w xyz bar™

Menú | Menu

Horario de servicio carta alimentos Lunes a Sábados 12:00pm | 10:30pm Domingos de 12:00pm | 5:30pm
Horario de servicio carta bebidas alcohólicas Lunes a Sábado 12:00pm | 12:00am Domingos 12:00pm | 10:00pm
Food menu service hours Monday to Saturday 12:00 p.m. / 10:30 p.m. Sundays 12:00 p.m. / 5:30 p.m.
Alcoholic beverage menu service hours Monday to Saturday 12:00 p.m. / 12:00 a.m. Sundays 12:00 p.m. / 10:00 p.m.

Ensaladas | Salads

ENSALADA CÉSAR CON POLLO | CHICKEN CAESAR SALAD **$180**
Clásica ensalada acompañada con 150grs. De pechuga de pollo a la plancha, tomate cherry, queso parmesano y crotones, con un toque de aderezo tradicional de la casa.
Classic salad accompanied by 150g of grilled chicken breast, cherry tomatoes, Parmesan cheese, and croutons, with a touch of the house's traditional dressing.

ENSALADA DE FRUTOS | FRUIT SALAD **$180**
Mix de lechuga y espinaca, con acompañamiento de arándanos, frutos rojos, queso de cabra, almendra fileteada y aderezo de la casa mostaza miel.
Mix of lettuce and spinach, accompanied by blueberries, red berries, goat cheese, sliced almonds, and house honey mustard dressing.

ENSALADA MEDITERRÁNEA | MEDITERRANEAN SALAD **$180**
Exquisita combinación entre mix de lechuga y espinaca coronada con rebanadas de jamón serrano, queso manchego, uvas, y trocitos de nuez, acompañada de reducción de balsámico.
An exquisite combination of mixed lettuce and spinach topped with slices of Serrano ham, Manchego cheese, grapes, and walnut pieces, served with balsamic reduction.

Sopas | Soups

SOPA AZTECA | AZTEC SOUP **$130**
Tradicional sopa a base de tortilla frita, caldo de tomate y epazote, abanico de aguacate, chicharrón de cerdo y cubos de queso panela.
Traditional soup made with fried tortilla, tomato and epazote broth, avocado slices, pork cracklings, and cubes of panela cheese.

CALDO DE POLLO | CHICKEN BROTH **$130**
Caldo a base de pechuga de pollo y un mix de selección de vegetales, acompañamiento de tortillas, limones y aguacate.
Broth made with chicken breast and a selection of vegetables, served with tortillas, lemons, and avocado.

SOPA MEXICANA | MEXICAN SOUP **$120**
Tradicional caldo de fideos, acompañada de queso fresco y aguacate.
Traditional mexican noodle soup, served with fresh cheese and avocado.

Entradas | Starters

GUACAMOLE & CHIPS **$190**
200grs De guacamole acompañado de pico de gallo, chicharrón de cerdo y crujientes totopos.
200g of guacamole served with pico de gallo, pork rinds, and crispy tortilla chips

DEDOS DE QUESO | CHEESE FINGERS **$160**
200grs de crocantes dedos de queso acompañado de aderezo ranch.
200g of crispy cheese sticks served with ranch dressing

PANELA ASADA | ROASTED PANELA CHEESE **$160**
200grs De queso panela con un toque de salsa pesto con tomates cherry a las finas hierbas.
200g of panela cheese with a touch of pesto sauce and cherry tomatoes with fine herbs

Big Bites

HAMBURGUESA ALOFT | ALOFT BURGER **$190**
Clásica hamburguesa con 180grs de carne de res, guacamole, tocino, queso americano, aros de cebolla, acompañada de vegetales y papas a la francesa.
Classic burger with 180g of beef, guacamole, bacon, American cheese, onion rings, served with vegetables and French fries.

HAMBURGUESA DE POLLO | CHICKEN BURGER **$190**
La clásica con 180grs pollo empanizado, guacamole, tocino, queso gouda, acompañada de vegetales y papas a la francesa.
180g of breaded chicken, guacamole, bacon, Gouda cheese, served with vegetables and French fries.

CLUB SANDWICH **$180**
Sándwich de jamón y queso, 100grs de pollo a la plancha, aguacate, tiras de tocino, vegetales, acompañado de papas a la francesa.
Ham and cheese sandwich, 100g of grilled chicken, avocado, bacon strips, vegetables, served with French fries.

WRAP DE POLLO O ARRACHERA | CHICKEN OR FLANK STEAK WRAP **$190**
Wrap relleno de 180grs pechuga de pollo empanizada, mix de vegetales (pico de gallo y guacamole) acompañado de aderezo chipotle y papas a la francesa
Wrap filled with 180g of breaded chicken breast, mixed vegetables (pico de gallo sauce and guacamole) with chipotle dressing and French fries.

w xyz bar™

Menu | Menu

Fuertes | Main

TACOS DE ARRACHERA | FLANK STEAK TACOS **$190**
3pz de Tacos con 180grs de arrachera, acompañados de guacamole, nopal asado, salsa martajada y cebollitas cambray.
3 tacos with 180g of flank steak, served with guacamole, roasted nopal, martajada sauce, and cambray onions.

PASTA **$185**
Pasta con salsa de tu preferencia: Alfredo, pomodoro o pesto, acompañada de 150grs de pechuga de pollo finas hierbas.
Pasta with your choice of sauce: Alfredo, pomodoro, or pesto, served with 150g of chicken breast with fine herbs.

PECHUGA A LA PLANCHA | GRILLED BREAST CHICKEN **$190**
180grs de pechuga de pollo con mantequilla y finas hierbas, acompañada de ensalada fresca y vegetales al vapor.
180g chicken breast with butter and fine herbs, served with fresh salad and steamed vegetables.

ALITAS | WINGS **$185**
400grs. de alitas marinadas y sazonadas con salsa de tu preferencia: Red Hot, BBQ, Lemon pepper y/o Mango habanero. Acompañadas con bastones de vegetales y aderezo ranch.
400g of marinated chicken wings and seasoned with your choice of sauce: Red Hot, BBQ, Lemon Pepper, and/or Mango Habanero. Served with vegetable sticks and ranch dressing.

BONELESS **$185**
300grs de boneless de pollo con salsa de tu preferencia, bastones de vegetales y aderezo ranch.
300g of boneless chicken with your choice of sauce, vegetable sticks, and ranch dressing.

PIZZA **$205**
Base de pizza con salsa tradicional pomodoro, jamón serrano, espinacas, tomate cherry y una combinación de queso parmesano y queso mozzarella.
Pizza base with traditional pomodoro sauce, Serrano ham, spinach, cherry tomatoes and a combination of Parmesan and mozzarella cheese.

PAPAS A LA FRANCESA | FRENCH FRIES **$140**
350grs de papas a la francesa con dip de queso americano y trocitos de tocino.
350g of french fries with American cheese dip and bacon bits.

QUESADILLAS **$120**
3pz se quesadillas de tortilla de harina o maíz acompañadas de pico de gallo, salsa martajada y guacamole.
3 pieces of flour or corn tortilla quesadillas served with pico de gallo, martajada sauce and guacamole.

Extras

CAMARÓN 120grs.	$70	AGUACATE 100grs.	$50
ARRACHERA 150grs.	$65	HUEVO (1pz estrellado)	$40
POLLO 150grs.	$60		

Sweet Bites

CHEESECAKE **$130**
Rebanada de pastel de queso acompañado de crema batida y frutos rojos.
Cheesecake slice served with whipped cream and berries.

HELADO | ICE CREAM **$110**
100 grs de helado sabor vainilla con crema batida y chocolate.
100 gr of vanilla ice cream with whipped cream and chocolate.

Precios en pesos mexicanos / IVA incluido / Propina no incluida. Prices in Mexican pesos / taxes included / tip not included. Los gramos de proteína expresados en este menú son en crudo y previos a su cocción. The grams of protein expressed in this menu are raw and prior to cooking. Los platillos servidos parcialmente crudos son responsabilidad del consumidor. Partially raw food dishes are responsibility of consumer. Si usted tiene una inquietud acerca de los alimentos que puedan provocar alergias, por favor comuníqueselo a su mesero antes de ordenar. If you have a concern about foods that may cause allergies, please tell your waiter before ordering. Añadir o cambiar algún ingrediente del platillo puede generar un costo adicional que será cargado y pagado por el cliente. Adding or changing any ingredient of the dish may generate an additional cost that will be charged and paid by the customer. Los platillos pueden variar ligeramente a la versión final. The dishes may vary slightly from the final version. Debido a que manejamos productos frescos y/o por temporada, algunos de nuestros platillos pueden no estar disponibles. Because we handle fresh and/or seasonal products, some of our dishes may not be available. Métodos de pago: aceptamos efectivo, solo moneda nacional, tarjetas de crédito y débito. Payment methods: we accept cash, only national currency, credit and debit cards. Contamos con servicio para llevar. We have a takeaway service.

w xyz bar™

sip in style

Men | Menu

Cocteles | Cocktails

HARMONIA INOLVIDABLE 300ML — $170
Jim Beam 30ml / limón / Dewar's 30ml / piña / Coca-Cola
Jim Beam 30ml / lemon / Dewar's 30ml/ pineapple / Coca-Cola

BOOMBOX 355ML — $230
Bacardí 8 60ml / Angostura / piña / guayaba / jamaica mango/ limón
Bacardí 8 60ml / Angostura / pineapple / guava / hibiscus / mango / lemon

TONO PERFECTO 300ML — $170
Absolut 45ml / té de jazmín / arándano / miel / limón
Absolut 45ml/ jasmine tea / cranberry / honey / lemon

VIVA 300ML — $190
Bombay Sapphire 45ml / ginger ale / arándanos limón / rosas
Bombay Sapphire 45ml / ginger ale / cranberry lemon / roses

THE 45 90ML — $170
Bulleit 45ml/ Torres 10 15ml/ Martini Rosso 15ml/ Campari 5ml / Drambuie 5ml
Bulleit 45ml/ Torres 10 15ml/ Martini Rosso 15ml/ Campari 5ml / Drambuie 5ml

HEROES 300ML — $180
Tequila 45ml / Mezcal 15ml / kiwi / limón / toronja
Tequila 45ml / Mezcal 15ml / kiwi / lemon / grapefruit

CANTARITO 300ML — $180
Tequila José Cuervo Especial 60ml / naranja / refresco de toronja / limón / toronja
Tequila José Cuervo Especial 60ml / orange / grapefruit soda / lemon / grapefruit

Cocktelería Tradicional Traditional Cocktails

MARGARITA 300ML — $150
Tequila José Cuervo Especial 45ml, Contreau 15ml

MOJITO 355ML — $140
Ron Bacardí Blanco 45ml

DAIQUIRÍ 300ML — $120
Ron Bacardí Blanco 45ml

MARTINI 250ML — $170
Tanqueray 45ml o Smirnoff 45ml, Martini Seco 15ml

BLOODY MARY 330ML — $160
Smirnoff 60ml

TEQUILA SUNRISE 330ML — $140
José Cuervo Especial 60ml

PIÑA COLADA 355ML — $180
Ron Bacardí Blanco 45ml

VAMPIRITO 330ML — $170
José Cuervo Especial 60ml

MAI TAI 300ML — $140
Ron Bacardí Blanco 45ml, Ron Havana 15ml

NEGRONI 300ML — $170
Beefeater 45ml, Campari 45ml, Martini Rosso 45ml

SANGRÍA 355ML — $150
Vino Tinto de la casa 60ml

RUSO BLANCO 300ML — $140
Smirnoff 45ml, Kahlúa 30ml

CARAJILLO 300ML — $170
Licor 43 45ml

CLERICOT 355ML — $180
Vino Tinto de la casa 60ml

PALOMA 355ML — $150
José Cuervo Especial 45ml

OLD FASHION 200ML — $180
Maker's Mark 60ml

APEROL SPRITZ 330ML — $200
Aperol 60ml, Vino Espumoso Rondel Brut 90ml

LONG ISLAND 330ML — $230
Bombay 15ml, Contreau 15ml, Smirnoff 15ml Tradicional Plata 15ml, Ron Bacardí Blanco 15ml

MANHATTAN 200ML — $190
Maker's Mark 50ml, Vermut Rosso 20ml, Amargo de Angostura

w xyz bar™

sip in style

Men | Menu

Cerveza | Beer

BOTELLA | BOTTLE	
STELLA ARTOIS 330ML	$75
CORONA EXTRA 355ML	$60
HEINEKEN 355ML	$75
MODELO ESPECIAL 355ML	$70
NEGRA MODELO 355ML	$70
MICHELOB ULTRA 355ML	$70
HEINEKEN 0.0% ALC 250ML	$65

LATA | CAN		CUBETA 6 PZAS BUCKET 6 PCS
MODELO ESPECIAL 355ML	$60	$300
CORONA EXTRA 355ML	$60	$300
CORONA LIGHT 355ML	$60	$300
PACÍFICO 355ML	$65	$320
VICTORIA 330ML	$60	$300

ARTESANAL | CRAFT BEER	
CHELITA 355ML	$110
IPA 355ML	$110
ENGLISH PALE ALE 355ML	$110

Vino Tinto | Red Wine

	COPA GLASS 150 ML	BOTELLA BOTTLE
SANTO TOMÁS MERLOT 750ML	$150	$700
CALIXA BLEND 750ML	$170	$780
MADERO 3V 750ML	$170	$750
VT CASA MADERO MALBEC 750ML	$170	$750
LA CETTO CABERNET SAUVIGNON 750ML	$90	$400
CASILLERO DEL DIABLO CABERNET SAUVIGNON 750ML	$100	$450

Vino Rosado | Rosé

	BOTELLA BOTTLE
PROVETTO ROSADO SECO 750ML	$500

Vino Blanco | White Wine

	COPA GLASS 150 ML	BOTELLA BOTTLE
VB MONTE XANIC SAUVINGNON BLANC 750ML	$160	$750
2V CASA MADERO 750ML	$130	$600

Espumoso | Champagne

	COPA GLASS 150ML	BOTELLA BOTTLE
VINO ESPUMOSO RONDEL BRUT 750ML	$110	$450
CHAMPAGNE MOET CHANDON IMPERIAL 750ML		$2,800

w xyz bar™

sip in style

Men | Menu

Vodka

	COPA GLASS 45ML	BOTELLA BOTTLE
KETEL ONE 750ML	$125	$800
GREY GOOSE 750ML	$170	$1,600
ABSOLUT TRADICIONAL 750ML	$90	$750
ABSOLUT SMOKY PIÑA 700ML	$105	$750
ABSOLUT RASPBERRI 750ML	$105	$750
ABSOLUT CITRON 750ML	$105	$750
TITO´S 750ML	$180	$1,500
SMIRNOFF TRADICIONAL 750ML	$80	$650
SMIRNOFF TAMARINDO 750ML	$100	$700

Tequila

	COPA GLASS 45ML	BOTELLA BOTTLE
DON JULIO 70 700ML	$270	$2,500
DON JULIO REPOSADO 700ML	$220	$1,900
DON JULIO AÑEJO 700ML	$270	$2,500
1800 AÑEJO 700ML	$230	$1,950
1800 BLANCO 700ML	$160	$1,700
JOSE CUERVO TRADICIONAL 695ML	$120	$1,200
JOSE CUERVO PLATA 695ML	$120	$1,200
7 LEGUAS BLANCO 700ML	$250	$2,000
MAESTRO DOBEL DIAMANTE 700ML	$240	$1,980
CENTENARIO REPOSADO 700ML	$100	$1,100
CENTENARIO PLATA 700ML	$110	$1,150
HERRADURA ULTRA 700ML	$260	$2,250
PATRON SILVER 700ML	$190	$1,800
CASCAHUIN PLATA 750ML	$250	$2,000

Mezcal

	COPA GLASS 45 ML	BOTELLA BOTTLE
400 CONEJOS JOVEN 700ML	$150	$1,500
400 CONEJOS REPOSADO 700ML	$190	$1,800
MONTELOBOS 750ML	$180	$1,750
OJO DE TIGRE 750ML	$200	$1,900

Whiskey

	COPA GLASS 45 ML	BOTELLA BOTTLE
MACALLAN 12 700ML	$400	$4,000
JACK DANIELS 700ML	$140	$1,400
JHONNIE WALKER BLACK LABEL 750ML	$220	$2,300
JHONNIE WALKER RED LABEL 700ML	$90	$950
MAKERS MARK 750ML	$140	$1,400
WOODFORD 750ML	$185	$1,900
JIM BEAM 750ML	$120	$1,300
OLD PARR 750ML	$160	$1,900
CHIVAS 12 750ML	$180	$2,100
CHIVAS 18 750ML	$460	$5,000
BUCHANANS 12 750ML	$190	$2,200
BUILLET BOURBON 750ML	$180	$1,900

Brandy | Cognac

	COPA GLASS 45 ML	BOTELLA BOTTLE
HENNESSY VSOP 700ML	$280	$3,500
MARTELL VS 700ML	$200	$2,200
MARTELL VSOP 700ML	$230	$2,800
TORRES 10 AÑOS 700ML	$120	$1,100
TORRES 15 AÑOS 700ML	$180	$1,900
TORRES 20 AÑOS700ML	$200	$2,200

sip in style

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Men | Menu

Ron

	COPA GLASS 45ML	BOTELLA BOTTLE
BACARDI BLANCO 700ML	$80	$750
BACARDI 8 AÑOS 750ML	$210	$2,400
CAPITAN MORGAN 700ML	$80	$600
MATUSALEM CLASICO 750ML	$90	$1,000
MATUSALEM PLATINO 750ML	$85	$800
MATUSALEM GRAN RESERVA 18 AÑOS 750ML	$240	$2,800
HAVANA CLUB 7AÑOS 700ML	$110	$1,200
KRAKEN 750ML	$80	$600

Gin

	COPA GLASS 45ML	BOTELLA BOTTLE
BOMBAY SAPPHIRE 700ML	$130	$1,500
BEEFEATER 750ML	$110	$1,200
TANQUERAY 750ML	$140	$1,300
HENDRICKS 750ML	$240	$2,500
BULLDOG 750ML	$170	$1,850

Digestivos | Digestives

	COPA GLASS 45ML	BOTELLA BOTTLE
BAILEYS 700ML	$120	$1,000
GRAND MARNIER 700ML	$180	$2,000
LICOR 43 700ML	$160	$1,800
RON MALIBU 750ML	$80	$700

Bebidas sin alcohol
Non-alcoholic beberages

RED BULL 250ML	$130
LIMONADA 330ML	$50
NARANJADA 330ML	$50
JARRA DE LIMONADA / NARANJADA 1.5LT	$175
REFRESCO 355ML Coca-Cola Coca-Cola Zero Coca-Cola Light Fanta Sprite Sidral Mundet Ciel mineralizada	$60
PEÑAFIEL LATA	$60
SQUIRT	$60
CAFÉ AMERICANO 300 ML	$45
CAPUCHINO 250ML	$60
ESPRESSO 30ML	$55
SAN PELLEGRINO 250ML	$65
AGUA PERRIER 330ML	$80
AGUA 1LT	$50

En la compra de 1botella 4 refrescos incluidos
Servicio de Descorche en ¡reas publicas
Vino tinto $200 por cada botella (Servicio de 2 a 3 copas)
Cerveza $100 por cada six, incluye botana (cacahuates)
Tequila $300 por cada botella incluye 4 refrescos y botana (cacahuates)
With the purchase of 1 bottle, 4 soft drinks are included. Corkscrew service in public areas. Red wine $200 per bottle (serves 2 to 3 glasses). Beer $100 per six-pack, includes snacks (peanuts). Tequila $300 per bottle, includes 4 soft drinks and snacks (peanuts).

Por ley federal la aceptación de dólares americanos en efectivo está restringido en México | By federal law the acceptance of US dollars in cash is restricted in MexicoPrecios en pesos mexicanos, impuestos incluidos.
Prices in mexican pesos, taxes included.