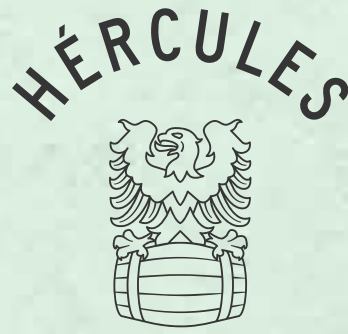


KDE SE PIVO VARÍ, TAM  
SE DOBRE DARÍ.  
*WHERE BEER IS BREWED, LIFE IS GOOD*




# LAGERBAR



## BEERS

### REPÚBLICA CZECH PILSNER, 4.6% ABV

Produced using malt, hops, yeast and even brewing practices from the Bohe-  
mian region of the Czech Republic, this deep golden lager showcases a per-  
fect marriage of malt and hops with a clean yet slightly fruity fermenta-  
tion character. A perfect, elegant session beer that always leaves you  
wanting another sip.

	MLÍKO (240ML) \$70 Mostly foam. Very creamy, ideal for dessert.		SNYT (260ML) \$75 Two parts beer, one part foam. The most refreshing pour.		HLADINKA (370ML) \$105 The standard Czech pour. Fresh and balanced.
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HELLERBOCK 7.3% ALC.VOL.	350ML \$120	0.5L \$170
A pale, strong, malty German lager with a dry finish and a hop character that enhances drinkability. A traditional Bavarian beer brewed during the winter to be served during the spring.		

MAIBOCK 7.3% ALC.VOL.	350ML \$120	0.5L \$170
A strong malty amber lager with grainy-sweet and toasty flavors but still balanced and easy to drink. A traditional Bavarian beer brewed during the winter to be served during the spring.		

SUPERLAGER EXTRA HOPPY PILS, 5% ABV	350ML \$95
A bitter, dry and fresh golden lager made with German malts and a good amount of selected hops. Very drinkable and refreshing.	

HOMBRE PÁJARO RYE LAGER, 4.5% ABV	350ML \$80	0.5L \$115
Pale lager brewed with a high percentage of rye malt which gives a slightly creamy texture and an elevated body to the beer while still maintaining a sessionable profile.		

LÁGERMAIZ LAGER CON MAÍZ, 4.4% ABV	350ML \$75	0.5L \$105
Pale, North American style lager using local maize (corn) and light hop- ping to lighten the body and flavor of the beer. Superbly refreshing and very easy to drink.		

FARO HELLES ORIGINAL, 4.8% ABV	350ML \$90	0.5L \$130
A pale, clear, well-rounded, and easy to drink Bavarian lager made using methods and ingredients from Southeast Germany. Very well balanced with low bitterness and hop expression while boasting a dry, yet malty finish.		

ASTRO VIENNA LAGER, 5.1% ABV	370ML \$110
Malt focused, golden-amber lager with notes of bread, honey, biscuit, and some light toast which is elegantly balanced with notes of spice and a bal- anced bitterness brought by Bohemian hops. This beer is a tribute to the original, paler, Vienna beers made by Anton Dreher in the middle of the 19th century.	

*TAKE OUR LAGERS HOME! BEFORE LEAVING, ASK FOR OUR CANS TO GO*



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## WEEKLY HOMEMADE MENU

1 to 6pm  
\$250

### TORTILLA SOUP

### BEEF PEPITO (SANDWICH)

### STRAWBERRY NATILLA

\*Includes one beer pint (350ml) of 5% ABV or less\*

## STARTERS

### HOUSE-MADE PICKLES \$60

egg, cucumber, onion and radish

### GUACAMOLE WITH CRISPY PLANTAINS \$140

guacamole (250g) with crispy plantain chips

### DEVILED EGGS \$75

six halves of hard-boiled egg filled with deviled egg yolk

### PAPAS BRAVAS \$120

crispy potatoes (250gr) dressed in house made chipotle aioli

### CURRY WÜRST \$150

house-made Frankfurter sausage (180g) with tomato sauce and curry

### FRIED CALAMARI \$150

fried calamari (200g), tarragon aioli and lime wedges

### PASTA SALAD

House recipe of potato, pasta and vegetables salad, dressed with mayonnaise

• FOR ONE: (110g) \$100

• FOR SHARING: (200g) \$150

### TOMATOES \$100

organic tomato (150g) olive oil and fleur de sel

+ ORTIZ TUNA (80g) \$280

### GREEK SALAD \$140

Feta cheese, kalamata olives, tomato and fresh Persian cucumber (300g)

### HOUSE-MADE PÂTÉ \$150

chicken pâté (120g) with mustard, pickles and bread

### TRUFLED CAULIFLOWER CREAM \$150

white cauliflower soup (300g) with chives, almonds and truffle oil

### BROKEN EGGS WITH CHISTORRA \$180

Olive oil fried eggs (2) with homemade "chistorra" (150g) served over confit potatoes

### SALPICÓN TOSTADAS \$220

octopus salpicón (150g) two tostadas

### CHEESE PLATTER \$360

assorted sheep's milk cheese from Querétaro (220g). served with honey and grapes

### CHARCUTERIE PLATTER \$280

charcuterie selection (220g). served with pickles and almonds

## MAIN COURSES

### SARDINES A LA PLANCHA \$190

three fresh sardines (250g) a la plancha dressed with parsley mojo

### CECINA SCHNITZEL \$280

Viennese style breaded Cecina steak (120g). Served with Kartoffelsalat and mashed potatoes

### CHAMORRO \$400

braised pork hock (450g). served with guacamole and pickled hot peppers

### LEBERKÄSE \$220

Bavarian style meatloaf (220g) with gravy and mashed potatoes

### SAUSAGE WITH LENTILS \$250

house-made Bratwurst sausage (180g) served with lentils

### MOROS AND CRISTIANOS \$150

traditional Cuban recipe made with white rice, black beans and plantain tostones (300g)

### STEAK AU FRITES \$500

rib eye 350gr sauce au poivre vert, french fries

### SAUSAGE PLATTER \$380

House-made Nürnberg, Bratwurst and Frankfurter sausages (540g) served with mustard and Sauerkraut

## SANDWICHES

### PÂTÉ SANDWICH \$180

chicken pâté (120g), mustard, lettuce and onion

### NÜREMBERG TORTA \$220

"telera bread" with house-made Nürnberg sausages (220g), Sauerkraut and Kartoffelsalat

### GOULASH TORTA \$200

Telera's Mexican bread stuffed with 150g of hungarian-style beef stew with paprika and onions, served with french fries

## DESSERTS

### RICE PUDDING \$80

### SACHER TORTE \$180

house-made chocolate cake (250g) with whipped cream

### APFELSTRUDEL \$180

Austrian-style strudel filled with apple, cinnamon, raisins, with a scoop of vanilla ice cream

### ICE CREAM POPSICLES \$50

from Hércules, Querétaro

tamarind / lime / rice pudding / chocolate / chemise (strawberry vanilla) / mango

### OST GOURMET ICE CREAM \$100

(two scoops) Macanuda beer / vanilla / cream

## EXTRAS

TORTILLA CHIPS 25g \$40

BEANS 100g \$40

RYE BREAD 100g \$50

FRIED EGG \$50

GUACAMOLE 100g \$60

POTATO DUMPLINGS 2pcs \$100

FRENCH FRIES 200g \$80

PLANTAIN CHIPS 60g \$60

MASHED POTATOES 150g \$60

KARTOFFELSALAT 120g \$60

GREEN SALAD 60g \$60



MEZCAL AND TEQUILA	MULE MEZCAL 390ml \$225
	Ginger beer and Barro de Cobre mezcal with habanero infused syrup
	AMARO MEZCAL 88ml \$230
	Espadín mezcal with Amaro Averna
	MEZCAL BARRO DE COBRE ESPADÍN 43% abv / 45ml \$145
	MEZCAL BARRO DE COBRE ENSAMBLE 43% abv / 45ml \$185
	CASCAHUÍN BLANCO TEQUILA 38% abv / 45ml \$140 / 750ml \$2250

WINE	RED WINE RIVERO GONZÁLEZ 13.5% abv / 125ml \$210
	RED WINE TABLAS 13.5% abv / 125ml \$180
	WHITE WINE RG MX SCIELO 13.4% abv / 125ml \$120

APPETIZERS AND DIGESTIVES	JÄGERMEISTER \$120	FERNET-BRANCA \$150
	35% abv / 44ml	39% abv / 44ml
	AMARO AVERNA \$120	LICOR 43 \$120
	29% abv / 44ml	31% abv / 44ml
	CYNAR \$120	JEREZ LA INA \$150
	16.5% abv / 44ml	15% abv / 125ml
	PORTO FERREIRA \$120	PRIMO APERITIVO \$140
	19.5% abv / 44ml	18% abv / 44ml
	FRANGELICO \$140	PRIMO SPRITZ \$230
	20% abv / 44ml	16% abv / 190ml

DRINKS	COKE 350ml \$60
	DIET COKE 350ml \$60
	AGUA DE LOURDES · MINERAL WATER 340ml \$50
	GINGER BEER 355ml \$70
	GINGER BEER GOLD 355ml \$70

COFFEE AND TEA	specialty Mexican coffee roasted in Querétaro by El Apapacho
	BLACK 200ml \$50
	ESPRESSO 30ml \$50
	DOUBLE ESPRESSO 50ml \$70
	CAPUCCINO 200ml \$70
	TEA OR INFUSION 200ml \$40
	CARAJILLO STOUT 200ml \$175
	With Licor 43, Frangelico and Lanzallamas “Imperial Stout” beer