



**iK**

*MIXOLOGY BAR & CUISINE*

## SIGNATURE MARGARITE

By: Miguel Angel Alvaréz

<b>Margarita IK</b> <i>Emblematic house drink made of a select blend of blueberry, blackberry, plum, macerated basil and sweet potato syrup served with a grasshopper rim and mezcál. <b>Cocoa Bitter</b></i>	220
<b>Margarita Pasión</b> <i>Combination of tequila, strawberry, melon with a touch of orange and flower syrup served with a hibiscus (Jamaica) rim. <b>Mamey Sapote Bitter</b></i>	150
<b>Luna Llena</b> <i>Refreshing combination of Mezcál and coconut water sweetened with rosemary syrup served with amaranth rim. <b>Flowers Bitter</b></i>	175
<b>Margarita Pastor</b> <i>Colorful and traditional taste of Mexico: Agave distillate, chili syrup and grasshopper rim. <b>Coriander Seed Bitter</b></i>	150
<b>Amanecer</b> <i>Combination of mezcál and tropical fruits (mango and watermelon) with a touch of ginger. <b>Raspberry Bitter</b></i>	220
<b>Margarita Vallarta</b> <i>Mezcál, corn, green apple, cucumber, honey with a cinnamon salt rim. <b>Cinnamon Bitter</b></i>	175
<b>Margarita Xibalba</b> <i>Combination of mezcál, fine macerated herbs, cranberry, hibiscus syrup with a rim of hibiscus salt.</i>	175
<b>Atardecer</b> <i>Spicy combination of tequila, melon liquor, mint and a touch of jalapeño.</i>	150

## BEER

Corona	55
Corona Light	55
Pacifico	55
Modelo Especial	55
Negra Modelo	60
Victoria	55
Michelob Ultra	60
Stella Artois	70
Budweiser	60
Bud Ligth	60

## CRAFT BEER

Los Cuentos Atotolin 355 ml	70
Los Cuentos Kumukite 355 ml	70
Los Cuentos Biguibidela 355 ml	70
Colomita Paramo 355 ml	70
Colomita Piedra Lisa 355 ml	70
Colomita Lager 355 ml	70
Colomita Ticus Porter	70

## SIGNATURE MIXOLOGY

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<b>Tropicoco</b> <i>Creamy combination of rum, coconut, mango, pineapple and mint. <b>Rosemary Bitter</b></i>	150
<b>Temptation</b> <i>Vodka, vanilla ice cream, chocolate, sweet potato syrup and condensed milk. <b>Cinnamon Bitter</b></i>	150
<b>Pacific Lixer</b> <i>Exotic combination of vodka and passion fruit, White wine, Blue Curacao and anise syrup.</i>	150
<b>Irish Macchiato</b> <i>Creamy mix of whiskey, coffee liqueur, cinnamon syrup and thin layers of dark chocolate.</i>	150
<b>Tropical Paradise</b> <i>Rum, peaches, citric, mint and a touch of ginger <b>Raspberry Bitter</b></i>	150
<b>Gin Fire Ik</b> <i>Gin, citric with a touch of rosemary (flamed)</i>	150
<b>Gin Sensual</b> <i>Fresh berries with a touch of hibiscus and edible flowers. <b>Mamey seed Bitter</b></i>	250
<b>Feromona</b> <i>Gin, green grape, lime, lemon, mint and a touch of cranberry served on a frozen rose sphere. <b>Cardamom and Raspberry Bitter</b></i>	250

## DISTILLATES

TEQUILA	BOTELLA	COPA
Don Julio Blanco	1,200	115
Don Julio Reposado	1,250	125
Don Julio Añejo	1,300	130
Don Julio 70	1,600	160
Patrón Blanco	1,500	150
Herradura Blanco	1,250	125
Herradura Reposado	1,300	130
Herradura Añejo	1,350	135
Tradicional	1,250	125
José Cuervo Tradicional	1,250	125
Cuervo 1800 Añejo	1,350	135
Centenario	1,200	120
Maestro Dobel Diamante	1,600	160
<b>MEZCAL</b>		
Mitre (Espadin)	1,600	160
Ojo de Tigre (Espadin Tobala)	1,450	145
400 Conejos (Espadin)	1,300	125
Armonía Suave Cupreata	1,300	135
Armonía Cupreata Ineaquidens	1,300	135
<b>RAICILLA</b>		
Crisanta	1,300	130
Hacienda Divisadero	1,450	145
De Una	1,650	160

**WINE**

<b>RED WINE</b>	<b>BOTTLE</b>	<b>GLASS</b>
Tempranillo - Cabernet Dueto	2000	
Cab. - Merlot - Unico	2000	
Cab. Sauv. Tempranillo V. de Piedra	1900	
Cab. Sauv. Alva Cava Maciel	1350	
Cab. Sauv. - Norte 32, Etiqueta Blanca	900	
Tempranillo Reserva - Izadi	850	
Zinfandel - Wente	850	
Shiraz - Casa Madero	800	
Syrah Antigua Res. Cousino Macul	750	
Tempranillo - Cab. Sauv. Sto. Tomas	700	
Merlot - Santo Tomas	700	
Barbera - Sto. Tomas	700	
Malbec - Bianchi	700	
Nebbiolo Reserva Privada - L.A Cetto	610	
Chianti - Fonolari	600	
Pinot Noir Mirador Willisn Cole	590	
Malbec "Bodega el Molino"	520	130
Carmenere & Cab.Sauv. V. de Aguirre	520	130
Carmenere - Cousino Macul	500	
Lambrusco Tinto	400	
<b>WHITE WINE</b>		
Sauv. Blanc - Ensamble Emblema	900	
Chardonnay - Vino de Piedra del Sol	850	
Chardonnay - Roganto	700	
Chardonnay - Casa Madero	680	
Chardonnay - Santo Tomas	600	
Sauvignon Blanc Santo Tomas	550	
Trebbiano "Terre Allegre"	520	
Torrantes Elsa - Bianchi	470	
Pinot Grigio- Folonari	470	130
Chardonnay "Bodega el Molino"	470	130
<b>ROSÉ WINE</b>		
Marella Rose	850	
Nebiolo Rosado Nicole Cava Quin.	690	
ST. Rosado Grenach	470	
<b>BUBBLES</b>		
Veuve Clicquot Brut - Champagne	2500	
Moet Chandon Imperial - Champagne	2500	
Prosecco Cavicchioli	650	
Grand Chateau du Soleil - Requena	470	120

**CLASSIC COCKTAILS**

Mojito	120
Mai Tai	120
Gin & Tonic	120
Aperol Spritz	125
Luces de la Habana	120
Cosmopolitan	120
Moscow Mule	139
Carajillo	150
Negroni	120
Classic Manhattan	125
Classic Margarita	119
Classic Martini (Sweet, Dry, Perfect & Dirty)	125
Bloody Mary	119

**LIQUOR AND DISTILLATES**

<b>COGNAC</b>	<b>BOTTLE</b>	<b>GLASS</b>
Hennessy V.S.O.P	2,350	210
Martell V.S.O.P	2,350	210
<b>WHISKEY</b>		
Crown Royals	1,200	120
Maker's Mark	1,300	130
Jack Daniels	1,250	125
Fireball	1,250	125
Buchanans 12	1,350	135
Buchanans 18	2,450	225
Etiqueta Roja	1,200	120
Etiqueta Negra	1,400	135
Gledfiddich	1,400	135
<b>GIN</b>		
Tanqueray	1,200	120
Beefeater	1,200	120
Hendricks	1,600	160
Bombay	1,600	160
Bulldog	1,300	130
<b>VODKA</b>		
Smirnoff	1,000	105
Absolut Azul	1,000	120
Absolut Mandarin	1,100	120
Ketel One	1,300	125
Stolichnaya	1,200	120
Grey Goose	1,350	135
Titto's	1,500	150
<b>RUM</b>		
Ron Bacardi Blanco	950	95
Bacardi Añejo	1,000	105
Capitan Morgan	1,050	105
Malibu	1,050	105
Habana Club 7	1,350	130
Zacapa 23	2,000	180
<b>LIQUOR</b>		
Frangellico	1,200	105
Aperol	1,200	105
Midori	1,200	105
Grand Manier	1,200	105
Ancho Reyes	1,200	105
Licor 43	1,200	105
Hipnotiq	1,200	105
Baileys	1,200	105
Amaretto Disarrono	1,200	105
Kalhua	1,050	95
Galliano	1,050	95
Campari	1,200	105
Sambucca Bco	1,200	105
Sambucca Negro	1,200	105
Fernet Branca	1,200	105
Jagermeister	1,500	150

**WATER**

Perrier (mineral)	50
Ciel (natural)	30

## ENTREES

<b>Spinach Salad with home made Cured Salmon.</b>	165
<i>Baby Spinach, grilled italian zucchini, baby corn, tortilla chips, fresh adobera cheese from el Tuito and citrus dressing.</i>	
<b>Arugula Salad</b>	155
<i>Arugula Baby with honey-mustard dressing, pear, goat cheese, caramelized walnuts and strawberry.</i>	
<b>Mediterranean Salad</b>	145
<i>Mix of lettuce with hibiscus emulsion, zucchini seeds, goat cheese, walnuts and grilled peach.</i>	
<b>Tuna Tataki</b>	210
<i>Find slices of tuna Sashimi over a bed of Salicornia, served with smoked tomatoes pesto and a lemon gremolata.</i>	
<b>Season Gazpacho</b>	99
<i>Traditional Gazpacho recipe with a touch of fresh vegetables and fruits served with a home made Grisini.</i>	
<b>Cognac Prawns Cream</b>	165
<i>Prawns cream flamed with Cognac and a Crostini with fresh NATA.</i>	
<b>Insects Trunk</b>	205
<i>Black Corn chip with guacamole and variety of insects served with Molcajete sause.</i>	
<b>Estrudel Florentine</b>	135
<i>Classic Estrudel stuffed with spinach, mushroom and Mozzarella cheese. Served with a delicious Pomodoro sause and mix Salad.</i>	
<b>Popcorn Shrimp</b>	165
<i>Breaded Shrimp with amaranth and served with spicy ashes sause.</i>	
<b>Escargots Bourgogne</b>	190
<i>Delicious Escargots sauteed with white wine, with a home made butter with fine herbs baked with puff pastry</i>	
<b>iK Marrows</b>	235
<i>Baked beef Marrows with a convination of grilled cactus, onion, serrano chile, fresh cilantro, lime juice and grilled pineapple served with corn tortillas.</i>	
<b>Grilled Chistorra</b>	190
<i>Grilled Chistorra, with fresh panela cheese from el Tuito, served with garlic croutons and fine herbs.</i>	

## IK STEAKS

<b>T-Bone 14 oz</b>	🍷	715
<b>Vacio 14 oz</b>		890
<b>Mignon 9 oz</b>	🍷	470
<b>Rib Eye 14 oz</b>	🍷	900
<b>New York 14 oz</b>	🍷	770

🍷 Prime Angus : All cuts served with a loaded potato, baby vegetables and fresh chimichurri.

## SPECIALTIES

<b>Countryside thought</b>	255
<i>Tender zucchini flowers stuffed with wild mushroom, Tofu, over a sweet corn sauce served with caramelized popcorns and baby corn.</i>	
<b>Seared Scallops</b>	395
<i>Seared Scallops with olive oil and garlic, served over risotto with vegetables.</i>	
<b>Shrimp with Piña colada Sauce</b>	320
<i>Shrimp sauted with olive oil, gralic, cilantro and white wine, served with couscous with vegetables and a piña colada sauce.</i>	
<b>Lobster Tail al Thermidor</b>	1,200
<i>Lobster medallions al Thermidor, over a traditional risotto served with organic vegetables.</i>	
<b>Catch of the day and potato scales</b>	350
<i>Tender catch of the day with potato scales, cooked in the oven with white wine served with mash potato and turnip.</i>	
<b>Eastern Tuna</b>	375
<i>Tuna Steak with sesame seeds crust, served with rice pasta tofu, mushroom, zucchini and spring onion tails with Teriyaki sauce.</i>	
<b>Grilled Salmon Steak</b>	390
<i>Served over a Plantain puree, strawberry sauce and grilled spring onions.</i>	
<b>Fetuccini Mediterraneo</b>	300
<i>Seafood and pasta sautéed with garlic, olive oil, black olives, cherry tomato capers, basil, parsley and white wine.</i>	
<b>Octopus in dry pasilla chile sauce</b>	370
<i>Tender octopus tentacles, over grilled pineapple and sauted spring potato served with asparragus and creamy avocado.</i>	
<b>Cazadora Chicken</b>	290
<i>Baked Chiken breast with prosciutto and mozzarella cheese and served with a traditional cazadora sauce.</i>	
<b>Surf and Turf</b>	545
<i>Garlic lobster tail served with grilled tender filet mignon with gratin potatoe and vegetables.</i>	
<b>Trompo al Pastor</b>	415
<i>Marinated pork meat served with corn tortillas, homemade salsa guacamole and grilled spring onion.</i>	
<b>Filet Mignon with Mole</b>	415
<i>Tender Filet Mignon with mole sauce over a Huitlacoche puree served with Asparagus and glazed baby carrots.</i>	
<b>Confit Short Rib</b>	465
<i>Delicious short rib slow cooking for four hours served with sweet potato puree and finished with a red berries sauce.</i>	

## SWEET TENTATION

Coconut Panna-Cotta	150
Mexican Rice Pudding	150
Creme Brulee of the Season	160
Banana Cheesecake	150
Chocolate Cake	99
Variety of Ice Cream (Chocolate, Strawberry, Vanilla, Pistachio, Lemon)	120

## COFFEE

Americano (hot or cold)	50
Espresso	50
Capuccino or Frappe	70

## ENERGIZER

Redbull	70
Boost	70