



LOUNGE



FERNANDO



Iztaccihuatl 54 Col. Hipodromo Condesa
Ciudad de Mexico, C.P. 06100



S A L Ó N

SNACKS

MARINATED OLIVES \$110

Green (40 g) and Kalamata Olives (40 g), picked onion (20 g), house seasoning

MIXED NUTS \$100

Nuts (100 g) with house seasoning

GUACAMOLE \$100

Smashed avocado (195 g), picked onion (15 g), pico de gallo (30 g), served with tortilla chips (50 g)

BABY SWEET CORN \$110

Corn (90 g), toreado chili mayo (20 g), cheese (10 g) and chili powder (3 g)

PLATO BOTANERO \$220

Mixed nuts (50 g), chapulines (15 g), guacamole (90 g), baby sweet corn (50 g), served with tortilla chips (50 g), pico de gallo (5 g), picked red onion (15 g)

CHEESE & CHARCUTERIE BOARD \$560

Mozzarella (80 g), Manchego (80 g), Panela (80 g), Pomodoro (80 g), and Feta Cheese (80 g), served with green (15 g) and kalamata olives (15 g), pepperoni (50 g), serrano ham (50 g) and salami (50 g)

PLATES

SHRIMP CEVICHE \$230

Shrimp (130 g), pico de gallo (70 g), avocado (80 g), picked red onion (15 g) and house-infused garlic oil (30 g), served with tortilla chips (50 g)

SPINACH DIP \$200

Spinach (180 g), sour cream (80 g), manchego (40 g) and parmesan cheese (10 g), served with crudites & croutons (50 g)

MINI TUNA TOSTADAS \$210

2 tostadas, tuna (120 g), toreado chili mayo (20 g), topped with crispy onions (30 g), avocado (80 g) and cilantro (2 g)

TRUFFLED ESQUITES \$160

White corn (140 g), feta (30 g) and parmesan cheese (15 g), white wine (10 ml) & truffled oil sauce (10 ml), chipotle mayo (15 g)

PAPAS FERNANDO \$150

Wedge potatoes (200 g), covered with cheese (80 g) and bacon (60 g).

CHEESE & HUITLACOCHE EMPANADA \$100

1 white corn empanada (100 g) filled with huitlacoche (70 g) and Oaxacan cheese (20 g), topped with picked red onion (15 g) and paprika (2 g), served with guacamole (80 g)

MEAT AND CHEESE EMPANADA \$120

1 blue corn empanada (100 g) filled with prime rib eye (70 g) and Oaxacan cheese (20 g), topped with picked red onion (15 g) and perejil (2 g), served with guacamole (80 g)

CHAPULINES GORDITA \$180

3 blue corn gorditas (150 g) filled with chapulines (15 g) and chicharron powder (10 g), topped with green sauce (60 g), cream (50 g) and cotija cheese (15 g)

All prices in MXN

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MAINS

HAMBURGER \$200

Bun (85 g), ground rib eye (130 g) cheese (30 g), bacon (60 g), fried onion rings (80 g), lettuce (10 g), tomato (5 g), chipotle mayo (60 g)

RIB EYE TACOS \$180

3 corn tortillas with grilled ribeye (100 g) served with guacamole (80 g) and pico de gallo (60 g), topped with picked red onion (15 g), cilantro (2 g)

SHRIMP TACOS \$210

3 flour tacos with house-breaded shrimp (110 g), topped with chipotle mayo (20 g), coleslaw (90 g), pico de gallo (60 g), cilantro (2 g) and guacamole (80 g)

DESSERTS

OAXACAN CHOCOLATE MOUSSE \$120

Served with sugar-free Oaxacan cocoa powder and fresh fruit (120 g)

PISTACHIO TART \$140

Served with fresh fruit (80 g)

BANANA PIE WITH DULCE DE LECHE \$140

Served with fresh fruit (80 g)

OUR FAVORITE PAIRINGS

SNACKS

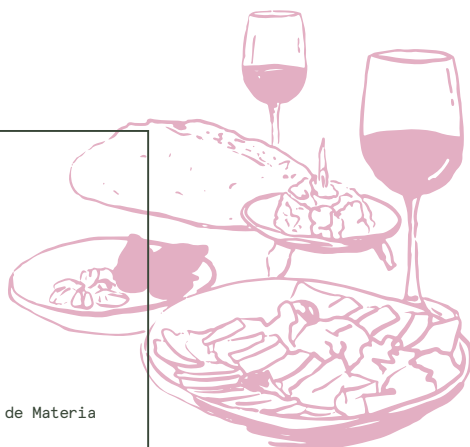
Marinated Olives + Mezcal Mule
Mixed Nuts + Spicy Margarita
Guacamole + Spicy Margarita
Baby Sweet Corn + Classic Margarita
Plato Botanero + Mezcal Mule
Cheese & Charcuterie Board + Yaso Flor de Materia

MAIN

Hamburgers + Martini Diamante
Rib Eye Tacos + Luna Roja
Shrimp Tacos + Margarita Afrodisiaca

DESSERT

Oaxacan Chocolate Mousse + Xilito Tinto
Pistachio Tart + Primo Spritz
Banana Pie + Pox Mule



COCKTAILS TRADITIONAL

MARGARITA	\$200
GIN/VODKA MARTINI	\$220
NEGRONI	\$220
GIN TONIC	\$250
COSMOPOLITAN	\$200
MOJITO	\$200
OLD FASHIONED	\$250
APEROL SPRITZ	\$200



SAN FERNANDO STYLE COCKTAILS

SPICY MARGARITA	\$240
Tequila, Ancho Reyes, Lemon Juice, Frosted with Chile Salt & Chile Ancho Oil Drops	
MARGARITA FRANCISCA	\$250
Mezcal, Xila, Tamarind & Yellow Lime	
MARTINI DIAMANTE	\$260
Mezcal, Green Chartreuse, Basil & Coconut Oil	
SOTONIC	\$360
Sotol, Basil Syrup, Cardamom & Tonic Water	
MULAS	\$260
Mezcal or Tequila or Bacanora or Pox or Raicilla, Ginger Ale, Yellow Lime Juice, Tonic Water, Cardamom & Peppermint	
NEGRETE	\$220
Mezcal, Campari & Cinzano Rosso	
PRIMO SPRITZ	\$200
Primo (Spiced Orange Liqueur), Mineral Water & Sparkling Wine	

MOCKTAILS

GENJIBRADA	\$100
Ginger Ale, Cucumber, Chia & Lemon Juice	
HIBISCUS	\$70
Natural Water, Hibiscus & House Cinnamon Infusion, Topped with Spices	
PASSION FRUIT	\$70
Natural Water, Passion Fruit & Syrup	
RED FRUITS	\$100
Red Fruit Infusion, Syrup & Spices	

CÓCTELES

SIGNATURE COCKTAILS

MEXICAN DISTILLATES



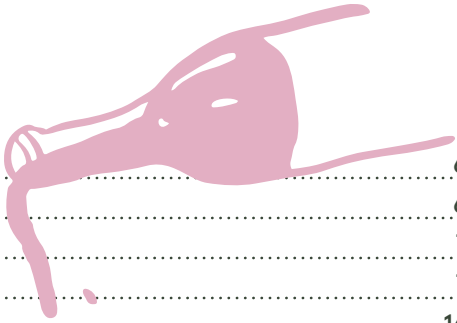
ROSA MEXICANO	\$230
Pox, Red Cabbage & Grapefruit Juice	
QUETZAL	\$250
Bacanora, Chambord & Cucumber	
MAGIA NEGRA	\$220
Tequila, Naranjo, Activated Carbon & Yellow Lime, Frosted with Coconut	
IZTACCIHUATL	\$220
Mezcal, Peppermint, Guanabana & Soursop	
SOTOLITA	\$360
Sotol, Lemon, Sugar & Angostura Bitters	
LA SOBREMESA	\$300
Raicilla, Primo, Lemon Juice, Hibiscus, Cacao & Angostura Bitters	

OTHER SPIRITS

TONICO MAYA	\$260
Gin Katun, Huana, Yellow Lime & Tonic Water	
WHISKILUCAN	\$220
Mexican Whiskey, Cucumber & Ginger	
LUNA ROJA	\$230
Rum, Hibiscus Water & Yellow Lime	
XILITO TINTO	\$230
Xila, Spiced Red Wine, Orange & Lemon	
OJO VERDE	\$250
Ancho Reyes, Sour Mix, Yellow Lime & Angostura Bitters	



BEERS



HEINEKEN	60
XX LAGER	60
BOHEMIA CLARA	70
BOHEMIA OSCURA	70
HERCULES SUPERLAGER	160
HERCULES SUPERLUPE	150
HERCULES LAGERMAIZ	140

WINES

RED



JAROS ROJO	160 650
SURCO ROJO CABERNET SAUVIGNON & NEBBIOLO	220 900
YASO FLOR DE MATERIA	290 1300

WHITE

VINA OROPENDOLA VERDEJO	180 750
LAGRIMAS SAUVIGNON BLANC	180 750
JAMADI COLOMBARD VERDEJO	210 850

ROSE



ENTRE SUEÑOS MALBEC	180 750
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SPARKLING

CANTA RANAS PET NAT CHENIN BLANC	1100
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N/A



WATER	40
TOPO CHICO	60
COCA COLA	50
COCA COLA LIGHT	50
COCA COLA ZERO	50
LEMONADE	60

VINO & CERVEZA

SPIRITS

TEQUILA

DON JULIO 70	320
1800 CRISTALINO	280
HERRADURA ULTRA	260

MEZCAL

CREYENTE CUISHE	270
UNION VIEJO (ESPADIN/TOBALA)	270
MEZCAL YAKMA	300
MONO ARANA	200

DISTILLATES

POX	200
CARDENXE SOTOL	360
BACANORA	240
RAICILLA	300

GIN

BOMBAY SAPPHIRE	190
GIN MARE	250
FRESCO 77	250
KATUN	260

VODKA

STOLICHNAYA	170
KETEL ONE	190
GREY GOOSE	260

RUM

BACARDI BLANCO	160
ABUELO	200
VALDEFLORES	220

WHISKEY

BULLEIT BOURBON	220
JOHNNIE WALKER BLACK	250
ABASOLO	190
WILD TURKEY	200

LIQUORS

LICOR 43	160
ST GERMAIN	250
FRANGELICO	150
HUANA – GUANABANA LIQUOR	150
VACARI	120
XTABENTUN	100

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HOTEL SAN FERNANDO

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