

MOCKTAILS

GINGER SODA \$140 Ginger extract, lemon juice, orange juice, grenadine and mineral water (470 ml./154 Kcal.)	PINEAPPLE EXPRESS \$135 Lemon tea, cardamom, pineapple juice and natural syrup (475 ml./102 Kcal.)
POMELO TONIC \$95 Honey, ginger extract, grapefruit juice and quina water (500 ml./262 Kcal.)	PINK LEMONADE \$125 Natural syrup, mix of red fruits and mineral water (350 ml./216 Kcal.)

COCTELS

BIG LIMONCELLO (350 ml./301 Kcal.) \$125 Vodka, Limoncello, cucumber, ginger syrup and soda.	MR. ORANGE (80 ml./248 Kcal.) \$140 Mezcal, Strega and an orange slice.
MR. PINK (250 ml./320 Kcal.) \$130 Gin, Campari, grapefruit juice, grapefruit supreme and tonic water.	RON COSTELLO (350 ml./287 Kcal.) \$140 Rum, Maraschino, lime, syrup and tonic water. (350 ml./287 Kcal.)
SINATRA (240 ml./204 Kcal.) \$140 Gin with rosemary infusion, olives, lemon, tonic water and rosemary as garnish.	STICKY JULEP (350 ml./365 Kcal.) \$140 Whiskey, Cointreau, mint, grapefruit and natural syrup.
MEZCALITAS \$170 • Red fruits with union mezcal (275 ml./282 Kcal.) • Citrus with union mezcal (275 ml./260 Kcal.) • Cucumber with union mezcal (275 ml./215 Kcal.)	CARAJILLO (100 ml./206 Kcal.) \$150 Liqueur 43 and espresso. (100 ml.)
	CARAJILLO NEGRO (100 ml./172 Kcal.) \$170 Whiskey, Liqueur 43 and espresso. (100 ml.)

The milliliters and weights calculated in crude oil are approximate. In alcohol: the consumption of alcoholic beverages is only with prepared foods. The sale of alcoholic beverages only for those over 18 years of age. The sale of alcohol to pregnant women is prohibited. If you consume alcoholic beverages, do not drive. Avoid excess.

APERITIFS

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NEGRONI SBAGLIATO (150 ml./160 Kcal.) \$160
Sparkling wine, Cinzanno Rosso, Campari and an orange slice.

GIOSTRA D' ALCOL (150 ml./135 Kcal.) \$110
Campari, red wine, Sprite and an orange slice.

MARTINI SECO (120 ml./200 Kcal.) \$145
Gin, Martini Extra Dry and an olive.

COSMOPOLITAN (220 ml./239 Kcal.) \$125
Vodka, Cointreau, lime juice, grenadine and cranberry juice.

CAMPARI ORANGE (220 ml./175 Kcal.) \$115
Campari, orange juice and an orange slice.

NEGRONI (90 ml./200 Kcal.) \$150
Gin, Campari, Cinzano Rosso and an orange slice.

APEROL SPRITZ (220 ml./230 Kcal.) \$160
Aperol, sparkling wine, soda and an orange slice.

CAMPARI SPRITZ (220 ml./257 Kcal.) \$160
Campari, sparkling wine, soda and an orange slice.

APEROL BETTY (180 ml./280 Kcal.) \$140
Aperol, sparkling wine, lime juice, grapefruit and an orange slice.

ST GERMAIN SPRITZ (375 ml./300 Kcal.) \$220
St Germain Spritz, sparkling wine, soda and an orange slice.

LIMONCELLO SPRITZ (375 ml./240 Kcal.) \$140
Limoncello, vino espumoso, agua mineral y una rodaja de naranja.

DRINKS

NATURAL WATER (355 ml./0 Kcal.) \$40

TOPO CHICO (355 ml./0 Kcal.) \$60

SODA (355 ml./140 Kcal.) \$45

NARANJADA (350 ml./90 Kcal.) \$45

LIMONADA (350 ml./58 Kcal.) \$45

SAN PELLEGRINO (250 ml./0 Kcal.) \$65

SAN PELLEGRINO (750 ml./0 Kcal.) \$95

HETHE WATER (350 ml./0 Kcal.) \$65

HETHE WATER (750 ml./0 Kcal.) \$110

PERRIER (330 ml./0 Kcal.) \$65

SPARKLING STONE WATER (650 ml./0 Kcal.) \$125

TINTO DE VERANO (350 ml./130 Kcal.) \$90

NATIONAL BEER (355 ml./148 Kcal.) \$60

PIEDRA LISA SESSION IPA (355 ml./208 Kcal.) \$120

COLIMITA LAGER (355 ml./140 Kcal.) \$120

STELLA ARTOIS (330 ml./154 Kcal.) \$85

MICHELADO GLASS (30 ml./8 Kcal.) +\$15

CUBANO GLASS (45 ml./22 Kcal.) +\$15

CLAMATO FOR BEER (177 ml./70 Kcal.) +\$25

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Is more than a house is:
LA CASA NOSTRA

MACELLERIA

SHARE WITH THE GANG

SHRIMP ARANCINI\$150
 Fried creamy shrimp risotto balls, served with three different sauces: chipotle mayonnaise, arrabiata sauce and guacamole. (225 g./350 Kcal)

MIXED FRIED\$185
 Squid and zucchini battered and fried, served with arrabiata sauce. (250 g./520 Kcal.)

GOAT CHEESE AL FORNO\$135
 Baked goat cheese in marinara sauce with black olives and crunchy bread. (160 g./340 Kcal.)

MOZZARELLA WITH TOMATOES DEHYDRATED\$170
 Mozzarella cheese with confit tomato served hot with a balsamic reduction and basil leaves. (250 g./320 Kcal.)

CHEESE BOARD\$270
 Goat, parmesan, Camembert, gorgonzola, and provolone cheeses. (270 g./590Kcal.)

VITELLO TONNATO\$175
 Sliced veal covered with traditional creamy tuna sauce and capers. (220 g./390 Kcal.)

SOUPS

ROASTED TOMATO\$150
 Our traditional grandma's recipe, accompanied with a formaggio sandwich. (240 g./375 Kcal.)

VEGETABLE MINISTRONE\$125
 Seasonal vegetables, with a caramelized onion vol au vent. (240 g./343 Kcal.)

*The milliliters and weight calculated in raw are approximated.

ROASTED CAULIFLOWER\$225
 Whole cauliflower, gratinase with parmesan cheese, bathed in lemon and garlic butter. Perfect to share. (850 g./1,260 Kcal.)

BEEF CARPACCIO\$190
 Thin slices of beef fillet with caper vinaigrette, arugula, cherry tomato and slices of parmesan cheese. (150 g./340 Kcal.)

CRISPY GNOCCHI\$135
 Crispy balls made with gnocci dough and parmesan cheese, served with truffle mayo, arrabiata sauce and parmesan cheese on top. (200 g./420 Kcal.)

ARTICHOKE DIP\$150
 Made with spinach and artichoke with a mix of creamy cheeses, served with grilled homemade bread. (350 g./360 Kcal.)

FRENCH FRIES\$105
 Served with parmesan cheese and parsley (400 g./1,100 Kcal.)

SALADS

BEEF\$145
 Lettuce mix, arugula, beet, goat cheese, avocado and caramelized nuts with dijon dressing. (340 g./320 Kcal.)

FROM THE GARDEN\$155
 Grilled endives, spinach, arugula, gorgonzola cheese and caramelized nuts with sesame vinaigrette. (260 g./335 Kcal.)

MISTA\$115
 Lettuce mix, with tomato, avocado, onion and our house vinaigrette. (280 g./195 Kcal.)

WEDGE\$155
 Lettuce heart, adorned with bacon steak and gorgonzola cheese dressing. (400 g./480 Kcal.)

PASTA VICTIMS



HANDMADE PASTA
MADE IN LA CASA NOSTRA.

PAPPARDELLE MACELLERIA \$215

The Capo's Pasta.

Handmade pasta with ragu of mixed braised ribs with tomato sauce. (250 g./650 Kcal.)

DI FUNGHI PASTA \$215

La Casa Nostra's Favourite.

Handmade fettuccine with dehydrated sautéed mushrooms and a hint of comapeño pepper from Veracruz. (120 g./430 Kcal.)

LASAGNA DE LA NONNA \$225

There isn't another one.

We reinvent an italian classic with the famiglia secret recipe. (280 g./486 Kcal.)

RAVIOLI DI RICOTTA ESPINACI \$195

Handmade ricotta cheese ravioli with spinach and creamy tomato sauce. (250 g./440 Kcal.)

RAVIOLI PROSCIUTTO \$215

Our interpretation of an italian classic.

Handmade ravioli stuffed with prosciutto and parmesan sauce. (280 g./470 Kcal.)

GNOCCHI GORGONZOLA \$205

Gnocchis covered with creamy gorgonzola cheese sauce. (250 g./510 Kcal.)

GNOCCHI DE CAMOTE \$225

Sautéed in hazelnut butter on an asiago cheese fonduta (250 g./490 Kcal.)

PENNE ALL' ARRABBIATA \$195

The mafia's flavor.

With tomato sauce and a hint of comapeño pepper from Veracruz. (270 g./455 Kcal.)

SPAGHETTI ALLA CARBONARA \$205

The traditional recipe with bacon, eggs and parmesan cheese. (310 g./495 Kcal.)

SPAGHETTI WITH MEATBALLS \$215

Meatballs with our classic pomodoro sauce. (455 g./215 Kcal.)

TO TASTE \$185

Choose your own pasta, you're the boss: Alfredo, pomodoro, marinara, pesto, aglio olio, puttanesca or butter-parmesan cheese. (170 g./450 Kcal.)

ALLA RUOTA PASTA

Our handmade pasta prepared in a Grana Padano cheese wheel. (170 g.)

- **Original** (490 Kcal.) \$230
- **Truffle Oil** (490 Kcal.) \$250

LA CASA NOSTRA

Can be served with salad (63 g.) or pasta (90g.) (Alfredo, aglio olio or pomodoro).

EGGPLANT PARMIGIAN.....\$225

Eggplant served with marinara, bechamel sauce and parmesan cheese. (280 g./425 Kcal.)

BRAZED SHORT RIB.....\$375

Braised short rib in tomato sauce and served with creamy polenta. (300 g./730 Kcal.)

MACELLERIA SALMON\$335

Puff pastry-wrapped salmon, served on sesame sauce. (270 g./610 Kcal.)

GIORNO FISHING.....\$335

Tutti Freschi. (180 g./560 Kcal.)
(Ask your waiter for the catch of the day)

MILANESE

With our homemade bread. Choose from:

- Chicken (250 g./690 Kcal.).....\$225
- Veal (200 g./590 Kcal.).....\$255

PARMIGIANA

Our traditional milanese covered in marinara sauce and gratin. Choose from:

- Chicken (250 g./690 Kcal.).....\$290
- Veal (200 g./590 Kcal.).....\$320

OCTOPUS WITH RISOTTO.....\$370

Soft grilled octopus with a touch of garlic & guajillo chili over creamy risotto (400 g./720 Kcal.)

DE LA MACELLERIA

Our steaks are served with pepper sauce.

Can be served with pasta (90 g.) , fries (220 g.) or salad (63 g.).

STEAK.....\$360

Beef steak cooked in our grill. (250 g./520 Kcal.)
Enjoy it with some of our cocktails.

VACÍO\$600

Thick and juicy cut of imported meat with CAB (Certified Angus Beef), cooked in our grill. (400 g./860 Kcal.)

RIB EYE\$690

Imported steak with CAB (Certified Angus Beef), with great marbling, giving you a soft cut with a lot of flavor. (340 g./1,020Kcal.)
Enjoy it with a glass of wine.

CHICKEN BREAST.....\$235

Seasoned chicken breast cooked in our grill. (250g./380 Kcal.)

ARRACHERA.....\$375

Lean soft meat cooked in our grill. (340g./585 Kcal.)
Enjoy a delicious Tinto de Verano with this dish.

CHILES TOREADOS (340 g./170 Kcal.).....\$55

Green peppers and onion grilled and seasoning.

PIZZAS AL FORNO

Made in a napolitan stone oven.

MARGHERITA.....\$190

Traditional pizza with tomato, fresh mozzarella, olive oil and basil. (550 g./715 Kcal.)

The Real Boss.

QUATRO FORMAGGIO\$220

Italian tomato sauce, mozzarella, gorgonzola, Camembert and goat cheese. (500 g./960 Kcal.)

The chef's addiction.

ARUGULA & PROSCIUTTO.....\$235

Italian tomato sauce, mozzarella cheese, arugula and prosciutto. (520 g./890 Kcal.)

OF FIG.....\$210

Italian tomato sauce, mozzarella cheese, arugula and prosciutto. (520 g./890 Kcal.)

DI MARE.....\$230

Italian tomato sauce, mozzarella cheese and ajillo shrimps. (520 g./890 Kcal.)

PEPPERONI.....\$195

Italian tomato sauce, mozzarella cheese and pepperoni. (450 g./830 Kcal.)

SALAMI D'ITALIA.....\$220

Italian tomato sauce, mozzarella cheese and salami. (500 g./850 Kcal.)

DIAVOLA.....\$220

Italian tomato sauce, mozzarella cheese and spicy salami. (500 g./860 Kcal.)

It's a crime not to try it.

PA' LA MAMMA.....\$195

Italian tomato sauce, mozzarella cheese, artichoke, eggplant, onion and mushrooms. (700 g./680 Kcal.)

CAMEMBERT & BACON.....\$225

White pizza with Camembert cheese, dehydrated cranberries, bacon cubes and finished with red wine reduction. (550 g./910 Kcal.)

SÁNDWICHES

Something to-go.



ALL OUR BREADS ARE MADE IN
THE CASA NOSTRA.

FRENCH DIP\$230

Rustic baguette with roast beef, cheese and au jus. (250 g./630 Kcal.)

The one you cannot miss.

GENOVES CHICKEN\$220

Grilled chicken marinated in la nonna's pesto served with arugula, dried tomatoes and provolone cheese. (350 g./550 Kcal.)

An italian authentic.

CHEESE & ONION\$195

Assorted cheese selection with caramelized onion in homemade bread. (450 g./520 Kcal.)

EXTRAS

Add something EXTRA-ordinary to your pasta or pizza!

Shrimp (105 g./180 Kcal.).....\$135

Salmon (100 g./240 Kcal.).....\$160

Prosciutto (60 g./180 Kcal.).....\$110

Arrachera (150 g./167 Kcal.).....\$160

Vegetable (100 g./120 Kcal.).....\$85

Chicken (125 g./130 Kcal.).....\$85

Breakfasts

MACELLERIA
CASA NOSTRA

Enjoy it all
days from

9:00 a.m. to 12:40 p.m.



www.macelleria.com.mx

*The milliliters and weight calculated in raw are approximated.

 Chef's favorites

PIZZAS AL FORNO/SANDWICHES/EXTRAS