

Roof

classics

NEGRONI

GIN, RED VERMOUTH,
CAMPARI

OLD FASHIONED

WHISKEY, BITTERS, SUGAR

MOJITO

RUM, MINT, SUGAR, LEMON

MARGERITA

TEQUILA / MEZCAL,
ORANGE LIQUEUR, LIME

MARTINI

GIN, EXTRA DRY VERMOUTH

MOSCOW MULE

VODKA, GINGER, LIME, MINT

elevated

LESS IS MORE

CORN LIQUEUR, MEZCAL,
TONIC WATER

SPICY PALOMA

TEQUILA, GRAPEFRUIT,
LIME, XCATIC SYRUP,
JAMAICA SALT

PANAMERA SPIRITS

VERMOUTH ROSSO,
CAMPARI, PROSSECO

NATS'

MEZCAL, WATERMELON,
LIME, XCATIC SYRUP,
CORIANDER SALT

sakes

CIELO

ORGEAT (DRIED GRAINS),
SAKE, SOUR ORANGE,
AGUA FABA, LIMA OLEO

SAKE SOUR

SAKE, GREEN LEMON,
LIME OIL, AQUA DE FABA

SAKE MARTINI

SAKE, LIME OIL, GIN

All cocktails **\$330 MXN**

Roof

KAMPACHI vv

GRAPEFRUIT, XOCONOSTLE,
HIBISCUS 220 \$

ARTICHOCKE SPLASHES vv

EGG MUSTARD, RED ONION
CAPER MAYONNAISE 375 \$

ATUN

TUNA, WHITE MOLE, PONZU,
CHILI POWDER 485 \$

SETAS v

MAYAN SPINACH, BLACK
GARLIC, TAMARIND 290 \$

SQUID

KAKUNI, HOJA SANTA,
SALSA MATCHA 330 \$

PRAWNS

POC SHOY, SALSA MACHA,
CILANTRO 350 \$

ON THE ROCKS

FRESH OYSTERS, SUSTAINABLY
CAUGHT IN MEXICAN WATERS
440 \$

ZANAHORIAS vv

CARROTS, BEET PATÉ,
POMGRANATE 400 \$

botanas, crudos & yakitori grill – try them all!

FOR FRIENDS: Selection of 5 plates : 1.650 \$

V: vegetarian

VV: optional vegetarian

**S U N
S E T
B A R**