LOUNGE FERNANDO

All prices in MXN, taxes included
Iztaccíhuatl 54 Col. Hipodromo Condesa Ciudad de Mexico, C.P. 06100

SNACKS

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

MIXED NUTS 220
Mixed nuts, macha oil, chapulines, parsley

GUACAMOLE 180
Smashed avocado, pickled onion, pico de gallo, served with tortilla chips

CHEESE & CHARCUTERIE BOARD* 990
Selection of 3 artisanal cheeses from Querétaro, Mexico (80g), and a selection of 3 types of charcuterie (50g), with pomodoro, olives, grapes and honey

CHEESE PLATE 550
Selection of 3 artisanal cheeses from Querétaro, Mexico, with grapes and honey

CHARCUTERIE PLATE* 550
Selection of 3 types of charcuterie with pomodoro and olives

CHIPS FERNANDO 200
Chips, Cotija cheese, parsley

PLATES

SHRIMP CEVICHE* 260
Shrimp (130g), pico de gallo, avocado, pickled red onion and house-infused garlic oil, served with tortilla chips

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

TRUFFLED ESQUITES 220
White corn, feta (30g) and parmesan cheese (15g), white wine and truffled oil sauce, chipotle mayo

PAPAS FERNANDO* 220
French fries, covered with a creamy cheese mixture (80g) and crispy bacon (80g)

CHEESE & HUITLACOCHE EMPANADA 210
1 white corn empanada filled with huitlacoche and Oaxacan cheese (20g), topped with pickled red onion and paprika, served with guacamole

MEAT & CHEESE EMPANADA* 250
1 blue corn empanada filled with prime ribeye (70g) and Oaxacan cheese (20g), topped with pickled red onion and parsley, served with guacamole

*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.

MAINS

RIBEYE HAMBURGER* 380
Ground ribeye (130g), Oaxacan cheese, tomato, lettuce, avocado, bacon, served with french fries

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

VEGETABLE TLAYUDA 260
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 tomatoes, caesar dressing, parmesan cheese (40g)
Substitute protein (130g): Shrimp (+60) or Ribeye (+50)

GREEN SALAD 180
Mixed greens, quinoa, cherry tomato, red cabbage, carrot, white corn kernels, pumpkin seeds, hibiscus vinaigrette
Add protein (130g): Shrimp (+60), Ribeye (+50), Chicken Breast (+40)

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

RIBEYE TACO* 110
Corn tortilla, Oaxacan cheese crust, ribeye (125g), guacamole, crispy onion

VEGGIE TACO 90
Corn tortilla, avocado (50g), mushrooms (100g), spinach (50g), pico de gallo

SHRIMP TACO* 110
Flour tortilla, house-breaded shrimp (150g), topped with chipotle mayo, cabbage, pico de gallo, cilantro and guacamole

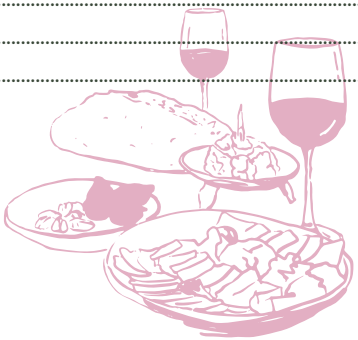
DESSERTS

COFFEE ROLL 150

CHOCOLATE CHEESECAKE 150

OPERA CAKE 150

LEMON MOUSSE 150



SIGNATURE COCKTAILS

At Lounge Fernando, every creation is rooted in a timeless classic.

Our signature cocktail selection reimagines iconic recipes using Mexican spirits and distillates, showcasing the richness, heritage, and distinctive character of Mexico in every glass.

SMOKED PASSION 260
Mezcal, St-Germain, passion fruit, lime

POX CITY 320
Orange-infused Pox, sweet vermouth, Frangelico, angostura bitters

NOT A NEGRONI 300
Sotol, sweet vermouth, Primo Aperitivo, chocolate bitters

DON FER 280
Abasolo, Aperol, Chambord, lime

XILA SPRITZ 250
Xila, lime, prosecco, soda

RAIXILITA 300
Raicilla, Xtabentún, grapefruit, rosemary and serrano syrup

OUR CARAJILLO 250
Abasolo, Nixta, Kahlúa, espresso

WILD TORONJA 250
Tequila blanco, Xila, grapefruit, lime, soda

AXOLOTL 280
Bacanora, Chambord, lime, cucumber, cardamom

THE TEXMEX 250
Tito's, Controy, tamarind, lime, ginger beer

CLASSIC COCKTAILS

MARGARITA 250
MEZCALITA 300
MARTINI 300
ESPRESSO MARTINI 250
MOSCOW MULE 300
NEGRONI 250
OLD FASHIONED 250
MANHATTAN 270
APEROL SPRITZ 250
HUGO SPRITZ 300
CARAJILLO 250



BEERS Make it a Michelada/Cubano (+35), Make it a Clamato (+45)

HEINEKEN DRAFT 90
MODELO ESPECIAL 80
XX LAGER 80
BOHEMIA CLARA 90
BOHEMIA OSCURA 90
JABALÍ HELLESBOCK 140
HERCULES SUPERLAGER 160
HERCULES HOMBRE PÁJARO 160

WINES

WHITE

VALDEJAROS **Verdejo,** Rueda, Spain ..... 220 | 1100
MACRAMÉ ..... 260 | 1300
Chardonnay, Chenin Blanc & Sauvignon Blanc, Baja California Mexico
VALENCISO BARREL FERMENTED **Viura & Garnacha Blanca,** Rioja, Spain ..... 350 | 1700

ROSÉ

VIÑA EN ROSA **Mourvèdre,** Baja California Mexico ..... 260 | 1300
VALENCISO **Tempranillo,** Rioja Spain ..... 280 | 1400

ORANGE

DOMINIO DE LAS ABEJAS **Blend,** Baja California Mexico 2190

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 CUVEE **Cava,** Spain 2900

ZERO PROOF

GENJIBRADA 100
Ginger ale, cucumber, chia and lemon juice
HIBISCUS 70
Natural water, hibiscus and house cinnamon infusion, topped with spices

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
(1oz each)
RAMO DE ROSAS Espadín Capón 370
RAMO DE ROSAS Tobalá Capón 440
RAMO DE ROSAS Cuixe 490

DISTILLATES

POX 250
SOTOL 360
BACANORA 250
RAICILLA 300

GIN

BOMBAY SAPPHIRE 230
ARMÓNICO 250
FRESCO 77 230
HENDRICK'S 260

VODKA

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



N/A

CASA DEL AGUA 600ml 80
Regular, Sparkling
COCA COLA 70
Regular, Zero, Light
LEMONADE 60
ORANGE LEMONADE 60
FLAVORED SOFT DRINK 55



HOTEL
SAN FERNANDO