

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 (250ML) \$75
Mostly foam. Very creamy,
ideal for dessert.



SNYT (300ML) \$90
Two parts beer, one part foam.
The most refreshing pour.



HLADINKA (450ML) \$135
The standard Czech pour. Fresh
and balanced.

CERVECITA CHECA CZECH PALE LAGER 10°, 3.5% ABV 450ML \$130

100% decocted Czech Pale Lager, slightly lower starting gravity, bready
and hoppy with extremely balanced yet malty finish.

LAGERMÁIZ MEXICAN LAGER, 4.4% ABV 350ML \$80 0.5L \$115

Pale, North American style lager using local maize (corn) and light
hopping to lighten the body and flavor of the beer. Superbly refreshing
and very easy to drink.

HOMBRE PÁJARO RYE LAGER, 4.5% ABV 350ML \$85 0.5L \$120

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.

SUPERLAGER Extra-bitter Lager, 4.9% ABV 440ML \$125 0.5L \$145

An extra-bitter lager brewed with Morelos rice and a generous blend of
German and Czech hops. This light, ultra-refreshing beer delivers a
lasting flavor that keeps you coming back for more.

FARO HELLES ORIGINAL, 4.8% ALC.VOL. 350ML \$95 0.5L \$135

Refreshing German lager with notes of freshly baked bread. Brewed with
German malts and hops. Subtly spiced and well-balanced.

BRETTPÚBLICA BRETT PALE LAGER, 5.1% ABV BOTTLE 375ML \$170

Batch #2 Brettública. After primary fermentation, Republica, our house
Czech-Pilsner is re-fermented and aged with one of our house Brett strains
in foudre for 12 months. Shortly before packaging it is blended with young
fresh Pilsner, packaged and bottle conditioned. The result is a complex,
lightly bitter and surprisingly drinkable beer in which spicy and citrus
flavors and aromas are perceived and accompanied by balanced funky notes.

MARTILLO - CZECH DARK LAGER - 4.7% ABV.
CAN 443ML \$105

MÁQUINA - SCHWARZBIER - 4.9% ABV.
CAN 443ML \$110

MAIBOCK - 6.5% ABV
CAN 473ML \$120

HACHA - CZECH AMBER LAGER - 4.8% ABV.
CAN 443ML \$110

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WEEK 'S
SPECIAL

OCTOPUS SALPICÓN TOSTADAS (2PCS) \$220

TO SHARE

- HOUSE-MADE PICKLES** \$60
egg, cucumber, onion and radish
- GUACAMOLE WITH CRISPY PLANTAINS** \$150
Guacamole (250g) with double creme cheese and crispy plantain chips
- DEVEILED EGGS** \$75
six halves of hard-boiled egg filled with deviled egg yolk
- PAPAS BRAVAS** \$140
crispy potatoes (300g) dressed in house made chipotle aioli
- CURRY WÜRST** \$160
house-made Frankfurter sausage (150g) with tomato sauce and curry
- BITTERBALLEN** \$180
Classic dutchmeat croquettes with house mustard (5 pieces, 200g)
- FRIED CALAMARI** \$180
fried calamari (200g), tarragon aioli and lime wedges
- PASTA SALAD** \$100
house recipe of potato, pasta and vegetables salad, dressed with mayonnaise (250g)
- TOMATOES** \$150
organic tomato (350g) olive oil and fleur de sel
- + ORTIZ TUNA** (80g) \$280
- GREEK SALAD** \$140
feta cheese, kalamata olives, red onion, tomato and fresh Persian cucumber (300g)
- SEMIDESERT TOSTADAS** \$150
(2) house-smoked arrachera (40g) with guacamole, cucumber, bell pepper, red onion and habanero pepper
- CHEESE PLATTER** \$360
assorted sheep's milk cheese from Querétaro (140g). served with honey and grapes
- SAUSAGE PLATTER** \$400
house-made Nürnberg, Bratwürst and Frankfurter sausages (540g) served with mustard and Sauerkraut
- CHAMORRO** \$450
braised pork hock (450g). served with guacamole and pickled hot peppers
- FISH & CHIPS** \$300
beer-battered fish (300g) served with french fries, lime and tartar sauce
- WEISSWURST** \$200
house-made white Bavarian sausages (180g), served over Kartoffelsalat
- HISPANO-MEX TORTILLA** \$200
Spanish-style 20cm eggs omelette (8pcs) with huitlacoche and potatoes
- RADIOTORTA** 3pz \$300
three mini teleras (Mexican bread) with Nürnberg sausages, goulash and Leberkäse (100g each)
- SINGLE RADIOTORTA:** \$100
- BROKEN EGGS WITH CHISTORRA** \$180
olive oil fried eggs (2) with homemade "chistorra" (150g) served over confit potatoes
- HOUSE SALAD** \$60
lettuce mix with onion and home-made vinaigrette (60g)

INDIVIDUAL
PLATES

- FRENCH ONION SOUP** \$160
classic French onion soup with crouton gratin (180g)
- CECINA CEVICHE** \$240
Yecapixtla cecina meat, xoconostle, tomatillo, cactus, verdolagas and avocado (220g)
- MOROS AND CRISTIANOS** \$150
traditional Cuban recipe made with white rice, black beans and plantain tostones (300g)
- CECINA SCHNITZEL** \$300
Viennese-style breaded Cecina steak (120g). Served with mashed potatoes and salad
- STEAK AU FRITES** \$600
rib eye 350gr sauce au poivre vert, french fries

DESSERTS

- RICE PUDDING** \$80
- SACHER TORTE** \$180
house-made chocolate cake (220g) with whipped cream
- APFELSTRUDEL** \$180
Austrian-style strudel filled with apple, cinnamon, raisins, with a scoop of vanilla ice cream
- OST GOURMET ICE CREAM** \$100
(two scoops) Macanuda beer / vanilla / cream

EXTRAS

- FRENCH FRIES** 200g \$100
- RYE BREAD** 100g \$50
- PLANTAIN CHIPS** 60g \$60
- GREEN SALAD** 60g \$60

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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
- CASCAHUÍN TAHONA TEQUILA 38% abv / 45ml \$185 / 750ml \$3070

WINE

- RED WINE RIVERO GONZÁLEZ 13.5% abv / 125ml \$210
- RED WINE TABLAS 13.5% abv / 125ml \$180
- WHITE WINE RIVERO GONZÁLEZ 12.5% abv / 120ml \$120

APPETIZERS
AND
DIGESTIVES

- | | |
|--|---|
| JÄGERMEISTER \$120
35% abv / 44ml | FERNET-BRANCA \$150
39% abv / 44ml |
| AMARO AVERNA \$120
29% abv / 44ml | LICOR 43 \$120
31% abv / 44ml |
| CYNAR \$120
16.5% abv / 44ml | JEREZ LA INA \$150
15% abv / 125ml |
| PORTO FERREIRA \$120
19.5% abv / 44ml | PRIMO APERITIVO \$140
18% abv / 44ml |
| FRANGELICO \$140
20% abv / 44ml | PRIMO SPRITZ \$230
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 Oaxaca by Kuui Café
- BLACK 200ml \$60
- 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

Portion weights are approximate and refer to raw protein. Consumption of raw meat and sea-food is at the client’s own risk. One ounce equals 29.57 ml. Tips are appreciated but not required. All prices are in Mexican pesos and taxes are included. We accept cash, credit and debit cards, including AMEX, VISA, and Mastercard.