



Tavola

TRATTORIA

ANTIPASTO / APPETIZER

BURRATA

Queso Mozzarella cremoso (140 grs) servido con arúgula y rebanadas de tomate bola.

Creamy Mozzarella cheese (140 grs) served with arugula and tomatoes slices.

\$315.00

INSALATA CAPRESE / CAPRESE SALAD

Queso Mozzarella fresco (90 grs) servido con ensalada mixta y rebanada de tomate bola.

Fresh Mozzarella cheese (90 grs) served with mixed salad and tomatoes slides.

\$280.00

INSALATA TAVOLA / TAVOLA SALAD

Mixto de lechugas orgánicas, zanahoria, aceituna y tomates cherry.

Mixed organic lettuce, carrot, olives and cherry tomatoes.

\$220.00

INSALATA CESAR / CAESAR SALAD

Lechuga larga condimentada con aderezo César.

Romaine lettuce seasoned with Caesar dressing.

\$245.00

PROSCIUTTO, MELÓN Y MOZARELLA

Prosciutto San Daniele (80 grs), melón y queso Mozzarella fresco (60 grs).

Prosciutto San Daniele (80 grs), melon and fresh Mozzarella cheese (60 grs).

\$340.00

CARPACCIO DI MANZO / BEEF CARPACCIO

Finas rebanadas de filete de res importado (110 grs) con arúgula, láminas de queso Parmesano y alcaparra.

Thin slices of Imported Beef fillet (110 grs) served with arugula, shaved Parmesan cheese and capers.

\$310.00

SOPAS / SOUPS

MINISTRONE DI VERDURA / MINISTRONE SOUP

Sopa de vegetales frescos de la estación.

Fresh vegetables soup.

\$190.00

CREMA DEL GIORNO / CREAM OF THE DAY

Sopa del día.

Special cream of the day.

\$190.00



PRIMI PIATTI / PASTAS

RAVIOLI IN SALSA AURORA (4 pzas)

\$280.00

/ RAVIOLI WITH AURORA SAUCE (4 pcs)

Pasta fresca hecha en casa, rellena de queso Ricotta, queso Parmesano y jamón de pavo, bañada con salsa Aurora.

Fresh homemade pasta, filled with ricotta cheese, parmesano cheese and turkey ham, served with Aurora sauce.

SPAGHETTI CARBONARA

\$295.00

/ SPAGHETTI CARBONARA

La clásica pasta como en Roma (40 grs de pancetta).

A classical pasta as in Rome (40 grs. pancetta).

CAPELLINI CAPRESE

\$295.00

Pasta capellini, tomates cherry, queso Mozzarella fresco y albahaca italiana.

Capellini pasta, cherry tomatoes, fresh Mozzarella cheese and italian basil.

LINGUINI FRUTTI DI MARE

\$430.00

/ SEAFOOD LINGUINI

Pasta linguini con camarones 21/25 (5 pzas), pulpo, calamar y mejillones con salsa Pomodoro o al vino blanco (140 grs. de mariscos).

Linguine pasta with shrimps 21/25 (5 pcs), octopus, calamari and black mussels with tomato sauce or white wine (140 grs. sea food).

PENNE AL SALMONE E VODKA

\$355.00

/ PENNE SALMON VODK

Pasta penne cremosa con salmón fresco (70 grs) y vodka.

Penne pasta with fresh salmon (70 grs), vodka and cream.

LASAÑA DI CARNE

\$355.00

/ MEAT LASAGNA

Lasaña con salsa Boloñesa, queso Mozzarella, queso Parmesano y salsa de tomate (110 grs. Boloñesa).

Lasagna made with Bolognese sauce, Mozzarella cheese, Parmesano cheese and tomato sauce (110 grs Bolognese).

FETTUCCINE VEGANO

\$260.00

/ VEGETARIAN FETTUCCINE

Pasta fettuccine, calabacitas, zanahoria, hongos, espárragos, tomate cherry y aceite de oliva extra virgen.

Fettuccine pasta, with Italian zucchini, carrot, mushrooms, asparagus, cherry tomato and extra virgin olive oil.

*Precios expresados en pesos mexicanos. Incluyen IVA (16%). Los gramajes en todos nuestros alimentos son aproximados antes de su cocción. Comer alimentos crudos o poco cocidos, es responsabilidad de quien los consume, ya que obedece a hábitos alimenticios, alergias y predisposiciones

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SECONDI PIATTI / MAIN COURSES

FILETTO DI MANZO ALL'OPORTO

BEEF FILET WITH OPORTO WINE SAUCE

Filete de res (200 grs) bañado en salsa de Oporto, papa rostizada y vegetales a la parrilla.

Imported Beef Filet (200 grs) served with Oporto wine sauce, roasted potatoes and grilled vegetables.

\$670.00

COSTOLETTE DI AGNELLO / LAMB CHOPS

Chuleta de cordero importada (240 grs) a la parrilla, papa rústica y verduras parrilladas.

Grilled New Zealand lamb chops (240 grs) served with roasted potatoes and grilled vegetables.

\$850.00

RIB EYE AI FERRI / GRILLED RIBEYE

Rib Eye importado a la parrilla (300 grs) marinado con hierbas aromáticas y servido con papas a la francesa rústica.

Imported grilled Rib Eye (300 grs) marinated with aromatic herbs and served with rustic french fries.

\$790.00

POLLO AL MARSALA / CHICKEN MARSALA

Suprema de pollo (200 grs), vino Marsala, hongos Porcini y champiñones.

Chicken breast (200 grs) Marsala wine, Porcini mushrooms and champignons.

\$390.00

SALMONE AL DRAGONCELLO

SALMON IN TARRAGON SAUCE

Filete de Salmón Chileno (220 grs) bañado en salsa de estragón, hongos champiñones y servido con espárragos.

Chilean salmon fillet (220 grs) served with a tarragon sauce, mushrooms and asparagus.

\$510.00

FILETTO DI BRANZINO AL GUAZZETTO

SEA BASS FILLET IN STEW

Filete de Robalo (220 grs) cocido en fumét, aceitunas, tomate cherry, vino blanco y albahaca italiana.

Seabass fillet (220 grs) cooked in fumet, olives, cherry tomatoes, white wine and italian basil.

\$570.00



RISOTTO PORCINI

Risotto con hongos porcini y queso parmesano.

Italian rice arborio with porcini mushrooms and parmesan cheese.

\$295.00

DOLCE / SWEET

TIRAMISU

Receta especial del Chef.

Special chef's recipe.

\$190.00

TORTINO AL CIOCCOLATO

Volcán de chocolate y helado de avellana.

Chocolate souffle and hazelnut ice cream.

\$155.00

PANNA COTTA DI FRUTA

PANNA COTTA WITH FRUIT

Panacotta hecha en casa con mermelada de frutos rojos.

Homemade Pannacotta with red fruits mermelade.

\$155.00

AFFOCATO AL CAFÉ

Helado de coco bañado en café expreso, nuez y crema batida.

Coconut ice cream, espresso coffee, walnuts and whipped cream

\$155.00



PRINCESS
MUNDO IMPERIAL



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