

## APPETIZERS AND SNACKS

- GUACAMOLES NATURAL**..... \$175  
Served with pico de gallo salad, roasted chili, grilled onion, and tortilla chips
- NORTHERN**..... \$290  
Ribeye cubes fried, crackling in black sauce
- GUACAMOLE OAXAQUEÑO**..... \$290  
With traditional chapulines.
- WITH SHRIMP**..... \$280  
With grilled sautéed shrimp



## ENTRÉE

- BRAVAS SWEETBREADS**..... \$385  
Grilled Veal sweetbreads with black Sause and roasted chili
- MELTED CHEESE (200 gr.)**..... \$230  
A mixture of grilled cheeses and accompanied with chilis and Spanish pork sausage.
- GRILLED MARROW**..... \$295  
With a crust of aromatic oregano and a mix of dried chilis
- PANELA GRILLED CHEESE**..... \$199  
Smoked with mesquite wood. Served with morita chili sauce and guacamole on the top and pickled onions
- TONGUE CASSEROLE**..... \$390  
Tender beef tongue in pasilla chili sauce served with radish and cilantro.
- SAN JUAN PORK RIND**..... \$290  
Stew with green sauce, slightly spicy, served with soft tortillas.



## SOUPS AND BROTHS

- BEEF JUICE**..... \$150  
With dried meat Served Monterrey temperature 40°
- NORTHERN STYLE CHARRO BEANS**..... \$150  
¡Like my nana's!
- CANTEEN SOUP**..... \$150  
Noodles with fried beef, cheese chili guajillo curli, sour cream, and avocado.
- QUESO SOUP**..... \$150  
A traditional soup from the north of Mexico, made with tomato, onions, potatoes, green chili and cheese.



## UNDER THE SEA

- SHRIMP AGUACHILE TOSTADA**..... \$120  
Black aguachile with roasted habanero and crispy beef tripe.
- FISH CEVICHE TOSTADA**..... \$120  
Ceviche juice with roast corn, onions, avocado and mezcal
- FISH FILLETS GRILLED**..... \$399  
Catch of the day with cream mashed potatoes and arugula salad.
- SALMON (180 g.)**..... \$450  
Grilled. Accompanied by mashed potatoes, arugula, and cherry tomatoes dressed in a delicious oregano and lemon vinaigrette.
- GRILLED OCTOPUS**..... \$445  
Tasty octopus marinated in sundried tomato chimichurri.

## TACOS

- ZUCCHINI FLOWER EMPANADA (4 pc.)**..... \$170  
Filled with zucchini flowers and Manchego cheese.
- MACHACA CRISPY TACOS (5 pc.)**..... \$220  
Fried tortilla with dried beef meat, onion tomatoes and chili.
- RIBEYE PIRATES (4 pc.)**..... \$240  
In flour tortillas with a cheese crust, and fried ribeye. Garnished with avocado slices.
- PICANHA GRINGAS (4 pc.)**..... \$260  
In flour tortilla with cheese crust and picanha.
- SUCKLING PIG TACOS (8 pc.)**..... \$420  
Fried tortilla with adobo, stuffed with suckling pig. Garnished with charcoal and rosemary.
- FLECHA TACOS (4 pc.)**..... \$240  
Corn tortilla meat marinated in lemon, garnished with a tomato, red onion, jalapeño, the cheese is optional.
- SHRIMP TACOS "ESTILO GOBERNADOR"(4 pc)** \$320  
flour tortilla with Shrimp stew, mushrooms and asadero cheese.
- BAJA STYLE FISH TACOS (4 pc.)**..... \$240  
Tempura battered with flour tortilla, cabbage salad and chipotle dressing
- SKIRT STEAK TACOS (4 pc.)**..... \$240  
Grilled with melted cheese.
- BEEF TONGUE TACOS (5 pc.)**..... \$250  
With guacamole, coriander, and chili sauce
- PICANHA TACOS (4 pc.)**..... \$250  
Delicious grilled picanha, as you like it. (with cheese +\$25)
- NEW YORK ALAMBRE TACOS (4 pc.)**..... \$240  
With bell pepper, onion and asadero cheese.



## BURGERS

- BRAVO BURGER**..... \$290  
100% Rib Eye ground beef (200g), grilled cheddar, fried bacon, guacamole, and fresh lettuce. Served with french fries tossed in parmesan cheese.
- SKIRT STEAK BURGER**..... \$290  
Skirt steak (170g) with mushrooms, a cheese mix, fried bacon, and sangria lettuce served with french fries



## STEAKS

- RIBEYE (400 g.)**..... \$550
- COWBOY (500 g.)**..... \$550
- SKIRT STEAK (400 g.)**..... \$450
- NEW YORK (400 g.)**..... \$499
- SHORT RIB (400 g.)**..... \$499
- NORTHERN BONELESS RIB (Cabrería) (400 g.)**..... \$550

Steaks prepared at the moment.  
Erving time of 15 to 20 minutes.



## TO SHARE

<b>BEEF STEAK</b> (1 kg).....	<b>\$1,300</b>
Beef steak, ready to share! With chili güero filled with cheese, and french fries.	
<b>BEEF RIBS</b> (1 kg).....	<b>\$1,950</b>
Beef ribs cooked in their juices, so tender that they will melt in your mouth.	
<b>GRILLED PICANHA</b> (1 kg).....	<b>\$1,550</b>
Beef grill, mushrooms and melted cheese	
<b>TOMAHAWK</b> (1.2 kg).....	<b>\$1,700</b>
Juicy grilled beef rib served with fried cauliflower, true regio taste.	

Steaks prepared at the moment.  
Erving time of 15 to 20 minutes.  
Accompanied by onions and roasted chilis.



## SIDES

<b>POPEYE'S</b> .....	<b>\$150</b>
Creamy spinach with panko and nuts.	
<b>GALEANA MASHED POTATOES</b> .....	<b>\$150</b>
With roasted garlic and chives.	
<b>NORTHERN RICE</b> .....	<b>\$120</b>
Red and with cumin. ¡As it should be!	
<b>POISONED BEANS</b> .....	<b>\$120</b>
Refried and with roasted pork. How delicious they are!	
<b>PAPA RELLENA MAMALONA</b> .....	<b>\$150</b>
With cheddar cheese, butter, and fried bacon. With skirt steak or sirloin +\$110	
<b>FRIED CAULIFLOWER</b> .....	<b>\$145</b>
Fried cauliflower with anchovies dressing.	



## MAIN DISHES

<b>POLLO CHISQUEADO PERO NO LOCO</b> .....	<b>\$350</b>
Grilled with roast potatoes and tomatoe sauce .	
<b>HAM HOCK</b> .....	<b>\$350</b>
Grilled, with homey rice. Don't be scared!	
<b>ADOBO PORK RIBS</b> .....	<b>\$350</b>
Like Indio Azteca, huasteco style, with pickled onions.	
<b>BARBACOA DE PICAÑA</b> .....	<b>\$390</b>
To the northern style	



## GRILLED VEGETABLES

<b>WOOD-FIRE CAULIFLOWER</b> .....	<b>\$250</b>
Bathed in our homemade ranch with pistachios, balsamic honey, parmesan, and serrano chili.	
<b>GRILLED BRUSSEL SPROUTS</b> (200 gm.).....	<b>\$225</b>
In soy and chipotle honey sauce with pieces of bacon.	
<b>TENDER CORN RIBS</b> .....	<b>\$220</b>
Grilled with spicy dressing.	
<b>GRILLED BROCOLI</b> .....	<b>\$240</b>
<b>GRILLED VEGETABLES</b> .....	<b>\$199</b>
For the picky ones! Zucchini, carrot, bell pepper, mushroom, grill onion and jocoque dressing spicy	

## SALADS

<b>STRAWBERRY SALAD</b> .....	<b>\$199</b>
Mixed lettuce with strawberries seasoned in old-style mustard vinegar and honey, blue cheese, and caramelized walnuts.	
<b>MORRITA SALAD</b> .....	<b>\$210</b>
Baby spinach with thinly sliced red onion, dried cranberries, roasted pears, goat cheese and chipotle balsamic vinaigrette.	
<b>CON MADRE SALAD</b> .....	<b>\$220</b>
Roasted beet chunks, with goat cheese dressing, caramelized pistachios, and arugula	
<b>HUERQUILLOS SALAD</b> .....	<b>\$199</b>
Assorted baby tomatoes with cilantro pesto, mixed lettuce, quesillo, and pumpkin seeds.	
<b>ARUGULA &amp; SPINACH</b> .....	<b>\$210</b>
With a lemon and oregano vinaigrette, pumpkin seeds, smoked bacon powder, parmesan cheese and supreme orange slices.	



## DESSERTS

<b>VOLCANO CHOCOLATE</b> .....	<b>\$180</b>
Oaxacan chocolate and vanilla ice cream	
<b>BRAVO FLAN</b> .....	<b>\$180</b>
With popcorn caramel and vanilla ice cream	
<b>ATE WITH CHEESE</b> .....	<b>\$180</b>
Quince paste with cheese and syrup or red wine	
<b>VANILLA ICE CREAM</b> .....	<b>\$80</b>
<b>CHOCO HAZELNUT NUTS ICE CREAM</b> .....	<b>\$180</b>
<b>FRITTERS BRAVO</b> .....	<b>\$180</b>
with ice cream home made	
<b>CORN BREAD</b> .....	<b>\$180</b>
With milk caramel syrup and vanilla ice cream	

