



LOUNGE



FERNANDO



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



SNACKS

MARINATED OLIVES \$120
Green and kalamata olives, pickled onion, house seasoning

MIXED NUTS \$150
Nuts with house seasoning

GUACAMOLE \$130
Smashed avocado, pickled onion, pico de gallo, served with tortilla chips

GUACAMOLE WITH PORK RINDS* \$180
Smashed avocado, pickled onion, pico de gallo and pork rinds (140g), served with tortilla chips

BABY SWEET CORN \$120
Corn, toreado chili mayo, cheese and chili powder

MIXED SNACK BOARD* \$250
Mixed nuts, chapulines (15g), guacamole, baby sweet corn, served with tortilla chips, pico de gallo, pickled red onion

CHEESE & CHARCUTERIE BOARD* \$560
Mozzarella (80g), manchego (80g), panela (80g), feta cheese (80g), and pomodoro, served with green and kalamata olives, pepperoni (50g), serrano ham (50g), and salami (50g)

CHIPS FERNANDO \$130
Smashed avocado (80g), pico de gallo, potato chips, served with our house-made Fernando five-chiles sauce

PLATES

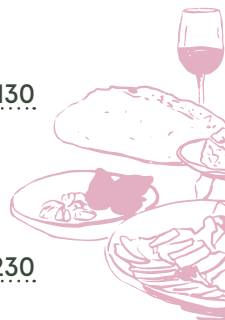
SHRIMP CEVICHE* \$230
Shrimp (130g), pico de gallo, avocado, pickled red onion and house-infused garlic oil, served with tortilla chips

SPINACH DIP \$200
Spinach, sour cream, manchego (40g) and parmesan cheese (10g), served with crudites & croutons

MINI TUNA TOSTADAS* \$210
2 tostadas, tuna (120g), toreado chili mayo, topped with crispy onions, avocado and cilantro

TRUFFLED ESQUITES \$160
White corn, feta (30g) and parmesan cheese (15g), white wine & truffled oil sauce, chipotle mayo

TRUFFLED ESQUITES WITH BONE MARROW* \$190
White corn, parmesan cheese (15g), cotija cheese (15g), white wine & truffle oil sauce, chipotle mayo, baby corn, served over cooked bone marrow (250g)



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have any allergies or dietary restrictions, please inform our service staff.



All prices in MXN, taxes included
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PAPAS FERNANDO **\$150**
Wedge potatoes, covered with cheese (80g) and bacon (60g)

CHEESE & HUITLACOCHÉ EMPANADA **\$110**
1 white corn empanada filled with huitlacoche and Oaxacan cheese (20g),
topped with pickled red onion and paprika, served with guacamole

MEAT AND CHEESE EMPANADA* **\$130**
1 blue corn empanada filled with prime rib eye (70g) and Oaxacan cheese (20g),
topped with pickled red onion and parsley, served with guacamole

CHAPULINES GORDITA* **\$180**
3 blue corn gorditas filled with chapulines (15g) and chicharrón powder (10g),
topped with green sauce, cream and cotija cheese (15g)

MAINS

RIBEYE HAMBURGER* **\$350**
Ground ribeye (130g), cheese (30g), bacon (60g), bun, fried onion rings,
lettuce, tomato, chipotle mayo

RIBEYE TLAYUDA* **\$320**
Ribeye (130g), Oaxacan tortilla, fried beans (100g), coleslaw,
pico de gallo, smashed avocado, and cilantro

VEGETABLE TLAYUDA **\$200**
Oaxacan tortilla, fried beans (100g), cabbage, pico de gallo,
smashed avocado, cilantro, nopal cactus and mushrooms

CAESAR SALAD* **\$280**
Mixed greens, chicken (130g), croutons, cherry tomato, caesar dressing,
parmesan cheese (40g)
Substitute protein: shrimp (+\$40) or ribeye (+\$20) (130g)

CLUB SANDWICH* **\$250**
Artisan bread, chicken breast (100g), panela cheese (50g), bacon (60g),
lettuce, tomato, chipotle mayo and french fries

RIBEYE TACOS* **\$210**
3 corn tortillas with grilled ribeye (100g) served with guacamole
and pico de gallo, topped with pickled red onion, cilantro

SHRIMP TACOS* **\$250**
3 flour tacos with house-breaded shrimp (110g), topped with chipotle mayo,
cabbage, pico de gallo, cilantro and guacamole

DESSERTS

COFFEE ROLL **\$130**

CHOCOLATE CHEESECAKE **\$130**

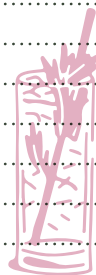
CHOCOLATE MOUSSE **\$130**

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CLASSIC COCKTAILS

MARGARITA	\$250
MEZCALITA	\$300
MOJITO	\$220
GIN TONIC	\$250
GIN OR VODKA MARTINI	\$250
ESPRESSO MARTINI	\$250
VODKA MULE	\$300
NEGRONI	\$250
OLD FASHIONED	\$250
COSMOPOLITAN	\$220
APEROL SPRITZ	\$250
HUGO SPRITZ	\$300
CARAJILLO	\$250



SIGNATURE COCKTAILS

SPICY MARGARITA	\$240
Tequila, Xila Spicy, Lemon, Chile Salt & Chile Ancho Oil Drops	
MARGARITA FRANCISCA	\$250
Mezcal, Xila Spicy, Tamarind & Yellow Lime	
SOTONIC	\$360
Sotol, Basil Syrup, Yellow Lime, Cardamom & Tonic	
NEGRETE	\$220
Mezcal, Campari & Sweet Vermouth	
QUETZAL	\$250
Bacanora, Chambord, Yellow Lime, Cucumber, & Cardamom	
SOTOLITA	\$360
Sotol, Lemon, Sugar & Angostura Bitters	
LA SOBREMESA	\$300
Raicilla, Primo, Lemon, Hibiscus, Cacao & Angostura Bitters	
WHISKILUCAN	\$220
Mexican Whiskey, Yellow Lime, Cucumber & Ginger	
LUNA ROJA	\$230
Rum, Hibiscus, & Yellow Lime	

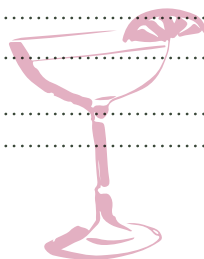
ZERO PROOF

GENJIBRADA	\$100
Ginger Ale, Cucumber, Chia & Lemon Juice	
HIBISCUS	\$70
Natural Water, Hibiscus & House Cinnamon Infusion, Topped with Spices	



BEERS

HEINEKEN DRAFT	\$90
MODELO ESPECIAL	\$80
XX LAGER	\$80
BOHEMIA CLARA	\$90
BOHEMIA OSCURA	\$90
JABALI HELLESBOCK	\$140
HERCULES SUPERLAGER	\$160
HERCULES HOMBRE PÁJARO	\$160
MAKE IT A MICHELADO/CUBANO	+\$35
MAKE IT A CLAMATO	+\$45



WINES

WHITE

VALDEJAROS VERDEJO, RUEDA SPAIN	\$220 \$1100
MACRAMÉ SAUVIGNON BLANC, BAJA CALIFORNIA MEXICO	\$260 \$1300
VALENCISO BARREL FERMENTED	\$350 \$1700
VIURA & GARNACHA BLANCA, RIOJA	

ROSÉ

VIÑA EN ROSA MOURVÈDRE, BAJA CALIFORNIA MEXICO	\$260 \$1300
VALENCISO TEMPRANILLO, RIOJA SPAIN	\$280 \$1,400

ORANGE

DOMINIO DE LAS ABEJAS	BY THE BOTTLE \$2190
BLEND, BAJA CALIFORNIA MEXICO	

RED

JAROS ROBLE TEMPRANILLO, RIBERA DEL DUERO SPAIN	\$240 \$1200
REFLEJO	\$360 \$1800
PETIT VERDOT, SYRAH, CABERNET SAUVIGNON, BAJA CALIFORNIA MEXICO	
VALENCISO CEMENTO TEMPRANILLO, RIOJA SPAIN	\$350 \$1700

SPARKLING

SCARPETTA PROSECCO ITALY	\$330 \$1600
GRAMONA LA CUVÉE CAVA SPAIN	BY THE BOTTLE \$2900



SPIRITS

TEQUILA

DON JULIO 70	\$320
BRALTOS	\$300
XALIXCO	\$200
OCHO PLATA	\$260
OCHO REPOSADO	\$260
OCHO AÑEJO	\$310

MEZCAL

AMARÁS CUPREATA	\$280
LA ÚLTIMA Y NOS VAMOS	\$300
RAMO DE ROSAS FLIGHT	\$550
ESPADÍN CAPÓN, TOBALÁ CAPÓN, CUIXE (10Z EACH)	

RAMO DE ROSAS	
ESPADÍN CAPÓN	\$370
TOBALÁ CAPÓN	\$440
CUIXE	\$490

DISTILLATES

POX	\$250
SOTOL	\$360
BACANORA	\$250
RAICILLA	\$300

GIN

BOMBAY SAPPHIRE	\$230
ARMÓNICO	\$250
FRESCO 77	\$230
HENDRICKS	\$260

N/A

CASA DEL AGUA 600ML	\$80
REGULAR, SPARKLING	
COCA COLA	\$70
REGULAR, ZERO, LIGHT	

VOODKA

STOLICHNAYA	\$190
GREY GOOSE	\$260
TITO'S	\$200

RUM

BACARDI BLANCO	\$190
ABUELO	\$200

WHISKEY

BULLEIT BOURBON	\$220
JOHNNIE WALKER BLACK	\$250
ABASOLO	\$220
WILD TURKEY BOURBON	\$200

LIQUEURS

LICOR 43	\$165
ST GERMAIN	\$250
FRANGELICO	\$150
VACCARI	\$120
XTABENTÚN	\$150
CAMPARI	\$200
VERMOUTH ROSSO	\$200
XILA	\$200
POXOLATE	\$220
BAILEYS	\$160



LEMONADE	\$60
ORANGE LEMONADE	\$60
FLAVORED SOFT DRINK	\$55



ALL prices in MXN, taxes included
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HOTEL SAN FERNANDO

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