

ANTIPASTI

OLIVE Mix of Marinated Olives, Olive Oil, Rosemary, Crushed Red Pepper \$95

BRUSCHETTA Cherry Tomatoes & Basil + Mixed Mushrooms with Thyme & Goat Cheese \$140

MELANZANA Roasted Eggplant Dip Served with Carta Musica \$110

PROVOLA Seared Smoked Provolone, Homemade Tomato Sauce, Parmesan \$130

LASAGNA FRITTA Lasagna Oliva Style, Tempura Batter, Fontina Cheese Cream \$140

TARTAR Beef Tartar, Egg Confit, Mustard, Caviar, Chives, Sea Salt, Served with Carta Musica \$320

POLPETTE Beef & Pork Meatballs, Homemade Tomato Sauce, Fried Brussel Sprouts, Parmesan \$170

CARPACCIO DI MANZO Beef Filet, Roasted Garlic, Arugula, Balsamic Reduction, White Truffle Oil \$190

CARPACCIO DI PESCE Fish Carpaccio, Lemon, Cilantro, Bell Pepper, Olives, Pink Pepper, Lemon Ving. \$190

POLPO Grilled Octopus, Gremolata, Romesco Sauce, Cambray Potatoes, Roasted Chaya \$210

FRITTO MISTO Fried Calamari & Shrimp, Green Beans, Pecorino, Arugula, Lemon & Garlic Aioli \$230

PROSCIUTTO Prosciutto San Daniele, Thinly Sliced, Olives, Parmesan, served with Bruschetta \$290

INSALATE & MOZZARELLE

CAMPAGNOLA Mixed Lettuce, Pear, Caramelized Nuts, Gorgonzola, White Wine Vinaigrette \$140

VERDE Spinach, Roasted Beets, Avocado, Goat Cheese, Crispy Bacon, Balsamic Vinaigrette \$150

CESAR Baby Romaine Lettuce, House Caesar Dressing, Parmesan, Cured Egg Yolk, Sourdough Croutons \$160

BURRATA POMODORI Burrata, Roasted Tomatoes, Pesto Genovese, Balsamic Reduction, Sea Salt \$150

BUFALA CAPRESE Mozzarella di Bufala, Heirloom Tomatoes, Roasted Beets, Parsly Pesto \$260

PASTA

SORRENTINA Homemade Gnocchi, Fresh Tomato Sauce, Cherry Tomato, Mozzarella, Basil \$190

AGNELLO Homemade Rigatoni, Local Lamb Ragù in Red Wine and Tomato Sauce, Grana Padano \$290

CARBONARA Spaghetti, Egg, Homemade Pancetta, Black Pepper, Pecorino Romano \$190

DIAVOLA Homemade Linguini, Garlic, Tomatoes, Crushed Red Pepper, Sun-dried Tomatoes, Grilled Shrimp \$260

RISOTTO White Risotto, with Grilled Octopus & Shrimp, Mascarpone, Lemon, Parmesan \$280

TORTELLINI Homemade Tortellini, Lechón Filling, In Butter Sage Sauce, Almonds, Parmesan \$280

DELLA NONNA Homemade Fettuccine, Beef & Pork Ragù, Tomato, Parmigiano Reggiano \$230

FUNGHI Homemade Linuini, Pan Roasted Mushrooms, Mascarpone, Tahini, Parmesan \$220

MORA AL MARE Pasta Mafaldine, Shrimp, Scallop, Octopus, Cherry Tomato, Asparagus, Saffron \$290

SECONDI

PESCA DEL GIORNO Fish of the Day, Roasted Potatoes, Spinach, Picatta Sauce \$320

SCOTTADITO Local Lamb Chops 350 Gr., Rosemary & Garlic, Cucumber & Yogurt Salad \$490

FILETTO DI MANZO Beef Filet 220 gr. USDA, Idaho Potato Puree, Roasted Asparagus, Glace Sauce \$640

FIorentina T-Bone Steak 1.2kg, Potatoes, Arugula (We Recommend Medium) \$1,200

PORCHETTA Confit Local Suckling Pig "Lechón" 150 Gr, Lentils, Sweet Potato, Pickled Vegetables \$360

OSSOBUCCO Pork Shank Served Boneless, 350 Gr, Braised in Onion Dashi, Served with Risotto alla Milanese \$420

WINE BY THE GLASS

PROSECCO Il Follo "Brut" | Valdobiandine, Italia NV \$190 | \$900
PINOT GRIGIO Castello di Roncade | Veneto, Italia 2017 \$150 | \$700
SOAVE "Gregoris" Cantine Fattori | Veneto, Italia 2018 \$150 | \$700
MERLOT La Cappuccina. Biodinamico | Veneto, Italia 2017 \$150 | \$650
NERO D'AVOLA Miral. Cantine Fina | Sicilia, Italia 2017 \$160 | \$700
MALBEC Viento Sur | Mendoza, Argentina 2017 \$170 | \$700

PREMIUM WINES BY THE GLASS - CORAVIN

Coravin is a high tech system which allows us to sever premium wines normally not offered by the glass. It protects the wine from oxidations and maintains its freshness without opening the bottle.

SUPER TOSCANO Crognolo. Tenuta Sette Ponti - Toscana, Italia 2015 \$420 | \$1,900
BAROLO D.O.C.G. La Tartufaia - Piemonte, Italia 2013 \$490 | \$2,350
BORDEAUX Château de Valois - Pomerol, Francia 2015 \$590 | \$2,650
SELECCIÓN DEL SOMMELIER Vino seleccionado por nuestro Sommelier \$ Precio de Mercado

COCKTAILS

OLIVA MARTINI Grey Goose Vodka + White Vermouth Cinzano + Olives + Martini Glass \$150
MARGARITA Tradicional Reposado + Grand Marnier + Lemon + Agave Syrup + Sea Salt \$150
APEROL SPRITZ Aperol + Prosecco + Club Soda + Orange Slice \$150
NEGRONI Bulldog London Dry Gin + Campari + Martini Rosso Cinzano + Orange Slice \$130
CAMPARI MEZCAL House Mezcal + Lemon + Grapefruit + Campari + On the Rocks \$140
LIMA DE GIN Hendricks Gin + Pepper + Dehydrated Lima + Fever Tree Tonic Water \$170
LA CUBANA Havana 7 + Lemon + Mint + Prosecco + Agave Syrup \$140
PICANTE Mezcal Margarita + Chile Serrano + Limon + Cointreau + Sal de Limon Eureka \$160
ROSMARINO JACK Jack Daniels + Lemon + Rosemary + Soda \$140
LIMONATA FRESCA Stolichnaya Vodka + Lemon Syrup + Limoncello + Basil + Soda \$140

BEER

HEINEKEN / AMSTEL \$60	XX AMBAR/LAGER \$50
BOHEMIA CLARA/OBSCURA \$60	PATITO Local Micro Brew \$65
INDIO \$50	CEIBA Local Mirco Brew \$75
TECATE LIGHT \$50	

BEVARGAES

SODA Coca Cola/Light/Zero, Sprite, Sprite Zero, Fresca, Manzanita, Agua Mineral \$35	CRYSTAL 600 ML \$25
LISSA 750 ML Natural \$70 Sparkling \$80	PERRIER 330 ml \$60
BUI 946 ML Natural \$85 Mineral \$95	LIMONADA & NARANJADA Natural \$30 Mineral \$35
ETHE Natural \$70 Mineral \$80	



CARTA DE VINOS | WINE LIST



ESPUMOSO | SPARKLING

ESPUMOSO “SALA VIVE” BRUT. EZEQUIEL MONTES Queretaro, Mexico NV	\$ 850
PROSECCO IL FOLLO BRUT Veneto, Italia NV	\$ 900
PROSECCO “VILLA LUIGI” EXTRA DRY Piemonte, Italia NV	\$ 1,100
CHAMPAGNE HENRY ABELE BRUT ROSE Reims, Francia NV	\$ 1,450
FRANCIA CORTA RONCO CALINO “BRUT” Lombarida, Italia 2015	\$ 1,450
CREMANT BOTT-GEYL “PAUL EDOUARD ” EXTRA BRUT Alsace, Francia NV	\$ 1,550
CHAMPAGNE MOET CHANDON IMPERIAL Reims, Francia NV	\$ 1,850
CHAMPAGNE DE LOZEY TRADITIONAL BRUT Celler Sur Ource Francia NV	\$ 1,850
CHAMPAGNE VEUVE CLICQOUT BRUT Reims, Francia NV	\$ 2,100
FRANCIA CORTA CA’DEL BOSCO “CUVE PRESTIGE” Lombarida, Italia 2018	\$ 2,450
CHAMPAGNE DEUTZ BRUT CLASSIC Ay, Champagne Francia 2009	\$ 2,950
CHAMPAGNE LARMANDIER BERNIER LONGITUDE BRUT 1º CRU BLANC DE BLANCS Vertus, Francia NV	\$ 3,450
CHAMPAGNE DOM PERIGNON Reims, Francia 2009	\$ 5,950
CHAMPAGNE DEUTZ ETUL “AMOR DE DUTZ” Ay, Champagne Francia NV	\$ 8,750

BLANCOS | WHITES

SOAVE AZIENDA AGRICOLA FATTORI ”GREGORIS” Veneto, Italia, 2019	\$ 700
PINOT GRIGIO CASTELLO DI RONCADE Veneto, Italia 2018	\$ 700
CHARDONNAY & CHENIN BLANC 2V. CASA MADERO Valle de Parras. Mexico 2019	\$ 725
PINOT GRIGIO FATTORI GREGORIS Veneto, Italia 2018	\$ 750
FALANGHINA DEL SANNIO NIFO IGT Campania, Italia 2018	\$ 790
TREBBIANO D’ABRUZZO GIANNI MASCIARELLI Abruzzo, Italia 2017	\$ 825
CORTESE GAVI. BOSIO Piemonte, Italia 2018	\$ 850
PINOT GRIGIO PIERPAOLO PERCORARI Friuli Venezia Giulia, Italia 2018	\$ 900
MUSCADET DOMAINE DE LA CHAUVINIERE MUSCADET DE SERVER-MAINE SUR LIE Loire, Franci 2017	\$ 925
CHARDONNAY HESS SELECT Monterey Country, USA, 2017	\$ 950
ALBARIÑO BODEGAS VIONTA Reas Baixas, España 2018	\$ 950
PINOT BIANCO “CORÀ” SCHRECKBICHL COLTERENZIO Alto Adige, Italia 2018	\$ 950
CLAIRETTE & ROUSSANE CHATEAU D’AIGUEVILLE Côtes du Rhône, Francia 2019	\$ 975
VOIGNIER & ALBARIÑO BODEGAS DE COTE “INEDITO” Ezequiel Montes, Queretaro Mexico 2017	\$ 975
CHARDONNAY GRAN RESERVA. CASA MADERO Valle de Parras, Mexico 2018	\$ 1,000
VERMENTINO “SAMAS” AGRICOLA PUNICA Sardegna, Italia 2018	\$ 1,100
FALANGHINA DEL SANNIO FEUDI DI SAN GREGORIO Campania, Italia 2018	\$ 1,150
VOIGNIER “ATEMPO” BODEGAS DE COTE Queretaro Mexico 2018	\$ 1,150
CHARDONNAY EL CIELO. CAPRICORNIUS Valle de Guadalupe, Mexico 2017	\$ 1,200
SAUVIGNON BLANC EL CIELO. CASSIOPEA Valle de Guadalupe, Mexico 2018	\$ 1,200
GRECOCI TUFO PETILIA Campania, Italia 2018	\$ 1,250
GRECOCI TUFO FEUDI DI SAN GREGORIO Campania, Italia 2016	\$ 1,300
MARIANNE & ROUSSANE GUFFENS AU SUD CLASSIC BIODINAMICO Côtes du Rhône, Francia 2017	\$ 1,300
CHARDONNAY JUSTIN GIRARDIN Bourgogne, Francia 2016	\$ 1,350
CHARDONNAY “GRAN RESERVA” BODEGAS DE COTE Queretaro, Mexico 2017	\$ 1,400
CORTESE GAVI. PIO CESARE Piemonte, Italia 2018	\$ 1,450
RIESLING TROKEN WITTMAN BERG & TAL Rheinhessen, Alemania 2017	\$ 1,450
POUILLY FUMÉ MICHELLE REDDE LE PETITTE FUME Loire, Francia 2017	\$ 1,550
TORRONTES SUSANA BALBO “BARREL FERMENTED” Lujan de Cuyo, Argentina	\$ 1,550
BLEND SUSANA BALBO “BRIOS WHITE BLEND” Lujan de Cuyo, Argentina	\$ 1,600
PINOT BIANCO JERMMAN Friuli Venezia, Italia 2018	\$ 1,650
PINOT GRIGIO JERMANN Valdadige, Italia 2018	\$ 1,675
SANCERRE DOMAINE FOUASSIER LES GRANDS CHAMPS Loire, Francia 2016 Biodinamico	\$ 1,700
CHABLIS PATRICK PIUZE CHABLIS COTEAU DE FONTENAY Bourgogne, Francia 2017	\$ 1,900
MEURSAULT PIERRE ANDRE Bourgogne, Francia 2013	\$ 2,350
POUILLY-FUISSE CHATEAU CHATEAU DES QUARTS “CLOS DES QUARTS POUILLY-FUISSE BOURGOGNE, Francia 2016	\$ 2,890

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Copa 150 ml | Botella 750 ml | Todos nuestros precios son en moneda nacional y con I.V.A. incluido

RP-Robert Parker WS-Wine Spectator JS-James Suckling

ROSADO | ROSE

GRENACHE & CIANSALT		LE POUSIN ROSE		Hérault, France 2019	\$ 780
ROSÉ		ROS'ALBA. PIERPAOLO PECORARI		Venezia Giulia, Italia 2018	\$ 990
WHISPERING ANGEL		CHÂTEAU D'ESCLANS		Cotes de Provence, France 2019	\$ 1,240

TINTO | RED

ARGENTINA & CHILE

MERLOT		“ANTIGUAS RESERVAS” COUSIÑO MACUL		Valle de Casablanca, Chile 2018	\$ 600
MALBEC		ELSA BIANCHI		Mendoza, Argentina 2016	\$ 650
PINOT NOIR		TERRAPURA “RESERVA”		Valle de Casablanca, Chile 2018	\$ 675
CARMENERE & CABERNET SAUVIGNON		MONTES LIMITED		Chile 2017	\$ 750
MALBEC		DANTE ROBINO		Mendoza, Argentina 2016	\$ 790
CABERNET SAUVIGNON		BODEGAS HARAS DEL PIRQUE RESERVA DE LA PROPIEDAD		Valle del Maipo, Chile 2016	\$ 850
CARIGNAN		“MAUCHO” RESERVA CASAS PATRONALES		Valle del Maipo, Chile 2016	\$ 900
PINOT NOIR		“NIMBUS” SINGLE VINEYARD		Valle de Casablanca, Chile 2015	\$ 950
CARMENERE		QUEULAT GRAN RESERVA VIÑA VENTISQUERO		Valle de Maipo, Chile 2015	\$ 990
MALBEC		CRIS DE SUSANA BALBO		Mendoza, Argentina 2019	\$ 1,100
SYRAH		CASAS PATRONALES RESERVA PRIVADA		Valle del Maipo, Chile 2017	\$ 1,150
CARMENERE		BODEGAS TERRA NOBLE GRAN RESERVA		Valle de Colchagua, Chile 2016	\$ 1,200
BLEND		BODEGAS NORTON “PRIVADA”		Vale de Uco, Argentina 2015	\$ 1,400
CABERNET FRANC		BENMARCO. PARAJE ALTAMIRA		Valle de Uco, Argentina 2017	\$ 1,550
CORTE		VIÑA COBOS - COCODRILLO		Mendoza, Argentina 2014	\$ 1,600
BLEND		“FINIS TERRAE” COUSIÑO MACUL		Mendoza, Argentina 2013	\$ 1,650
MALBEC		“SIGNATURE” SUSANA BALBO		Mendoza, Argentina 2018	\$ 1,750
MALBEC		“EXPRESIVO” BENMARCO		Valle de Uco, Argentina 2018	\$ 2,450

FRANCIA

BORDEAUX		CHÂTEAU LES ACACIAS		Côtes de Bordeaux, Francia 2015	\$ 650
BORDEAUX		“CONVERSATION” CALVET		Côtes de Bordeaux, Francia 2018	\$ 700
CABERNET SAUVIGNON		HOB NOB		Languedoc Rousillon, Francia 2016	\$ 725
PINOT NOIR		HOB NOB		Languedoc Rousillon, Francia 2016	\$ 775
BORDEAUX		CHÂTEAU TERRASSON		Cotes de Bordeaux, Francia 2014	\$ 800
PINOT NOIR		MOULIN DE GASSAC		IGP Pays d'Oc, Francia 2018	\$ 800
SYRAH-GRENACHE		DOMAINE LA MONTAGNETTE		Côtes du Rhône, Francia 2018	\$ 850
BORDEAUX		CHÂTEAU D'ARCINS		Haut-Médoc. Francia, 2012	\$ 950
GAMAY		MES AMIS MES AMOURS DOMAYINE DU PERYRA ORGANICO		Beaujolais, Francia 2017	\$ 1,000
BORDEAUX		CHÂTEAU CLOS D'HORTENSE		St.Emilion Grand Cru, Francia 2016	\$ 1,100
PINOT NOIR		JUSTIN GIRARDIN BIODINAMICO		Bourgogne, Francia 2016	\$ 1,250
CHINON		DOMAINE DE LA NOBLAIDE “LES TEMPS DES CERISES		Loire, Francia 2016	\$ 1,300
GRAVES		NOTRE DAME DE LA SOLITUDE		Bordeaux, Francia 2015	\$ 1,400
PINOT NOIR		ARTUR BARULET & FILS		Bourgogne, Francia 2016	\$ 1,500
PINOT NOIR		MICHEL GAY. CHOREY-LES-BEAUNE		Bourgogne, Francia 2017	\$ 1,550
BROUILLY		JÉROME MATHON-GRANIT ROSE		Beaujolais, Francia 2016	\$ 1,600
MORGON		DOMAINE MARCEL LAPERRÉ		Beaujolais, Francia 2016	\$ 1,700
POMEROL		CHÂTEAU DU COUVET		Pomerol, Bordeaux Francia 2015	\$ 1,850
POMEROL		CHÂTEAU MONCETS		Lalande de Pomerol, Bordeaux Francia 2015	\$ 1,950
PINOT NOIR		SAINT ROMAIN ROUGE ALEX GAMBAL		Bourgogne, Francia 2014	\$ 2,350
POMEROL		CHÂTEAU DE VALOIS		Pomerol, Bordeaux Francia 2015	\$ 2,650
PINOT NOIR		BRUNO COLIN 1º CRU LA FUISERE MARANGESE		Bourgogne, Francia 2015	\$ 2,750
POMEROL		CHÂTEAU DE CHAMBURN		Lalande de Pomerol, Bordeaux Francia 2015	\$ 2,900
GEVREY-CHAMBERTIN		DOMAINE THIERY MORTET ORGANICO		Bourgogne, Francia 2016	\$ 3,150
HERMITAGE		DOMAINE BELLE		Hermitge Rhone, Francia 2012	\$ 3,450
COTEAUX DU LANGUEDOC		PEYRE ROSE MARLENE N.3 BIODINAMICO		Languedoc, Francia 2004	\$ 4,100
CÔTE ROTIE		DOMAINE GEORGES VERNAY “BLONDE SU SEIGNEUR” BIODINAMICO		Rhône, Francia 2015	\$ 4,300

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ITALIA

MONTEPULCIANO D'ABRUZZO GIANNI MASCIARELLI Abruzzo, Italia 2016	\$ 750
LAMBRUSCO "MONTELOCCO" VENTIRINI BALDI DEMI-SEC Emilia Romagna, Italia 2018	\$ 800
BARBERA D'ASTI L'AVVOCATA. CANTINE COPPO Piemonte, Italia 2018	\$ 800
CABERNET FRANC PIERPAOLO PECORARI. FRIULI VENEZIA Venezia Giulia, Italia 2017	\$ 825
BARBERA "150+1" CASALI DEL BARONE Piemonte, Italia 2014	\$ 850
VALPOLICELLA "COL DE LA BASTIA" FATTORI Veneto, Italia 2014	\$ 900
NERO D'AVOLA "MORGANTE" MORGANTE Sicilia, Italia 2015	\$ 900
VALPOLICELLA RIPASSO CANTINE DI ORAI Veneto, Italia 2014	\$ 1,000
PINOT NERO SCHRECKBICHL COLTERENZIO Alto Adige, Italia 2017	\$ 1,000
CHIANTI CLASSICO ROCCA DELLE MACIE Toscana, Italia 2016	\$ 1,100
VALPOLICELLA RIPASSO BERTANI Veneto, Italia 2015	\$ 1,150
CARIGNANO, SYRAH & CAB AGRICOLA PUNICA "MONTESSU" Sardegna, Italia 2015	\$ 1,150
CHIANTI CLASSICO CASTELLO DI QUERCETO Toscana, Italia 2015	\$ 1,200
CABERNET SAUVIGNON CAMPO DELLA COMETE Toscana, Italia 2015	\$ 1,250
VALPOLICELLA RIPASSO SUPERIORE CAPITALE SAN ROCCO. TEDESCHI Veneto, Italia 2016	\$ 1,250
BARBARESCO "BOSCHI DEI SIGNORI" BOSSIO Piemonte, Italia 2015	\$ 1,300
NEBBIOLO PIO CESARE Piemonte, Italia 2015	\$ 1,300
BARBERA D'ALBA PIO CESARE Piemonte, Italia 2016	\$ 1,400
BOLGHERI ROSSO MICHELE SATTA Toscana, Italia 2018	\$ 1,450
MONTEPULCIANO D'ABRUZZO CASTELLO DI SEMIVICOLI MASCIARELLI Abruzzo, Italia 2018	\$ 1,450
ROSSO TOSCANO TUA RITA PALAZZETO Toscana, Italia 2015	\$ 1,450
NEBBIOLO PELISSERO Piemonte, Italia 2016	\$ 1,500
CHIANTI CLASSICO RISERVA ROCCA DELLE MACIE Toscana, Italia 2015	\$ 1,550
SUPER TOSCANO LA MASSA. FATTORIA LA MASSA Toscana, Italia 2015 (RP 94)	\$ 1,550
TEROLDEGO "FORADORI" VIGNETTI Alto Adige, Italia 2016 <i>Biodinamico</i>	\$ 1,575
CHIANTI CLASSICO FELSINA. "BERARDENGA" Toscana, Italia 2016 (RP 92+, JS 93)	\$ 1,600
NEBBIOLO LANGHE ELVIO COGNO. MONTEGRILLI Piemonte, Italia 2017 (RP 90+)	\$ 1,650
NEBBIOLO LANGHE VIETTI. PERBACCO Piemonte, Italia 2016	\$ 1,700
NERO D'AVOLA "SAIA" FEUDO MACARI Toscana, Italia 2015 (JS 94, RP 90)	\$ 1,800
SUPER TOSCANO "CROGNOLO" TENUTA SETTE PONTI Toscana, Italia 2016	\$ 1,900
CARIGNANO, CABERNET & MERLOT AGRICOLA PUNICA "BARRUA" Sardegna, Italia 2012 (RP 91, JS 94)	\$ 2,100
SUPER TOSCANO GUIDALBERTO. TENUTA SAN GUIDO Toscana, Italia 2017 (RP 94, JS 95)	\$ 2,200
ROSSO DI MONTALCINO GODO DI CARLO FERRINI Toscana, Italia 2013	\$ 2,250
AMARONE "COL DELLA BASTIA" FATTORI Veneto, Italia 2013 (RP 92+)	\$ 2,300
BAROLO "LA TARTUFAIA" GIULIA NEGRI Piemonte, Italia 2013	\$ 2,350
BARBARESCO PELISSERO "NUBIOLA" Piemonte, Italia 2013 (JS 91)	\$ 2,400
SANGIOVESE "IL CAVALIERE" MICHELE SATTA Toscana, Italia 2009	\$ 2,450
BOLGHERI SUPERIORE "PIASTRAIA" MICHELE SATTA Toscana, Italia 2013 (RP 94, JS 92)	\$ 2,450
AMARONE DELLA VALPOLICELLA TEDESCHI Veneto, Italia 2015	\$ 2,500
CHIANTI CLASSICO RISERVA FELSINA. "RANCIA" Toscana, Italia 2011 (RP 94, WS 92)	\$ 2,750
BRUNELLO DI MONTALCINO TENUTE SILVIO NARDI Toscana, Italia 2013	\$ 2,850
BAROLO ARMANDO PARUSSO D.O.C.G. Piemonte, Italia 2013 (RP 92, JS 91)	\$ 2,950
BRUNELLO DI MONTALCINO "PIAN DELLE VIGNE" MARCHESI ANTINORI Toscana, Italia 2013	\$ 3,100
BARBARESCO PELISSERO "TULIN" CRU Piemonte, Italia 2011	\$ 3,300
BAROLO PARUSSO "MARIONDINO" CRU Piemonte, Italia 2011	\$ 3,500
BAROLO VIETTI. CASTIGLIONE Piemonte, Italia 2013 (RP 93, JS 93)	\$ 3,650
BARBARESCO PELISSERO "VANOTU" GRAN CRU Piemonte, Italia 2011	\$ 3,750
BOLGHERI SUPERIORE "ICASTAGNI" MICHELE SATTA Toscana, Italia 2009 (RP 94, JS 93)	\$ 3,800
SUPER TOSCANO "LE SERRE NUOVE" TENUTA DELL'ORNELLAIA Toscana, Italia 2015	\$ 3,900
SYRAH SUISSASSI. DUEMANI Toscana, Italia 2011 (RP 94, JS 95) <i>Biodinamico</i>	\$ 3,950
SUPER TOSCANO GIORGIO PRIMO. LA MASSA. Toscana, Italia 2013 (RP 97, JS 94)	\$ 4,500
CABERNET FRANC PALEO ROSSO. LE MACCHIOLE Toscana, Italia 2011 (RP 95)	\$ 4,700
BRUNELLO DI MONTALCINO TENUTA SILVIO NARDI "MANACHIARA" Toscana, Italia 2013	\$ 4,850
SUPER TOSCANO TIGNANELLO. MARCHESI ANTINORI Toscana, Italia 2015 (RP 96, JS 97)	\$ 4,950
BAROLO PARUSSO "BUSSIA" GRAN CRU Piemonte, Italia 2012 (RP 93, JS 93)	\$ 5,200
SUPER TOSCANO ORENO. TENUTA SETTE PONTI Toscana, Italia 2015 (RP 93, JS 98)	\$ 5,700
SUPER TOSCANO ORMA IGT. Toscana, Italia 2015 (RP 94, JS 97)	\$ 5,800
MERLOT GALATRONA. PETROLO CRU Toscana, Italia 2014 (JS 95)	\$ 6,900
SUPER TOSCANO SASSICAIA. TENUTA SAN GUIDO Toscana, Italia 2016 (RP 97, JS 98)	\$ 7,950
BOLGHERI SUPERIORE ORNELLAIA. TENUTA DELL'ORNELLAIA Toscana, Italia 2015 (WS 97, JS 98)	\$ 10,250
MERLOT AZIENDA AGRICOLA LE MACCHIOLE. MESSORIO Toscana, Italia 2012	\$ 10,500
SUPER TOSCANO TIGNANELLO. MARCHESI ANTINORI MAGNUM 1500ML Toscana, Italia 2015 (RP 96, JS 97)	\$ 11,500

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ESPAÑA

TEMPRANILLO		MONASTERIO DE YUSO “CRIANZA”		Rioja, España 2016	\$ 750
TEMPRANILLO		GRAN ASTRO”CRIANZA”		Rioja, España 2016	\$ 800
TEMPRANILLO		“ME & YOU” BODEGAS VALDUBÓN.		Ribera del Duero, España 2018	\$ 850
TEMPRANILLO		“FLOR DE VETUS” BODEGAS VETUS		Toro, España 2013	\$ 875
TEMPRANILLO		BODEGAS VALDUBÓN “CRIANZA”		Rioja, España 2016	\$ 925
TEMPRANILLO		BODEGAS RODERO “ROBLE 9 MESES”		Ribera del Duero, España 2018	\$ 1,000
TEMPRANILLO		“PRIMA” BODEGAS MAUROS		Toro, España 2016	\$ 1,100
TEMPRANILLO		MATARROMERA CRIANZA		Ribera del Duero, España 2016	\$ 1,300
TEMPRANILLO		BENJAMIN ROMERO “PREDICADOR”		Rioja, España 2016	\$ 1,350
TEMPRANILLO		“PARAJES DE CALLEJO” FELIZ CALLEJO		Ribera del Duero, España 2013	\$ 1,400
GARNACHA		VINS SINGULAR “RARET”		Priorat, España 2016	\$ 1,500
TEMPRANILLO		“ORBEN” BODEGA ORBEN		Rioja, España 2015	\$ 1,600
TEMPRANILLO		PINTIA. BODEGAS VEGA SICILIA		Toro, España 2013 (RP 93)	\$ 2,750
TEMPRANILLO		ALION. VEGA SICILIA		Ribera del Duero, España 2015 (RP 94)	\$ 3,300
TEMPRANILLO		“PAGO DE VALTARREÑA” BODEGAS RODERO		Ribera del Duero, España 2015	\$ 3,500
TEMPRANILLO		FLOR DE PINGUS. DOMINIO DE PINGUS		Ribera del Duero, España 2016 (RP 94, JS 95)	\$ 4,200
TEMPRANILLO		VALBUENA 5 VEGA SICILIA		Ribera del Duero, España 2012 (JS 93)	\$ 4,900
TEMPRANILLO		“UNICO” VEGA SICILIA		Ribera del Duero, España 2008 (JS 93)	\$ 11,900

MÉXICO

NEBBIOLO		RESERVA PRIVADA L.A. CETTO		Valle de Guadalupe, Mexico 2015	\$ 725
SHIRAZ		CASA MADERO		Valle de Parras, Mexico 2017	\$ 750
CABERNET, MERLOT & TEMPRANILLO		3V. CASA MADERO		Valle de Parras, Mexico 2018	\$ 875
CABERNET & MERLOT		FUSIONE. VILLA MONTEFIORI		Valle de Guadalupe, Mexico 2016	\$ 900
BLEND		“INEDITO ROBLE” BODEGAS DECOTE		Queretaro, Mexico 2017	\$ 975
BLEND		“4 REGIONES” FINCA SALA VIVE		Queretaro, Mexico 2017	\$ 1,000
MERLOT & SHIRAZ		VILLA MONTEFIORI		Valle de Guadalupe, Mexico 2015	\$ 1,000
CABERNET & SANGIOVESE		VILLA MONTEFIORI		Valle de Guadalupe, Mexico 2016	\$ 1,100
MERLOT		MONTE XANIC		Valle de Guadalupe, Mexico 2018	\$ 1,150
CABERNET & MERLOT		LA CASONA. VALLE DE ENCINILLAS		Chihuahua, Mexico 2015	\$ 1,200
BLEND		MARIATINTO		Valle de Guadalupe, Mexico 2016	\$ 1,200
GRENACHE, SYRAH, MOUVRE		RANCHO MOGORCITO. VIÑAS DE GARZA		Valle de Guadalupe, Mexico 2016	\$ 1,250
SYRAH		HILONEGRO		Valle de Guadalupe, Mexico 2015	\$ 1,300
BLEND		ADOBE GUADALUPE “MIGUEL”		Valle de Guadalupe, Mexico 2017	\$ 1,350
BLEND		MEGACERO. VALLE DE ENCINILLAS		Chihuahua, Mexico 2017	\$ 1,400
BLEND		ADOBE GUADALUPE “GABRIEL”		Valle de Guadalupe, Mexico 2017	\$ 1,550
BRUNELLO		PAOLO PAOLONI. MONTEFIORI		Valle de Guadalupe, Mexico 2015	\$ 1,750
NEBBIOLO		PAOLO PAOLONI. MONTEFIORI		Valle de Guadalupe, Mexico 2015	\$ 1,900
CABERNET & MERLOT		“UNICO” SANTO TOMAS. GRAN RESERVA		V. de Guadalupe, Mexico 2013	\$ 1,950
CABERNET & TEMPRANILLO		“DUETTO” SANTO TOMAS		Valle de Guadalupe, Mexico 2013	\$ 1,950
BLEND		ADOBE GUADALUPE “RAFAEL”		Valle de Guadalupe, Mexico 2017	\$ 2,100
BLEND		MARIATINTO MAGNUM 1500ML		Valle de Guadalupe, Mexico 2016	\$ 2,500
TEMPRANILLO & GRENACHE		EL SOMBRERO. VIÑAS DE GARZA		Valle de Guadalupe, Mexico 2013	\$ 2,850

OLIVA

— ENOTECA —

DOLCI

TIRAMISU Coffee Biscuit, Mascarpone Cream, Chocolate. \$130

PANNA COTTA Mexican Vanilla Cream, Berry Compote, Milk Crumble
\$140

CANNOLI Filo Pastry, Ricotta Stracciatella, Pistache, Marsala, Fruit
Coulis. \$150

FRAGOLE E PANNA Merengue, Mascarpone Cream, Vanilla,
Strawberries Macerated in Balsamic \$150

TARTINO Dark Cocoa Chocolate Tart, Berry Sorbet, Candied Pistachios,
Chocolate Tule \$160

GELATO O SORBETTO Gelato or Sorbet of the Day Served with
Biscotti \$130

CAFFÉ

ESPRESSO \$50

ESPRESSO DOPPIO Double Shot of Espresso \$75

CAPPUCCINO \$55

AMERICANO \$50

CARAJILLO Licor 43 & Espresso. Served on the rocks or Shaken \$140

All our desserts are made in-house.

All of our prices are in Mexican Pesos and Inclusive of Taxes