

**MENU**  
**FOOD & DRINKS**

## STARTERS

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<b>LABNE GALLO NEGRO</b>	<b>\$125</b>
<i>Lebanese yogurt sauce with black recado and olive oil served with pita bread tortilla chips.</i>	
<b>LABNE CON TOMATES</b>	<b>\$125</b>
<i>Lebanese yogurt sauce with cherry tomatoes, olive oil and pita bread tortilla chips.</i>	
<b>KIBI MAYA</b>	<b>\$155</b>
<i>Mixture of beef and pork with mint, rustic sauce, black labne mirror and pickled onion.</i>	
↕↕ <b>EMPANADAS RIVERO</b>	<b>\$170</b>
<i>Three pasties filled with classic yucatecan "puchero" of 3 meats and vegetable stew topped with lime juice.</i>	
<b>XEC GALLOS</b>	<b>\$110</b>
<i>A mix of vegetables, jicama and citrus fruits from Oxkutzcab, garlic chips and lebanese yogurt sauce.</i>	
↕↕ <b>ENSALADA LOKAL VEGAN</b>	<b>\$150</b>
<i>Mix of lettuce, grilled chaya, local avocado, cilantro, grilled corn and fried tortilla strips, lime juice vinaigrette and morita chilli.</i>	
<b>ENSALADA CON FLOR DE JAMAICA DULCE Y CHAYA FRITA</b>	<b>\$160</b>
<i>Mixed lettuce with sweetened Hibiscus flower, roasted peaches, fried Chaya, and Hibiscus vinaigrette.</i>	
<b>TABULE</b>	<b>\$165</b>
<i>Libanese bulgarwheat salad, chaya, fresh vegetables, red recado sauce.</i>	
<b>*with sauteed shrimp</b>	<b>+\$80</b>
<b>SANTOS MOLOTES</b>	<b>\$110</b>
<i>Stuffed plantain with fresh cheese, accompanied by salad and avocado, green tomatoe and hoja santa sauce.</i>	
<b>TOSTONES DE VENADO (3)</b>	<b>\$280</b>
<i>Venison on caribbean fried banana disks with our house dressing and a roasted garlic sauce.</i>	

## TACOS

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<b>TACOS DE CASTACÁN AL MOJO DE AJO (3)</b>	<b>\$180</b>
<i>Traditional pork with garlic and sour orange sauce accompanied by roasted onion, creamy avocado, slice of habanero pepper and align.</i>	
↕↕ <b>TACOS CASTACÁN EN SALSA DE RECADO NEGRO (3)</b>	<b>\$180</b>
<i>Classic yucatecan crispy "pork belly" in black recado sauce with tomato, onion and radish salad.</i>	
<b>TACOS DE AGUACATE (3) VEGAN</b>	<b>\$150</b>
<i>Grilled avocado, breaded and fried on a corn tortilla with beans from the region. Accompanied by zucchini and avocado sauce, mix of lettuce and burnt onion.</i>	
<b>TACOS DE JAMAICA VEGAN</b>	<b>\$140</b>
<i>Fried Jamaican flower, white onion and corn kernels accompanied by tomato sauce and tree chili.</i>	
↕↕ <b>TACOS DE VENADO (3)</b>	<b>\$315</b>
<i>Venison tacos with house dressing, green sauce and gratin Oaxaca cheese.</i>	
<b>TACOS DE CODORNIZ (2)</b>	<b>\$195</b>
<i>Quail marinated in red recado sauce, stuffed with pineapple, avocado, mayonnaise and pickled red onion.</i>	
<b>TACOS DE CAMARÓN (3)</b>	<b>\$212</b>
<i>Corn tortilla base with sautéed garlic shrimp accompanied by pico de gallo, Jack cheese, fried potato confetti, and pineapple sauce.</i>	

## FOR SHARE

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<b>CEVICHE LIBANÉS</b>	<b>\$320</b>
<i>Traditional ceviche with grilled mayan octopus, cucumber and lebanese yogurt sauce with black recado.</i>	
↕↕ <b>PAELLA YUCATECA (FOR 2)</b>	<b>\$350</b>
<i>Confit pork, venison, mayan octopus and local Valladolid smoked sausage rice dish with avocado and black recado sauce.</i>	
<b>1/2 KG PAPAS GAJO (Potato wedges).</b>	<b>\$100</b>
<b>COSTILLAR DE CERDO AL GRILL</b>	<b>FULL RACK: \$720</b>
<i>Ribs seasoned with ancho chile bbq, accompanied with sauerkraut, garlic cambray potatoes and salad mix.</i>	
	<b>1/2 RIB:\$390</b>

\*Prices are in MXN pesos and already include IVA.

↕↕ Classic Gallos

**INDIVIDUAL CLASSICS**

<b>HOT DOG GALLOS</b> <i>Beef sausage in bread with parmesan, mustard with pickled habanero, bacon, chucrut and holy leaf dressing with potato wedges.</i>	<b>\$140</b>
<b>HAMBURGUESA GALLOS</b> <i>180 grams of a mix of beef and venison on a bed of chile maax mayonnaise accompanied by arugula, caramelized onion and monterrey jack cheese on house made japanese brioche bread with potato wedges.</i>	<b>\$195</b>
<b>HAMBURGUESA KIMCHI X LUIS RONZÓN</b> <i>Panko-breaded chicken, house-made kimchi, grilled habanero chile dressing, monterrey jack cheese, and avocado local in a Japanese brioche bun with potato wedges.</i>	<b>\$185</b>
<b>HAMBURGUESA GALLITOS (KIDS)</b> <i>Beef burger with Monterrey jack cheese, lettuce and tomato on homemade Japanese brioche bread with potato wedges.</i>	<b>\$135</b>
<b>HAMBURGUESA VEGETARIANA</b> <i>soy mix with peppers and vegetables, accompanied by grilled panela cheese, spinach, labne dressing, house mustard and potato wedges.</i>	<b>\$160</b>
↕↕ <b>FLAUTAS DE CALABAZA MAYA VEGAN</b> <i>Crispy tortillas rolls stuffed with local pumpkin, served with papadzul and rustic tomato sauce made at home.</i>	<b>\$140</b>
<b>HUARACHE DE PULPO</b> <i>Grilled Mayan octopus with green pipián, pickled onion, beans and radish.</i>	<b>\$150</b>
<b>PASTA YUCAORIENTAL CON CEBOLLA</b> <i>Stuffed pasta with beef, sautéed in butter, stewed in roasted garlic. accompanied by black labne and parmesan cheese sauce.</i>	<b>\$195</b>
<b>NEW YORK EN AGUACHILE NEGRO</b> <i>Grilled sliced New York steak on a bed of guacamole accompanied by vegetables, black aguachile sauce (black stuffing) with cilantro sprouts.</i>	<b>\$240</b>

**DESSERTS**

<b>CHOKÓ VEGAN</b> <i>Vegan dark chocolate cake with a touch of peanuts, amaranth base with cocoa nibs, caramel and balsamic vinegar (gluten free, paleo, dairy free, keto).</i>	<b>\$160</b>
↕↕ <b>FRESCO DE ROMERO</b> <i>Milk cream based ice cream infused with rosemary and lime peel, olive oil and a pinch of salt.</i>	<b>\$75</b>
<b>FRESCO DE TEMPORADA</b> <i>Seasonal flavors icecream.</i>	<b>\$75</b>
<b>PAY DE NUEZ CASERO</b> (Walnut Pie).	<b>\$135</b>

**DRINKS**

<b>AGUAS FRESCAS 330ml</b> <i>Horchata, Limón con Chía, Coco, Tamarindo (org. de Motul).</i>	\$40	<b>NATIONAL BEER 355ml</b> <i>Heineken 00 (alcohol free)</i>	\$50
<b>SODAS 355ml</b> <i>Coca Cola, Fanta, Sprite, Mundet, Fresca.</i>	\$45	<i>XXLager</i>	\$45
<b>PLAIN WATER</b> <i>Agua embotellada</i>	\$40	<i>Indio</i>	\$45
<i>Acqua Panna</i>	\$110	<i>Ultra</i>	\$55
<b>SPARKLING WATER</b> <i>Topo Chico 355ml</i>	\$45	<i>Heineken</i>	\$55
<i>Ciel Mineral 355ml</i>	\$45	<i>Bohemia clara y oscura</i>	\$55
<i>San pellegrino 250ml</i>	\$60	<b>BEER MIX</b>	+ \$25
<i>San pellegrino 505ml</i>	\$98	<i>Chelada, michelada, sangrita, clamato.</i>	
<i>Agua Perrier 330ml</i>	\$75	<b>CRAFT BEER 355ml</b>	
<i>Agua Franca</i>	\$115	<i>CHEVA GALLOS</i>	\$85
<b>COFFE 240ml</b> <i>Americano, Espresso y Cortado</i>	\$50	<i>IPA , Ambar, Dorada</i>	\$120
<i>Capuccino</i>	\$55	<b>CHEVA GALLOS BARRIL (480ml)</b>	\$85
<b>EXTRA ORDERS</b> <i>Avocado, Tortilla, Cheese, Pita bread tortilla chips, Labne, others.</i>		<i>Dorada, IPA</i>	\$85
		<i>CEIBA</i>	\$90
		<i>Stout</i>	\$115
		<b>PATITO</b>	\$115
		<i>Lager yucateca, IPA</i>	\$105
		<b>ESMERALDA</b>	
		<i>Yucatan, Celestun, Oasis</i>	
		<b>THODES</b>	
		<i>Fenrir IPA, Phellddagrid Jamaica ALE, Blood Brew</i>	
		<i>American Pale Ale ShieldMarden, Mexican breakfast Stout</i>	
		<b>MASTACHE</b>	
		<i>Ultra Lager, Viena, Stout</i>	

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## COCKTAILS

### MEZCAL

**JAMAIKINI** \$145  
*Mezcal of the house, Jamaican syrup, pineapple juice, lemon juice, orange liqueur.*

↕↕ **BLACK MAGIC WOMAN** \$145  
*Mezcal of the house, lemon juice, activated carbon, orange liqueur and black magic.*

**MARA MARA** \$145  
*Mezcal of the house, pineapple juice, lemon juice, passion fruit syrup.*

**XÓLO** \$145  
*Mezcal of the house, espresso, chai tea syrup.*

**PALMA VIAJERA** \$145  
*Mezcal of the house, Kalani (coconut liqueur), pineapple juice, lemon juice, passion fruit syrup.*

### WHISKEY

**WHISKEY FLIP** \$135  
*Red label, ancho reyes liquor, lemon juice, ginger ale and a spicy touch.*

**WHISKEY SOUR** \$145  
*Jack Daniels, lemon juice, simple syrup, egg white.*

**MANHATTAN** \$145  
*Jack Daniels, Vermouth rosso, angostura.*

**MUSTANG** \$145  
*Jack Daniels, honey syrup, lemon juice, ginger ale at 220 km/h.*

**SCOTHI** \$145  
*Chivas 12, ginger, natural syrup, honey, lemon juice, smoked with rosemary.*

**OLD FASHIONED** \$145  
*Makers Mark, sugar, angostura.*

### TEQUILA

↕↕ **MARGARITA YUCA** \$145  
*Tequila Altos, Habanero Syrup, Lime Juice, Chaya Juice, Gran Marnier.*

**MARGARITA** \$145  
*Tequila Altos, lemon juice, orange liqueur.*

### VODKA

**BLUEBERRY MINT** \$145  
*Absolut azul, coconut water, blueberry, mint, lemon juice, natural syrup and honey.*

**PICA FRESA** \$145  
*Smirnoff Tamarindo, strawberry syrup, lemon juice, natural syrup.*

**MOSCOW MULE** \$145  
*Smirnoff, lemon juice, natural syrup, ginger beer.*

**BLOODY MARY** \$145  
*Smirnoff, michelada mix, lemon juice, tomato juice.*

**MARTINI DULCE** \$145  
*Smirnoff, rosso vermouth, cherry syrup.*

**EXPRESSO MARTINI** \$145  
*Absolut, kahlúa, espresso coffe.*

**MARTINI DE MANZANA** \$145  
*Smirnoff, apple syrup, apple cubes.*

**COSMOPOLITAN** \$145  
*Absolut, orange liqueur, lemon juice, cranberry juice.*

**WHITE RUSSIAN** \$145  
*Absolut. Kahlúa, evaporated milk.*



**COCKTAILS**

**GIN**

<b>SANTA TONIC</b> <i>Beefeater, holy leaf syrup, tonic water.</i>	<b>\$145</b>
<b>NEGRONI</b> <i>Beefeater, Vermouth Rosso and Campari.</i>	<b>\$145</b>
<b>FRESA SALVAJE</b> <i>Beefeater, cucumber, mint, strawberry syrup, lemon juice.</i>	<b>\$145</b>
<b>ENGLISH GARDEN</b> <i>Beefeater, basil syrup, lime juice, sparkling wine.</i>	<b>\$145</b>
<b>GINGER FIZZ</b> <i>Beefeater, ginger, lemon juice, natural syrup, egg white, ginger ale.</i>	<b>\$145</b>
<b>MARTHA</b> <i>Katún, lemon slices, lemon peel, lime juice, natural syrup, angostura.</i>	<b>\$145</b>
<b>FLASHDANCE</b> <i>Beefeater, blueberry syrup, lime juice, sparkling wine.</i>	<b>\$145</b>
<b>TOM COLLINS</b> <i>Beefeater, lemon juice, natural syrup, mineral water.</i>	<b>\$145</b>
<b>MARTINI SECO</b> <i>Beefeater, dry Vermouth.</i>	<b>\$145</b>

**RUM**

<b>VERANO PELIGROSO</b> <i>Havana Club 7, lime juice, tamarindo and orange liqueur.</i>	<b>\$145</b>
<b>QUETZAL</b> <i>Havana club 7, pineapple juice, lemon juice, apple syrup, basil, cardamom and dried chili.</i>	<b>\$145</b>
<b>MOJITO</b> <i>Bacardí carta blanca, mint, lemon juice, sugar, sparkling water.</i>	<b>\$145</b>
<b>DAIQUIRI</b> <i>Bacardí carta blanca, lemon juice, natural syrup.</i>	<b>\$145</b>

**APPETIZERS AND DIGESTIVES**

<b>APEROL SOUR</b> <i>Aperol, lemon juice, natural syrup, egg white.</i>	<b>\$145</b>
<b>APEROL ROSE</b> <i>Aperol, orange liqueur, lemon juice, strawberry syrup, cardamom.</i>	<b>\$145</b>
<b>APEROL SPRITZ</b> <i>Sparkling wine, Aperol, mineral water.</i>	<b>\$145</b>
<b>EL POSH</b> <i>Fresh Pox frappé with Xtabentún, lime and coriander.</i>	<b>\$150</b>
<b>XTABAY</b> <i>Corn liquor, Xtabentún (honey liquor), lemon juice, natural syrup, coriander.</i>	<b>\$145</b>
<b>MARTINI DE GUANABANA</b> <i>Huana (soursop liqueur), white vermouth, lime juice.</i>	<b>\$145</b>
<b>CHELADA DE COCO</b> <i>Kalani (coconut liqueur), pineapple juice, lemon juice, apple cubes, dark beer.</i>	<b>\$135</b>
<b>PATA DE GALLO</b> <i>Liquor Ancho Reyes of Chile Ancho, Pineapple and lemon.</i>	<b>\$150</b>
<b>HIBISCUS</b> <i>Licor 43, Jamaica syrup, lemon juice, pineapple juice, sparkling wine.</i>	<b>\$145</b>
↕↕ <b>YUCAJILLO</b> <i>Yucatecan herbal liqueur, espresso coffee.</i>	<b>\$145</b>
<b>CARAJILLO</b> <i>Licor 43, espresso coffee.</i>	<b>\$145</b>
<b>KIKI WINE</b> <i>Mediterraneo (red wine), red fruit tea, blueberry, cherry, raspberry, mint, sugar, lemon juice</i>	<b>\$160</b>

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**DISTILLED LIQUEURS**  1.50Z  750ML

**MEZCAL**  

Unión Joven Espadín	\$95	\$1,620
Saca Lagrimas	\$95	\$1,600
Apaluz	\$110	
Bruxo Receta Inicial	110	\$1,700
Bruxo 1	\$135	
Rey Zapoteco	\$125	
Ojo de Tigre	\$125	\$2,100
Amaras Espadin Reposado	\$155	\$2,200
Amaras Espadín	\$130	\$2,350
Amaras Cupreata	\$145	
Barro de Cobre Espadín	\$145	
↕↕ Barro de Cobre Ensemble	\$170	
Montelobos Espadín	\$130	\$2,200
Montelobos Ensemble	\$165	\$2,800
Montelobos Tosalá	\$240	
Lucha Libre Espadín	\$165	
Lucha Libre Tosalá	\$200	

**LIQUEURS/DIGESTIVES/APPETIZERS**  

Xtabentun	\$85	
Licor Ancho Reyes	\$85	\$1,350
Anis dulce	\$85	
Anis seco	\$85	
Kahlúa	\$85	
Fernet Branca	\$105	
Campari	\$90	
Aperol	\$105	
Kalani	\$85	
Huana	\$90	
Licor 43	\$90	
Controy	\$95	
Jagermeister	\$95	
Frangelico	\$95	
Bailey´s	\$95	
Juerte	\$130	
Pox Chamo	\$130	
Grand Marnier	\$155	
S.T Germain	\$210	

**WHISKEY**  

Ballantines	\$95	
↕↕ Jameson	\$110	
Jack Daniel´s	\$105	
Jack Daniel´s Honey	\$105	
Markers Mark	\$110	\$1,700
Chivas 12	\$160	
Chivas 13	\$155	\$2,300
Chivas 18	\$260	
J. Walker Red Label	\$90	\$1,450
J. Walker Blonde	\$110	
J. Walker Black Label	\$140	\$2,400
J. Walker Double Black	\$170	\$2,900
J. Walker Green Label	\$230	
Buchanan´s 12	\$145	\$2,400
Buchanan´s 18	\$280	\$4,500
Macallan 12	\$180	\$3,000
Macallan 15	\$350	
Macallan 18	\$850	
Dewars 12	\$170	
Dewars 15	\$200	
Glenlivet 12	\$195	
Glenlivet Founders Reserve	\$195	
Glenlivet 15	\$295	
Glenlivet 18	\$460	

**GIN**  

Beefeater Pink	\$100	
Beefeater	\$100	\$1,600
Beefeater Blackberry	\$100	
Bombay	\$110	\$1,800
Bulldog	\$120	\$2,100
↕↕ Katún	\$125	
Tanqueray London	\$145	\$2,400
Hendricks	\$150	\$2,400
Ginebra EV	\$160	
Fresco 77	\$160	
Clover club	\$165	
Brujade Agua N. 1	\$175	
Brujade Agua N. 2,3y4	\$170	
Gracias a Dios	\$200	
Monkey 47	\$265	

**TEQUILA**  

Cuervo Tradicional Reposado	\$95	\$1,600
Herradura Reposado	\$110	\$1,750
Dobel Maestro Tequilero	\$140	\$2,200
Don Julio Blanco	\$125	\$2,100
Don Julio Reposado	\$140	
Don Julio 70	\$160	\$3,000
7 Leguas Blanco	\$125	
7 Leguas Reposado	\$135	
Arette Blanco	\$140	
Arette Reposado	\$170	
Arette Gran Reserva	\$295	
Arette 101	\$195	
↕↕ Arette Cascahuin 48	\$210	
Lucha Libre Blanco	\$210	
Lucha libre Reposado	\$220	
Casa Dragones Blanco	\$275	
Avion Reserva	\$350	

**RUM**  

Matusalem Clásico	\$80	
Matusalem Platino	\$80	
Appleton Estate Especial	\$80	
Appleton Estate Signature	\$90	
Flor de Caña 7	\$100	
Flor de Caña 12	\$150	
Havana Club 7	\$100	\$1,650
Havana Seleccion	\$170	
Bandera Negra	\$115	
Bacardi Blanco	\$90	\$1,400
Bacardi 8	\$125	\$1,900
Capitain Morgan	\$90	
Zacapa Ambar 12	\$135	\$2,300
Zacapa 23	\$170	\$2,800

**VODKA**  

Absolut Azul	\$125	
Absolut Elyx	\$170	
Absolut Extrakt	\$100	
Smirnoff 21	\$90	\$1,400
Smirnoff Tamarindo	\$100	\$1,550
Stolichnaya	\$110	\$1,750
Ketel One	\$100	
Vodka 1533	\$130	\$2,400
Grey Goose	\$145	

**SOTOLES & RAICILLAS** 

Flor del Desierto Desierto	\$150	
Flor del Desierto Sierra	\$175	
Flor del Desierto Veneno	\$210	
La Venenosa Occidental	\$150	
La Venenosa Tigre	\$195	

**WINES SELECTION**

 150ML  750ML

**RED**

**TINTO DE LA CASA**

Cellar : Aborigen.  
Region : Valle de Guadalupe, B.C.

 \$130  \$650

**P125 MEDITERRANEO**

Grapes : Tempranillo, Zinfandel.  
Cellar : Aborigen.  
Region : Valle de Guadalupe, B.C.

 \$120  \$600

**P125 BORDALESA**

Grapes : Merlot, Cabernet Sauvignon.  
Cellar : Aborigen.  
Region : Valle de Guadalupe, B.C.

 \$120  \$600


**EN LA PARRA TINTO**

Grapes : Bobal - vino ecológico vegano  
Cellar : Nodus.  
Region : Valencia, E.S.

 \$140  \$680

**ENSAMBLE**

Grapes : Tempranillo, Merlot & Petit Syra.  
Cellar : Cordus.  
Region : Valle de Santo Tomas B.C.S.

 \$750

**CANTO DE LUNA**

Grapes : Tempranillo, Cabernet Sauvignon & Syrah.  
Cellar : Finca la Carrodilla.  
Region : Valle de Guadalupe, B.C.

 \$890

**ROGANTO NEBBIOLO**

Grapes : Nebbiolo.  
Cellar : Roganto.  
Region : Valle de Guadalupe, B.C.

 \$950

**SKIN TEMPRANILLO**

Grapes : Tempranillo  
Cellar : Aborigen.  
Region : Valle de Guadalupe, B.C.

 \$950

**JR CRUZ**

Grapes : Cabernet Sauvignon, Tempranillo, Zinfandel.  
Cellar : Vinos Cruz.  
Region : Valle de Guadalupe, B.C.

 \$1,100


**BICHI, FLAMA ROJA**

Grapes : Tempranillo, Nebbiolo & Cabernet Sauvignon.  
Cellar : Bichi Wines.  
Region : Tecate, B.C.

 \$1,300

↕↕ **LA MEZCLA MESTIZA**

Grapes : Zinfandel & Grenache.  
Cellar : Vinicola 3 Mujeres.  
Region : Valle de Guadalupe, B.C.S.

 \$1,480

**CIDER**

**VIGAS DE ARTEAGA CIDER**

Apple cider.  
Cellar : Vigas de Arteaga  
Region : Sierra de Arteaga, COAH.

 \$880

**WHITE**

**BLANCO DE LA CASA**

Grapes : Sauvignon Blanc.  
Cellar : Aborigen.  
Region : Valle de Guadalupe, B.C.

 \$115  \$560

**EN LA PARRA BLANCO**

Grapes : Sauvignon Blanc.  
Cellar : Nodus.  
Region : Valencia, E.S.

 \$140  \$680

**MANAZ**

Grapes : Viognier & Fiano.  
Cellar : Casa Magoni.  
Region : Valle de Guadalupe, B.C.

 \$150  \$750

**CHARDONNAY**

Grapes : Chardonnay.  
Cellar : Roganto  
Region : Valle de San Jacinto B.C.S.

 \$890

**DOÑA PANCHA**

Grapes : Chardonnay.  
Cellar : San Miguel Allende.  
Region : San Miguel de Allende, GTO.

 \$950

**ROSÉ**


**ROSADO**

Grapes : Cabernet Sauvignon & Merl.  
Cellar : Cordus.  
Region : Valle de Santo Tomas B.C.S.

 \$125  \$590

**MADERA 5**

Grapes : Sangiovese.  
Cellar : Cava Aragon 126.  
Region : Valle de Guadalupe, B.C.S.

 \$780

**WINO CLARETE**

Grapes : Desconocido.  
Cellar : Aborigen.  
Region : Valle de Guadalupe, B.C.S.

 \$800

**SPARKLING**


**ESPUMA DE MAR**

Grapes : Xarel-Parellada-Chard.  
Cellar : Finca Sala Vivé.  
Region : Tunas Blancas QRO.

 \$550

**ESPUMA DE PIEDRA**

Grapes : Chardonnay & Sau Blanc.  
Cellar : Casa de Piedra.  
Region : Valle de Guadalupe, B.C.S.

 \$1,250

**BICHI ESPUMOSO PET MEX**

Grapes : Rosa de Perú, Misión & Cariñena.  
Cellar : Bichi Wines.  
Region : Tecate, B.C.

 \$1,450