

LOMAS

Pintxos

Croquetas de jamón serrano 8 pzas	
<i>Serrano ham croquettes 8 pieces</i>	\$165
Croquetas de jamón con Ibérico y parmesano 6 pzas	
<i>Croquettes with Iberic Ham and parmesan cheese 6 pieces</i>	\$285
Pimientos de Gernika con aceite extra virgen 10 pzas	
<i>Gernika peppers with Extra Virgin Olive Oil 10 pieces</i>	\$185
Pan tomate con jamón serrano 6 pzas	
<i>“Pa’amb tomaquet” Bread with tomato and serrano ham 6 pieces</i>	\$210
Pan tomate con bonito y anchoas 6 pzas	
<i>“Pa’amb tomaquet” Bread with tomato, albacore and anchovies 6 pieces</i>	\$290
Gildas de oliva Andaluza, con Manchego curado 6 pzas	
<i>“Gildas” Skewers with olive, Manchego cheese and anchovies 6 pieces</i>	\$260
Croquetas de queso Comté y hongos de lluvia con alioli de ajo negro 6 pzas	
<i>Comte Cheese Croquettes with rain mushrooms and black garlic aioli 6 pieces</i>	\$185
Croquetas de pulpo con crema de papa y pimentón de la Vera 6 pzas	
<i>Octopus croquettes with sweet pimentón and potatato cream 6 pieces</i>	\$185
Boquerones y anchoas del cantábrico, aceite extra virgen y tapenade 6 pzas	
<i>Salt cured anchovies served with tapenade, a tradicional pure made of black olives, capers, eggplant and basil 6 pieces</i>	\$285
Txangurro de centolla con pan cristal 170 g	
<i>Traditional spanish dish made of crab meat and vegetables. Creamy consistency and soft seafood flavor 170 grams</i>	\$435
Pimientos de piquillo rellenos de bacalao 4 pzas	
<i>Piquillo peppers filled with cod 4 pieces</i>	\$285
Gambas y setas al ajillo 170 g	
<i>Shrimps and oyster mushrooms with garlic and Chilli 170 grams</i>	\$275
Tosta de sobrasada ibérica, queso manchego y miel 4 pzas	
<i>Iberian Sobrasada with Manchego Cheese and bread 4 pieces</i>	\$295
Brioche de foie gras con higo y macadamia 4 pzas	
<i>Brioche bread with foie gras, fig and macadamia nuts 4 pieces</i>	\$235
Taquitos de lechón a la Segoviana 6 pzas	
<i>Suckling pig tacos Segovia Style 6 pieces</i>	\$395
Pulpos a la Gallega 180 g	
<i>Octupus “Gallega” style (With pimenton de la vera dulce) Cooked octopus with pimentón de la vera and extra virgin olive oil, hot dish perfect to share, not spicy really flavory 180 grams</i>	\$420
Queso Manchego curado 100 g	
<i>The manchego cheese has a D.O. from Castilla de la Mancha. Made from the sheep's milk and it must have aging of 24 months to belong to the D.O 100 grams</i>	\$260
Jamón Ibérico 80 g y pan tomate	
<i>Iberic ham with tomato bread 80 grams</i>	\$890

Ensaladas y Entrantes

Salads and Appetizers

Crudo de Kampachi estilo aguachile con chips de camote 80 g	
<i>Kampachi aguachile with sweet potato chips 80 grams</i>	\$295
Ensalada de cogollos asados al carbón, mostaza antigua, pan cristal y parmesano 3 pzas	
<i>Josper grilled lettuce heart, slices of heirloom tomatoes and mustard vinaigrette topped with parmesan cloud 3 pieces</i>	\$265
Ensalada de tomates orgánicos con bonito del norte, aguacate, anchoas, alioli y vinagreta jardinera 300 g	
<i>Organic tomato salad with albacore, avocado, anchovies and a sweet pepper vinaigrette 300 grams</i>	\$335
Ceviche de robalo fresco, ají amarillo y aguacate, acompañado de chips de vegetales *picante* 100 g	
<i>Branzino ceviche with yellow chili and avocado, served with vegetable chips *spicy* 100 grams</i>	\$325
Callos de hacha glaseados con mantequilla de yuzu 5 pzas	
<i>Scallops with a yuzu butter glaze 5 pieces</i>	\$365
Corazones de alcachofa crujientes, crema de queso Idiazábal, jamón ibérico y nube de parmesano 200 g	
<i>Tudelan artichokes with Idiazabal and iberian ham 200 grams</i>	\$340
Espárragos verdes y blancos Navarros, piquillos confitados y escalibada de pimientos 6 pzas	
<i>Navarran asparagus with garden vinaigrette 6 pieces</i>	\$320
Sopa de pescado y mariscos estilo Vasco 250 ml	
<i>Fish and shellfish soup “Basque” style 250 ml</i>	\$185
Sopa de rabo a la Xerezana 250ml	
<i>Oxtail soup with noodles, chickpeas and sherry 250 grams</i>	\$260
Txipirones en su tinta con arroz blanco 220 g	
<i>Baby squids with white rice and its own ink 220 grams</i>	\$395

Mellow rice & Socarrats

Arroz azafranado de mariscos, calamar, camarón, mejillón y almeja	
\$420 para 1 persona 390 g \$775 para 2 personas 700 g	
<i>Mellow /or/ Socarrat rice with seafood \$420 for 1, 390 g \$775 for 2, 700 g</i>	
Arroz negro con calamar, camarón, mejillón, almeja y alioli	
\$420 para 1 persona 390 g \$775 para 2 personas 700 g	
<i>Mellow /or/ Socarrat black rice with squid, shrimp, mussels, and clams \$420 for 1, 390 g \$775 for 2, 700 g</i>	
Meloso de rib eye, verduras y yema confitada de huevo orgánico	
\$430 para 1 persona 390 g \$785 para 2 personas 700 g	
<i>Mellow /or/ Socarrat rice with ribeye, vegetables and organic egg yolk \$430 for 1, 390 g \$785 for 2, 700 g</i>	
Meloso de carrillera y hongos de lluvia	
\$420 para 1 persona 390 g \$775 para 2 personas 700 g	
<i>Mellow /or/ Socarrat rice with pork cheek and rain mushrooms \$420 for 1, 390 g \$775 for 2, 700 g</i>	
Arroz de Wagyu al horno de brasa, con espárragos y verduras	
\$580 para 1 persona 390 g \$1,050 para 2 personas 700 g	
<i>Mellow /or/ Socarrat rice with wagyu strips and asparagus \$580 for 1, 390 g \$1,050 for 2, 700 g</i>	
Arroz al horno de brasa con solomillo y verduras orgánicas	
\$765 para 2 personas 700 g	
<i>Mellow /or/ Socarrat rice with beef tenderloin and organic vegetables \$765 for 2, 700 g</i>	
Arroz al horno con ossobuco de ternera glaseado	
\$890 para 2 personas 1,200 g	
<i>Mellow /or/ Socarrat rice with glazed ossobuco \$890 for 2, 1200 g</i>	
Arroz de lágrima de cerdo Ibérico o lechón confitado	
\$445 para 1 persona 390 g \$845 para 2 personas 700 g	
<i>Rice with Iberian pork ribs \$445 for 1, 390 g \$845 for 2, 700 g</i>	
Arroz de lechón confitado	
\$445 para 1 persona 390 g \$845 para 2 personas 700 g	
<i>Rice with suckling pork "lechón" \$445 for 1, 390 g \$845 for 2, 700 g</i>	
Meloso de vegetales orgánicos y jitomate heirloom asado	
\$335 para 1 persona 390 g \$595 para 2 personas 700 g	
<i>Mellow rice with organic vegetables and heirloom tomato \$335 for 1, 390 g \$595 for 2, 700 g</i>	



From the Josper

Catch of the day at Asador Vasco
Fresh products. What the sea offers us

- Camarón colosal a la sal

Grilled Collosal Shrimp with alioli

\$115 each
- Sardina portuguesa al asador

Josper roasted sardine, served on top of a tomato slice and extra virgin olive oil

\$80 each
- Vieiras frescas de Vigo, Galicia

Grilled fresh scallops served with light citric butter and fennel

\$175 each
- Almeja chocolata de La Paz en mantequilla miso y limón amarillo

Chocolata Clam from la Paz with miso butter and yellow lemon

\$250 /4 pieces
- Langostino gigante a la plancha con mantequilla de ajo

Giant Tiger Prawns on the grill with black garlic butter

\$235 every 100 grams

Whole Fish per KG
Getaria style, at the Basque grill

- Rodaballo de Galicia, España

TURBOT from Galicia, Spain

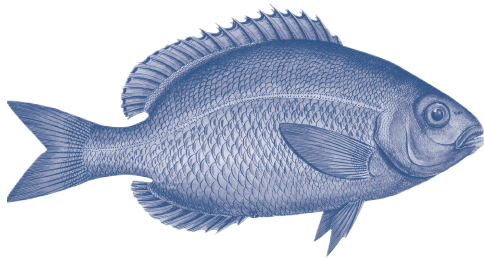
\$1,780 every Kg**
- Lubina Rayada de Ensenada, México

Striped bass from Ensenada, Mexico

\$1,380 every Kg**
- Huachinango del Golfo, México

Red Snapper from the Mexican Gulf

\$1,290 every Kg**



- Branzino a la sal 500 g

branzino with salt 500 g

\$560
- Lomo de pesca del día al horno con jitomate rostizado, cebolla y papa confitada 210 g

Freshly caught fish (details every day vary), roasted with olive oil and vegetables 210 g

\$465
- Róbalo en salsa verde a la Vasca con gulas y almejas 300 g

Branzino in a Basque green sauce with clams and elvers 300 g

\$485
- Pulpo asado con mojo canario 180 g

Octopus with mojo canario 180 g

\$420

Tierra

Land

- Solomillo PRIME al asador

Prime filet mignon

\$495 / for 200 grmas of steak*
- Lechón confitado estilo Segovia

Suckling pig Segovia Style with fried layers of potato

\$675 for 450 grams steak
- Rib Eye BLACK ANGUS al asador

Grilled Rib Eye BLACK ANGUS

\$840 for 450 grams steak or \$1,590 for 800grams steak**
- Chuletón de WAGYU Australiano al asador

Bone in Australian Wagyu Ribeye

\$3,900/every kg steak*
- Porter House PRIME DRY AGED al asador

Grilled Porter House (USDA Prime and Dry Aged)

\$2,600 every 1 kg*
- New York PRIME

Grilled New York (USDA Prime)

\$770 for 400 grams of steak*

*y ** Con uno o dos Sides a elegir | * and** with one or two sides to choose

Sides \$90

- Rodajas de jitomate Heirloom 250 gr

Slices of Heirloom tomato with olive oil 250 gr
- Ensalada mixta 120 gr

Green leaves salad and cherry vinaigrette 120 gr
- Milhojas de papa y compota de manzana 210 gr

Crispy layared potato 210 gr
- Espinacas a la crema 200 gr

Creamed Spinach 200 gr
- Papa panadera confitada 250 gr

Slices of confit potato 250 gr
- Puré rústico de papa 200 gr

Rustic potato pure 200 gr
- Arroz de manchego curado 200 gr \$95

Creamy rice with Manchego Cheese 200 gr
- Verduritas orgánicas a la plancha con salsa romescu 120 gr \$95

Organic vegetables on the grill with romescu sauce (peppers and almonds) 120 gr

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Z E R U

RESTORÁN

LOMAS

Anis

ASTURIANA DULCE	\$110.00	CHINCHON SECO	\$105.00
ASTURIANA SECO	\$110.00	PERNOD	\$125.00
CADENAS	\$115.00	SAMBUCA BLANCO	\$120.00
CHINCHON CAMPECHANO	\$105.00	SAMBUCA NEGRO	\$130.00
CHINCHON DULCE	\$105.00		

Aperitivos

AMARO AVERNA	\$130.00	JAGERMEISTER	\$160.00
APEROL	\$135.00	JEREZ DRY SACK	\$150.00
CAMPARI	\$140.00	LICOR DE CASSIS SIS	\$95.00
CONDE DE ALBAR BCO	\$245.00	MARTINI BLANCO	\$140.00
CONDES DE ALBAR HIE	\$325.00	MARTINI EXTRA DRI	\$165.00
CONTROY	\$90.00	MARTINI ROSSO	\$140.00
CYNAR	\$130.00	TIO PEPE	\$130.00
DUBONET	\$110.00	VERMOUTH ANTICA	\$200.00
FERNET BRANCA	\$130.00		

Brandy

CARDENAL MENDOZA	\$270.00	LEPANTO	\$245.00
CARLOS 1	\$225.00	PEDRO DOMEQ	\$216.00
DUQUE DE ALBA	\$245.00	TORRES 10	\$110.00
FUNDADOR SH CASK	\$135.00	TORRES 15	\$220.00

Cerveza

AMBER ALE ESPANTA P 355ML	\$85.00	NEGRA MODELO 355ML	\$85.00
CORONA 355ML	\$75.00	PACIFICO 355ML	\$80.00
CORONA LIGHT 355ML	\$75.00	PILSNER ESPANTA PJ 355ML	\$85.00
CORONA ZERO 355ML	\$75.00	PORTER ESPANTA PJ 355ML	\$85.00
ESTRELLA G 1906 355ML	\$96.00	STELLA ARTOIS 330ML	\$85.00
ESTRELLA GALICIA 355ML	\$90.00	ULTRA 355ML	\$85.00
HEINEKEN 00 355ML	\$75.00	VICTORIA 355ML	\$75.00
MODELO ESPECIAL 355ML	\$75.00		

Los destilados se sirven de 55ml, excepto el Macallan Reflexions que se sirve de 30ml. Todos los precios son en moneda nacional vigente e incluyen IVA.
No se sirven bebidas alcohólicas a menores de edad.

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Cocteleria

ANATXO	\$190.00	MARTINI DE MANZANA	\$285.00
APEROL SPRITZ	\$245.00	MARTINI EXPRESSO	\$270.00
BLANC CASSIS	\$145.00	MARTINI SECO	\$260.00
BULL	\$195.00	MARTINI VESPER	\$300.00
CALIMOCHO	\$150.00	MOJITO	\$110.00
CAMPARI SPRITZ	\$245.00	MOSCOW MULE	\$210.00
CHAI MEZCALITA	\$210.00	NEGRONI	\$210.00
COCTAIL MANHATTAN	\$250.00	NEGRONI ANTICA	\$250.00
CONGA	\$75.00	NEGRONI SBAGLIATO	\$210.00
COPA CLERICOT BLANC	\$165.00	OLD FASHION	\$210.00
COPA CLERICOT TINTO	\$175.00	PENICILLIN	\$200.00
CP GARDEN SPRITZ	\$295.00	PIEDRA	\$155.00
DAIQUIRI	\$120.00	PINA COLADA	\$145.00
ERRETA	\$190.00	PINADA	\$90.00
ESPRESSO BRUGAL 1888	\$335.00	REBUJITO	\$200.00
FRUTOS ROJOS S/ALCO	\$110.00	RUMGORRI	\$220.00
GAVILAN	\$160.00	SANGRIA	\$150.00
GIN FIZZ	\$200.00	SANTO LIBRE	\$290.00
GUAVA GIN	\$180.00	SIDECAR	\$180.00
HARVEY WALLBANGER	\$170.00	ST GERMAIN SPRITZ	\$280.00
KIR ROYALE	\$200.00	TINTO DE VERANO	\$140.00
LONG ISLAND ICE TEA	\$235.00	WISKEY SOUR	\$190.00
MARTINI COSMOPOLITA	\$290.00	ZERU COOLER	\$180.00
MARTINI DE LYCHEE	\$280.00		

Cognac

HENNESSY VS	\$215.00	MARTELL VSOP	\$245.00
HENNESSY VSOP	\$375.00	MARTELL XO	\$690.00
HENNESSY XO	\$795.00	REMY MARTIN VSOP	\$335.00
LOUIS XIII 30 ML	\$4,860.00	REMY XO	\$750.00
MARTELL CORDON BLUE	\$645.00		

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Ginebra

ARMÓNICO	\$270.00	LONDON No 3	\$310.00
BEEFEATER 24	\$210.00	MARTIN MILLERS	\$140.00
BEEFETER	\$140.00	MATRACA	\$165.00
BEEFETER PINK	\$160.00	MOM	\$180.00
BOMBAY	\$180.00	MONKEY 47	\$385.00
BOODLES	\$145.00	PRIMA ROSA	\$170.00
BROCKMANS	\$290.00	TANQUERAY	\$165.00
BULLDOG	\$170.00	TANQUERAY TEN	\$225.00
HENDRICKS	\$270.00	THE BOTANIST	\$345.00
LONDON BLUE NO. 1	\$185.00		

Licores

ABSINTH	\$265.00	GRAND MARNIER	\$240.00
AGAVERO	\$120.00	HIPNOTIQ	\$175.00
AMARETO	\$175.00	KAHLUA	\$95.00
ANCHO REYES	\$120.00	LICOR 43	\$180.00
BAILEYS	\$130.00	LICOR 43 HORCHATA	\$150.00
CASSIS	\$100.00	MIDORI	\$115.00
CHAMBORD	\$180.00	NAPOLEON	\$230.00
CHARTREUSSE AMARILL	\$240.00	PACHARAN BASARANA	\$130.00
CHARTREUSSE VERDE	\$265.00	PACHARAN ZOCO	\$140.00
COINTREAU	\$195.00	ST GERMAIN	\$210.00
CURACAO AZUL	\$90.00	STREGA	\$195.00
DRAMBUIE	\$185.00	XTABENTUN	\$125.00
FRANGELICO	\$140.00		
GALLIANO	\$165.00		

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Mezcal

400 CONEJOS	\$170.00	DANZANTES REPOSADO	\$265.00
ALIPUS SAN ANDRES	\$180.00	ESPIRITU LAURO JVE	\$330.00
ALIPUS SAN BALTAZAR	\$180.00	ESPIRITU LAURO SILV	\$850.00
AMORES CUPREATA	\$190.00	GARRAFAS MONO	\$255.00
AMORES JOVEN	\$190.00	GARRAFAS SERPI	\$495.00
AMORES REPOSADO	\$195.00	GARRAFAS XAGUAR	\$980.00
CREYENTE CRISTALINO	\$210.00	LOS AMANTES BLANCO	\$195.00
CREYENTE CUISHE	\$272.00	MONTELOBOS	\$185.00
CREYENTE ESPADIN	\$218.00	RAMO DE ROSAS CUIXE	\$465.00
CREYENTE TOBALA	\$338.00	RAMO DE ROSAS ESPADÍN	\$290.00
DANZANTES AÑEJO	\$290.00	RAMO DE ROSAS TOBALÁ	\$395.00
DANZANTES JOVEN	\$195.00	UNION	\$155.00
		VÁMONOS RIENDO ESPADÍN-TOBALÁ	\$280.00

Ron

APPLETON BLANCO	\$110.00	HAVANA SELECCION	\$290.00
APPLETON DORADO	\$125.00	LA GLORIA AÑEJO	\$185.00
APPLETON STATE	\$140.00	LA GLORIA CRISTALIN	\$180.00
BACARDI ANEJO	\$110.00	MALIBU	\$120.00
BACARDI BLANCO	\$125.00	MATUSALEM 15	\$160.00
BRUGAL 1888	\$260.00	MATUSALEM CLASICO	\$100.00
CAPITAN MORGAN	\$110.00	MATUSALEM G RSV 23	\$275.00
FLOR DE CAÑA 18	\$235.00	MATUSALEM PLATINO	\$110.00
FLOR DE CAÑA 7 AÑEJ	\$115.00	SANTA TERESA 1796	\$285.00
FLOR DE CAÑA CRISTALINO	\$125.00	ZACAPA 23	\$270.00
HAVANA 3	\$100.00	ZACAPA AMBAR	\$190.00
HAVANA 7	\$160.00	ZACAPA XO	\$685.00

Vodka

ABSOLUT AZUL	\$115.00	CIROC	\$170.00
ABSOLUT CITRON	\$115.00	GREY GOOSE	\$180.00
ABSOLUT RASPBERRI	\$115.00	STOLICHNAYA	\$125.00
ABSOLUTE ELIX	\$190.00	STOLICHNAYA ELITE	\$235.00
ABSOLUTE PEARS	\$135.00	TITOS	\$155.00
BELVEDERE	\$215.00	ZUBROWKA	\$140.00

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Tequila

1800 AÑEJO	\$215.00	EL AGUILA BLANCO	\$190.00
1800 BLANCO	\$185.00	EL AGUILA CRISTALIN	\$210.00
1800 CRISTAL	\$290.00	EL AGUILA REPOSADO	\$250.00
1800 REPOSAD	\$215.00	HERRADURA AÑEJO	\$215.00
7 LEGUAS BLANCO	\$220.00	HERRADURA BLANCO	\$185.00
7 LEGUAS REPOSADO	\$235.00	HERRADURA REPOSADO	\$215.00
AMBAHAR AÑEJO	\$140.00	HERRADURA SEL SUPRE	\$950.00
AMBAHAR REPOSADO	\$220.00	HERRADURA ULTRA AEJ	\$210.00
CASA AMIGOS AÑEJO	\$275.00	LEYENDA MIL AÑEJO	\$215.00
CASA AMIGOS BLANCO	\$245.00	LEYENDA MIL REP	\$185.00
CASA AMIGOS REPOSAD	\$255.00	LOCO AMBAR	\$830.00
CASA DRAGONES AÑEJO	\$695.00	LOCO PLATA CP	\$1,200.00
CASA DRAGONES BLC	\$330.00	LOCO ROJO CP	\$400.00
CASA DRAGONES JVO	\$810.00	MAESTRO TEQ AÑEJO	\$265.00
CASA NOBLE AÑEJO	\$480.00	MAESTRO TEQ BLANCO	\$195.00
CASA NOBLE BLANCO	\$270.00	MAESTRO TEQ DOBEL	\$255.00
CASA NOBLE REP	\$375.00	MAESTRO TEQ REPOSAD	\$195.00
CAZADORES REPOSADO	\$125.00	MI CAMPO BLANCO	\$180.00
CENTENARIO AÑEJO	\$175.00	MI CAMPO REPOSADO	\$195.00
CENTENARIO CRISTALINO	\$520.00	PATRON AÑEJO	\$275.00
CENTENARIO PLATA	\$140.00	PATRON REPOSADO	\$230.00
CENTENARIO REPOSADO	\$140.00	PATRON SILVER	\$200.00
DOBEL 50	\$680.00	RESERVA DE LA FAMIL	\$490.00
DON JULIO 1942	\$490.00	RESERVA DE LA FAMIL CRISTALINO	\$400.00
DON JULIO 70 ANOS	\$280.00	RESERVA FAMILIA PL	\$290.00
DON JULIO BLANCO	\$195.00	RESERVA DE LA FAMIL REPOSADO	\$360.00
DON JULIO REPOSADO	\$195.00	TRADICIONAL PLATA	\$135.00
		TRADICIONAL REPOSAD	\$170.00
		VOLCÁN D MI T BLC	\$240.00
		VOLCÁN D MI T AÑEJO	\$390.00
		VOLCÁN XA CRISTALINO	\$520.00

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Whisky

ARDERG	\$295.00	JURA 10 AÑOS	\$260.00
BUCHANANS 12	\$195.00	JW DOUBLE BLACK	\$315.00
BUCHANANS 18	\$345.00	JW ETIQUETA AZUL	\$970.00
BUCHANANS MASTER	\$255.00	JW ETIQUETA DORADA	\$320.00
BUCHANANS RED SEAL	\$720.00	JW ETIQUETA NEGRA	\$255.00
BUILLET BOURBON	\$175.00	JW ETIQUETA ROJA	\$165.00
BUSHMILLS 10	\$285.00	JW ETIQUETA VERDE	\$380.00
BUSHMILLS BLACKBUS	\$180.00	MACALLAN 12 TRIPLE	\$295.00
CAOIL ILA 12	\$320.00	MACALLAN D CASK 12	\$365.00
CARDHU 12	\$255.00	MACALLAN D CASK 15	\$595.00
CHIVAS 15	\$240.00	MACALLAN D CASK 18	\$1,360.00
CHIVAS EXTRA	\$225.00	MACALLAN EDITION 6	\$480.00
CHIVAS REGAL 12	\$220.00	MACALLAN HARMONY	\$995.00
CHIVAS REGAL 18	\$335.00	MACALLAN RARE CASK	\$990.00
CLASSIC LADDIE	\$340.00	MACALLAN REFLEXION 30 ML	\$2,600.00
GLENFIDDICH 12	\$290.00	MACALLAN SHERRY O12	\$390.00
GLENFIDDICH 18	\$550.00	MACALLAN SHERRY O18	\$1,480.00
GLENLIVET 12	\$295.00	MAKERS MARK	\$175.00
GLENLIVET 18	\$575.00	OLD PARR	\$185.00
GLENLIVET FOUNDERS RESERVE	\$255.00	PORT CHARLOTTE	\$375.00
GLENMORANGIE	\$385.00	VALDESPINO	\$670.00
HIBIKI	\$480.00	WOODFORD RESERVE	\$195.00
JACK DANIELS	\$160.00		
JACK DANIELS HONEY	\$170.00		
JB	\$135.00		

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Café

CAFE AMERICANO 170 ML	\$65.00	ESPRESSO 60 ML	\$65.00
CAFE EUROPEO	\$65.00	ESPRESSO DOBLE	\$80.00
CAFE IRLANDES	\$120.00	ESPRESSO DOBLE CORT	\$80.00
CAPUCCINO 170 ML	\$78.00	LATTE	\$70.00
CARAJILLO	\$225.00		

Refresco

AGUA MINERAL PENAFIEL 355ML	\$60.00	HETHE NATURAL 350 ML	\$65.00
CASA AGUA M 300 ML	\$79.00	HETHE NATURAL 700 ML	\$13.00
CASA AGUA M 600 ML	\$140.00	PERRIER 330 ML	\$80.00
CASA AGUA N 300 ML	\$79.00	QUINA FEVER TREE 355 ML	\$80.00
CASA AGUA N 600 ML	\$140.00	QUINA LIGHT FEVER T 355 ML	\$80.00
COCA COLA 355 ML	\$65.00	SAN PELLEGRINO 250 ML	\$69.00
COCA LIGHT 355ML	\$65.00	SCHWEPPES QUINA 355 ML	\$65.00
COCA SIN AZUCAR 355 ML	\$65.00	SIDRAL 355ML	\$65.00
FANTA 355ML	\$65.00	SIDRAL LIGHT 355 ML	\$65.00
FRESCA 355ML	\$65.00	SPRITE 355 ML	\$65.00
GATIER MINERAL 355 ML	\$70.00	SPRITE ZERO 355 ML	\$65.00
GINGER ALE 355 ML	\$60.00	TOPOCHICO 355 ML	\$69.00

Té

HIERBABUENA	\$65.00
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