



MVNGATA

*Rooftop*

# DINING

## *Appetizers*

### **Fresh Salad**

Seasonal lettuce mix with citrus vinaigrette, orange supreme, beet, goat cheese, and seeds.

**\$215**

### **Beet Carpaccio**

With goat cheese, toasted almond, and aioli.

**\$230**

### **Tomato & Basil Mussels**

Sauteed with shallots and garlic oil, accompanied by a butter and roasted garlic crouton.

**\$235**

### **Beef Carpaccio**

With chili dressing, mustard vinaigrette, escarole lettuce and parmesan flakes.

**\$255**

### **Shrimp, Potato & Chorizo Croquettes**

Served with ginger dressing and a spicy touch.

**\$235**

### **Guacamole**

With our Chef's rib-eye cracklings and roasted peppers.

**\$255**

### **Melted Cheese with Chistorra**

Accompanied by tortillas and our Chef's sauce prepared in traditional Mexican stone mortar and pestle.

**\$245**

## *From the sea to your table*

### **Shrimp & Coconut Aguachile 160 gr.**

With Mexican yam bean, coconut, cucumber, and coriander.

**\$295**

### **Mixed Tangerine Ceviche 160 gr.**

Catch of the day seasoned with tangerine and chiltepín peppers reduction.

**\$295**

### **Tuna Tartar 160 gr.**

Marinated with a mix of chili peppers, with creamy avocado and crispy potato.

**\$310**

### **Oysters 6 pz.**

Naturals on the Shell or prepared. You can ask your waiter to have both styles in the same order.

**\$380**

# MAIN

## Courses

### Tagliatelle

With creamy white wine mushroom and shrimp sauce.

**\$340**

### Octopus – House Recipe

Castacán pork meat, and chorizo from Valladolid served with Mexican sauce and regional cheese.

**\$345**

### Mediterranean Salmon

With spinach and bacon, rosemary potatoes and white wine sauce.

**\$355**

### Mvngata Burger 180 gr.

Angus meat and blue cheese dressing. Crispy bacon and caramelized onion with a drizzle of white truffle oil.

**\$265**

### Seafood Risotto

Creamy rice with octopus, fish, shrimps, mussels, parmesan cheese foam, and crispy bacon.

**\$335**

### Talla-Style Fish Tacos 4pz.

Grilled fish with a chili crust accompanied by roasted peppers and potato straws.

**\$310**

### Chicken Breast Stuffed

With Cheese Curds and Epazote wrapped with Mexican pepperleaf and accompanied by green mole.

**\$320**

### Baked Zucchini

Stuffed with quinoa and Mexican sauce, and served on a mirror of sweet pepper sauce.

**\$220**

# SURF 'N'

## turf

### Rib Eye 400 gr.

Accompanied by potato puree and charbroiled vegetables.

**\$610**

### New York 400 gr.

Accompanied by potato puree and grilled vegetables.

**\$625**

### Grilled Shrimps

With light spice and chipotle sauce.

**\$380**

### Catch of the Day

Al mojo de ajo, al ajillo or Pesto.

Choose cooking method:

Fried, grilled, or baked.

**Price depends on your choice;  
ask your waiter.**

# CHEESE *Board*

In MVNGATA we thrive to look and select the best produce for our dishes to offer you the best quality ensuring a unique experience for our guests. That is why we present to you **"Fromagora"** Project, created by Master Cheesemaker Patricia Hernández. She has been making a wide variety of artisanal cheese since 1979 in San José Gracia, Guanajuato, with 100% Mexican ingredients of the finest quality, such as goat and cow milk. And of course, all cheeses are preservative-free.

Cheese Board – selection of 3 types of cheese  
**\$590**

Cheese Board – selection of 5 types of cheese  
**\$980**

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*Accompanied by dried fruits, croutons,  
grapes, and seasonal fruit jam.*



MVNGATA

*Roofstop*

\*The prices in this menu include IVA.

The consumption of raw products is the responsibility of those who consume it.

# DRINKS

## Desserts

Churros with cajera syrup  
\$110

Choco Nutella  
\$110

S'more - banana cookies, marshmallow  
& chocolate sauce  
\$120

## Coffee

American \$50

Capuccino \$50

Espresso \$55

Double Espresso \$70

Latte \$50

Tea \$45

Ice Tea \$45

Frapuccino \$60

## Juice

Orange \$50

Grapefruit \$50

Apple \$50

Cranberry \$50

Green Juice \$60

## Soda

Coca Cola \$50

Coca Cola Light \$50

Sprite \$50

Sidral \$50

Agua Mineral \$50

Fresca \$50

Agua Natural \$50

Agua Quina \$50

Ginger Ale \$50

## Beers

Corona \$65

Victoria \$65

Pacifico \$65

Ultra \$70

Corona Light \$65

Negra Modelo \$80

Modelo Especial \$80

Stella Artois \$90

Chelada glass \$30

Michelada glass \$35

Ojo Rojo glass \$45

## Water

Panna \$130

St.Pellegrino \$130

Lemonade \$50

Orangade \$50

Natural Clamato \$85

# COCKTAILS

- Moscú Mule \$180
- Piña Colada \$160
- Daiquiri \$160
- Margarita \$170
- Mojito \$160
- Tinto De Verano \$180
- Sangría \$180
- Grand Sangría \$195
- Aperol Spritz \$180
- Margarita Golden \$180
- Martini Dry \$180
- Martini Sucio \$180
- Americano \$190
- Bellini \$180
- Mimosa \$170
- Ruso Negro \$180
- Ruso Blanco \$180
- Bloody Mary \$180
- Caipirinha \$170
- Martini Espresso \$180
- Tom Collins \$170
- Cosmopolitan \$180
- Negroni \$190
- Long Island Ice Tea \$210
- Mai Tai \$210
- Manhattan \$180
- Mint Julep \$170
- Old Fashioned \$180

## *Home Cocktails*

- Mvngata \$200
- Mvngalitas \$185
- Azotea Jack \$190
- Selva Gin \$190
- Selvarita \$180

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# RUM

		
Bacardi	\$130	\$1450
Bacardi Añejo	\$150	\$1450
Matusalem Platino	\$130	\$1400
Matusalem Clasico	\$140	\$1700
Matusalen 15	\$170	\$2100
Zacapa 23	\$250	\$3250
Capitán Morgan	\$140	\$1700
Flor De Caña 4	\$140	\$1700
Flor De Caña 7	\$170	\$2100

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# VODKA

		
Absolut Azul	\$130	\$1450
Smirnoff	\$130	\$1400
Stolichnaya	\$140	\$1700
Grey Goose	\$210	\$2500
Ketel One	\$155	\$2000
Titos	\$135	\$1450
Zubrowka	\$170	\$2100

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# WHISKEY

		
Etiqueta Roja	\$155	\$1900
Etiqueta Negra	\$230	\$2850
Chivas 12	\$220	\$2750
Buchanans 12	\$220	\$2750
Jim Beam	\$160	\$2100
Jack Daniels	\$180	\$2150
Crown Royal	\$190	\$2300

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# GIN

		
Ginebra Hendrik's	\$210	\$2600
Bombay	\$160	\$2050
Tanqueray	\$160	\$2050
Beefeater	\$165	\$2150

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# TEQUILA

		
Herradura Blanco	\$135	\$1550
Herradura Reposado	\$150	\$2200
Herradura Ultra	\$210	\$2600
Don Julio Blanco	\$150	\$1650
Don Julio Reposado	\$160	\$1950
Don Julio 70	\$200	\$2800
Don Julio 1942	\$450	\$5600
Cuervo Tradicional	\$135	\$1550
Cuervo Especial	\$130	\$1400
Clase Azul Blanco	\$300	\$3800
Clase Azul Reposado	\$350	\$4450
Maestro Dobel Diamante	\$180	\$2200

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# MEZCAL

		
Amores Joven	\$160	\$2050
Amores Reposado	\$180	\$2150
Unión	\$140	\$1650
Bruxo Inicial	\$150	\$2000
Bruxo 1	\$155	\$1750
Amores Cupreata	\$170	\$2050
Amores Logia	\$250	\$3100

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# LICORS

		
Grand Marnier	\$200	\$2250
Amareto Disarono	\$155	\$1700
Licor 43	\$150	\$1650
Frangelico	\$145	\$1550
Kahlua	\$90	\$1150
Midori	\$120	\$1250
Bailey's	\$140	\$1500
La Pinta	\$170	\$2050
Fernet Branca	\$140	\$1500
Martini Bianco	\$115	\$1200
Martini Rosso	\$115	\$1200
Martini Extra Dry	\$115	\$1200
Malibu	\$140	\$1500
Cachaca Pitu	\$140	\$1500
Vaccari Negro	\$130	\$1400
Xtabentun	\$130	\$1400

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# BRANDY

		
Torres 10	\$180	\$2150
Terry	\$180	\$2150

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# COGNAC

		
Hennessy V.S.O.P	\$325	\$3800
Remy Martin V.S.O.P	\$250	\$3200

# WINES

## Red



INDIGO EYES - PINOT NOIR  
USA California

\$130 \$490

GNARLY HEAD - OLD VINE ZINFANDEL  
USA Lodi

\$925

LE COQ-Blend  
(Shiraz, Grenache, Merlot)  
Francia Langedoc- Roussillon

\$210 \$765

## Rose



LE POUSSIN ROSE  
60% Cinsault, 40% Garnacha Negra  
Francia Langedoc-Roussillon

\$235 \$910

DE LOACH ROSE - PINOT NOIR  
USA California

\$890

FLEURS DE PRAIRIE ROSE  
Grenache 55%, Cinsault 30%, Syrah 15%  
Francia Provance

\$1218

## White



DOMINO - PINOT GRIGIO  
USA California

\$120 \$500

PINE RIDGE - CHENIN / VIOGNER  
USA California

\$975

## Bubbles



YELLOW TAIL WHITE  
Australia South East

\$175 \$790

YELLOW TAIL ROSE  
Australia South East

\$175 \$790

CUVEE BLANC BRUT  
France

\$115 \$410