

# JAZZATLÁN

★ CAPITAL ★

## THE BEST PAIRING

JAZZ, CHEESE & WINE



## GOURMET TABLES

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**

Sweet potato in julienne style with alioli dip

**FETA SOTT'OLIO | \$140**

Feta cheese cubes aux fine herbs

**POTATOES | \$139**

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

**MEDITERRANEAN DELIGHTS | \$155**

Feta cheese and marinated olives

**MARINATED OLIVES | \$155**

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

**CHICKPEA HUMMUS | \$172**

With baked pita bread

 Vegetarian option

  Vegan option



## SALADS



### CITARA | \$165

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



### GREEK \$165

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

### CESAR | \$165

Chicken cooked, croutons, parmesan cheese.

### FIGARO | \$170

#### +10 WITH SERRANO HAM

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



## THE BEST *Toast in the neighborhood*



### TUNA TOAST | \$163

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

 Opción vegetariana

  Opción vegana

## BOCATAS

### **PORCHETTA | \$233**

100 grams of pork loin baked with white wine, rosemary and garlic, au gratin in loaf bread with aioli. Fried potatoes side



### **PORTOBELLO | \$223**

Baked portobello with Provencal spices, au gratin on loaf bread. Fried potatoes side

### **IBERIAN SERRANO HAM \$ 233**

80 grams of serrano ham, tumaca, olive oil and aioli. Fried potatoes side

### **ROAST BEEF | \$246**

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

### **CHICKEN | \$215**

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



Vegetarian option



Vegan option





**NEW**

## **CHICKEN SOUVLAKI | \$235**

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



## PIZZAS

### **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 ash 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.





# JAZZATLÁN

★ CAPITAL ★

DRINKS

# WINE

**RED\*\***

CUP\*  
(150 ML)

BOTTLE  
(750 ML)

## MEXICAN

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

## INTERNACIONAL

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





# WINE

## WHITE AND PINK

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

## SPAECKLING WINES

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

## CLERICOT

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

## HOT WINE

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

## SUMMER RED

	bottle (750 ML)
House wine with lemon soda.....	<b>\$154</b>



# COCKTAILS

## MEZCAL COCKTAILS 300 ML.

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

## ESTÁNDARES

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

## AUTHOR 300 ML.

<b>ELLA FITZGERALD</b> .....	<b>\$244</b>
LONDON NO. 1 / SOURSOP / LAVENDER / CARDAMOM	
<b>DON CHERRY</b> .....	<b>\$244</b>
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.
Coahuila	\$148	\$261

MEZCAL 7 ALMAS DE OAXACA	45 ml.	90 ml.
Séptimo rango (assembly)	\$271	\$495
With Macerated worm	\$236	\$395
Pal viaje (cannabis macerated)	\$189	\$336
Espadín Minero	\$236	\$479



# 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)

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

## SODAS

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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

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sacred tonic | Water syrup, artisanal quina 300 ml.. \$72  
Classic - Zacate Lemon, Sage, Lemongrass, Lemon balm and Thyme

## SPECIALS

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Ginger Beer 355 ml 0.05% ..... \$124

Lemonade 300 ml ..... \$79

Orange 300 ml ..... \$79

## COFFEE

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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

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Kiwi & strawberry..... \$81

Gauva ..... \$81

Berries ..... \$81

Passion fruit..... \$81





# BEER

## COMERCIALES Pregunta por las existencias.

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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

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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](mailto:jazzatlanbooking@gmail.com)**