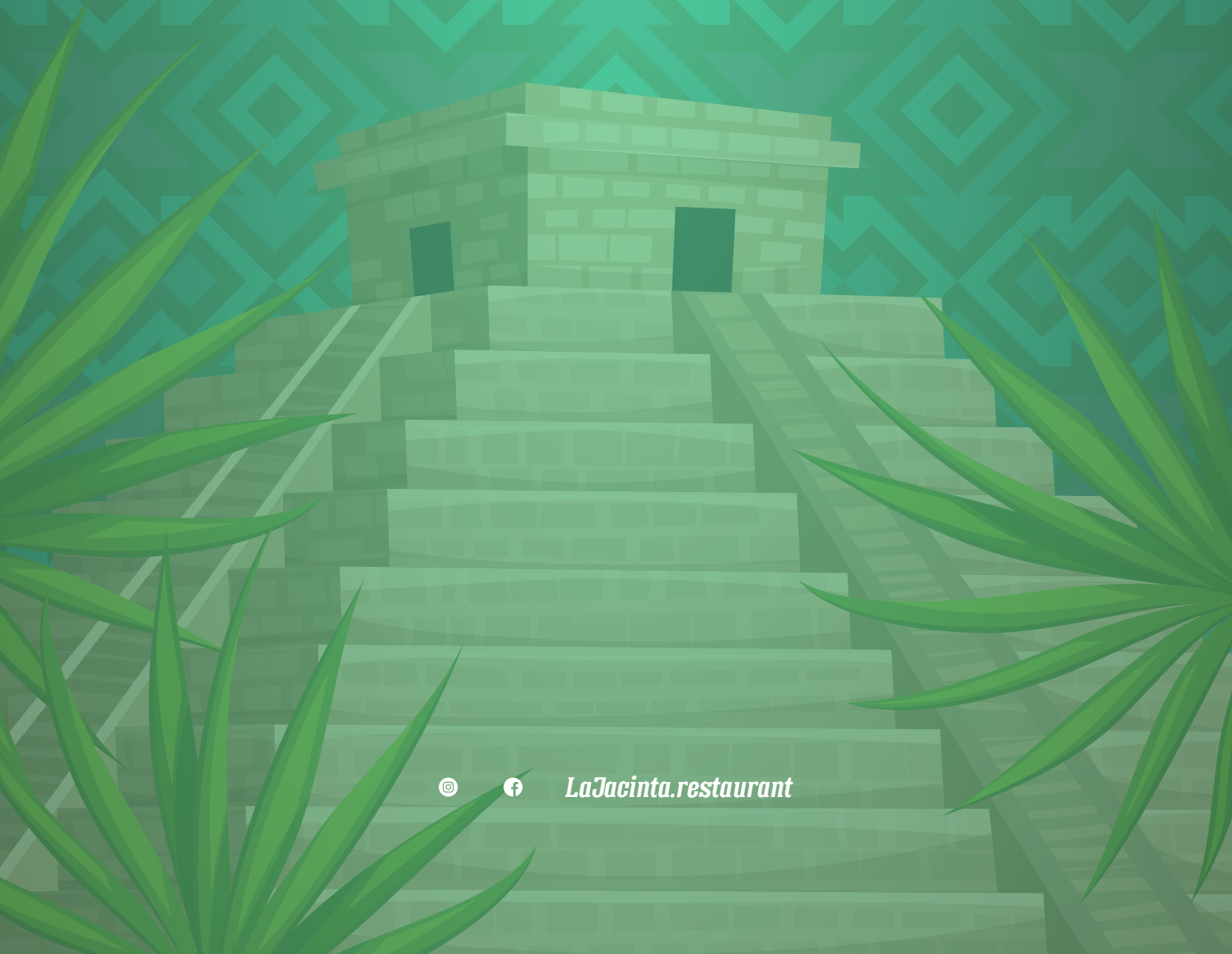




LO MAYA
ESTÁ EN MAYO



LaJacinta.restaurant



■ **BLACK FILLING SOPE** 3 pieces
Axiote dough with pork in black line, red onion, habanero.

\$160.00

■ **MARLINTZIC** 3 pieces
Smoked marlin salpicon with sour orange, radish, red onion and cilantro.

\$190.00

■ **COCHINITA PIBIL PANUCHOS** 3 pieces
Stir fry tortilla stuffed with beans with cochinita pibil, red onion and ixnipec sauce.

\$160.00

■ **LIME SOUP**
Chicken broth flavored with lime, served with tortilla strips, peppers and chicken breast.

\$210.00

■ **FILLED CHEESE**
Dutch Edam cheese stuffed with minced meat.

\$220.00

■ **SUCKLING PIG PAPATZUL** 3 tacos
Stuffed with suckling pig and topped with pepita sauce.

\$240.00





■ DOGFISH BREAD

Tortilla, refried beans, dogfish 2 layers bathed with roasted tomato sauce.

\$240.00

■ CASTACAN AND SHRIMP TACOS 3pieces

Served in a red recaudo tortilla.

\$235.00

■ FISH FILLET TIKIN XIK

Fish fillet 200 grm marinated in axiote and cooked on charcoal in banana leaf.

\$345.00

■ BEANS WITH PORK

Marinated pork belly of white pork served with potato puff pastry and drained beans.

\$310.00

■ GRILLED OCTOPUS

Marinated with axiote and served with potato puff pastry.

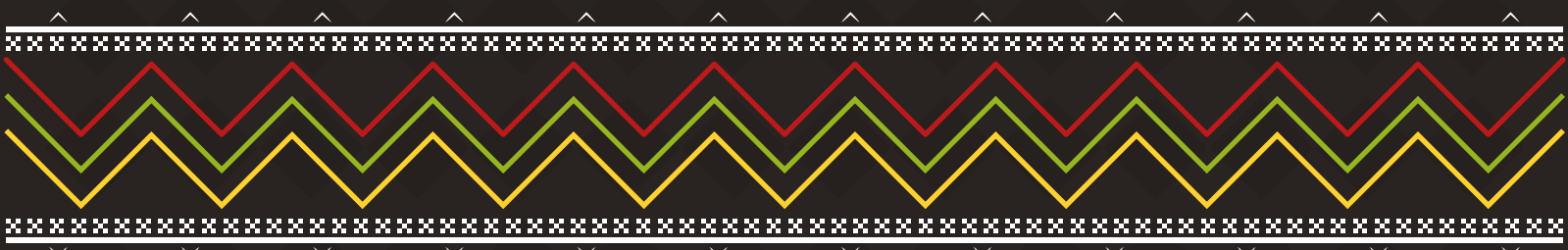
\$575.00

■ MARQUESITAS 2pieces

With hollandaise cheese.

\$110.00





◆ ◆ ◆ TO OPEN YOUR MOUTH ◆ ◆ ◆

GUACAMOLE (240 gm) \$165.00
Prepared with onion, cilantro, tomato, serrano chilli and sprinkled with fresh cheese, served with tostada (fried tortilla).

GUACAMOLE WITH CHICHARRÓN AND CHEESE (240 gm) \$187.00
Same as above with fresh panela cheese sticks and chicharron (fried pork skin).

GUACAMOLE WITH CHICHARRÓN OF RIB EYE (240 gm) \$264.00
Crunchy rib eye sheets served with guacamole.

FRESH CHEESE COOKED ON A HOT STONE (150 gm) \$187.00
Roasted panela cheese with a dash of olive oil, oregano and mexican stiled sauce.

FRESH CHEESE COOKED ON A HOT STONE WITH CHISTORRA (170 gm) \$231.00
Roasted panela cheese with a dash of olive oil, oregano, mexican stiled auce and chistorra.

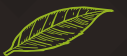
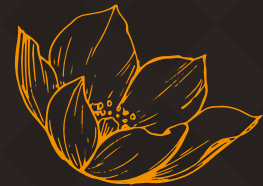
QUESO FUNDIDO (200 gm) \$231.00
Melted gouda cheese served with corn and flour tortilla.

QUESO FUNDIDO WITH CHISTORRA (200 gm) \$275.00
Melted gouda cheese served with corn and flour tortilla and grilled chistorra.

CHAPULINES (100 gm) \$399.00
Fried grasshoppers, onion, served with gacamole and tortillas.

ESQUITES (200 gm) \$109.00
Corn parboiled with onion, green chili and epazote served with mayonnaise, shredded cheese, lime and chili peppers.

MIXED QUESADILLAS \$95.00
2 quesadillas per order, squash blossoms, poblano strips, mushrooms, potato, quesillo and chicharrón prensado (marinated pork rinds).



◆ ◆ ◆ AND CONTINUES ◆ ◆ ◆

CHALUPAS POBLANAS 4 pieces \$170.00
Tortillas 4 pcs sauteed with lard and shredded pork 2 with green sauce 2 with morita sauce.

TONGUE TACOS 3 pieces \$227.00
Slow cooked tongue served with minced cilatro, onion and serrano chilli.

FLANK STEAK TACOS 3 pieces \$184.00
Chopped flank steak fried with onion, served with potato strips.

SHRIMP TACOS 3 pieces \$193.00
Flour tortillas spread with refried beans, chipotle dip with tempura shrimp.

RIB EYE TACOS 3 pieces \$217.00
With tortillas spread with refried beans and roasted rib eye tips.

COCHINITA TACOS 3 pieces \$186.00
Slow cooked pork marinated with citric juice and mexican spices (axiote), 3 pieces flanked with red onion and habanero sauce.

SHRIMP TOSTADAS 3 pieces \$202.00
gulf shrimp prepared with red onion, cilantro, serrano chili, olive oil and lemon jiuce.

TUNA TOSTADAS 3 pieces \$198.00
Minced tuna, lemon juice, onion, cilantro, olive oil, avocado.

TINGA TOSTADAS 3 pieces \$175.00
Spreaded with beans and chicken with tomato and chipotle sauce, cream and filleted lettuce, cheese and avocado.

MARROW PELLIZCADAS 3 pieces \$160.00
"Sopecitos" 3 pieces with raw green sauce, marrow, onion and cilantro.

SIMPLE "PELLIZCADA" 3 pieces \$102.00
Refried beans, reaw green sauce and fresh cheese.



KIDS MENU

\$150.00

Chicken milanese with french fries or beef meatballs with tomato sauce 2 pcs

THE SOUPS

MEAT BROTH 300 ml Broth with pieces of meat, served with minced cilantro, onion and chili to the taste.	\$160.00
MEAT BROTH WITH SHRIMP 300 ml Meat broth with shrimp, fried with onion, marinated chipotle flamed with vodka. Meat broth with shrimp, fried with onion, marinated chipotle flamed with vodka.	\$208.00
BEANS CREAM 300 ml Served with tortilla julienne, chistorra chunks and panela cheese.	\$160.00
RISE WITH BANANA 250 gm If you want it with some mole just ask.	\$121.00
CHICKEN CANTINERO BROTH 250 ml Rice, shredded chicken, vegetables, panela cheese and chickpeas.	\$147.00
NOODLE SOUP DRY OR SOUPY 200 gm With pieces of panela cheese, chipotle, avocado and cream .	\$142.00
TORTILLA SOUP 250 ml Fried pasilla chili, fresh cheese, cream, chicharrón and julienne cut tortilla.	\$150.00

SOMETHINGS FRESH

SPINACH SALAD WITH LETTUCE 2 pcs Baby spinach, mixed lettuce, wonton skin, avocado, asparagus and lemon vinaigrette	\$170.00
JACINTA SALAD WITH HONEY-MUSTARD VINAGRET 170 gm Mixed lettuce, apple, dry cranberry, avocado and fried potato.	\$168.00

SALAD EXTRAS

STIR FRIED CHOPPED FLANK STEAK (100 gm)	\$178.00
CHICKEN BREAST (100 gm)	\$147.00

PREPARED AT YOUR TABLE

CESAR SALAD (100 gm) Apricot lettuce, garlic, olive oil, anchovy, egg, Parmesan cheese and croutons.	\$225.00
SHRIMP COCKTAIL WITH SANGRITA AND KETCHUP (THURSDAY THROUGH SATURDAY) Pacotilla shrimp (200 gms) dunked in cocktail sauce with sangrita, onion, garlic, serrano chili, avocado and olive oil.	\$295.00
TOREADO FILLET (200 gm) Beef fillet fried with butter, garlic, onion, chile de arbol and serrano flamed with mezcal with beef juice.	\$539.00
SHRIMPS (300 gm) Tamarind sauce or mango sauce or meuniere or "A la Talla".	\$575.00
SALMON WITH CITRUS BUTTER (200 gm) Prepared with plenty of butter and lime juice.	\$520.00
MOLCAJETE JACINTA (hot stone) (500 gm) Pieces of salmon, 3 pieces shrimp, flank steak and grilled chicken, served on volcanic stone.	\$919.00

MAIN COURSES

- ELEPHANT EAR** (200 grm) \$385.00
Breaded beef milanese served with mashed potatoes.
- WINTER CHICKEN BREAST** (200 grm) \$312.00
Spread of beans, green sauce, cream and gratin cheese.
- OAXAQUEÑO BLACK MOLE** or ENMOLADAS \$312.00
Whit chicken leg and thigh (350 grm) or breast (200 grm) served with rice.
- POBLANO MOLE** or ENCHILADAS \$312.00
Whit chicken leg and thigh (350 grm) or breast (200 grm) served with rice.
- CHICKEN WITH PIPIAN** \$312.00
Leg and thigh (350 grams) or breast (200 grams) served with rice.
- JUST FRIED OR WITH FRIED GARLIC OCTOPUS** (200 grm) \$575.00
With rice.
- ROASTED SALMON WITH CHIPOTLE MARINATE** \$462.00
Salmon marinated with chipotle, olive oil, garlic and other things, roasted, served with mashed potatoes and mushrooms.
- JUMBO SHRIMP WITH HEAD MOJO OR GARLIC** (6 pcs) \$575.00
accompanied with rice.



CRAVING CORNER

- THE CHAMORRO** (700 grm) \$352.00
Ideal for making tacos served with guacamole and mexican nopales.
- GORDITAS OF CHICHARRON WITH CHAMORRO** (3 pzas) \$225.00
Stuffed with pressed chicharrón, chamorro, grated cheese, cilantro and avocado sauce.
- CHILE STUFFED MEAT FLAKE** (220 grm) \$310.00
Poblano Chili Stuffed with Mexican Stewed Rib Eye Tips Served with Refried Beans and Tomato Caldillo.
- TONGUE IN GREEN SAUCE** (200 grm) \$341.00
Slices of soft tongue bathed in cooked green sauce.
- CHIPOTLE MEATBALLS** (220 grm) \$298.00
Ground sirloin, stuffed with egg cooked in chipotle sauce.
- MOLE DE OLLA** (300 ml) \$330.00
Chambarete broth dish accompanied by carrot, pumpkin, chayote and chochoyotes.



SIDES

- SAUTEED ASPARGUS** 100 grm \$90.00
- FRENCH FRIES** 250 grm \$82.00
- MASHED POTATOES** 300 grm \$72.00
- MIXED SALAD** 80 grm \$65.00

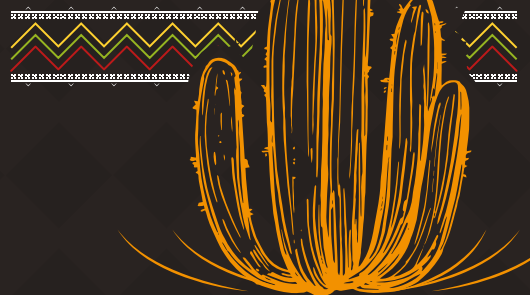
ROASTED

- GRILLED FLANK STEAK** (200 grm) \$407.00
With Mexican nopales and toreado chili peppers.
- FILET CHOICE MEDALLIONS** (200 grm) \$556.00
2 grilled medallions seasoned with fleur de sel and pepper served with grilled vegetables.
- RIB EYE** (300 grm) \$755.00
juicy cut with intramuscular fat this gives it a unique flavor.
- CATTLE PORD** (300 grm) \$490.00
Lean cut with a fat edge that adds a special flavor to the meat.
- CHICKEN BREAST "A LA TALLA"** (200 grm) \$310.00
chicken breast marinated with "talla" sauce, grilled over direct heat served with rice and avocado.
- GRILLED CHICKEN BREAST** (200 grm) \$310.00
Roasted accompanied by salad.

- GRILLED VEGETABLES** 220 grm \$65.00

- PANELA CHEESE** 200 grm \$65.00

- RICE** 100 grm \$50.00





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NOTES ON THIS MENU

All of our dishes are made instantly and with fresh materials selected scrupulously among the highest quality. We never use processed products, therefore, in some occasions the preparation process can take time. We appreciate your patience.

- 👉 • Some of our products are seasonal, we apologize if they are not available.
- 👉 • In people with or without special physical conditions, the consumption of raw or semi-raw fish, raw egg, and shellfish can increase the risk of contracting foodborne illnesses.
- 👉 • Some of our dishes are prepared with products that might be considered allergenic, we deeply ask you to tell your waiter if that is the case.
- 👉 • Celiac warning: the dishes may contain or be in contact with products with gluten.

THE WEIGHTS EXPRESSED ON THE MENU ARE APPROXIMATE AND IN RAW CONDITIONS, WHICH MEANS THAT THEY MAY VARY DEPENDING ON THE COOKING PROCESS.

Our prices include VAT and are expressed in national currency as a form of payment, we accept cash, as well as all credit and debit cards

TIP NOT INCLUDED, THIS IS ENTIRELY VOLUNTARY AND ON THE CUSTOMER'S CREDIT



DRINKS

SIGNATURE DRINKS



AMATISTA	◆	45 ml de Mezcal Ojo de Tigre, hierbabuena, jamaica y ginger beer.	\$252.00
BEER.RY	◆	45 ml de Smirnoff Tamarindo, zarzamoras, miel de agave, limón y cerveza clara.	\$252.00
GEMA	◆	30 ml de Ojo de Tigre, 15 ml de Ancho Reyes Verde, jugo de limón, jugo de pepino y soda.	\$252.00
LEMON PIE	◆	25 ml de Tanqueray ten, 25 ml de licor 43, 10 ml de limoncello.	\$265.00
LONDON GUAVA	◆	45 ml de Gin Boodles, Cointreau, guayaba, jugo de piña.	\$252.00
PASIÓN CANELA	◆	45 ml de Rin Matusalem Clásico, limón, jarabe de canela.	\$252.00
PINK ELEPHANT	◆	45 ml de Don Julio Blanco, 15 ml de Aperol, Cherry, Orgeat, jugo de piña.	\$262.00
PONCHE DE LOBOS	◆	45 ml de Mezcal Montelobos Joven, jamaica, miel de agave y limón.	\$241.00
PURPLE SODA	◆	40 ml de Ginebra Hendrick's, 10 ml de Aperol, jugo de zarzamora, limón y soda.	\$262.00
TRECE CIELOS	◆	45 ml de Mezcal Creyente Espadín, fruta de la pasión, jugo de piña y canela.	\$252.00
AMOR DE CAÑA	◆	45 ml de Matusalem clásico, pepino, hierbabuena, limón, jarabe, jugos de piña y naranja.	\$252.00
JAZMIN VERANO	◆	45 ml de Bombay saphire, anís estrella, jugo de limón amarillo, jarabe, quina.	\$262.00
JAMAICA INTENSA	◆	45 ml de Vodka smirnoff, jamaica, jugo de limón, jarabe, leche.	\$252.00

COCTELES CLÁSICOS



NEGRONI	◆	30 ml de Tanqueray Gin, 30 ml de Vermouth Rosso y 30 ml de Campari.	\$262.00
OLD FASHIONED	◆	45 ml de Jim Bean, azúcar y bitter de angostura.	\$262.00
MOSCOW MULE	◆	45 ml de Stolichnaya, limón y ginger beer.	\$241.00
DRY MARTINI	◆	150 ml de Tanqueray y Vermouth Seco.	\$262.00
WHISKY SOUR	◆	45 ml de Jim Bean, limón, azúcar.	\$252.00
AMERICANO	◆	45 ml de Campari, 15 ml de Vermouth Dulce y soda.	\$262.00
GARIBALDI	◆	45 ml de Campari y jugo de naranja.	\$252.00
MANHATTAN	◆	45 ml de Wild Turkey Rye, Vermouth dulce, amargo de angostura.	\$283.00
WHITE LADY	◆	45 ml de Bulldog Gin, Cointreau y clara de huevo.	\$241.00
TOM COLLINS	◆	45 ml Tanqueray Ten, azúcar, jugo de limón y soda.	\$262.00

OUR COCKTAILS ARE PREPARED WITH 45 ML OF THE INDICATED DISTILLED

THE BOTTLE SERVICE INCLUDES 5 SOFT DRINKS OF 355 ML OR 235 ML OR 1 LT OF JUICE
THESE PRICES INCLUDE 16% VAT

THE CONSUMPTION OF ENERGY DRINKS IS THE RESPONSIBILITY OF THE CONSUMER
THE ALCOHOLIC BEVERAGE SERVICE IS SERVED WITH 88.72 ML OR 3 OZ

VODKA

ABSOLUT AZUL	\$148.00	\$1310.00	750ml	GREY GOOSE	\$311.00	\$2600.00	750ml
ABSOLUT CITRON	\$148.00	\$1310.00	750ml	SKY	\$138.00	\$1210.00	750ml
ABSOLUT ELIX	\$281.00	\$2430.00	750ml	SMIRNOFF	\$138.00	\$1210.00	750ml
ABSOLUT MANDRIN	\$148.00	\$1310.00	750ml	SMIRNOFF XI TAMARINDO	\$148.00	\$1320.00	750ml
ABSOLUT PEARS	\$148.00	\$1310.00	750ml	STOLICHNAYA	\$161.00	\$1410.00	750ml
BELVEDERE	\$381.00	\$3355.00	700ml	STOLICHNAYA ELIT	\$386.00	\$3255.00	700ml
GÖTLAND	\$148.00	\$1210.00	750ml	WYBOROWA	\$138.00	\$1210.00	750ml

RON

APPLETON ESPECIAL	\$160.00	\$1358.00	750ml	CAPITAN MORGAN WHITE	\$150.00	\$1304.00	750ml
APPLETON 8 AÑOS	\$275.00	\$2839.00	750ml	HAVANA CLUB 7 AÑOS	\$236.00	\$2369.00	700ml
APPLETON ESTATE SIGNATURE BLEND	\$195.00	\$1789.00	750ml	HAVANA CLUB 3 AÑOS	\$150.00	\$1610.00	750ml
APPLETON WHITE	\$160.00	\$1310.00	750ml	LA GLORIA CRISTALINO	\$271.00	\$2460.00	750ml
BACARDI 10 AÑOS	\$361.00	\$3160.00	750ml	MALIBU	\$160.00	\$1304.00	750ml
BACARDI 8 AÑOS	\$298.00	\$2874.00	750ml	MATUSALEM CLASICO	\$191.00	\$1695.00	750ml
BACARDI AÑEJO	\$150.00	\$1358.00	750ml	MATUSALEM PLATINO	\$181.00	\$1447.00	750ml
BACARDI BLANCO	\$160.00	\$1410.00	750ml	MATUSALEM RESERVA	\$249.00	\$2383.00	750ml
BACARDI SOLERA	\$176.00	\$1464.00	750ml	ZACAPA 23	\$394.00	\$3210.00	750ml
CAPITAN MORGAN SPICED	\$150.00	\$1358.00	750ml	ZACAPA XO	\$1430.00	\$6500.00	750ml

MEZCAL

400 CONEJOS CUISHE	\$321.00	\$2635.00	750ml	CREYENTE TOBALÁ	\$472.00	\$4148.00	750ml
400 CONEJOS ESPADIN JOVEN	\$284.00	\$2475.00	750ml	MONTELOBOS ENSAMBLE	\$381.00	\$3138.00	750ml
400 CONEJOS REPOSADO	\$285.00	\$2503.00	750ml	MONTELOBOS ESPADIN	\$326.00	\$2848.00	750ml
400 CONEJOS TOBALÁ	\$292.00	\$2546.00	750ml	MONTELOBOS PECHUGA	\$806.00	\$7120.00	750ml
ALIPUS SAN JUAN	\$351.00	\$2638.00	750ml	MONTELOBOS TOBALÁ	\$611.00	\$5380.00	750ml
AMARAS JOVEN	\$339.00	\$2764.00	750ml	OJO DE TIGRE	\$315.00	\$2751.00	750ml
AMARAS REPOSADO	\$353.00	\$2875.00	750ml	SANTO GUSANO	\$308.00	\$2539.00	750ml
CREYENTE CUISHE	\$415.00	\$3110.00	750ml	UNIÓN VIEJO	\$316.00	\$2579.00	700ml
CREYENTE ESPADIN	\$314.00	\$2742.00	750ml	UNIÓN JOVEN	\$310.00	\$2530.00	700ml

WHISKY

BUCHANAN'S 12	\$346.00	\$2986.00	750ml	JACK DANIEL'S SINGLE BARREL	\$556.00	\$4531.00	700ml
BUCHANAN'S 15	\$476.00	\$4143.00	750ml	JACK DANIEL'S HONEY	\$238.00	\$1992.00	700ml
BUCHANAN'S 18	\$806.00	\$7080.00	750ml	JIM BEAN	\$211.00	\$1560.00	700ml
BUCHANAN'S MASTER	\$426.00	\$3650.00	750ml	JW BLACK LABEL	\$377.00	\$3260.00	750ml
BUCHANAN'S RED SEAL	\$1466.00	\$10310.00	750ml	JW BLUE LABEL	\$1866.00	\$12010.00	750ml
BUSHMILL'S 10	\$370.00	\$2990.00	750ml	JW DOUBLE BLACK	\$445.00	\$3868.00	750ml
BUSHMILL'S BLACK BUSH	\$258.00	\$2203.00	750ml	JW GOLDEN RESERVE	\$569.00	\$4971.00	750ml
CHIVAS REGAL 12	\$271.00	\$2319.00	750ml	JW GREEN LABEL	\$596.00	\$6523.00	700ml
CHIVAS REGAL 18	\$567.00	\$5000.00	750ml	JW RED LABEL	\$216.00	\$1910.00	700ml
GLENFIDDICH 12	\$387.00	\$3351.00	750ml	MACALLAN 12	\$567.00	\$4610.00	700ml
GLENFIDDICH 18	\$926.00	\$8148.00	750ml	MACALLAN 15	\$994.00	\$8162.00	700ml
GLENLIVET FOUNDERS RESERVE	\$357.00	\$3044.00	750ml	MACALLAN 18	\$1906.00	\$12466.00	700ml
JB	\$216.00	\$1910.00	750ml	OLD PARR	\$271.00	\$2219.00	750ml
JACK DANIEL'S	\$216.00	\$2081.00	700ml				

TEQUILA

CASA DRAGONES BLANCO	\$651.00	\$5341.00	750ml	HERRADURA AÑEJO	\$360.00	\$2845.00	750ml
CAZADORES BLANCO	\$171.00	\$1336.00	750ml	HERRADURA BLANCO	\$351.00	\$2870.00	700ml
CAZADORES REPOSADO	\$173.00	\$1480.00	750ml	HERRADURA PLATA	\$264.00	\$2297.00	750ml
CENTENARIO AÑEJO	\$214.00	\$1760.00	695ml	HERRADURA REPOSADO	\$310.00	\$2530.00	700ml
CENTENARIO PLATA	\$213.00	\$1503.00	700ml	HERRADURA SELECCIÓN SUPREMA	\$1512.00	\$9810.00	750ml
CENTENARIO REPOSADO	\$200.00	\$1575.00	700ml	HERRADURA ULTRA	\$413.00	\$3723.00	750ml
CUERVO 1800 AÑEJO	\$383.00	\$2679.00	700ml	MAESTRO TEQUILERO DOBEL DIAMANTE 50	\$996.00	\$7810.00	750ml
CUERVO 1800 BLANCO	\$291.00	\$2114.00	700ml	MAESTRO TEQUILERO DOBEL DIAMANTE AÑEJO	\$439.00	\$3850.00	750ml
CUERVO 1800 CRISTALINO	\$449.00	\$3500.00	700ml	MAESTRO TEQUILERO DOBEL DIAMANTE BLANCO	\$253.00	\$2850.00	750ml
CUERVO 1800 REPOSADO	\$309.00	\$2447.00	700ml	MAESTRO TEQUILERO DOBEL DIAMANTE CRISTALINO	\$374.00	\$3350.00	750ml
CUERVO TRADICIONAL CRISTALINO	\$280.00	\$2339.00	750ml	MAESTRO TEQUILERO DOBEL DIAMANTE REPOSADO	\$326.00	\$2699.00	750ml
CUERVO TRADICIONAL PLATA	\$204.00	\$1540.00	750ml	PATRÓN AÑEJO	\$439.00	\$3854.00	750ml
CUERVO TRADICIONAL REPOSADO	\$211.00	\$1760.00	695ml	PATRÓN REPOSADO	\$338.00	\$3000.00	750ml
DON JULIO 1942	\$1253.00	\$7900.00	750ml	PATRÓN SILVER	\$314.00	\$2825.00	750ml
DON JULIO 70	\$338.00	\$3150.00	750ml	RESERVA DE LA FAMILIA EXTRA AÑEJO	\$896.00	\$6560.00	750ml
DON JULIO AÑEJO	\$504.00	\$4324.00	750ml	RESERVA DE LA FAMILIA PLATINO	\$413.00	\$3517.00	750ml
DON JULIO BLANCO	\$312.00	\$2807.00	750ml	RESERVA DE LA FAMILIA REPOSADO	\$493.00	\$4335.00	750ml
DON JULIO REPOSADO	\$326.00	\$3410.00	750ml				

GINEBRA

BEEFETER	\$199.00	\$1622.00	750ml
BEEFETER PINK	\$240.00	\$1971.00	700ml
BOMBAY BRAMBLE	\$340.00	\$2996.00	750ml
BOMBAY SHAPYRE	\$240.00	\$2161.00	750ml
BOODLES	\$241.00	\$2000.00	750ml
BULLDOG	\$351.00	\$3000.00	750ml
HENDRICK'S	\$402.00	\$3556.00	750ml
MARTIN MILLER'S	\$353.00	\$2996.00	700ml
MONKEY 47	\$496.00	\$2980.00	500ml
TANQUERAY	\$236.00	\$2030.00	750ml
TANQUERAY FLOR DE SEVILLA	\$301.00	\$2699.00	750ml
TANQUERAY TEN	\$401.00	\$3455.00	700ml

BRANDY

AZTECA DE ORO	\$151.00	\$1295.00	700ml
CARDENAL DE MENDOZA	\$561.00	\$4622.00	700ml
CARLOS I	\$410.00	\$3065.00	700ml
FUNDADOR	\$173.00	\$1160.00	700ml
GRAN DUQUE DE ALBA	\$510.00	\$4190.00	700ml
LEPANTO	\$411.00	\$3610.00	750ml
MAGNO	\$189.00	\$1330.00	700ml
TERRY CENTENARIO	\$211.00	\$1513.00	700ml
TERRY CENTENARIO 1900	\$237.00	\$1729.00	700ml
TORRES 5	\$186.00	\$1315.00	700ml
TORRES 10	\$216.00	\$1770.00	700ml
TORRES 15	\$321.00	\$2622.00	700ml
TORRES 20	\$526.00	\$4327.00	700ml

CERVEZAS

BOHEMIA CLARA	\$70.00	355ml
BOHEMIA OSCURA	\$70.00	355ml
CORONA	\$60.00	355ml
CORONA LIGHT	\$60.00	355ml
HEINEKEN	\$79.00	355ml
HEINEKEN 0.0	\$79.00	250ml
INDIO	\$60.00	325ml
MICHELOB ULTRA	\$70.00	355ml
MODELO ESPECIAL	\$70.00	355ml
NEGRA MODELO	\$70.00	355ml
STELLA ARTOIS	\$79.00	330ml
TECATE	\$60.00	325ml
TECATE LIGHT	\$60.00	325ml
VICTORIA	\$60.00	355ml
XX LAGER	\$60.00	325ml
XX LAGER AMBAR	\$60.00	325ml

COCTELERÍA

CON ALCOHOL

ABC (45 ml)	\$239.00
ALFONSO XIII (90 ml)	\$213.00
APEROL SPRITZ	\$218.00
BALA DE PLATA (45 ml)	\$228.00
BLOODY MARY (330 ml)	\$165.00
BUFANDA (45 ml)	\$229.00
BULL (330)	\$165.00
COSMOPOLITAN (100 ml)	\$218.00
FRAILE (45 ml)	\$218.00
GREY GOOSE ESPRESSO MARTINI 45 ml de vodka Grey Goose y café expresso	\$280.00
KAMIKAZE (45 ml)	\$218.00
LAMBORGHINI 45 ml baileys, 15 ml de licor de naranja y 15 ml de curacao azul	\$280.00
LIMONADA ELECTRICA (330 ml)	\$218.00
LONG ICELAND ICE TEA (330 ml)	\$218.00
LUCES DE LA HABANA (330 ml)	\$218.00
MARTINI DE LYCHEE 45 ml de vodka Götland, puré de lychee, 15 ml de Limoncello	\$260.00
MARTINI DE MANZANA 45 ml de Vodka Götland, 20 ml licor de manzana	\$260.00
MIMOSA (90 ml)	\$218.00
PIEDRA (45 ml)	\$202.00
REDOXON (330 ml)	\$246.00
SANGRÍA NATURAL (330 ml)	\$184.00
SANGRÍA PREPARADA (330 ml)	\$218.00
VERANO JACINTA 45 ml de licor 43, limón y refresco ginger ale	\$189.00

SIN ALCOHOL

CONGA	\$64.00
CLAMATO NATURAL	\$70.00
PIÑADA	\$84.00
LIMONADA O NARANJADA	\$53.00
CANICA	\$53.00

REFRESCOS

AGUA MINERAL	\$47.00	355 ml
AGUA MINERAL TOPO CHICO	\$53.00	355 ml
AGUA NATURAL	\$35.00	355 ml
AGUA QUINA	\$41.00	235 ml
B:OOST	\$65.00	355 ml
COCA COLA	\$47.00	355 ml
COCA COLA LIGTH	\$47.00	355 ml
COCA COLA CERO	\$47.00	355 ml
FRESCA	\$47.00	355 ml
GINGER ALE	\$41.00	235 ml
PERRIER	\$71.00	355 ml
RED BULL	\$132.00	250 ml
SIDRAL	\$47.00	355 ml
SIDRAL LIGTH	\$47.00	355 ml
SPRITE	\$47.00	355 ml
SPRITE ZERO	\$47.00	355 ml

COGÑAC

HENNESSY V.S.O.P.	\$666.00	\$5410.00	700ml
HENNESSY VERY SPECIAL	\$486.00	\$3860.00	700ml
HENNESSY X.O.	\$1966.00	\$10210.00	700ml
MARTELL V.S.O.P.	\$381.00	\$2854.00	700ml
MARTELL X.O.	\$1696.00	\$10210.00	750ml

CHAMPAGNES & ESPUMOSO

MOËT CHANDON IMPERIAL BRUT	\$3713.00	750ml
MOËT CHANDON NECTAR IMPERIAL	\$3925.00	750ml
MOËT CHANDON ROSE IMPERIAL	\$4138.00	750ml
MOËT CHANDON ICE	\$4350.00	750ml
CHANDON BRUT	\$750.00	750ml

DIGESTIVOS

AMARETTO DI SARONNO	\$226.00		
ANCHO REYES ORIGINAL	\$167.00		
ANCHO REYES VERDE	\$167.00		
ANIS CADENAS	\$204.00		
ANIS CHINCHON DULCE	\$157.00		
ANIS CHINCHON SECO	\$163.00		
BAILEYS	\$243.00	\$1995.00	700 ml
CAMPARI	\$237.00	\$1485.00	700 ml
CHARTREUSSE AMARILLO	\$421.00		
CHARTREUSSE VERDE	\$461.00		
FRANGELICO	\$226.00		
GRAND MARNIER	\$299.00		
HPNOTIQ	\$266.00	\$2844.00	750 ml
JÄGERMEISTER	\$214.00	\$1485.00	700 ml
JÄGERMEISTER MANIFEST	\$466.00		
LICOR 43	\$281.00	\$2844.00	700 ml
LICOR 43 OROCHATA	\$213.00	\$1732.00	700 ml
OPORTO FERREIRA	\$211.00		
PATXARAN ZOCO	\$200.00		
SAMBUCA VACCARI BLANCO	\$181.00	\$1610.00	700 ml
SAMBUCA VACCARI NERO	\$201.00	\$1710.00	700 ml
STREGA	\$361.00		
TIO PEPE	\$194.00		

MARGARITAS Y MEZCALINAS

MARGARITAS Mango, Jengibre, Pepino y Albahaca, Tamarindo, Limón, Jamaica, Fruta de la Pasión	\$233.00
JÄGERITA Todas las margaritas se preparan con 45 ml de Téquila Tradicional Plata ó 45 ml de Jägermeister	\$233.00
MEZCALINAS Tamarindo, Limón, Mango, Blue, Fruta de la Pasión Todas las mezcalinas llevan 45 ml de Mezcal 400 conejos joven	\$233.00

CLERICOT

JARRA DE CLERICOT VINO TINTO 1LT	\$450.00
JARRA DE CLERICOT VINO BLANCO 1LT	\$450.00
SERVICIO DE CLERICOT (MAS BOTELLA DE TÚ ELECCIÓN) 1LT	\$300.00

WINE

SPAIN

GRAN SANGRE DE TORO 60 % Garnacha, 25% Cariñena y 15% Syrahs.	\$1099.00	750ml
SANGRE DE TORO 65% Garnacha, 35% Mazuelo.	\$879.00	750ml
ARZUAGA Tempranillo, Cabernet, Merlot.	\$1750.00	750ml
PROTOS Tempranillo.	\$1320.50	750ml
MATARROMERA CRIANZA 100% Tempranillo	\$2198.00	750ml
MATARROMERA RESERVA 100% Tempranillo	\$5944.00	750ml
TINTORALBA ROBLE Garnacha Tintorera	\$673.00	750ml
CUNE CRIANZA Tempranillo, Garnacha	\$916.00	750ml

CHILE

CASILLERO DEL DIABLO Cabernet Sauvignon.	\$696.00	750ml
CASILLERO DEL DIABLO Merlot.	\$696.00	750ml

MEXICO

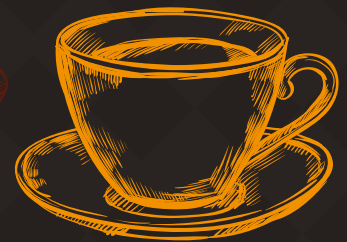
MONTE XANIC BLANCO Chenin Blanc, Colombard.	\$999.00	750ml
MONTE XANIC GRAND RICARDO Cabernet Sauvignon, Syrah.	\$4259.00	750ml
MONTE XANIC Cabernet Sauvignon.	\$1465.00	750ml
MONTE XANIC CALIXA Cabernet Sauvignon, Syrah.	\$1261.00	750ml
HILO NEGRO Cabernet Sauvignon, Syrah, Nebbiolo.	\$1265.00	750ml
ENSAMBLE ARENAL Merlot, Cabernet Sauvignon, Petite Shyrah, Barbera.	\$1722.00	750ml
CHATEAU CAMOU ZINFANDEL 100% Zinfandel.	\$2866.00	750ml
CASA MADERO 3V Cabernet, Merlot y Tempranillo.	\$1661.00	750ml
L A CETTO CONCORDIA Cabernet Sauvignon, Shiraz.	\$1025.00	750ml
L A CETTO SANGIOVESE Sangiovese.	\$2793.00	750ml

DESERT

ATE "QUESADILLA" WITH CHEESE Crepes stuffed with gouda cheese, cream cheese with guava paste 220 grm.	\$172.00
"ABUELITA" CHOCOLATE CAKE Fluffy cake made with "Abuelita" chocolate 210 grm.	\$178.00
CORN CAKE Fluffy white corn cake served with vanilla ice cream.	\$178.00
NEAPOLITAN PUDDING Simmered 200 grm	\$161.00
CARROT CAKE 100% homemade	\$230.00

AT YOUR TABLE

"CAJETA" CREPES	\$194.00
SUSSETE CREPES	\$212.00
JUBILEE STRAWBERRIES	\$221.00



COFFEE

AMERICANO	\$66.00
EXPRESS	\$66.00
DOUBLE EXPRESS	\$89.00
CAPUCHINO	\$82.00
CAPUCHINO WITH ROMPOPE	\$96.00
CAPUCHINO WITH KALHUA	\$96.00
CAPUCHINO WITH "CAJETA"	\$96.00
LATTE	\$89.00
IRISH	\$290.00

CARAJILLOS JACINTA

CLASIC CARAJILLO WITH 43 LIQUEUR	\$190.00
WHITE CARAJILLO	\$190.00
CARAJILLO WITH MARZAPAN	\$196.00



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