

el hijo del cuervo



• FOOD •



• BEVERAGES •

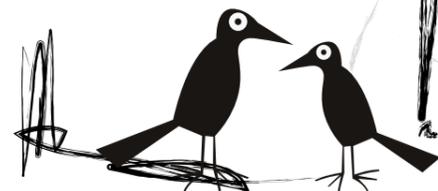


“DO NOT ALLOW THE SCHOOL OR THE UNIVERSITY TO INTERFERE WITH YOUR EDUCATION”

Martin Amis, reader and dipsomaniac



“Byeme a mí decir que no me iré. La ciudad se ~~va~~ morirá conmigo, yo estaré en su fundamento.”
Alejandro Luna



RENDER UNTO CAESAR THE THINGS THAT ARE CAESAR'S

All our prices include taxes and are paid in Mexican pesos. We receive dollars as payment, based on the exchange rate of \$19.00 pesos per dollar.

TO SHARE

Chicken taco bites (8 little tacos)	\$90
Guacamole with chicharrón or totopos (80 g guacamole and 70 g chicharrón or tortilla chips)	\$120
Melted cheese (250 g) with:	
Three cheeses (manchego, craft oaxaca and smoked provolone)	\$125
Chistorra (45 g)	\$120
Arrachera (45 g)	\$145
(Flank steak)	
Mushrooms (45 g)	\$110
Corn/Poblano pepper strips (85 g corn with Poblano peppepr strips)	\$115
Coyoacán Dish (2 sopes, 2 gorditas, 2 quesadillas, 4 taco bites)	\$180
Mixed Dish (4 wings, 4 cheese bites, onion rings, potatoes wedges and French fries)	\$220
Tables	
Cold cuts (40 g Serrano, 40 g salami, 40 g Spanish chorizo, 70 g turkey ham and 50 g olives)	\$120
Cheeses (35 g smoked provolone, 35 g morbier, 30 g roquefort, 35 g manchego and 40 g olives)	\$155
Mixed (30 g Serrano, 30 g salami, 30 g Spanish chorizo, 100 g turkey ham, 50 g morbier, 50 g manchego, 50 g provolone and 50 g olives)	\$250

TAPAS

Serrano with tomatoes and olives (5 pieces)	\$150
Smoked provolone and pomodoro (5 pieces)	\$130
Roquefort, caramelized onions and cream cheese (5 pieces)	\$140
Mushrooms and fresh goat cheese (5 pieces)	\$130
Chistorra and gouda cheese (5 pieces)	\$135
Combined with 2 ingredients (5 pieces)	\$160

SALADS

Green salad (600 g)	\$80
Green salad with chicken (110 g)	\$110
Jicama and cucumber with chili (180 g jicama/175 g cucumber)	\$75

WINGS

SPECIALTIES	
Original/BBQ/Tamarind/Buffalo/Parmesan/Lemon Pepper	
Order (10 pieces)	\$195
Order (20 pieces)	\$380

OUR CUISINE

The average weight of our meat cuts are measured before cooking

Chistorra (300 g)	\$125
Cuervo hamburger (150 g)	\$125
Arrachera hamburger (150 g)	\$165
Jumbo hot dog (105 g)	\$95
Arrachera (250 g)	\$245
Rib Eye (300 g)	\$255
Sirloin (200 g)	\$220
Alambre de arrachera (200 g)	\$220
(Arrachera, onion, bell peppers)	
Alambre mixto (100 g arrachera, 100g chicken and 100g garlic mushrooms)	\$195
Burrito de arrachera (200 g arrachera)	\$195
Arrachera tacos (3 pieces)	\$190
Shrimp tacos (3 pieces) Sopa azteca (310 ml)	\$80
(Mexican tortilla soup)	
Meat juice (350 ml)	\$75
Cuervo chicken soup (310 ml)	\$80

TRADITION

Chicken sopes (4 pieces)	\$90
Cochinita tacos (4 pieces)	\$110
Cochinita torta (80 g)	\$105
Tostadas de tinga (3 pieces)	\$105
(Chicken with red tomato and onion on a fried tortilla)	

SNACKS

Nachos (220 g)	\$95
Popcorn (50 g)	\$45
Peanuts with chili or salty (160 g)	\$50
Seasoned olives (220 g)	\$70
French fries (240 g)	\$80
French fries with cheese (240 g)	\$95
Potatoes wedges (240 g)	\$80
Potatoes wedges with cheese (240 g)	\$95
Cheese bites (5 pieces)	\$80
Onion rings (15 pieces)	\$75
Totopos with beans (100 g)	\$95
Totopos with minced meat (100 g)	\$120
Homemade potatoes, potatoes with dry chili or chicharrones (130 g)	\$60
Extra ingredient	\$45

We only accept VISA and MASTERCARD cards

Doubts? Complaints? Suggestions?
Ask for our captains and managers (they are more trustful than Parmalat's owners)

BEER

Heineken (355 ml)	\$68
Heineken de Barril Extra Cold (250 ml)	\$50
Grand Heineken (1000 ml)	\$150
Bohemia clara (light)/Bohemia obscura (dark) (355 ml)	\$52
Noche Buena (during season) (355 ml)	\$52
Amstel Ultra (355 ml)	\$52
XX Lager/XX Ambar (325 ml)	\$49
Tecate Original/Tecate Light (325 ml)	\$52
Tecate Titanium (355 ml)	\$52
Indio	\$49
Sol (355 ml)	\$49
Sol cero (alcohol free) (355 ml)	\$49

Light or dark draught beer (355 ml)	\$49
Pitcher of draught beer (1750 ml)	\$210
Mug of draught beer (1 l)	\$140
Cylinder of draught beer (2 l)	\$260
Cylinder of draught beer (3 l)	\$370

Cuban or michelado mug (extra) (355 ml)	\$12
Mug with clamato or chamoyado (355 ml)	\$22
Cuban or michelado 1-litre mug (extra)	\$18
1-litre mug with clamato o chamoyado (extra)	\$37
Strongbow	
Apple, red berries, honey (ciders)	\$65

WHISKY/BOURBON

	GLASS	BOTTLE
Ballantines Finest	\$90	\$1,200 (750 ml)
Buchanan's	\$130	\$1,600 (750 ml)
Buchanan's 18	\$260	\$3,200 (750 ml)
Bulleit	\$85	\$1,100 (750 ml)
Chivas 18	\$270	\$3,400 (750 ml)
Chivas Extra	\$140	\$1,750 (750 ml)
Chivas Regal	\$120	\$1,450 (750 ml)
Fireball Cinnamon Whiskey	\$95	\$1,150 (750 ml)
J&B	\$85	\$1,100 (750 ml)
J.W Etiqueta Negra (Black Label)	\$130	\$1,550 (750 ml)
J.W Etiqueta Roja (Red Label)	\$105	\$1,300 (700 ml)
Jack Daniel's	\$105	\$1,300 (700 ml)
Jack Daniel's Honey	\$110	\$1,350 (750 ml)
Jameson	\$100	\$1,250 (750 ml)
Jim Beam Black	\$100	\$1,180 (750 ml)
Jim Beam White	\$95	\$1,130 (750 ml)
Maker Mark	\$105	\$1,250 (750 ml)
Old Parr	\$110	\$1,350 (750 ml)
Passport	\$75	\$890 (700 ml)
Bushmills Black Bush	\$115	\$1,350 (750 ml)

GIN

	GLASS	BOTTLE
Beefeater Pink	\$110	
\$1,300 (700 ml) Beefeater 24	\$150	\$1,800 (750 ml)
Beefeater	\$95	
\$1,200 (750 ml) Bombay	\$100	\$1,200 (750 ml)
Hendrick's	\$140	\$1,650 (750 ml)
Larios	\$90	\$1,200 (700 ml)
London No.1	\$130	\$1,550 (750 ml)
Monkey 47	\$260	
\$3,200 (500 ml) Tanqueray	\$90	\$1,100 (750 ml)
Tanqueray No.10	\$130	\$1,550 (700 ml)

CRAFT BEER

Affligem (draught beer) (300 ml)	\$95
Lagunitas IPA (355 ml)	\$95
Lagunitas PILS (355 ml)	\$95
Tempus Dorada (355 ml)	\$95
Tempus Doble Malta (355 ml)	\$95
Jabalí Hellesbock (330 ml)	\$95
Jabalí Bock (330 ml)	\$95

TEQUILAS

	GLASS	BOTTLE
Altos Plata	\$85	\$1,110 (750 ml)
Altos Reposado	\$90	\$1,150 (750 ml)
Cazadores Reposado	\$90	\$1,150 (750 ml)
Centenario Plata	\$70	\$900 (700 ml)
Centenario Reposado	\$80	\$1,100 (700 ml)
Cuervo 1800 Añejo	\$105	\$1,250 (700 ml)
Cuervo Especial	\$80	\$900 (695 ml)
Cuervo Tradicional	\$90	\$1,150 (695 ml)
Don Julio 70	\$140	\$1,500 (750 ml)
Don Julio Blanco	\$95	\$1,200 (750 ml)
Don Julio Reposado	\$105	\$1,250 (750 ml)
Herradura Antiguo	\$75	\$1,100 (750 ml)
Herradura Blanco	\$95	\$1,200 (700 ml)
Herradura Reposado	\$105	\$1,250 (700 ml)
Hornitos Black Barrel	\$100	\$1,200 (750 ml)
Hornitos Cristalino	\$120	
\$1,350 (750 ml) Hornitos Plata	\$85	\$1,100 (750 ml)
Hornitos Reposado	\$75	\$1,100 (700 ml)
Tres Generaciones Cristalino	\$140	\$1,400 (750 ml)
Tres Generaciones Añejo	\$105	\$1,250 (750 ml)
Orendain Blanco	\$65	\$800 (750 ml)

Our distillates and liquors are 44 ml ; our wines are 133 ml

Our bottles include 5 sodas (355 ml each) or six bottles of quinine (195 ml each), except mezcales, wine and liquors

RUM		
	GLASS	BOTTLE
Appleton Blanco	\$72	\$850 (750 ml)
Appleton Special	\$75	\$900 (750 ml)
Appleton Estate	\$80	\$1,150 (750 ml)
Bacardí Añejo	\$77	\$900 (750 ml)
Bacardí Blanco	\$72	\$850 (750 ml)
Captain Morgan	\$80	\$1,000 (750 ml)
Flor de Caña 4 años	\$72	\$850 (750 ml)
Flor de Caña 5 años	\$75	\$900 (750 ml)
Flor de Caña 7 años	\$80	\$1,150 (750 ml)
Havana 3 años	\$72	
\$850 (700 ml) Havana 7 años	\$90	\$1,200 (750 ml)
Havana Añejo Especial	\$75	\$900 (750 ml)
Havana Selección	\$160	
\$1,600 (700 ml) Kraken	\$80	\$1,000 (750 ml)
Malibú	\$80	\$1,050 (750 ml)
Matusalem Clásico	\$80	\$1,050 (750 ml)
Matusalem Gran Reserva	90	\$1,200 (750 ml)
Matusalem Platino	\$77	\$900 (750 ml)
Zacapa 23	\$160	\$1,600 (750 ml)

BRANDY		
	GLASS	BOTTLE
Terry	\$85	\$1,100 (700 ml)
Torres V	\$85	\$1,100 (700 ml)
Torres X	\$90	\$1,250 (700 ml)
Torres XV	\$100	\$1,400 (700 ml)
Torres XX	\$130	\$1,800 (700 ml)

“No love is able to replace love”.
M. Duras
“No alcohol to alcohol”
W. Blandas

MEZCAL		
	GLASS	BOTTLE
Cicatriz Espadín	\$100	
Cicatriz Cupreata	\$120	
Amamax Reposado	\$110	
Bruxo No. 1	\$110	
Bruxo No. 2 (maguey core)	\$130	
Bruxo Receta Inicial		\$430 (250 ml)
Buen Bicho	\$90	
Espíritu Lauro	\$115	
Local	\$115	
Rey Zapoteco (with worm)	\$90	\$350 (250 ml)
Rey Zapoteco Tepeztate	\$180	
Rey Zapoteco Tobalá	\$150	
Santa Pedrera	\$90	



LIQUOR		
	GLASS	BOTTLE
Jagermeister	\$90	\$1,150 (700 ml)
Baileys	\$85	\$1,150 (750 ml)
Licor del 43	\$90	\$1,100 (750 ml)
Hpnotiq	\$105	\$1,400 (750 ml)
Amaretto Disaronno	\$90	\$1,100 (700 ml)
Amaretto Vallet	\$70	
Ancho Reyes	\$90	\$1,200 (750 ml)
Aperol	\$90	\$1,200 (700 ml)
Campari	\$70	
Chartreuse	\$120	\$1,500 (750 ml)
Cinzano	\$70	
Controy	\$65	\$1,100 (1000 ml)
Corajito	\$90	\$1,100 (750 ml)
D'aristi Xtabentun	\$75	\$1,100 (750 ml)
Dubonet	\$70	
Fernet	\$70	\$850 (750 ml)
Kahlúa	\$65	\$1,100 (1000 ml)
Menta verde o blanca	\$65	\$850 (750 ml)
Midori	\$75	\$1,050 (750 ml)

“There are two things a man cannot hide, that he is drunk or in love.” *Antiphanes*

Oporto	\$75	\$1,050 (750 ml)
Vermouth blanco, dulce o seco	\$70	

VODKA		
	GLASS	BOTTLE
Absolut Azul	\$85	\$1,200 (750 ml)
Absolut Elix	\$130	\$1,600 (750 ml)
Absolut Lime	\$90	\$1,200 (750 ml)
Absolut Extrakt	\$90	\$1,200 (750 ml)
Absolut Raspberri	\$90	\$1,200 (750 ml)
Grey Goose	\$95	\$1,300 (750 ml)
Smirnoff	\$75	\$850 (750 ml)
Stolichnaya	\$90	\$1,200 (750 ml)
Wyborowa	\$85	\$950 (750 ml)

COGNAC		
	GLASS	BOTTLE
Rémy Martin	\$110	\$1,500 (700 ml)
Martell VSOP	\$115	\$1,600 (700 ml)

ANISE		
	GLASS	BOTTLE
Anís Cadenas	\$80	\$1,000 (750 ml)
Sambuca Blanco	\$95	\$1,250 (700 ml)
Sambuca Negro	\$95	\$1,250 (700 ml)

WINE		
	GLASS	BOTTLE
RED		
Casillero del Diablo (Cabernet Sauvignon)	\$100	\$420 (750 ml)
Concha y Toro Reservado (Cabernet Sauvignon)	\$70	\$300 (750 ml)

COCKTAILS		
Martini (flavors)		
Vodka, natural syrup, lemon, apple or mandarin orange liquor,		\$115
Chocolate martini		
Vodka, white chocolate liquor, evaporated milk, natural syrup, liquid chocolate and cherries		\$130
Penicillin		
Scotch whisky, lemon juice, honey, ginger		\$100
Naked and Famous		
Young mezcal, Controy, Aperol, Chartreuse amarillo		\$110
Moscow Mule		
Vodka, lemon juice, ginger, Ginger Ale		\$115
Negroni		
Gin, Vermouth Rosso, Campari		\$90
Daiquiri		
White rum, lemon juice, lemon syrup		\$90
Bull		
White rum, dark beer, natural syrup, lemon juice, mineral water		\$90
Cosmopolitan		
Vodka, lemon juice, Controy, cranberry juice		\$90
Paloma		
White tequila, lemon juice, grapefruit		\$90
Jameson ginger & lime		
Jameson, lemon juice, peppermint, sugar		\$110
Margarita azul		
Black barrel, syrup, curazao azul		\$115
CREATIONS		
“These cocktails are our inventions and, as such, they must be baptized, they are a tribute to some of our favorite characters...”		
Cuervo No. 1		
Young mezcal, pineapple juice, coriander, natural syrup, lemon juice,		\$110
Ginger Ale		\$110
Corajito & Tonic		
Gin, classic Corajito, quinine water		\$110
Paloma Negra		
Young mezcal, lemon juice, grapefruit juice cinnamon syrup, chile ancho liquor		\$115

Phebus Malbec	\$120	\$500 (750 ml)
Ramirana Cabernet	\$120	\$500 (750 ml)
Ramirana Reserva Carmenere	\$120	\$500 (750 ml)
Tribento Tribu (Malbec)	\$95	\$400 (750 ml)
Trio (Cabernet Sauvignon / Cabernet Franc/Syrah)	\$115	\$470 (750 ml)
(Merlot/Carmenere/Syrah)	\$115	\$470 (750 ml)
WHITE		
Concha y Toro	\$70	\$320 (750 ml)
Ramirana Sauvignon Blanc	\$110	\$490 (750 ml)
PINK		
Casal García	\$120	\$500 (750 ml)
Beramendi (Garnacha)	\$120	\$500 (750 ml)

CALIMOSCHOS		
(Red wine with coke)		
Calimochos with beer	\$75	(355 ml)
Pitcher of calimochos with beer	\$320	(1750 ml)
Calimochos with coke	\$70	(355 ml)
Pitcher of calimochos with coke	\$290	(1750 ml)
Sangría (red wine with lemon)	\$85	(355 ml)
Pitcher of sangría	\$360	(1750 ml)

ALCOHOL FREE		
Bottled water	\$40	(600 ml)
Lemonade or orangeade	\$45	(355 ml)
Sodas	\$40	(355 ml)
Juices Peach, strawberry, mandarin, pineapple, grape, apple, orange, tomatoe	\$45	(355 ml)
Sol Cero	\$49	(355 ml)
Conga/Piñada/Sangría/Clamato		
/Bloody Mary	\$55	(355 ml)
Red Bull	\$55	(250 ml)
B-oost	\$50	(235 ml)
A liter of juice	\$105	
Pitcher of lemonade or orangeade	\$170	(1750 ml)

Pitcher of sangría	\$250	(1750 ml)
Cigarettes (pack with 20 cigarettes)	\$90	

“An alcoholic is someone you don't like who drinks as much as you do.”
Dylan Thomas

BOOKS	
OUR LIBRARY (co-publication with Verdehalago)	
Aforismos – Oscar Wilde	\$50
Modesta Propuesta – Jonathan Swift	\$50
Wakefield – Nathaniel Hawthorne	\$50
Poesía completa de Álvaro de Campos – Fernando Pessoa (dos tomos)	\$100
Mi asesinato preferido – Ambrose Bierce	\$100
Coyoacán, entre la Historia y la Crónica – Emilio H. Quezada y Luis Everaert Dubernard	\$120

OUR KEEPSAKES	
T-shirts	\$150
Caps	\$120
Mugs	\$130

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CLASSICS		
Mojito		
White rum, sugar, lemon juice, peppermint, mineral water		\$105
Mezcal mojito with strawberry		
Young mezcal, sugar, lemon juice, peppermint, strawberry syrup, mineral water		\$110
Margarita		
White tequila, lemon juice, Controy, natural syrup		\$110
Margarita (different flavors)		
White tequila, lemon juice, flavor liquor, mango, strawberry, chamoy or tamarind syrup		\$110
Piña colada		
White rum, evaporated milk, coconut cream, pineapple juice		\$110
Piña colada liquors (Baileys, Amaretto or Midori), evaporated milk, coconut cream, pineapple juice		\$115
Sweet or dry martini (gin, vermouth, olives)		\$110

Martini (flavors)		
Vodka, natural syrup, lemon, apple or mandarin orange liquor,		\$115
Chocolate martini		
Vodka, white chocolate liquor, evaporated milk, natural syrup, liquid chocolate and cherries		\$130
Penicillin		
Scotch whisky, lemon juice, honey, ginger		\$100
Naked and Famous		
Young mezcal, Controy, Aperol, Chartreuse amarillo		\$110
Moscow Mule		
Vodka, lemon juice, ginger, Ginger Ale		\$115
Negroni		
Gin, Vermouth Rosso, Campari		\$90
Daiquiri		
White rum, lemon juice, lemon syrup		\$90
Bull		
White rum, dark beer, natural syrup, lemon juice, mineral water		\$90

Luvina		
White rum, pineapple juice, celery, lemon juice, natural syrup, Xtabentun, mineral water		\$115
Poeta		
Gin, strawberry Shrub with balsamic, Aperol, quinine water		\$110
Dramaturgo		
Aged rum, Corajito Clásico, water-based drinking chocolate, dark beer		\$110
Cuervo Ice Tea		
Gin, white rum, vodka, Controy, lemon juice, orange juice, black tea, natural syrup		\$115
Fragante Jamaica		
Gin, hibiscus flower, guava, cardamom, lemon juice, mineral water		\$110
Nunca Más		
Young mezcal, tamarind, lemon juice, orange, chapulín salt (grasshopper salt)		\$130

Leonora		
Young mezcal, pineapple juice, cinnamon syrup, habanero salt		\$130
Marie Rogêt		
Cinnamon whisky, milk, walnut		\$110
MOCKTAILS, free-alcohol cocktails		
Abstemio No. 1		
Coconut syrup, lemon juice, mineral water		\$70
Piel canela		
Orange juice, cinnamon syrup, black tea		\$70
Herbótico		
Cranberry juice, lemon juice, natural syrup, basil, mineral water		\$70
Fragante		
Lemon juice, flowers syrup, chamomile, mineral water		\$70
Verde viento		
Lemon juice, cucumber juice, Ginger Ale, natural syrup		\$70

Our cocktails have 44 ml distilled or liquor, depending on the cocktail.