


CERVEZA

CRAFT BEER



| | 280ml STANGE | 280ml SNIFTER | 350ml PINT | 440ml NONIC |
|--|-----------------|------------------|----------------------|-----------------------------------|
| República Czech Pilsner 4.6% ABV Produced using malt, hops, yeast and even brewing practices from the Bohemian region of the Czech Republic, this deep golden lager showcases a perfect marriage of malt and hops with a clean yet slightly fruity fermentation character. A perfect, elegant session beer that always leaves you wanting another sip. | | | \$115 | Czech Mug 450ml |
| Petr Čech Czech Pilsner 4% ABV 100% decocted Czech Pale Lager made in collaboration with our friends at Gross Brewery from Spain. Slightly lower starting gravity, bready and hoppy with extremely balanced yet malty finish. | | | \$105 | Czech Mug 450ml |
| Martillo Czech Dark Lager 4.7% ABV A complex, malty dark lager with a moderate roast character that compromises no freshness and drinkability. | - | - | \$95 | \$120 CZECH MUG 450ML |
| Hacha Czech Amber Lager 4.8% ABV A malty amber lager with subtle sweet notes and a softy hoppy presence on that side. Refreshing and easy to drink. | - | - | \$100 | \$125 CZECH MUG 450ML |
| Omega Kölsch-Style Ale 5% ABV An interesting, delicate and balanced ale fermented in lager conditions. Originally from Cologne, Germany, this beer with slightly fruity aromas and flavors simulates the drinkability, smoothness and cleanliness that characterizes traditional lagers. | \$70 | - | - | - |
| Faro Helles Original 4.8% ABV 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. | \$65 | \$65 | \$80 | \$115 1/2 LITER STEIN 500ML |
| Hombre Pájaro Rye Lager 4.5% ABV 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. | \$55 | \$55 | \$70 | \$90 |
| Huracán Double IPA 8.5% ABV This is a big, unfiltered, double-dry hopped IPA that is heavily hopped with Citra, Cryo-Simcoe, Mosaic, & Sabro. Much like many of our hoppy beers, this one is also flavor and aroma forward with the bitterness in the background. | - | \$135 | \$170 IPA PINT | - |
| Lágermaiz Mexican Lager 4.4% ABV 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. | - | - | \$65 | \$95 1/2 LITER STEIN 500ML |
| Spinning Jenny English Pale Ale 4.9% ABV This pale ale is a display of the malty and bready flavors of the British Maris Otter malt. Complemented by the floral aromas of the English hops used, this beer is complex, slightly dry, and very easy to drink. | - | \$70 | - | \$115 |
| Buen Chofer Belgian Witbier 5% ABV In this traditional Belgian wheat beer, we zest our local citrus, and also add market-fresh chamomile and coriander. Superbly refreshing. | - | - | \$80 | - |
| Terrícola Saison 5% ABV We have slightly modified our favorite Saison to give it a more fresh and modern character. While carefully guarding the classic Belgian yeast notes, we've added an expressive tropical dose of Simcoe and Motueka hops as well as a soft touch of Citra and Mosaic to round out the overall experience. Same familiar flavor and dry finish but with a fresher experience. | - | \$65 | \$80 | \$100 |
| Máquina Schwarzbier 4.9% ABV A very drinkable/sessionable dark lager with notes of light chocolate and a notable, yet balanced bitterness. A dry finish helps keep this beer crushable, without compromising complexity. | - | - | \$100 | \$140 1/2 LITER STEIN 500ML |
| Superlager Extra Hoppy Pils 5% ABV A bitter, dry and fresh golden lager made with German malts and a good amount of selected hops. Very drinkable and refreshing. | - | \$70 | \$85 | - |
| Súper Lupe IPA 7% ABV A very balanced India Pale Ale. This unfiltered hazy beer is much more about hop flavor and aroma than bitterness. With citrusy and floral notes from the American hops. | - | \$80 | \$100 IPA PINT | - |
| Diablo Colorado West Coast Red IPA 7% ABV IPA de la Costa Oeste. Amarga, muy aromática y altamente refrescante. Dryhoppeada con una mezcla de lúpulos frutales y tropicales. | | | \$130 | Can 473ml |
| Pie Grande Dark Cascadian Ale 6.5% ABV A unique and flavorful dark beer that combines the characteristics of both an India Pale Ale (IPA) and Porter. Notably bitter, with flavors of coffee and pine enhanced by toffee and resinous aromas. | | | \$115 | Can 473ml |
| Sampler 5 styles of Hércules beer 120ml each one | | | \$170 | |

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|  | DEBÚT SPONTANEOUSLY FERMENTED BEER | 6% ABV | |
| | | BOTTLE 375ML | |
| <p>SPONTANEOUS FERMENTATION IS THE PROCESS IN WHICH BEER MUST (UNFERMENTED BEER) IS NATURALLY INOCULATED WITH WILD YEASTS THAT INHABIT THE LOCAL ENVIRONMENT WITHOUT THE HELP OF DOMESTICATED YEASTS OR CONTROLLED ENVIRONMENTS AS OCCURS IN MODERN BREWING PROCESSES.</p> <p>FOR THE PAST SIX YEARS, WE HAVE BEEN WORKING DILIGENTLY ON THIS ANCIENT METHOD OF ELABORATION, WHICH WAS PRESERVED BY THE BELGIANS.</p> | | | |
| BLEND 2021 A BLEND OF ONE, TWO AND THREE-YEAR OLD BEER, SPONTANEOUSLY FERMENTED AND AGED IN OAK BARRELS | A GOLDEN, REFRESHING AND SLIGHTLY HAZY BEER WITH AN INTERESTING COMPLEXITY THAT CARRIES NOTES OF OAK AND WINE FROM THE BARRELS WHERE IT AGED AND FERMENTED. A MODERATELY SOUR CHARACTER IS IN BALANCE WITH THE MALT AND FRUITY FLAVOR AND AROMA. | \$250 | |
| BLEND 2022 A BLEND OF ONE, TWO AND THREE-YEAR OLD BEER, SPONTANEOUSLY FERMENTED AND AGED IN OAK BARRELS | A HIGHLY COMPLEX, REFRESHING GOLDEN BEER WITH NOTES OF RED APPLE, PEAR, WINE AND OAK FROM THE BARRELS WHERE IT AGED AND FERMENTED. A SMOOTH BUT NOTICEABLE SOURNESS IS DISTINCTIVE IN THIS TYPE OF WILD BEER. | \$250 | |
| | | \$390 750ML | |
| WITH A QUERÉTARO CHEESE PLATTER \$560 *BOTTLE 375ML | | | |

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| | K U N G P R U N U S | 6.2% ALC. VOL. |
| SPONTANEOUSLY FERMENTED BEER AGED IN OAK BARRELS FOR TWO AND THREE YEARS AND REFERMENTED WITH MEXICAN WILD CHERRIES | | |
| A COMPLEX, REFRESHING AND REMARKABLY SOUR BEER WITH FRUITY AROMAS AND FLAVORS FROM THE WILD CHERRIES IT REFERMENTED WITH. A BELGIAN LAMBIC-STYLE ALE REINTERPRETED WITH MEXICAN INGREDIENTS LIKE THE MENTIONED CHERRIES AND LOCAL MAIZE. | | |
| BOTTLE 375ML · \$250 | | |
| WITH A QUERÉTARO CHEESE PLATTER | | \$560 |

Starters

- Papas bravas** || \$120
Crispy potatoes (300gr) dressed in house-made chipotle aioli
- Guacamole with crispy plantains** || \$140
Guacamole (250g) with crispy plantain chips
- Currywurst** || \$150
House-made Frankfurter sausage (150g) with tomato sauce and curry
- Vegetarian frito mixto** || \$120
Beer battered oyster mushroom, french beans, zucchini, zucchini blossom and carper berries (300g)
- Deviled eggs** || \$75
Six halves of hard-boiled egg filled with deviled egg yolk
- Maize and plantain molotes** || \$110
Fried Mexican empanada stuffed with Oaxaca cheese served with fresh salsa verde, cotija cheese and red onion
- Greek salad** || \$140
Lettuce mix, Feta cheese, Kalamata olives, tomatoes, onion, cucumber and bell peppers (300g)
- Cecina ceviche** || \$220
Yecapixtla cecina meat, xoconostle, tomatillo, cactus, verdolagas and avocado (220g)
- Salpicón tostadas** ^{2pcs} || \$200
Octopus salpicón (140g)
- Semidesert tostadas** ^{2pcs} || \$120
House-smoked arrachera (40g) with guacamole, cucumber, bell pepper, red onion and habanero pepper
- Requesón gorditas** ^{3pcs} || \$120
Corn gorditas stuffed with fresh cotija cheese, sour cream and salsa verde
- Cheese platter** || \$360
Assorted sheep’s milk cheese from Querétaro (220g).
Served with grapes and honey*
*You can ask for it with your waiter

Soups

- Mushroom cochinita pibil** || \$150
Yucatán’s traditional cochinita pibil (160g) made with mushrooms and served with fried beans (120g), Xnipec salsa and hand made tortillas
- Tortilla soup** || \$100
Tlaxcala style tortilla soup. Tomato broth served with tortilla chips, avocado, cheese, sour cream and dried chili flakes (250g)
- Oaxaca esquites** || \$90
Corn kernels mixed with mayo, cotija cheese, grasshoppers, lime juice and chili powder (350g)

Main courses

- Cecina Schnitzel** || \$280
Viennese-style breaded Cecina steak (120g). Served with Kartoffelsalat and mashed potatoes
- Steak au frites** || \$500
Rib eye (350g) sauce au poivre vert, french fries
- Chamorro** || \$450
Braised pork hock (1kg). Served with guacamole and pickled hot peppers
- Carne en su jugo** || \$200
Beef cooked in its own juice (250g) served with beans and bacon. Accompanied with tortillas, fresh onion and cilantro
- Torta de Salchicha Nürnberg** || \$220
Telera’s Mexican bread with house-made Nürnberg sausages (225g), 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
- Frankfurter baguette** || \$180
House-made Frankfurter sausage (150g), baguette, mustard, Sauerkraut and baked potato
- Bratwurst with mashed potatoes** || \$220
House-made Bratwurst sausage (160g) served with mashed potatoes
- Weisswurst** || \$180
Our take on traditional Bavarian sausages (140g), served with a freshly baked pretzel and house-made mustard
- Blue cheese burger** || \$250
Medium-rare organic beef (200g) from “Rancho La Quinta”, with caramelized red onion and fries
- Sausage platter** || \$380
House-made Nürnberg, Bratwurst and Frankfurter sausages (540g) served with mustard and Sauerkraut

Sides

- Pretzel** || \$50
House-made with mustard
- Potato dumplings** ^{2pcs} || \$100
Served with gravy
- French fries** || \$100
220g
- Pasta salad** || \$80
House recipe of potato, pasta and vegetables salad, dressed with mayonnaise (250g)
- Kartoffelsalat** || \$95
Traditional German potato salad (280g)
- Spaetzel** || \$100
German traditional pasta with butter and parmesan cheese (280g)
- Mashed potatoes** || \$100
With gravy (280g)
- Tomatoes** || \$100
Organic tomatoes with onion, olive oil and salt (250g)
- Green salad** || \$80
Boston lettuce with onions and house-made vinaigrette (120g)

Pizzas

- Made in a stone oven (20-30 minutes)
- Fungi** || \$310
Blue cheese, red onion and portobello
- Pepperoni** || \$290
Pepperoni and fried leek
- Popeye** || \$290
Spinach cream, potatoes and feta cheese
- Margarita** || \$280
Tomatoes, fresh basil, garlic oil and mozzarella cheese
- Signora** || \$310
Grilled cherry tomatoes, caramelized onion, pesto and salami

Desserts

- Sacher torte** || \$190
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 (220g)
- Mexican churros** ^{4pcs} || \$60
with chocolate or cajeta

Extra chocolate || + \$15

Extra cajeta || + \$20
- Mexican churros with ice cream** ^{4pcs} || \$80
Ice cream: cajeta or traditional Oaxaca chocolate
- Ice cream popsicles** || \$50
Tamarind / lime / strawberry / rice pudding / chocolate / chemise (strawberry vanilla)
- Ost gourmet ice cream** || \$100
(two scoops) Macanuda beer / vanilla / cream

Other beverages

Fresh water glass 355ml || \$45
Seasonal / hibiscus / pink lemonade

Ginger Beer bottle 355ml || \$70
Ginber beer with no alcohol.

Golden Ginger Beer bottle 355ml || \$70
With tumeric.

Agua mineral de Lourdes bottle 340ml || \$50
Sparkling Mineral Water

Bottled Water Bottle 500ml || \$25

Coke, Diet Coke or Zero Sugar Coke 355ml || \$60

Rusa glass 355ml || \$65
Sparkling mineral water, lime and salt

Félix Schorle soda bottle 355ml || \$85

Wild Soda bottle 350ml || \$75

Búho Soda bottle 355ml || \$90

Zoi Calpis botella 355ml || \$150
Traditional Japanese milk-based beverage with cultured milk orange blossom honey and citrus. Made in Querétaro.

Hot Cocoa || \$49

Mezcal and Tequila

MEZCAL BARRO DE COBRE

Espadín
45ml || 43% ABV || \$145
750ml || Bottle || \$2450

Ensamble (Espadín y Tobalá)
45ml || 43% ABV || \$185
750ml || Bottle || \$3150

Habanero Mezcal Mule
glass 390ml || \$225
Ginger beer, Barro de Cobre mezcal and habanero pepper syrup

TEQUILA CASCAHUÍN BLANCO
45ml || 38% ABV || \$140
750ml || Bottle || \$2250

MEZCAL GRACIAS A DIOS

Tepextate
45ml || 45% ABV || \$240
750ml || Bottle || \$3200

AMARO MEZCAL

Mezcal espadín with amaro averna
88ml || 29% ABV || \$230

Wine

Red
TABLAS, Tempranillo Grenache Petit Syrah || 13.58% ABV
Valle de Guadalupe, Baja California
Bottle: \$1000 // **Glass** 120ml: \$180

RG MX, Merlot / Cabernet Sauvignon / Cabernet Franc || 13.5% ABV
Valle de Parras, Coahuila
Bottle: \$1250 // **Glass** 120ml: \$210

Liquor

Jerez La Ina
120ml || 15% ABV || \$150

Fernet-Branca
45ml || 39% ABV || \$150

Amaro Averna
45ml || 29% ABV || \$120

Porto Ferreira
45ml || 19.5% ABV || \$120

Cynar
45ml || 16.5% ABV || \$120

Jägermeister 45ml || \$120
Herbal liquor || 35% ABV

Coffee and tea

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| Black coffee | 200ml | \$50 |
| Espresso | 30ml | \$50 |
| Double espresso | 50ml | \$70 |
| Cortado | 50ml | \$50 |
| European style coffee | 200ml | \$50 |
| Capuccino | 200ml | \$70 |
| Latte | 200ml | \$70 |
| Moka | 200ml | \$70 |
| Tea or infusion | 200ml | \$40 |
| Carajillo Stout | 200ml | \$200 |
| <i>With Licor 43, Frangelico and Lanzallamas “Imperial Stout” beer</i> | | |

EL APAPACHO COFFEE
Querétaro