

JAZZATLÁN

★ CAPITAL ★

THE BEST PAIRING

JAZZ, CHEESE & WINE



GOURMET BOARDS

330G

CHEESEBOARD | \$355

Red wine Goat Cheese, smoked goat, cheese port salut, goat manchego and feta.

COLD MEAT BOARD | \$333

Serrano ham, white salami and chorizo.

CHARCUTERIE BOARD | \$343

APPETIZERS

SWEET POTATOE | \$139

150g e3Sweet potato in julienne style with alioli dip

FETA SOTT'OLIO | \$140

150g Feta cheese cubes aux fine herbs

POTATOES | \$139

250g Potatoes Cubes sautéed with salt, pepper and rosemary. With alioli dip

MEDITERRANEAN DELIGHTS | \$155

150g Feta cheese and marinted olives

MARINATED OLIVES | \$155

150g With rosemary, bay leaf, thyme, red pepper and olive oil

CHICKPEA HUMMUS | \$172

200g With baked pita bread

 Vegetarian option

  Vegan option



SALADS



CITARA. 170g | **\$165**

Italian lettuces, sangria and escarole. Blueberries, goat cheese, cashews and orange vinaigrette with honey.



GREEK. 275g | **\$165**

Cucumber, cherry tomato, basil leaves, black olives, feta cheese and balsamic vinaigrette

CESAR 300g | **\$165**

Chicken cooked, croutons, parmesan cheese.

FIGARO 250g | **\$170**

+35 WITH SERRANO HAM 50g

spinach, arugula, feta cheese, caramelized walnut, fig & peach vinaigrette



THE BEST *Toast in the neighborhood*



TUNA TOAST | **\$163**

200g Tuna marinated in tiger's milk on quintonil toast and fried chives

Opción vegetariana

Opción vegana

BOCATAS

PORCHETTA | \$233

120g of pork loin baked with white wine, mennonite cheese, rosemary and garlic, au gratin in loaf bread with aioli. With fried potatoes side

PORTOBELLO | \$223

120g of Baked portobello with Provencal spices, au gratin with mennonite cheese on loaf bread. With fried potatoes side

IBERIAN SERRANO HAM \$ 233

80g of serrano ham, mennonite cheese, tumaca, olive oil and aioli. Fried potatoes side

ROAST BEEF | \$246

100g of home-baked roast beef, Dijon mustard, mennonite cheese, avocado, aioli and pickles. Fried potatoes side

CHICKEN | \$215

150g of Parmesan Chicken breast with ragú sauce and gouda cheese. Fried potatoes side

 Vegetarian option

  Vegan option



NEW

CHICKEN SOUVLAKI | \$235

300g Pita bread wrap with roast chicken seasoned with masala, Arabic pepper and tzatziki sauce.



PIZZAS 250 - 300 g

TAKE THE A TRAIN | \$253

Anchovies, capers, fresh tomato and red onion.

SO WHAT | \$222

Pepperoni

JUST FRIENDS | \$245

Salami & mushrooms

IN A MELLOW TONE | \$253

Pear with walnut and goat cheese

MARGARITA | \$190

Gouda cheese, basil and fresh tomatoes

SONNY MOON FOR TWO | \$253

Eggplant, blue cheese and black olives.

NIGHT AND DAY | \$222

Huitlacoche with ashen goat cheese.

MY FUNKY VALENTINE | \$245

With chistorra with jalapeños

SWEET GEORGIA BROWN | \$240

Serrano ham with black olives and arugula

ALL OF ME | \$190

Prepared with vegetables

THREESOME | \$222

Gouda, blue and parmesan cheese

A LOVE SUPREME | \$250

mushrooms & portobello, blue, gouda & smoked cheese. mushrooms & portobello, blue, gouda & smoked cheese.

 Vegetarian option  Vegan option



BIG MAMA

BURGERS

BIG MAMA SINGLE BURGER | \$290

130 gr. of Sirloin, old-style Dijon mustard, Aioli, onion jam, bacon and homemade pickles. Fried potatoes side.

BIG MAMA DOUBLE BURGUER | \$320

with 260 grs. of Sirloin and the same recipe.

DESSERT

APPLE STRUDEL | \$152

With blueberries and goat cheese.

APPLE STRUDEL | \$175

With blueberries, goat cheese and vanilla ice cream.

CORN PANCAKE TOPPED WITH FIG AND CHEESE ICE CREAM |

\$165

BROWNIE | \$152

Chocolate & nuts

BROWNIE GELATO | \$125

BROWNIE WITH ICE CREAM | \$173

chocolate, nuts and vanilla ice cream.



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DRINKS

WINE

RED**

CUP*
(150 ML)

BOTTLE
(750 ML)

MEXICAN

PUERTO NUEVO (ENS.)	\$163*	\$799
CABERNET SAUVIGNON, MALBEC		
CASA MADERO 3V (COAH.)		\$1,333
CABERNET SAUV. MERLOT.TEMPRANILLO		
CASA MADERO RESERVA (COAH.)		\$2,500
CABERNET SAUV. CARBERNET FRANC Y SHIRAZ		
SURCO ROJO (ENS.) ,		\$1,161
CABERNET SAUVIGNON. NEBBIOLO		
L.A. CETTO (ENS.)		\$815
CABRNET SAUVIGNON		
TRASIEGO (ENS.)		\$1,161
CABERNET SAUV. SANGIOVESE. MALBEC.		

INTERNACIONAL

COUSIÑO MACUL (CHILE.)		\$1,150
CAMÉNERÉ / IDEAL FOR CHEESES.		
LONGCHAMPS (FR.)		\$1,133
BBORDEAUX / FROM ONE OF THE MOST IMPORTANT REGIONS OF FRANCE, DESIGNATION OF ORIGIN.		
JEAN BOYCHARD (FR.)		\$1,700
PINOT NOIR		
JEAN BOYCHARD (FR.)		\$1,122
URGANIC GRAPE: BEAUJOLAIS . VILLAGES		
TRUMPETER (ARG.)		\$1,222
MALBEC		
VEGA DE CASTILLA (ESP.)		\$1,222
TEMPRANILLO		





WINE

WHITE AND PINK

	glass (150 ML)	bottle (750 ML)
SANTO TOMAS (B.C. MEX.)		\$990
CHENIN BLANC		
L.A. CETTO	\$153	\$810
CHARDONNAY		
CASA MADERO V (COAH.)		\$1,150
SHIRAZ		
L.A. CETTO ROSADO	\$153	\$810
CHARDONNAY		

SPAECKLING WINES

	glass (150 ML)	bottle (750 ML)
PETILLANT (QRO.)		\$1,167
SAINT ÉMILION, MALBEC, CHENIN BLANC		

CLERICOT

	glass (150 ML)	bottle (750 ML)
House red wine, based on lemonade and orange with fresh fruit.	\$163	\$707

HOT WINE

	bottle (750 ML)
Red wine Spiced with cardamom, star anise and cinnamon, delicious special recipe from the Jazzatlán Capital house.....	\$153

SUMMER RED

	bottle (750 ML)
House wine with lemon soda.....	\$154



COCKTAILS

MEZCAL COCKTAILS 300 ML.

CHAPULIN FRESCO	\$230
MEZCAL ESPADILLA / CUCUMBER AND BASIL / LEMON PUREE	
BÉSAME LA BOCA	\$230
MEZCAL ESPADILLA / HIBISCUS SYRUP AND PASILLA CHILI / FRESH LEMON	
PASITA TUN TÚN	\$227
ESPADILLA / RAISIN LIQUOR / BASIL / SODA	
LA PERLA	\$230
MEZCAL ESPADILLA / PASSION FRUIT AND MANGO JAM / PINEAPPLE / CARDAMOM SALT	
MEXCALINA	233
ESPADILLA / TAMARIND CONCENTRATE / ORANGE LIQUEUR / WORM SALT	

ESTÁNDARES

CARAJILLO 300 ml	\$221
LICOR 43 / ESSPRESO COFFEE LOAD	
MARTINI ESPRESSO 170 ml	\$221
TANQUERAY / WHITE VERMOUTH / ESSPRESO COFFEE LOAD	
WHISKY SOUR 170 ml	\$221
JACK DANIEL'S OR RED LABEL	
MARGARITA 210 ml	\$240
TEQUILA / ORANGE LIQUEUR / FRESH LEMON	
OLD FASHIONED 90 ml	\$254
WHISKEY / VERMOUTH ROSSO / SUGAR / ORANGE BITTERS	
SAZERAC 90 ml	\$254
BOURBON WHISKEY / ABSINTHE / SUGAR / ORANGE BITTERS	
NEGRONI 90 ml	\$254
GIN / VERMOUTH ROSSO / CAMPARI / ORANGE	
MARTINI 90 ml	\$254
GIN / DRY VERMOUTH / GREEN OLIVE	
MANHATTAN 90 ml	\$254
WHISKEY / VERMOUTH ROSSO / SUGAR / ORANGE BITTERS	
MOSCOW MULE 330 ml	\$254
VODKA / GINGER BEER / FRESH LEMON / SPEARMINT	
MOJITO 250 ml	\$258
RUM / SUGAR / FRESH LEMON / MINT	
PALOMA 210 ml	\$254
TEQUILA / GRAPEFRUIT SODA / LEMON / GLASS RIMMED WITH SALT	

AUTHOR 300 ML.

ELLA FITZGERALD	\$244
LONDON NO. 1 / SOURSOP / LAVENDER / CARDAMOM	
DON CHERRY	\$244
TANQUERAY GIN / RASPBERRY / BLACKBERRY AND BLUEBERRY	

250 ml \$246

MEZCAL & SOTOL

MEXICAN DISTILLATES

DE LA CASA	45 ml.	90 ml.
Espadilla	\$146	\$252
Papalometl	\$156	\$262
Cupreata de Guerrero	\$166	\$271
Pechuga con mole	\$155	\$257
Arroqueño	\$155	\$257
Tobala	\$155	\$257

CREYENTE	45 ml.	90 ml.	Botella.
Espadín joven	\$180	\$290	\$1854
Espadín reposado	\$222	\$295	\$2163

LULÁ	45 ml.	90 ml.
Jabalí	\$233	\$443
Sativa	\$264	\$485
Tobasiche	\$247	\$447

MONTELOBOS	45 ml.	90 ml.
Espadín	\$147	\$261
Assembly	\$168	\$323

PAPALOTE, ESPADÍN Y TOBALÁ

SOTOL DE LA CASA	45 ml.	90 ml.
Puebla	\$148	\$261

MEZCAL 7 ALMAS DE OAXACA	45 ml.	90 ml.
• Maserado gusano	\$236	\$395
• Espadin Minero	\$189	\$336
• Espadin reposado	\$189	\$336
• Tepextate	\$189	\$336



LICORES Y DESTILADOS 45 ML.

WHISKY

**Acompañado de 1 a 2 mezcladores de 235 ml.*

BUSHMILLS BLACK.....	\$215	\$2,403
JACK DANIELS	\$215		
ETIQUETA ROJA	\$215		
ETIQUETA NEGRA	\$246	...	\$3,114
ETIQUETA VERDE	\$333		
BUCHANAN'S DELUXE.....	\$260		
MACALLAN 12 AÑOS	\$385		
JAMESON	\$205		
MONKEY SHOULDER.....	\$311		
JURA	\$269		

BRANDY

**Acompañado de 1 a 2 mezcladores de 235 ml.*

TORRES 10.....	\$215		
TORRES 5	\$188		

RON

**Acompañado de 1 a 2 mezcladores de 235 ml.*

HAVANA 3 AÑOS.....	\$194		
HAVANA AÑEJO	\$194		
HAVANA 7 AÑOS.....	\$215		
MATUSALEM PLATINO.....	\$188		
MATUSALEM CLÁSICO.....	\$216	...	\$2,403
ZACAPA ÁMBAR	\$205		
ZACAPA 23 AÑOS.....	\$385		
BACARDI CLÁSICO	\$194		
BACARDI OAKHEART	\$205		

COGNAC

**Acompañado de 1 a 2 mezcladores de 235 ml.*

HENNESSY.....	\$333		
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VODKA

**Acompañado de 1 a 2 mezcladores de 235 ml.*

TITO'S	\$ 247	...\$3,114
SMIRNOFF.....	\$178	
ABSOLUT AZUL	\$205	
STOLICHNAYA.....	\$215	
GREY GOOSE.....	\$239	

GINEBRA

400 ml. ya preparada con agua quina y/o mineral

BEEFEATER.....	\$225\$2288
TANQUERAY.....	\$245	
BOMBAY.....	\$247	
LONDON NO.1.....	\$247	
HENDRICK'S	\$281	
MOM	\$281	

TEQUILA

**Acompañado de 1 a 2 mezcladores de 235 ml.*

1800 CRISTALINO.....	\$249	...\$2,884
JOSE CUERVO TRADICIONAL	\$187	... \$2,163
HERRADURA REPOSADO.....	\$205	
HERRADURA BLANCO.....	\$205	
HERRADURA PLATA.....	\$194	
DON JULIO REPOSADO.....	\$217	
DON JULIO 70	\$269	
MAESTRO DOBEL DIAMANTE	\$274	



SNACKS & DIGESTIVES

45 ML.

LICOR 43	\$226
BAILEYS.....	\$226
SAMBUCA NEGRO	\$205
ANÍS CHINCHÓN DULCE.....	\$226
ANÍS CHINCHÓN SECO	\$226
ANCHO REYES CHILE ANCHO.....	\$205
ANCHO REYES CHILE POBLANO.....	\$205
JÄGGERMEISTER.....	\$205
AMARETTO DISARONO.....	\$205
KAHLUA	\$205

APEROL.....	\$246
FERNET BRANCA	\$205
FERNET BRANCA MENTA	\$205
ABSENTA ÍCARO.....	\$226
ST. GERMAIN	\$249
VERMOUTH EXTRA DRY.....	\$205
VERMOUTH BIANCO.....	\$205
VERMOUTH ROSSO.....	\$205
CAMPARI.....	\$194
LICOR DE PASITA	\$194

SOFT DRINKS

MOCKTAILS (NON-ALCOHOLIC)

Any mezcailina cocktail non-alcoholic 300 ml. ...\$125

SODAS

Coca - Cola 355 ml. \$72
Clásica, Light o Zero

Sabor 355 ml \$72
Sprite, Fanta, Fresca, Sidral

Plain water Ciel 600 ml \$72

Sparkling water Peñafiel 355 ml..... \$72

Sparkling water Topochico 355 ml..... \$72

ARTISAN TONICS

Choose your flavor

sacred tonic | Water syrup, artisanal quina 300 ml.. \$72

1. Classic
2. Zacate Lemon
3. Sage, Lemongrass
4. Lemon balm
5. Thyme

SPECIALS

Ginger Beer 355 ml 0.05% \$124

Lemonade 300 ml \$79

Orange 300 ml \$79

COFFEE

Pluma de Hidalgo Region, Oaxaca

Espresso single 20 ml \$58

Espresso Double 40 ml \$65

black coffee 125 ml..... \$65

Capuccino 125 ml..... \$82

Jacky - Tonic 125 ml..... \$102

HERBAL TEA

Kiwi & strawberry..... \$81

Gauva \$81

Berries \$81

Passion fruit..... \$81



BEER

COMERCIALES Pregunta por las existencias.

Corona 355 ml	\$76
Corona cero 355 ml	\$76
Victoria 355 ml	\$76
Negra Modelo 355 ml	\$86
Modelo Especial 355 ml	\$86
Modelo Malta 355 ml	\$86
Stella Artois 330 ml	\$89

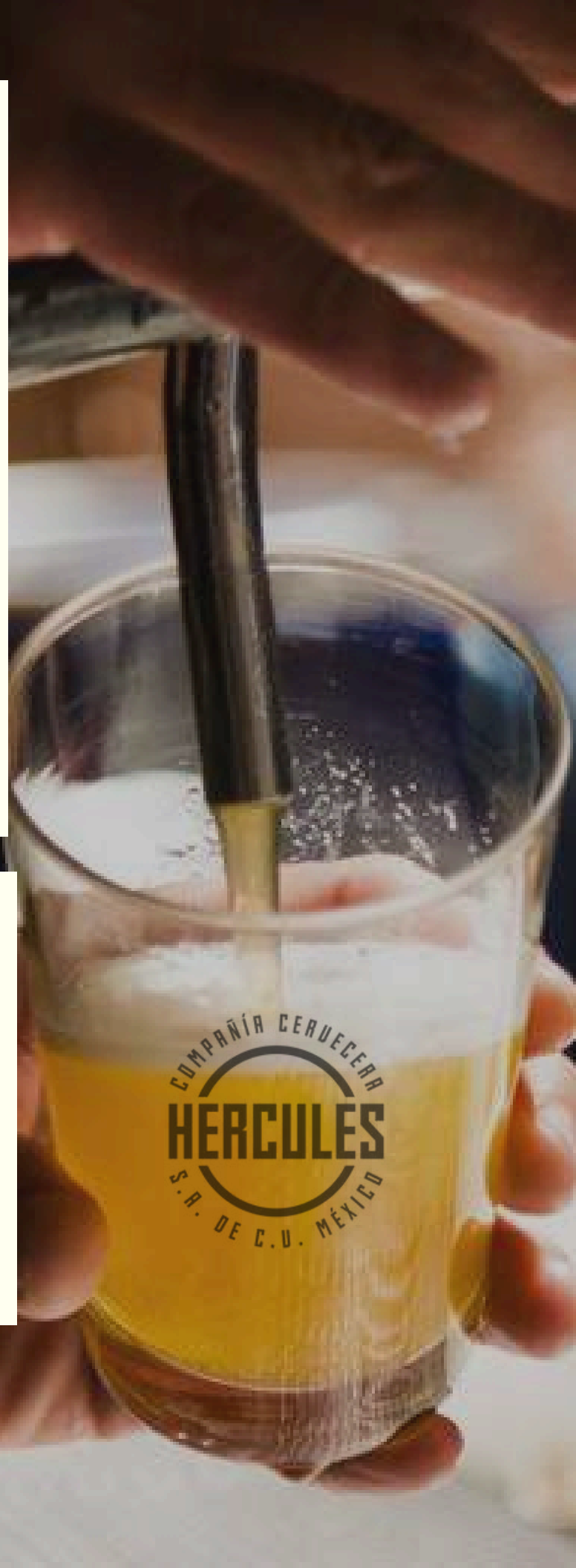
Glass with lemon juice and salt	\$34
Glass with hot souces	\$34
Glass with Clamato	\$45
Clamato special 330 ml.....	\$96

CRAFT BEERS BY HÉRCULES 300 ml.

Ask about their availability (they are seasonal)

HÉRCULES (can) \$134.00

Hombre Pájaro (Rye Lager)
Ráfaga (Pale Ale)
Macanuda (Brwon Ale)



PROMOTIONS

**2 TUNA TOASTS
+ A BEER**

\$343

**PIZZA+ SALAD
+ JAR OF CLERICOT:**

\$910

**** FOR \$ 20 MORE CHANGE YOUR
COMMERCIAL BEER TO
ARTISANAL. 300 ML.**





**HIRE THE BEST MUSICIANS IN
MEXICO FOR YOUR PRIVATE
EVENTS**

**JAZZ / BLUES / FUNK / SALSA / SWING /
MANOUCHE / BIG BAND Y MÁS.**

jazzatlanbooking@gmail.com