



RUBÍ
WINE COCKTAILS

Cocktails

Banana Republic Wine	\$220
Banana wine, chocolate bitter, Zacapa 23 rum & butter	
Bijou Rubi	\$250
Whisky Johnnie Walker Black label Ruby, truffle, Cocchi di Torino, strawberry, green Chartreuse & Pedro Ximénez	
Funky Wine	\$220
Whisky Johnnie Walker Black Label, lychee cordial, white wine, Campari, oloroso	
Black and White	\$210
Tío Pepe sherry, Grey Goose vodka, chocolate, blackberry cordial & white chocolate	
Red Apple	\$210
Whisky Johnnie Walker Black Label, Tío Pepe fine sherry & red apple juice	
Jasmine Negroni	\$220
Tanqueray 10 gin, jasmine, Carpano Dry, Carpano Bianco, Alma Finca bitter	
3x Americano	\$220
Cocchi Americano, Campari & coffee soda	
Espresso Martinez	\$230
Ketel One vodka, oloroso sherry, Frangelico, cold brew, cherry liqueur	
Grasshopper Bamboo	\$230
Cocchi Extra Dry, cacao nibs, Tío Pepe, yogurt & mint	
Lychee Martini	\$240
Grey Goose vodka, Cocchi Extra Dry, lychee & sesame oil	
Peach & Love	\$240
Orange wine, Illegal mezcal, cacao nibs & tomato	
Corduvita	\$350
Red wine, 1890 balsamic amaro, Coca-Cola & lemon	

Spritz

Tío Pepe	\$200
With passion fruit soda & prosecco	
St. Germain	\$220
Tequila with grapefruit & lychee soda & prosecco	
Aperol	\$220
With passion fruit soda & prosecco	
Limoncello	\$220
With soda & prosecco	
Primo	\$220
With passion fruit soda & prosecco	
Cynar	\$220
With soda & prosecco	
Amontillado	\$235
With soursop soda & prosecco	

Classics

Adonis	\$200
Tío Pepe Sherry, Carpano Classico & orange bitters	
Bamboo	\$200
Tío Pepe Sherry, Cocchi Extra Dry, & orange bitters	
Americano	\$200
Carpano Classico, Campari & soda	
Monte & Tonic	\$220
Montenegro Amaro & tonic water	
Negroni	\$240
Bombay Sapphire, Carpano Classico & Campari	
Negroni Sbagliatto	\$230
Campari, Carpano Classico & Prosecco	
Martini Dry	\$220
Tanqueray 10 Gin, Cocchi Extra Dry and olives	
La Rosita	\$250
Don Julio Blanco Tequila, Cocchi Di Torino, Cocchi Extra Dry, Campari	
Fluffy Paloma	\$200
Patrón Silver Tequila, lemon, agave nectar & grapefruit	
Garibaldi	\$200
Campari & orange	
Hanky Panky	\$250
Condesa Clásica gin, Cocchi Di Torino, Fernet Branca & an orange twist	
Milano Torino	\$180
Carpano Classico, Campari & orange	
Rome with a view	\$210
Campari, Cocchi Americano, lemon, agave syrup & soda	
Kir Royal	\$250
Crème de Cassis & Prosecco	
Fernandito (650ml)	\$350
Fernet Branca & Coca-Cola	

Zero% Alcohol

Seasonal	\$150
Runneght rosso/ dry/ mezquila	\$150
Henkell sparkling	\$180
Fre brut	\$180
Zero zero white wine	\$200
Runneght sparkling	\$200

Vermouths

	Glass (120ml)	Bottle (375ml)
Pinelli Dry	\$85	
Dos Canes	\$145	
Primo	\$150	
Vermouth De Casa	\$150	
Palmeras	\$170	
Yzaguirre Rosso/ Dry/ Reserve	\$170	
Dolin Rouge	\$175	
2 PM	\$175	
Lillet Blanc	\$180	
Vermouth Milo	\$185	
Punt E Mes	\$190	
Dos Deus Red	\$190	
Stravatto Rosso/ Dry	\$200	
Carpano Rosso	\$220	
Casals	\$220	
Lustau	\$250	
Holgazán Coffee/ Smoked/ Rosso	\$250	
Golfo Tinto	\$260	
Otto's Athens	\$270	
Cocchi Di Torino	\$300	
La Copa	\$310	
Antica Formula	\$380	
Palmeritas		\$550

Appetizers

Tuna carpaccio 80g \$210

Fresh tuna, chipotle mayonnaise, sesame seed mix, avocado, fried leek, cilantro, and citrus soy sauce.

Beef carpaccio 80g \$320

Beef tartare, capers, Parmesan cheese, olives, yellow lemon, basil gel, and tomato pesto.

Roasted cauliflowers 180g \$180

With hibiscus and Tajín chili, served on a sesame tahini and Eureka lemon.

Cheese platter 100g \$320

Mexican artisan cheeses accompanied by red fruit compote and toasted almonds.

Iberian ham 80g \$950

Served with tomato bread.

Fondue 160g \$290

A mix of melted cheeses with crispy bacon, served with potato wedges.

Olive mix 130g \$185

*All prices include VAT

*The consumption of raw food is the responsibility of the diner

Amaros, Sherries y Liqueurs

	Glass (60ml)
Don Zoilo Manzanilla	\$90
Canasta	\$95
Tío Pepe	\$95
Caravella Limoncello	\$100
Colombo Madeira	\$100
Oporto Ferreira Tawny	\$110
Oporto Nieport Ruby	\$110
Cynar	\$110
Bato Amaro	\$115
Campari	\$120
Di Battista Bitter	\$130
Jagermeister	\$130
Fernet Branca	\$135
Tío Pepe Fino Rama	\$140
Martin Codaz Orujo	\$150
Don Zoilo Amontillado	\$150
Don Zoilo Pedro Ximenez	\$155
Amaro 1890 Classico	\$180
Amaro Balsámico	\$180
Amaro Martina	\$180
Gonzalez Byass Oloroso	\$180
Amaro Montenegro	\$190
Gonzalez Byass Palo Cortado	\$200
Don Zoilo Palo Corto	\$205
Bip Benjamin	\$220
Oporto Warre's Otima	\$240
Italicus	\$265
Chartreuse amarillo	\$325
Chartreuse verde	\$345
González Byass Nectar	\$180

Main Dishes

Beef burger 180g \$390

Caramelized onion, smoked provolone cheese, shiso leaf, and truffle honey. Served with potato wedges.

New York 250g \$600

Mustard and rosemary sauce with roasted cambray potatoes.

Saffron risotto 160g \$360

Red wine demi-glace sauce with slow-cooked ossobuco and rosemary.

Desserts

Tiramisu 120g \$180

Mango cheesecake 90g \$150

Red Wines

	Glass (150ml)	Bottle (750ml)
Bordeaux la Porte Cailhua	\$130	\$660
Estola Crianza	\$140	\$655
Kumala Pinotage	\$145	\$625
Marco Polo Appassimento	\$170	\$830
Norton Barrel Select	\$195	\$840
Bouchard Aine Pinot Noir	\$210	\$890
Barone Chianti	\$210	\$915
Menage a Trois Pinot Noir	\$230	\$990
Valdubon Crianza	\$275	\$1,190
Mariatinto	\$390	\$1,670
Cotes Du Rhone Les Portes du Castelas		\$1,080
Sierra Ursos		\$1,230
Untonga Tinto Dramas		\$1,330
VT. PLata 925		\$1,365
Guerrero Cascabel		\$1,480
Mariatinto M		\$2,845
Relieve Nebbiolo		\$1,940
I310 Pinot Noir		\$1,870
Casisano Di Montalcino		\$1,625

White Wines

	Glass (150ml)	Bottle (750ml)
Estola Blanco Verdejo	\$100	\$470
Viento Sur Torrontes	\$140	\$600
El Coto	\$150	\$650
Floria Blanc de Noir	\$180	\$900
50* Riesling	\$225	\$960
Tommasi Pinot Grigio	\$230	\$990
Guerrero Jaguar		\$980
Casal Caeiro		\$1,240

Rosé Wines

	Glass (150ml)	Bottle (750ml)
El Coto Rosado	\$150	\$650
The Big Top Zinfandel	\$155	\$660
Floria Naranja		\$1,025
Rumor Rose		\$1,360
VR. Norte 32		\$1,530

Sparkling Wines

	Bottle (750ml)
Norton Cosecha Especial	\$875
Pinelli Prosecco	\$915
La Pieve Prosecco	\$995
Ruffino Prosecco	\$1,365