



S

COCKTAILS

MEZCALITO 50 ml. \$180
MEZCAL AMARÁS JÓVEN,
manzanilla sherry, fresh basil,
grapefruit, lime

**STRAWBERRY
LAGERITA** 120 ml. \$180
PATRÓN SILVER, strawberry,
elderflower, pale ale, citrus

**PASSIONFRUIT
MICHELADA** 75 ml. \$180
PATRÓN SILVER, passionfruit
sherbet, tomato, lime, pale ale,
spice mix, tajin

**CAROL
CHANNING** 100 ml. \$180
CHANDON BRUT, raspberry
liqueur, raspberries

GIN TONICA 70 ml. \$180
BOMBAY, orange, amontillado
sherry, lemon tonic, citrus,
herbs

SKYHIGH MAI TAI 60 ml. \$180
AGAVE BLEND (patrón, amarás
y bacanora), orange curacao,
pressed pineapple, lime,
pistachio orgeat, allspice float

**ESPRESSO
MARTINI** 55 ml. \$150
GREY GOOSE, axiote, mezcal,
cold brew coffee, demerara

COLADA NUEVA 55 ml. \$150
RUM BLEND (bacardí añejo,
oakheart y santa teresa),
passionfruit, mango, coconut
cream, pineapple, salt

MUY PICANTE 50 ml. \$180
PATRÓN SILVER, elderflower,
habanero, fresh watermelon

PALOMA SPRITZ 130 ml. \$200
PATRÓN SILVER, grapefruit
sherbet, aperol, chandon brut

FOR 6 PEOPLE \$4500

**SKY SANGRITA
BOTELLA** \$350
Mango, yellow bell pepper juice,
lime, chilli powder

COFFEE

ESPRESSO \$60
ESPRESSO DOBLE \$85
AMERICANO \$65

BEERS 355 ml.

NEGRA MODELO 355 ML. \$85
MODELO ESPECIAL 355 ML. \$85
PACÍFICO 355 ML. \$85
CORONA LIGHT 355 ML. \$85

MICHELADA \$30
CLAMATO \$45

WINE BY THE GLASS

TERRAZAS RESERVA TORRONTES, \$250
TORRONTES, WHITE, ARGENTINA

VIÑA KRISTEL, SAVIGNON \$280
BLANC, MONTE XANIC, WHITE,
MEXICO

PINOT GRIGIO, FOLONARI, WHITE, \$200
ITALY

SIERRA BLANCA, LA CETTO, \$180
WHITE, MEXICO

ALEBRINO, TEMPRANILLO, \$260
MERLOT, CABERNET, TRINERGIA,
RED, MEXICO

SIERRA BLANCA, LA CETTO, RED, \$180
MEXICO

VIÑAS BASTARDAS, \$300
MONASTRELL, CABERNET,
TEMPRANILLO, CASA ROJO, RED,
SPAIN

TERRAZAS MALBEC, MALBEC, \$255
RED, ARGENTINA

CONVERTIBLE ROSADO, \$235
ZINFANDEL, GRENACHE, PIJOAN,
ROSÉ

WHISPERING ANGEL, GRENACHE, \$300
ROSÉ, FRANCE

MOET BRUT IMPERIAL, PINOT \$650
NOIR, PINOT MENIER Y
CHARDONE, MOET & CHANDON,
SPARKLING, FRANCE

CHANDON BRUT, CHARDONNAY \$250
PINOT NOIR, CHANDON,
SPARKLING, ARGENTINA

CHANDON ROSÉ, CHARDONNAY \$250
PINOT NOIR, CHANDON,
SPARKLING, ARGENTINA

CHANDON GARDEN SPRITS, \$250
CHARDONNAY PINOT NOIR,
CHANDON, SPARKLING,
ARGENTINA

ESPUMA DE PIEDRA ROSÉ, \$290
BARBERA, CASA DE PIEDRA,
SPARKLING, MEXICO

NICOLE ESPUMOSO, CAVA \$280
QUINTANILLA, SPARKLING,
MEXICO

PARELLADA GRAN RESERVA, \$320
ROGER GOULART, SPARKLING,
SPAIN

BRUT ROSÉ, ROGER GOULART, \$320
SPARKLING, SPAIN

SOFTS

HETHE NATURAL 350 ML. \$85

HETHE NATURAL 750 ML. \$120

HETHE SPARKLING 350 ML. \$90

HETHE SPARKLING 750 ML. \$120

RED BULL 250 ML. \$50

COCA COLA 335 ML. \$80

COCA COLA LIGHT 335 ML. \$60

COCA COLA ZERO 335 ML. \$60

GINGER ALE 237 ML. \$60

SIDRAL 335 ML. \$60

PERRIER 235 ML. \$60

TONIC SCHWEPPE 296 ML. \$60

TONIC WATER FEVER \$45

TREE LIGHT 235 ML. \$60

VELVET SODA POMELO 275 ML. \$95

VELVET SODA \$95

PASSION FRUIT 275 ML. \$95

VELVET SODA TANGERINA 275 ML. \$80

VELVET SODA LYCHEE 275 ML. \$80

FELIX SHORLE TANGERINE \$80

COLADA 355 ML. \$80

FELIX SHORLE GUAVA \$80

MICHOACANA 355 ML. \$80

FELIX SHORLE RASPBERRY \$80

JALISCO 355 ML. \$80

LIMONADA \$70

NARANJADA \$70

* Prices are in local currency / Service is not included / Prices include V.A.T

* There is no minimum consumption

* Payment method in cash, national currency, Visa, Mastercard and American Express

* The consumption of alcoholic beverages is only for people over the age of 18

* The wine glass is 150 ml. & sparkling wine is 125 ml.

RAW BAR

OYSTERS*

KUMAMOTO 6/12 pcs \$260/\$520

KUMIAI 6/12 pcs \$260/\$520

PAI PAI 6/12 pcs \$300/\$600

CHINGÓN 6/12 pcs \$430/\$720

ponzu "rasurado style",
horseradish mignonette, clamato
and hibiscus

CLAMS* 3 pcs

CHOCOLATA \$250

PATA DE MULA \$250

REYNA \$280

ponzu "rasurado style",
horseradish mignonette,
clamato and hibiscus

GRILLED OYSTERS

6/12 pcs \$300/\$600

choose your sauce: spicy miso
butter, quelite rockefeller, al ajillo
butter

IKURA GUAC & CRAB SALAD \$250

avocado, tomato, tortilla crisps

SHRIMP & FISH CEVICHE

\$200 (180 gr.)

seasonal leche de tigre, avocado,
coconut, serrano chili

TUNA TIRADITO (120 gr.) \$250

yuzu kosho infused watermelon,
avocado foam

CRISPY RICE \$230

sliced kampachi, seaweed chimichurri,
charred habanero aioli

CEVICHE TOSTADA "NAYARIT STYLE" (70 gr.) \$181

octopus, chicharrón and salsa macha

STONE CRAB OVER ICE

(180 gr.) \$450

lemon, mustard aioli

SEAFOOD TOWER \$1600

12 pai pai oysters, 4 chingón oysters, 3 reyna clams, 4 chocolata clams,
tuna tiradito (50 gr.), shrimp & fish ceviche (50 gr.), 6 shrimps u-10,
stone crab (90 gr.)

SNACKS

HAM CROQUETTES \$250

ibérico bellota ham

SKYBAR HOT WINGS

(300gr.) \$250

tamarind and mango hot sauce,
carrots & blue cheese

POPCORN SHRIMP

(200gr.) \$350

passionfruit hot sauce, gem
lettuce

WILD PORK TOSTADA

(60gr.) \$120

shredded wild pork, sikilpaak,
kumato, citrus vinaigrette

PORK BELLY BITES (80gr.) 250

cilantro, mint, green sauce, pickled
onions

CHARRED LEEK TACO \$125

cashew nut cream, salsa macha, herb
salad

FISH TACO (60gr.) \$80

black tempura, jalapeño aioli, pickled
cabbage and herb salad

NEW YORK STRIP TACO

(60gr.) \$120

bell peppers, sikilpaak and fried onions

FRENCH FRIES \$150

ketchup & mustard



* This menu contains dishes with raw ingredients. consuming raw or undercooked products may increase foodborne illness

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SALADS + VEGETABLES

HEIRLOOM TOMATO SALAD \$250

burrata, macadamia nut pesto, basil

SOLTERITO SALAD \$150

fava beans, yellow corn, cherry tomato, kale, olives

CHARRED PEA & GREEN BEANS \$190

cashew nuts, spicy hibiscus

CHARCOAL GRILLED

BUTTERFLY DOVER SOLE (500 gr.) \$400

red adobo, green salsa, avocado, corn tortillas

CHARRED SPANISH OCTOPUS (180 gr.) \$500

paprika, potato, lemon supremes

SKYBAR BURGER (180 gr.) \$250

6 oz black angus, smoked cheddar, secret sauce, red onion

400 gr PRIME NY STRIPSTEAK \$700

choice of chimichurri or salsa macha

SWEETS

CHEESECAKE VASCO \$200

berries, eureka lemon, mint

TIRAMISÚ \$200

espresso coffee, mascarpone cheese, cocoa, berries, mint

CHOCOLATE CAKE \$200

coffee liquor, dark chocolate, berries, chocolate ice cream

SMORE'S \$200

graham cracker, milk chocolate, torched marshmallow

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WINES

WHITE 750 ml.

Blanco, Clarendelle, France	\$2500
Pouilly Fume, Pascal Jolivet, France	\$3700
Terrazas Reserva Torrontes, Torrontes, Argentina	\$1600
Gewurztraminer, Enate, Spain	\$1335
Ramón Bilbao, Albariño, Spain	\$1700
Viña Kristel, Monte, Xanic, México	\$1700
Sierra Blanca, La Cetto México	\$750
Folonari, Pinot Grigio, Italy	\$850
Montes Alpha, Chardonnay	\$250/\$1450
Cantarranas Chenin Blanc	\$245/\$1470

SPARKLING 750 ml.

Moet & Chandon, Pinot Noir, Pinot Meunier y Chardonnay Brut Imperial, France	\$3700
Moet & Chandon, Pinot Noir, Pinot Meunier y Chardonnay Ice Imperial, France	\$5000
Moet & Chandon, Pinot Noir, Pinot Meunier y Chardonnay Nectar Imperial Rose, France	\$5000
Veuve Clicquot, Chardonnay, Pinot Noir, Pinot Meunier, Brut Imperial, France	\$4100
Veuve Clicquot, Chardonnay, Pinot Noir, Pinot Meunier Rose France	\$5500
Dom Perignon, Pinot Noir, Luminos, France	\$15000
Dom Perignon, Pinot Noir, Vinatege Rose, France	\$28700
Chandon Brut, Chardonnay Pinot Noir, Chandon, Argentina	\$1300
Chandon Rose, Chardonnay Pinot Noir, Chandon, Argentina	\$1300
Chandon Garden Spritz, Chardonnay Pinot Noir, Chandon, Argentina	\$1300
Chandon Délice, Chardonnay Pinot Noir, Chandon, Argentina	\$1300
Tainttinger, Chardonnay, Pinot Noir, Pinot Meunier Brut, France	\$4700
Tainttinger, Pinot Noir, Pinot Meunier, Cuvee Prestige, France	\$6500
Tainttinger Pinot Noir, Pinot Meunier, Brut Prestige Rose, France	\$6200
Nicole Espumoso, Sauvignon, Cava Quintanilla, México	\$1600
Espuma de Piedra, Barbera, Rosé, México	\$1700
Roger Goulart, Macabeo, Xarel-lo, Chardonnay, Parellada Gran Reserva, Spain	\$1950
Roger Goulart, Garnacha, Monastrell, Pinot Noir Brut Rose, Spain	\$1950
Anónimo Pet Nat, Muscat	\$200/\$1180
Anónimo Pet Nat, Pinot Noir	\$240/\$1430

RED 750 ml.

Alebrino, Tempranillo, Merlot, Cabernet, México	\$1100
Sierra Blanca, La Cetto, México	\$750
Decoy, Pinot Noir, USA	\$1700
Sang Bleu, Cabernet Sauvignon, France	\$1450
Viñas Bastardas, Monastrell, Cabernet, Tempranillo, Spain	\$1350
Terrazas Malbec, Malbec, Argentina	\$1100
Numanthia, Toro	\$4100
Enate, Cabernet, Merlot	\$150/ \$885
Clarendelle, Merlot	\$290/\$1700

ROSÉ 750 ml.

Convertible, Zinfandel, Merlot, Grenache, Colombard, México	\$1000
Monte Xanic, Grenache, México	\$1600
Sierra Blanca, La Cetto, México	\$700
Donovan Parke, Rose pinot noir, USA	\$1400
Perrin, Cotes du Rhone Rosado, France	\$150/\$900
Enate, Rosado, Spain	\$1600
Whispering Angel, Grenache, France	\$1800

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BOTTLES

BACARDÍ BLANCO	\$130/\$1800 750 ml.
ZACAPA 23	\$270/\$4400 750 ml.
CAPTAIN MORGAN SPICED	\$110/\$1750 750 ml.
MATUSALEM BLANCO	\$130/\$2000 750 ml.
MONT GAY BLACK BARREL	\$350/\$3850 750 ml.
BACARDÍ 8	\$310/\$3400 750 ml.
FLOR DE CAÑA 7	\$220/\$2500 750 ml.
HAVANA CLUB 15 AÑOS / 7 AÑOS	\$515/\$8250/\$140/\$2200 750 ml
HENNESSY VERY SPECIAL	\$150/\$2450 750 ml.
HENNESSY VSOP	\$350/\$5800 700 ml.
HENNESSY XO	\$800/\$13200 700 ml.
MARTELL VSOP	\$300/\$4900 700 ml.
LOUIS XIII	\$8500/\$137000 700 ml.
HENNESSY PARADISE	\$4700/\$80000 700 ml.
TANQUERAY	\$160/\$2500 750 ml.
MONKEY 47	\$320/\$5200 500 ml.
HENDRICKS	\$210/\$3300 750 ml.
BOMBAY SAPHIRE	\$140/\$2200 750 ml.
GIN CONDESA	\$140/\$2200 750 ml.
THE BOTANIST	\$230/\$3650 750 ml.
400 CONEJOS JOVEN	\$130/\$2000 750 ml.
CREYENTE	\$150/\$2400 750 ml.
CREYENTE TOBALÁ	\$215/\$3500 750 ml.
ALIPÚS SAN JUAN	\$165/\$2640 750 ml.
DEL MAGUEY VIDA	\$180/\$2750 750 ml.
HOLBOSH PECHUGA	\$140/\$2100 750 ml.
8 VÍBORAS CON GUSANO	\$180/\$2750 750 ml.
DIESTRO MADRECUIXE	\$220/\$3630 750 ml.
GARRAFAS XAGUAR	\$740/\$12000 750 ml.
AMARÁS ESPADÍN	\$150/\$1250 750 ml.
AMARÁS CUPREATA	\$200/\$2300 750 ml.
AMARÁS ESPADÍN + TOBALÁ	\$180/\$2100 750 ml.
AMARÁS CENIZO	\$200/\$2600 750 ml.
TORRES 10 / 15	\$130/\$1900/\$185/\$2750 700 ml.

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BOTTLES

KOMOS AÑEJO CRISTALINO	\$375/\$6000 750 ml.
KOMOS REPOSADO ROSA	\$340/\$5400 750 ml.
KOMOS EXTRA AÑEJO	\$1250/\$20000 750ml.
DON JULIO BLANCO/ 70	\$150/\$2400/\$280/\$4500 750 ml.
DON JULIO REPOSADO / 1942	\$180/\$2750/\$580/\$7700 750 ml.
HERRADURA ULTRA	\$200/\$3000 750 ml.
PATRÓN SILVER / REPOSADO	\$160/\$2500/\$175/\$2750 750 ml.
MAESTRO DOBEL	\$250/\$3500 750 ml.
CASA DRAGONES JOVEN	\$350/\$4800 750 ml.
1800 CRISTALINO	\$200/\$3000 750 ml.
ALTOS BLANCO	\$150/\$2500 750 ml.
FORTALEZA BLANCO / AÑEJO	\$280/\$4000/\$360/\$5800 750 ml.
CLASE AZUL	\$550/\$8250 750 ml.
VOLCAN DE MI TIERRA	\$250/\$3800 750 ml.
VOLCAN DE MI TIERRA XA	\$700/\$11250 750 ml.
MAESTRO DOBEL 50	\$440/\$7000 750 ml.
GREY GOOSE	\$200/\$3000 750 ml.
TITO'S	\$170/\$2400 750 ml.
BELVEDERE	\$200/\$3000 700 ml.
CRYSTAL HEAD	\$300/\$4800 750 ml.
CIROC	\$220/\$3500 750 ml.
BELVEDERE 1.5	\$6000 1500 ml.
GREY GOOSE 1.75	\$6150 1750 ml.
ABSOLUT CITRON	\$120/\$1800 750 ml.
CHIVAS REGAL 12	\$180/\$2750 750 ml.
CHIVAS 18	\$350/\$5500 750 ml.
JW BLUE	\$900/\$14000 750 ml.
MACALLAN 18	\$980/\$16500 750 ml.
PORT CHARLOTTE	\$320/\$5000 750 ml.
LAGAVULIN 16	\$9350 750 ml.
THE BALVANIE 14	\$5445 750 ml.
WOODFORD RESERVE	\$180/\$2750 750 ml.
MITCHERS	\$350/\$4300 750 ml.
JAMESON	\$120/\$1800 750 ml.
GLENMORANGIE THE ORIGINAL 10YO	\$250/\$3900 750 ml.
BAILEYS	\$180
APEROL	\$180
LICOR 43	\$180
JAGERMEISTER	\$180
COINTREAU	\$180
CAMPARI	\$185

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* The wine glass is 150 ml. & sparkling wine is 125 ml.



CÓCTELES

MEZCALITO 50 ml. \$180
MEZCAL AMARÁS JÓVEN,
jarabe de albahaca, limón, jugo
de toronja

**STRAWBERRY
LAGERITA** 120 ml. \$180
PATRÓN SILVER, fresa,
flor de sauco, pale ale, cítricos

**PASSIONFRUIT
MICHELADA** 75 ml. \$180
PATRÓN SILVER, jarabe de
maracuya, jugo de limón, jugo
de tomate, mezcla picante, pale
ale

**CAROL
CHANNING** 100 ml. \$180
CHANDON BRUT, crema de
frambuesa, champagne

GIN TONICA 70 ml. \$180
BOMBAY, naranja, jerez
amontillado, tónica de limón,
cítricos, hierbas

SKYHIGH MAI TAI 60 ml. \$180
MEZCLA DE AGAVES (patrón,
amarás y bacarona), curacao,
limon, jarabe de pistache, piña

**ESPRESSO
MARTINI** 55 ml. \$150
GREY GOOSE, axiote, mezcal
café cold brew, azúcar morena

COLADA NUEVA 55 ml. \$150
MEZCLA DE RONES (bacardí
añejo, oakheart y santa teresa),
piña, mango, maracuya, crema
de coco

MUY PICANTE 50 ml. \$180
PATRÓN SILVER, cordial de flor
de sauco, jugo de melon

PALOMA SPRITZ 130 ml. \$200
PATRÓN SILVER, sherbet de
toronja, aperol, chandon brut

PARA 6 PERSONAS \$4500

**SKY SANGRITA
BOTELLA** \$350

Mango, jugo de pimiento
amarillo, jugo de limón, polvo
de chile

CAFÉ

ESPRESSO \$60
ESPRESSO DOBLE \$85
AMERICANO \$65

CERVEZA

NEGRA MODELO 355 ML. \$85
MODELO ESPECIAL 355 ML. \$85
PACÍFICO 355 ML. \$85
CORONA LIGHT 355 ML. \$85

MICHELADA \$30
CLAMATO \$45

VINO POR COPEO

TERRAZAS RESERVA TORRONTES, \$250
TORRONTES, BLANCO,
ARGENTINA

VIÑA KRISTEL, SAVIGNON BLANC, \$280
MONTE XANIC, BLANCO, MÉXICO

PINOT GRIGIO, FOLONARI, \$200
BLANCO, ITALY

SIERRA BLANCA, LA CETTO, \$180
BLANCO, MÉXICO

ALEBRINO, TEMPRANILLO, \$260
MERLOT, CABERNET, TRINERGIA,
TINTO, MÉXICO

SIERRA BLANCA, LA CETTO, \$180
TINTO, MÉXICO

VIÑAS BASTARDAS, MONASTRELL, \$300
CABERNET, TEMPRANILLO, CASA
ROJO, TINTO, ESPAÑA

TERRAZAS MALBEC, MALBEC, \$255
TINTO, ARGENTINA

CONVERTIBLE ROSADO, \$235
ZINFANDEL, GRENACHE, PIJOAN,
ROSÉ, MÉXICO

WHISPERING ANGEL, GRENACHE, \$300
ROSÉ, FRANCIA

MOET BRUT IMPERIAL, PINOT \$650
NOIR, PINOT MENIER Y
CHARDONE, MOET & CHANDON,
ESPUMOSO, FRANCIA

CHANDON BRUT, CHARDONNAY \$250
PINOT NOIR, CHANDON,
ESPUMOSO, ARGENTINA

CHANDON ROSÉ, CHARDONNAY \$250
PINOT NOIR, CHANDON,
ESPUMOSO, ARGENTINA

CHANDON GARDEN SPRITS, \$250
CHARDONNAY PINOT NOIR,
CHANDON, ESPUMOSO,
ARGENTINA

ESPUMA DE PIEDRA ROSÉ, \$290
BARBERA, CASA DE PIEDRA,
ESPUMOSO, MÉXICO

NICOLE ESPUMOSO, CAVA \$280
QUINTANILLA, ESPUMOSO,
MÉXICO

PAPELLADA GRAN RESERVA, \$320
ROGER GOULART, ESPUMOSO,
ESPAÑA

BRUT ROSÉ, ROGER GOULART, \$320
ESPUMOSO, ESPAÑA

BEBIDAS

HETHE NATURAL 350 ML. \$85

HETHE NATURAL 750 ML. \$120

HETHE MINERAL 350 ML. \$90

HETHE MINERAL 750 ML. \$120

RED BULL 250 ML. \$50

COCA COLA 335 ML. \$80

COCA COLA LIGHT 335 ML. \$60

COCA COLA ZERO 335 ML. \$60

GINGER ALE 237 ML. \$60

SIDRAL 335 ML. \$60

PERRIER 235 ML. \$60

TÓNICA SCHWEPPES 296 ML. \$60

TÓNICA WATER FEVER \$45

TREE LIGHT 235 ML.

VELVET SODA POMELO 275 ML. \$95

VELVET SODA MARACUYÁ 275 ML. \$95

VELVET SODA MANDARINA 275 ML. \$80

VELVET SODA LYCHEE 275 ML. \$80

FELIX SHORLE MANDARINA \$80

COLADA 355 ML.

FELIX SHORLE GUAVA \$80

MICHOACANA 355 ML

FELIX SHORLE FRAMBUESA \$80

JALISCO 355 ML.

LIMONADA \$70

NARANJADA \$70

* Precios expresados en moneda nacional / Servicio no incluido / Precios incluyen I.V.A

* No existe consumo mínimo

* Método de pago en efectivo moneda nacional, tarjeta Visa, Mastercard y American Express

* El consumo de alcohol es exclusivo para personas mayores de 18 años

* La copa de vino es de 150 ml. y espumoso es de 125 ml.

RAW BAR

OSTRAS*

KUMAMOTO 6/12 pzs \$260/\$520

KUMIAI 6/12 pzs \$260/\$520

PAI PAI 6/12 pzs \$300/\$600

CHINGÓN 6/12 pzs \$430/\$720

ponzu rasurado, mignonette de rábano picante, clamato y jamaica

ALMEJAS* 3 pzas

CHOCOLATA \$250

PATA DE MULA \$250

REYNA \$280

ponzu rasurado, mignonette de rábano picante, clamato y jamaica

A LA PARRILLA

6/12 pcs \$300/\$600

elige tu salsa, mantequilla de miso picante, quelite rockefeller, mantequilla al ajillo

GUACAMOLE. CANGREJO E IKURA \$250

aguacate, tomate, totopos

CEVICHE DE CAMARONES & PESCADO \$200 (180 gr.)

leche de tigre de temporada, aguacate, coco, tomate cherry, chile serrano

TIRADITO DE ATÚN (120 gr.) \$250

sandía infusionada con yuzu kosho, espuma de aguacate

NIGIRIS DE ARROZ CRUJIENTE \$230

láminas de kampachi, chimichurri de algas, alioli de habanero tatemado

TOSTADA "ESTILO NAYARIT"

(70 gr.) \$181

chicharrón de pulpo y salsa macha

CANGREJO DE PIEDRA SOBRE HIELO (180 gr.) \$450

limón, alioli de mostaza

TORRE DE MARISCOS \$1600

12 ostiones pai pai, 4 ostiones chingón, 3 almejas reyna, 4 almejas chocolata, tiradito de atún (50 gr.), ceviche de camarón y pescado (50 gr.), 6 camarones u-10, cangrejo piedra (90 gr.)

SNACKS

CROQUETAS DE JAMÓN \$250

jamón de bellota al cuchillo

ALITAS SKYBAR

(300gr.) \$250

salsa de mango y tamarindo, zanahorias y blue cheese

PALOMITAS DE CAMARÓN (200gr.) \$350

salsa picante de maracuyá, lechuga

TOSTADA DE JABALÍ

(60gr.) \$120

sikilpaak, kumato, vinagreta de cítricos

CHICHARRÓN DE PORK BELLY

(80gr.) \$250

cilantro, menta, salsa verde, cebollas encurtidas

TACO DE PORO CARBONIZADO \$125

crema de nuez de la india, salsa macha, ensalada de hierbas

TACO DE PESCADO (60gr.) \$80

tempura negro, aioli de jalapeño, col encurtida y ensalada de hierbas

TACO DE NUEVA YORK

(60gr.) \$120

pimiento morrón, sikilpaak y cebolla frita

PAPAS A LA FRANCESA \$150

cátsup y mostaza



* Este menú contiene platillos servidos en crudo, consumir en crudo o platillos sin cocinar puede ser un riesgo para la salud

* Precios expresados en moneda nacional / Servicio no incluido / Precios incluyen I.V.A

* No existe consumo mínimo

* Método de pago en efectivo moneda nacional, tarjeta Visa, Mastercard y American Express

ENSALADAS + VEGETALES

ENSALADA DE TOMATE HEIRLOOM \$250

burrata, pesto de macadamia, albahaca

ENSALADA SOLTERITO \$150

habas, elote amarillo, tomate cherry, kale, aceitunas

EDAMAMES Y EJOTES \$190

nuez de la india, condimento de jamaica

A LA PARRILLA

LENGUADO AL HORNO DE BRASA (500 gr.) \$400

adobo rojo, salsa verde, aguacate, tortillas de maíz

PULPO ESPAÑOL A LAS BRASAS (180 gr.) \$500

paprika, papas y supremas de limón

HAMBURGUESA SKYBAR (180 gr.) \$250

carne black angus, queso cheddar ahumado, salsa secreta y cebolla morada

400 gr PRIME NY STRIPSTEAK \$700

elija su salsa: chimichurri ó salsa macha

POSTRES

CHEESECAKE VASCO \$200

frutos rojos, limon eureka, menta

TIRAMISÚ \$200

café espresso, queso mascarpone, cocoa, frutos rojos, menta

PASTEL DE CHOCOLATE \$200

licor de café, chocolate amargo, frutos rojos, helado de chocolate

SMORE'S \$200

chocolate fundido, malvaviscos, brownie y galleta graham

* Este menú contiene platillos servidos en crudo, consumir en crudo o platillos sin cocinar puede ser un riesgo para la salud

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VINOS

BLANCO 750 ml.

Blanco, Clarendelle, France	\$2500
Pouilly Fume, Pascal Jolivet, France	\$3700
Terrazas Reserva Torrontes, Torrontes, Argentina	\$1600
Gewurztraminer, Enate, Spain	\$1335
Ramón Bilbao, Albariño, Spain	\$1700
Viña Kristel, Monte, Xanic, México	\$1700
Sierra Blanca, La Cetto México	\$750
Folonari, Pinot Grigio, Italy	\$850
Montes Alpha, Chardonnay	\$250/\$1450
Cantarranas Chenin Blanc	\$245/\$1470

ESPUMOSO 750 ml.

Moet & Chandon, Pinot Noir, Pinot Meunier y Chardonnay Brut Imperial, France	\$3700
Moet & Chandon, Pinot Noir, Pinot Meunier y Chardonnay Ice Imperial, France	\$5000
Moet & Chandon, Pinot Noir, Pinot Meunier y Chardonnay Nectar Imperial Rose, France	\$5000
Veuve Clicquot, Chardonnay, Pinot Noir, Pinot Meunier, Brut Imperial, France	\$4100
Veuve Clicquot, Chardonnay, Pinot Noir, Pinot Meunier Rose France	\$5500
Dom Perignon, Pinot Noir, Luminos, France	\$15000
Dom Perignon, Pinot Noir, Vinatege Rose, France	\$28700
Chandon Brut, Chardonnay Pinot Noir, Chandon, Argentina	\$1300
Chandon Rose, Chardonnay Pinot Noir, Chandon, Argentina	\$1300
Chandon Garden Spritz, Chardonnay Pinot Noir, Chandon, Argentina	\$1300
Chandon Délice, Chardonnay Pinot Noir, Chandon, Argentina	\$1300
Tainttinger, Chardonnay, Pinot Noir, Pinot Meunier Brut, France	\$4700
Tainttinger, Pinot Noir, Pinot Meunier, Cuvee Prestige, France	\$6500
Tainttinger Pinot Noir, Pinot Meunier, Brut Prestige Rose, France	\$6200
Nicole Espumoso, Sauvignon, Cava Quintanilla, México	\$1600
Espuma de Piedra, Barbera, Rosé, México	\$1700
Roger Goulart, Macabeo, Xarel-lo, Chardonnay, Parellada Gran Reserva, Spain	\$1950
Roger Goulart, Garnacha, Monastrell, Pinot Noir Brut Rose, Spain	\$1950
Anónimo Pet Nat, Muscat	\$200/\$1180
Anónimo Pet Nat, Pinot Noir	240/\$1430

TINTO 750 ml.

Alebrino, Tempranillo, Merlot, Cabernet, México	\$1100
Sierra Blanca, La Cetto, México	\$750
Decoy, Pinot Noir, USA	\$1700
Sang Bleu, Cabernet Sauvignon, France	\$1450
Viñas Bastardas, Monastrell, Cabernet, Tempranillo, Spain	\$1350
Terrazas Malbec, Malbec, Argentina	\$1100
Numanthia, Toro	\$4100
Enate, Cabernet, Merlot	\$150/\$885
Clarendelle, Merlot	\$290/\$1700

ROSADO 750 ml.

Convertible, Zinfandel, Merlot, Grenache, Colombard, México	\$1000
Monte Xanic, Grenache, México	\$1600
Sierra Blanca, La Cetto, México	\$700
Donovan Parke, Rose pinot noir, USA	\$1400
Perrin, Cotes du Rhone Rosado, France	\$150/\$900
Enate, Rosado, Spain	\$1600
Whispering Angel, Grenache, France	\$1800

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BOTELLAS

BACARDÍ BLANCO	\$130/\$1800 750 ml.
ZACAPA 23	\$270/\$4400 750 ml.
CAPTAIN MORGAN SPICED	\$110/\$1750 750 ml.
MATUSALEM BLANCO	\$130/\$2000 750 ml.
MONT GAY BLACK BARREL	\$350/\$3850 750 ml.
BACARDÍ 8	\$310/\$3400 750 ml.
FLOR DE CAÑA 7	\$220/\$2500 750 ml.
HAVANA CLUB 15 AÑOS / 7 AÑOS	\$515/\$8250/\$140/\$2200 750 ml.
HENNESSY VERY SPECIAL	\$150/\$2450 750 ml.
HENNESSY VSOP	\$350/\$5800 700 ml.
HENNESSY XO	\$800/\$13200 700 ml.
MARTELL VSOP	\$300/\$4900 700 ml.
LOUIS XIII	\$8500/\$137000 700 ml.
HENNESSY PARADISE	\$4700/\$80000 700 ml.
TANQUERAY	\$160/\$2500 750 ml.
MONKEY 47	\$320/\$5200 500 ml.
HENDRICKS	\$210/\$3300 750 ml.
BOMBAY SAPPHIRE	\$140/\$2200 750 ml.
GIN CONDESA	\$140/\$2200 750 ml.
THE BOTANIST	\$230/\$3650 750 ml.
400 CONEJOS JOVEN	\$130/\$2000 750 ml.
CREYENTE	\$150/\$2400 750 ml.
CREYENTE TOBALÁ	\$215/\$3500 750 ml.
ALIPÚS SAN JUAN	\$165/\$2640 750 ml.
DEL MAGUEY VIDA	\$180/\$2750 750 ml.
HOLBOSH PECHUGA	\$140/\$2100 750 ml.
8 VÍBORAS CON GUSANO	\$180/\$2750 750 ml.
DIESTRO MADRECUIXE	\$220/\$3630 750 ml.
GARRAFAS XAGUAR	\$740/\$12000 750 ml.
AMARÁS ESPADÍN	\$150/\$1250 750 ml.
AMARÁS CUPREATA	\$200/\$2300 750 ml.
AMARÁS ESPADÍN + TOBALÁ	\$180 /\$2100 750 ml.
AMARÁS CENIZO	\$200 /\$2600 750 ml.
TORRES 10 / 15	\$130/\$1900/\$185/\$2750 700 ml.

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BOTELLAS

KOMOS AÑEJO CRISTALINO	\$375/\$6000 750 ml.
KOMOS REPOSADO ROSA	\$340/\$5400 750 ml.
KOMOS EXTRA AÑEJO	\$1.250/\$20000 750 ml.
DON JULIO BLANCO/ 70	\$150/\$2400/\$280/\$4500 750 ml.
DON JULIO REPOSADO / 1942	\$180/\$2750/\$580/\$7700 750 ml.
HERRADURA ULTRA	\$200/\$3000 750 ml.
PATRÓN SILVER / REPOSADO	\$160/\$2500/\$175/\$2750 750 ml.
MAESTRO DOBEL	\$250/\$3500 750 ml.
CASA DRAGONES JOVEN	\$350/\$4800 750 ml.
1800 CRISTALINO	\$200/\$3000 750 ml.
ALTOS BLANCO	\$150/\$2500 750 ml.
FORTALEZA BLANCO / AÑEJO	\$280/\$4000/\$360/\$5800 750 ml.
CLASE AZUL	\$550/\$8250 750 ml.
VOLCAN DE MI TIERRA	\$250/\$3800 750 ml.
VOLCAN DE MI TIERRA XA	\$700/\$11250 750 ml.
MAESTRO DOBEL 50	\$440/\$7000 750 ml.
GREY GOOSE	\$200/\$3000 750 ml.
TITO'S	\$170/\$2400 750 ml.
BELVEDERE	\$200/\$3000 700 ml.
CRYSTAL HEAD	\$300/\$4800 750 ml.
CIROC	\$220/\$3500 750 ml.
BELVEDERE 1.5	\$6000 1500 ml.
GREY GOOSE 1.75	\$6150 1750 ml.
ABSOLUT CITRON	\$120/\$1800 750 ml.
CHIVAS REGAL 12	\$180/\$2750 750 ml.
CHIVAS 18	\$350/\$5500 750 ml.
JW BLUE	\$900/\$14000 750 ml.
MACALLAN 18	\$980/\$16500 750 ml.
PORT CHARLOTTE	\$320/\$5000 750 ml.
LAGAVULIN 16	\$9350 750 ml.
THE BALVANIE 14	\$5445 750 ml.
WOODFORD RESERVE	\$180/\$2750 750 ml.
MITCHERS	\$350/\$4300 750 ml.
JAMESON	\$120/\$1800 750 ml.
GLENMORANGIE THE ORIGINAL 10YO	\$250/\$3900 750 ml.
BAILEYS	\$180
APEROL	\$180
LICOR 43	\$180
JAGERMEISTER	\$180
COINTREAU	\$180
CAMPARI	\$185



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