

NOBU CAFÉ

COFFEE

Hot	MX	USD
Espresso	185	8
Espresso Doble	185	8
Cortado	185	8
Macchiato	185	8
Black	185	8
Latté	185	8
Cappuccino	185	8
Mocka	185	8

Ice

Clásico/ Classic	185	8
Caramelo / Caramel	207	9
Vainilla / Vanilla	207	9
Canela / Cinammon	207	9
Mocka	207	9
Chocolate- Dark or White	207	9

Frappe

Clásico / Classic	207	9
Galleta / Cookies & Cream	207	9
Dulce de Leche	207	9
Caramelo / Caramel	207	9
Vainilla / Vanilla	207	9
Chai Especias / Spice Chai	230	10
Matcha	230	10

TÉ / TEA

Variedad / Variety	185	8
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MILK

ENTERA | LIGHT | DESLACTOSADA | ALMENDRA | SOYA | COCO
WHOLE | LIGHT | LACTOSE FREE | ALMOND | SOYA | COCONUT

Menu prices are inclusive of 16% tax and 15% service charge.
Precios incluyen IVA y servicio.

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COCKTAILS

Classics

	MX	USD
MARGARITA	414	18

Herradura Silver | Lime | Cointreau

Herradura Blanco | Limón | Cointreau

DAIQUIRI	414	18
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Rum Havana 3 years | Lime | Honey

Ron Havana 3 años | Limón | Miel de Abeja

OLD FASHIONED	414	18
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Woodford Reserve | Sugar | Angostura Bitter

Woodford Reserve | Azúcar | Amargo

MOSCOW MULE	414	18
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Grey Goose | Lime Juice | Ginger Beer

Grey Goose | Limón | Cerveza de Jengibre

Signature

NOBU MARGARITA	483	21
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Casa Dragones Blanco | Orenji | Yuzu | Agave Lemongrass

Casa Dragones Blanco | Orenji | Yuzu | Lemongrass Agave

RED SMOKE	414	18
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400 Conejos Mezcal | Hibiscus | Lime | Orange | Cinammon Syrup

Mezcal 400 Conejos | Jamaica | Limón | Naranja | Jarabe de Canela

LYNCHBURG LEMONADE	414	18
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Jack Daniel's | Lemon | Green Apple | Ginger | Honey

Jack Daniel's | Limon Amarillo | Manzana Verde | Jengibre | Miel

LYCHEE MOJISHO	414	18
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Havana 3 | Lemon | Sisho | Lychee | Sugar | Sparkling water

Havana 3 | Limon Amarillo | Sisho | Lychee | Azúcar | Mineral

Mocktails

BURSTING FRESHNESS	258	11
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Cucumber | Pineapple | Basil | Lime | Sugar

Pepino | Piña | Naranja | Albahaca | Limón | Azúcar

RED LIPS	258	11
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Raspberry Shrub | Cinnamon Syrup | Mint Tea | Lemon

Shrub de Frambuesa | Jarabe de Canela | Té de Menta | Limón Amarillo

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VODKA

	MX	USD
Stolichnaya	276	12
Grey Goose	437	19
Belvedere	414	18
Ciroc	414	18
Titos	506	22

GIN

Tanqueray	345	15
Taqueray 10	414	18
Bombay	345	15
Hendrick's	414	18
The Botanist	368	16
London 1	414	18

RUM / RON

Bacardi Blanco	299	13
Havana 3	345	15
Havana 7	365	16
Capitan Morgan	345	15
Malibu	345	15
Aconte 3	368	16

MEZCAL

400 Conejos	245	11
Unión	245	11
Leyenda Puebla	245	11
Leyenda Durango	414	18
Leyenda Oaxaca	437	19
Las Garrafas	414	18

WINE / VINOS

Villa Sandi, Prosecco, Italy	380	17
Champagne Taittinger Brut	630	27
Pazo Pondal "Leira", Albariño, Spain	345	15
Matsuhisa, Chardonnay, Sonoma	440	19
Minuty "M" Grenache-Cinsault, Rosé	425	18
Henri Lurton, Le Nebbiolo, México	495	22
Matsuhisa Cabernet Sauvignon	558	24
Matsuhisa Pinot Noir, California USA	575	25

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TEQUILA

Blanco

	MX	USD
Don Julio	345	15
Altos	368	16
Centenario	345	15
Patrón	368	16
Herradura	345	15
Siete Leguas	368	16
Casa Dragones	621	27
Reserva de la Familia	483	21

Reposado

Don Julio	345	15
Altos	368	16
Herradura	345	15
Clase Azul	805	35
Reserva de la Familia	621	27

Añejo

Don Julio	414	18
Herradura	414	18
1800	345	15
Casa Amigos	575	25
Don Julio 1942	920	40
Clase Azul	2070	90

Others / Otros

Don Julio 70	506	22
Dobel	506	22
Casa Dragones Joven	1035	45
1800 Milenio	1035	45
Reserva Extra Añejo	805	35

BEER / CERVEZA

Corona	184	8
Corona Light	184	8
Modelo Especial	184	8
Negra Modelo	184	8

HOOCAH

Ask for available flavors	1725	75
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COLD DISH

18:00-22:00 HRS

	USD
Catch of the day ceviche, yuzu (R) avocado, sesame oil, Lavash bread (120gr)	15
Searched tuna, shiso leaves, sea urchin roe American Caviar (GF) (R) (120gr)	29
Selection of charcuterie (95gr) artisanal cheese, served with house bread	26

HOT DISH

Enoki mushroom wrapped with bacon, pineapple and dried chilli compote (GF) (75gr)	16
Smoked American wagyu, lollipops with tamarind juice (150gr)	19
Dip trio, sundried tomato/black olives, rucula pesto, rosemary focaccia (GF) ✓	16
Pork belly chicharron, homemade BBQ sauce (120gr)	17
Small pizza, Italian Sausage, smoked provolone cheese & Napolitan friarielli (90gr)	18
King crab & potato churros, shishito aioli (85gr)	19
French fries with Pecorino cheese, honey dressing with truffle essence (GF) ✓	13

SWEET PART

Churros with caramel sauce	13
White chocolate & berries mini magnun	15
Affogato, hazelnut ice cream, espresso Damiana liqueur	14

(GF) (R) (N) ✓
Gluten Free Raw Nut Vegetarian

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PLATOS FRIOS

18:00-22:00 HRS

	MX
Ceviche pesca del dia, yuzu, aguacate, aceite de ajonjolio y pan Lavash (120gr) (R)	350
Atún sellado, shiso, hueva de erizo, caviar Americano (GF) (R) (120gr)	670
Selección de charcuteria, (95gr) quesos artesanales con pan casero	600

PLATOS CALIENTES

Hongo enoki envuelto en tocino, compota, de piña con chile seco (GF) (75gr)	360
Lollipops de Wagyu Americano ahumado con jugo de tamarindo (150gr)	430
Trio de dips: Tomate deshidratado aceitunas negras, pesto de arúgula con focaccia de romero (GF) ✓	430
Chicharron de pork belly glaseado con nuestras salsa BBQ (120gr)	380
Mini pizza con salchicha Italiana, queso provolone ahumado y friarielle Napolitano (90gr)	410
Churros de King crab y papa, ailoli de chile shishito (85gr)	430
Papas Francesas con queso pecorino aderezo de miel y esencia de trufa (GF) ✓	290

PARTE DULCE

Churros con salsa de caramelo	310
Mini magnun de frutos rojos y chocolate blanco	340
Affogato con helado de avellana café espresso y Damiana	330

(GF) (R) (N) ✓
Gluten Free Crudo Nuez Vegetariano

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