



BARRA DE BEBIDAS

Classic Bar

Incluye:

National Beer

(TECATE LIGHT, XX LAGER O INDIO).

Mixology of the house:

- Ruby mezcal
- Margarita de la casa
- mezcalito of the house o kalala.
(TO CHOOSE 2).

Service: 5 hours.

Price per person: \$1,100 pesos.

Plus Bar

The classic bar of the house.

Tequila *(JOSE CUERVO TRADICIONAL),*

Rum *(BACARDI)*

Vodka *(SMIRNOFF)*

Ginebra *(BEEFEATER)*

Mixers.

Glassware.

Service: 7 hours.

Price per person: \$1,750 pesos.

Wine Bar

3 Wine Bottle

Price per person \$1,200

5 Wine Bottle

Price per person \$1,500



MENU 2025

Bosforo

MUSHROOMS SOUP:

Roasted mushrooms, amaranth, mushroom soup seasoned with wormseed and guajillo pepper.

BRAISED SHORT RIB:

Short rib with mashed potato and beef au jus.

CREME BRULEE:

Lavender creme brulee, red fruit compote and rose water.

PRICE PER PERSON:
\$1,500.00 M.N.

Monarca

JUREL TARTAR:

Fresh fish of Ensenada Aioli of california pepper, avocado, crackling rice.

GRILLED STEAK:

Grilled beef fillet, potato gratin with truffle oil, and garden vegetables.

BLACK FOREST:

Chocolat, mousse, brownie crumble and cherry gelée.

PRICE PER PERSON:
\$1,900.00 M.N.

Capadocia

CITRUS SALAD:

Lettuce mix, green apple, green grape, orange and lemon with honey vinaigrette.

TATEMADO LAMB:

Tatemado lamb with mashed potatoes and vegetables.

CHEESECAKE:

With toasted butter crumble.

PRICE PER PERSON:
\$1,750.00 M.N.



OPTIONS

Vegan

TOMATO TARTAR:

Seasoned with fresh herbs, dijon mustard and salicornia.

ROASTED MUSHROOM SOUP:

Season mushrooms, guajillo pepper, wormseed, potato and amaranth.

ROASTED CAULIFLOWER:

Roasted cauliflower with chintextle oil, vegan green pipian and pistachio.

RED WINE PEAR:

pear in red wine, caramelized pecan nuts and vegan custard.

**PRICE PER PERSON:
\$500.00 M.N.**

Kids

Mac and cheese

Chicken sticks + french fries

Chocolate mousse

**PRICE PER PERSON:
\$300.00 M.N.**



APPETIZERS

Finger Food

- Shrimp skewer with bell peppers
- Pork belly skewer
- Tostada of ceviche
- Tostada of tuna
- Sliders

To choose 2 finger foods

**Price per person \$400 M.N.
Extra finger food \$200 M.N.**

Late night food

- Birria
- Menudo

Price per person \$400 M.N.

•PIZZA

- Pepperoni
- Cold cuts
- Margherita

Price for 4 people \$400 M.N.

Canapes

TOSTADA OF FRESH TUNA:

Corn tostada, fresh tuna of Ensenada, aioli of california pepper.

CHEESE TOAST:

Toast bread, goat cheese cream, tomato compote

OYSTER MIGNONETTE:

Fresh oyster of Ensenada, mignonette sauce of red wine, lemon.

LAMB MEAT SOPE:

Roasted lamb meat sope with mashed avocado.

SHRIMP VOL-AU-VENT:

Puff pastry / roasted shrimp in pomodoro and chipotle sauce.

FRIED CRAB TORTELLINI:

Rubi crab of Ensenada / thermidor sauce / ginger.

To choose 2 appetizers

Price per person \$400 M.N.

Extra appetizer \$200 M.N.



OjoAzul
Winery Resort



GRILL

Grill

PROTEINS

- Beef rib
- Grilled pork chop
- Fish

FITTINGS

- Smoked mashed potatoes
- Green salad
- Grilled vegetables with chimichurri

EXTRAS

- Bread
- Tortillas
- Sauce
- Guacamole
- Roasted chili peppers
- Roasted onions

PRICE PER PERSON \$1,100 M.N.

Full Grill

PROTEINS

- Rib eye
- Whole Segovian pig
- Grilled octopus and shrimp skewers
- Fish

FITTINGS

- Smoked mashed potatoes
- Green salad
- Grilled vegetables with chimichurri
- Grilled corn

EXTRAS

- Bread
- Tortillas
- Sauce
- Guacamole
- Roasted chili peppers
- Roasted onions
- Chimichurri

PRICE PER PERSON \$1,750 M.N.



B R U N C H

- Waffles
- Fresh fruit
- Toast bread
- Sweet bread
- Yogurt
- Granola
- Honey
- Cookies
- Brownies
- Tatemado lamb
(*tortillas, onion and coriander*)
- Scrambled eggs
- Beens

AT THE MOMENT

- Chilaquiles: red or green sauce
- Omelette: ham, mushrooms or mexican style ribs.

BEVERAGES:

- Regular coffee
- Orange juice
- Water
- Infused water

PRICE PER PERSON \$800 M.N.

OUR BRUNCH IS AVAILABLE FOR
GROUPS OF 15 OR MORE PEOPLE.

B R U N C H V I P

- Sourdough bread with butter and marmalade
- Raw vegetables with pecan nut puree
- Sourdough bread with tuna
- Fresh fruit
- Honey
- Granola
- Cottage cheese
- Yogurt
- Pancake
- Brownies
- Tatemado lamb
(*tortillas, onion and coriander*)
- Scrambled eggs
- Beens

AT THE MOMENT

- Chilaquiles: red or green sauce
- Omelette: ham, mushrooms or mexican style ribs.

BEVERAGES:

- Regular coffee
- Orange juice
- Water
- Infused water

PRICE PER PERSON \$950 M.N.



EXECUTIVE MENU

DESIGNED FOR BUSINESS MEETINGS.

Morning

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FOOD:

- Sandwich
- Toast bread
- Sweet bread
- Cookies
- Fruit
- Marmalade
- Yogurt
- Granola
- Honey
- Cream cheese
- Cottage cheese

BEVERAGES:

- Milk
- Tea
- Regular coffee
- Decaffeinated coffee
- Orange juice
- Water

**PRICE PER PERSON
\$500 M.N.**

**ADDITIONAL: MIMOSAS
\$80 M.N. PER PERSON.**

Vespertino

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FOOD:

- Sandwich
- Appetizers
- Toast bread
- Sweet bread
- Cucumber
- Cherry tomato
- Celery
- Dressings
- Cheese of the region
- Olive
- Charcuterie
- Fruit
- Nuts
- Cookies
- Cream cheese

BEVERAGES:

- Regular coffee
- Decaffeinated coffee
- Water
- Tea
- Soda

**PRICE PER PERSON
\$800 M.N.**

**ADDITIONAL: GLASS OF WINE
\$150 M.N. PER PERSON.**



PERSONALIZED MENU

First Course

Fresh fish ceviche

Fresh fish ceviche with avocado, ponzu sauce.

Fish tartar

Jurel tartar with aioli of california pepper.

Mushrooms soup

Seasonal mushrooms, guajillo pepper, wormseed, potato, amaranth.

Tlacoyo

Black mole rib tlacoyo.

Second Course

Beet salad

Lettuce mix, beet, tomato, strawberry, pecan nut, raspberry vinaigrette.

Green salad (V)

Lettuce mix, apple, grape, cucumber, pinyon, honey, lemon and kombucha vinaigrette.

Tomato soup

Tomato soup with roasted cauliflower with parmesan cheese and cashew puree.

Third Course

Fillet

Beef fillet with mash potatoes and vegetables.

Braised short rib

Short rib with mashed potatoes and stir-fry vegetables.

Roasted young chicken

Roasted young chicken with mash potatoes and vegetables

Fourth Course

Black forest

Chocolate mousse, cocoa crisp, brownie crumble, cherry gelee.

Creme brulee

Creme brulee de vainilla con tejas de leche.

Cheesecake

Cheesecake with toasted butter crumble.

PRICE:

3 COURSE MENU \$1,400 M.N. PER PERSON

4 COURSE MENU \$1,600 M.N. PER PERSON