

Pal'(Des)Ahogo dePENAS

CHAMPAGNE

Dom Pérignon | 600 usd
Veuve Clicquot Yellow Label | 250 usd
Veuve Clicquot Rosé | 350 usd
Moët & Chandon Imperial | 250 usd
Moët & Chandon Imperial Rosé | 270 usd
Moët Ice | 280 usd
Moët Ice Rosé | 350 usd
Moët & Chandon Nectar Rosé | 485 usd

CHAMPAGNE MAGNUM

Veuve Clicquot Yellow Label Magnum 1.5L | 485 usd

VODKA

Absolut | 300 usd
Ketel One | 340 usd
Belvedere | 340 usd
Belvedere Magnum | 600 usd
Grey Goose | 380 usd
Grey Goose Magnum | 550 usd
Tito's | 300 usd

COGNAC

Hennessy VS | 380 usd

GINEBRA

Tanqueray | 300 usd
Bombay Sapphire | 300 usd
Hendrick's | 380 usd

TEQUILA

Casamigos Blanco | 400 usd
Don Julio Blanco | 350 usd
Don Julio Reposado | 375 usd
Don Julio Añejo | 400 usd
Don Julio 70 | 400 usd
Don Julio 1942 | 600 usd
Maestro Dobel Cristalino | 370 usd
Clase Azul Reposado | 600 usd
Casamigos Reposado | 450 usd
Casamigos Añejo | 480 usd

RON

Bacardi Superior | 300 usd
Bacardi 8 | 350 usd
Zacapa 23 | 350 usd
Santa Teresa | 350 usd
Aguardiente | 280 usd

SCOTCH

Johnnie Walker Black | 350 usd
Johnnie Walker Blue | 650 usd
Macallan | 430 usd
Glenlivet | 470 usd
Chiva's 12 | 320 usd
Chiva's 18 | 420 usd
Buchanan's 12 | 420 usd
Buchanan's 18 | 450 usd
Old Parr | 380 usd

Signature Cocktails

PAQUITA 20 usd
Jose Cuervo Cristalino, raspberry / lychee syrup / cranberry + lemon juice / natural cocktail syrup (12 oz).

DR. SIMI 20 usd
Smoke Lab / red wine / lemon-lime soda (12 Oz).

VAMPIRITO 20 usd
Jose Cuervo Cristalino / orange + lemon juice / sangrita / grapefruit soda (12 Oz).

NALGAS ALEGRES 20 usd
Bacardi Blanco / Cantera Verde / red wine / lemon juice / Orange Crush soda (12 Oz).

SANGRIA ROSA 18 usd
St Germain / topped with Rosé Prosecco / Grapefruit / Raspberry Vanilla Reduction + Lemon Juice.

LUISMI 20 usd
Jose Cuervo Cristalino / citrics / grilled pineapple/ pulpa de tamarind + sal de gusano (20 Oz)

BOTIQUIN RIOPAN
of Baileys/ cacao Blanca / Jäger.

Medicine cabinet fillet with 6 Shots. 110 usd
Medicine cabinet fillet with 8 Shots. 150 usd.

PARADISE KISS 18 usd
Puerto de Indias / St. Germain / Lime Juice / Raspberry VanillaSyrup + Fee Foam.

SPICY CUCUMBER MARGARITA 18 usd
Jose Cuervo Cristalino / Orange Liqueur / Fresh Lime Juice / Agave Nectar / Fresh Cucumber / Jalapeno + Cilantro Microgreens.

ROSEMARY G&T 18 usd
Harry Blu’s Gin / Fresh Cucumber / Rosemary / + Tonic Water.

Tropical Cocktails

MOJITO 19 usd
Bacardi Light / Fresh Lime Juice / Mint / Simple Syrup + Sparkling Water.

CAIPIRINHA 19 usd
Leblon / Fresh Lime Slices + Simple Syrup.

MARGARITA 19 usd
Jose Cuervo / Orange Liqueur / Fresh Lime Juice / Splash Orange Juice + Agave Nectar.

SPARKLING PASSION SENSATION 19 usd
Passion Fruit / Mint / Sugar + Topped with Prosecco.

Classic Cocktails

NEGRONI 18 usd
Campari / Puerto de Indias + Sweet Vermouth.

BARSECCO OLD FASHIONED 18 usd
Bourbon / Sugar / Angostura Bitters + Cardamomon.

APEROL SPRITZ 18 usd
Aperol / Prosecco + Topped with Sparkling Water.

MOSCOW MULE 18 usd
Tito’s Vodka / Simple Syrup / Lime Juice + Ginger Beer.

Martinis

LYCHEE 19 usd
Smoke Lab & Orange Blossom / Kai Lychee / Lime / Homemade Lychee pure.

MOCCA TINI 19 usd
Titos Vodka / Espresso + JF Colada Coffee Liquor / Cream Cacao.

PASSION & LOVE 19 usd
Chinola Passion Fruit Liqueur / Lime / Vanilla / Topped with Prosecco + Rosewater Mist.

BLUEBERRY MARTINI 19 usd
Stoli Blueberry Vodka / Orange liqueur / Lemon Juice / Syrup + Berries.

Beers

PERONI 10 usd
STELLA ARTOIS 10 usd

HEINEKEN 10 usd
CORONA 10 usd

LAGUNITAS IPA 10 usd
BUD LIGHT 10 usd

**SALA DE
DESPECHO**
MIAMI

Las PEDAS con Pan son MENOS

STARTERS

- GRANA PADANO TRUFFLE FRIES \$17**
Thick cut steak fries, grana padano cheese, truffle oil and chives.
- GUACAMOLE \$18**
Fresh hass avocados, tomato, onion, cilantro, lime.
Add: Chicken 8 | Steak 10.
- SICILIAN ARANCINI \$21**
Golden crispy creamy parmesan risotto balls, stuffed with nduja and stretchy mozzarella cheese served with a chunky tomato truffle pink sauce.
- SERRANO HAM CROQUETTES \$19**
Sriracha aioli, house-made mixed berry preserves.
- CHARCUTERIE BOARD \$49**
Coppa, prosciutto di parma, salami felino, pistachio crusted goat cheese, grana padano, fresh mozzarella, focaccia bread, mixed olives, red onion jam, berry preserves.
- GOLDEN FRIED CALAMARI \$23**
Crispy calamari, san marzano tomatoes & basil, aji amarillo aioli.

MAIN COURSES

- SECRETO IBERICO PORK STEAK \$42**
A tender, beautifully marbled cut of the Iberico acorn fed pig, panseared and served wit, crispy rosemary potatoes, roasted green apples, romesco sauce and apple cider gastrique.
- CARBONARA FRIED RICE \$24**
Crispy fried rice, guanciale, egg yolk, grada padano cheese, sunny side up egg.
- PAN SEARED NORWEGIAN SALMON \$38**
Perfectly seared salmon, asparagus cream, quick pickled cherry tomato asparagus salad.
- CREAMY PASTO CAVATELLI \$26**
Creamy pesto sauce, semi dried tomatoes, ricotta salata cheese, toasted pine nuts.
- GNOCCHI ALLA VODKA \$26**
Fresh homemade pillowy potato gnocchi, rich and creamy vodka pink sauce with stretchy mozzarella, topped with fresh mozzarella chunks, red onions & grape tomato.
- BLACK TRUFFLE RIGATONI ALLA VODKA \$29**
Creamy black truffi e vodka pink sauce, fresh mozzarella, black truffi e slices, basil.
- WAGYU NEW YORK STRIP \$54**
- MISO SEABAS \$46**
- HONEY GLASED SALMON BOWL \$29**

GREENS

- BURRATA & BERRIES \$23**
Golden beets, strawberries, blueberries, baby heirloom tomatoes, balsamic, basil.
- PISTACHIO BEET SALAD \$21**
House blend mixed greens, candied pistachio, red beets, golden beets, goat cheese, orange segments and balsamic sesame vinaigrette.

ROLLS & RAW

- TUNA TARTARE \$26**
Fresh yellowfin tuna served with diced mango and sliced avocado, asian dressing, sun-dried tomatoes, topped with sesame rice paper.
- DRAGON SUSHI ROLL \$25**
Nori, sushi rice seasoning, crispy shrimp, unagi sauce, avocado, cream cheese, topped with homemade caramelized spicy mayo.
- SALMON TEMPURA ROLL \$23**
Truffled norwegian salmon, nori, sushi rice seasoning, avocado, cream cheese, homemade spicy mayo, unagi sauce, daikon radish.
- TUNA POPPY TATAKY \$21**
Poppy crusted tuna, red onion jam, ponzu, aji amarillo mayo.
- CEVICHE CARRETILLERO \$25**
Fresh cut corvina, leche de tigre rocoto pepper, crispy fried calamari, sweet potato, giant peruvian corn & crispy cancha corn.

TACOS

- WAGYU ASIAN STREET TACOS \$25**
Sweet glazed wagyu steak, creamy red cabbage kimchi, avocado yuzu, crispy gyoza shell.
- BIRRIA TAQUITOS \$23**
Crispy white corn tortillas filled with slow-braised birria brisket & mexican cheese, topped with lettuce, pico de gallo, crema & cotija cheese & served with birria dipping broth.
- BAJA CHICKEN TACOS \$24**
Grilled chicken breast, smoked bacon, black beans, melted cheese, spicy mayo, avocado, flour tortilla.

BURGERS & PIZZA

- WAGYU BURGER \$26**
Wagyu beef, brioche bun, swiss cheese, guanciale ham, caramelized mushrooms, monray sauce & black truffle aioli, served with french fries.
- BARSECCO BURGER \$23**
Two angus beef patties, american cheese, grilled onions, secret sauce, lettuce, tomato, brioche bun, french fries.
- MARGUERITA \$21**
San marzano pomodoro, mozzarella, fresh basil.
- PROSCIUTTO DI PARMA \$24**
San marzano pomodoro, mozzarella, prosciutto di parma, baby arugula.

DESSERTS

- PINA COLADA TRES LECHES \$18**
Golden yellow sponge cake, coconut milk tres leches, grilled pineapple marmalade, vanilla bean whipped cream, toasted coconut.
- CHOCOLATE GANACHE LAYER CAKE \$18**
Semi-sweet chocolate cake, milk chocolate mousse, dar chocolate glaze, vanilla bean whipped cream, strawberries.