado	\$300
Herradura Añejo	\$350
Herradura Blanco	\$300
Clase Azul Reposado	\$680
Don Julio 70	\$320
Don Julio 1942	\$680
Volcán de mi Tierra X.A	\$850

WHISKEY

Black Label	\$320
Glenfiddich 12	\$400
Jack Daniel's	\$300
Woodford Reserve	\$320
Sierra Norte Maíz Rojo	\$310

LICORES / LIQUEURS

Bailey's	\$300
Frangelico	\$300
Sambuca	\$300
Amaretto Disaronno	\$300
Campari	\$300
Fernet Branca	\$300

Precios en MXN - 16% de IVA incluido. Todos los servicios de alimentos y bebidas están sujetos a un cargo del 15%. Aceptamos: Mastercard, Visa y American Express.

Prices in Mexican pesos - 16% IVA included. All food & beverage services are subject to a 15% charge. We accept: Mastercard, Visa and American Express.