

ALESZIA

Dayclub

ENTRADAS

Guacamole
\$150.00

Pico de gallo y totopos

Edamames
\$120.00

Sal de grano, ponzu y togarashi

Ceviche de Pesca del Día
\$220.00

La pesca del día con leche de tigre de clamato, pepino, cebolla y cilantro

Dedos de Mozzarella 10 piezas
\$200.00

Ranch de cilantro jalapeño y sriracha

Nachos
\$160.00

Frijol, queso cheddar y monterrey, pico de gallo, crema ácida y elección de arrachera o pollo

Boneless de Pollo 300 gr
\$175.00

Aderezados con salsa picante búfalo, aderezo ranch y blue cheese

Tuna Crudo Won Ton Taco 3 piezas
\$150.00

Puré de aguacate pepino, relish de piña, cilantro

Tiradito de Atún y Aguacate
\$230.00

Vinagreta de yuzu y aji panca, pepino, apio, manzana verde y mayonesa de salsa macha

ENSALADAS

Ensalada Caesar
\$120.00

Tradicional aderezo, parmesano y crotones. Elección de pollo + \$30.00 o camarones + \$80.00

Ensalada Iceberg
\$150.00

Lechuga romana, aderezo de queso azul, tocino, tomate cherrie, cebolla morada y pepino

EXTRAS

Papas Francesas \$70.00

Papas Gajo \$110.00
con cheddar

Aros de Cebolla \$130.00

Vegetales al Grill \$140.00

Calabaza, pimientos, cebolla, zanahoria y champiñon

TACOS

3 piezas por orden

Taco de Camarón al Pastor
\$170.00

Cebolla, piña asada y salsa verde guacamolada

Taco de Arrachera
\$178.00

Costra de queso monterrey, puré de aguacate, pico de gallo

Taco Samurai
\$195.00

Costra de queso, tostada, frijol, aguacate, pescado con mayonesa de chipotle, col encurtida, cilantro

SANDWICHES

Sándwich de Pollo
\$190.00

Pechuga empanizada, tocino, mayonesa chipotle, pepinillo, queso cheddar, lechuga, jitomate

Hamburguesa Angus 200 gr
\$250.00

Queso cheddar, cebolla caramelizada, tocino, mayonesa de chipotle, lechuga, tomate y pepinillo en pan brioche

Veggie Sandwich
\$150.00

Vegetales al grill (calabaza, pimientos, cebolla, zanahoria, champiñon), germen de alfalfa, jitomate, lechuga francesa, pepinillo, mayonesa vegana picante en pan espiral

Classic Sandwich
\$175.00

Pan espiral, pechuga de pavo, queso cheddar y monterrey, papa francesa

POKE BOWLS

Servidos con arroz integral o quinoa

Atún 100 gr
\$210.00

Aguacate, jitomate, piña, pepino, aderezo de lima, pepino y serrano

Salmón 100 gr
\$235.00

Aguacate, papaya, mango, piña, aderezo yuzu togarashi y furikake ebi

Vegano
\$200.00

Edamames, tofu, pepino, aguacate, jitomate, piña, germen, aderezo yuzu, togarashi

SUSHI ROLLS

6 piezas por orden

California Roll
\$170.00

Kanikama, pepino y queso crema, forrado de aguacate y tobiko

Mango Shrimp Roll
\$190.00

Camarón empanizado, pepino y aguacate, forrado con mango salmón y mayonesa de jalapeño

Spicy Tuna
\$160.00

Pasta de atún picante, pepinillo encurtido, forrado de aguacate, salsa de miel y sriracha, rizos de pepino, cebollín y ajonjolí

Salmón Sellado
\$160.00

Piña y aguacate, forrado de mango y kiwi, salsa de coco, coco tostado y chile serrano

Cajun Roll
\$150.00

Atún sellado, pepino, aguacate y queso crema envuelto en hoja de soya, chiles toreados

PIZZA
\$228.00

Salsa de tomate y queso mozzarella

Carnes : Pepperoni, pechuga de pavo, salchicha de cerdo, chorizo

Vegetales : Champiñones, pimientos, cebolla, espinaca

DULCE

Plato de Fruta
\$130.00

Fruta de la estación, crema mascarpone

NY Cheese Cake
\$171.00

Salsa de frutos rojos

PRECIOS EN PESOS MEXICANOS, INCLUYE 16% IVA

EL CONSUMO DE CARNES CRUDAS O POCO COCIDAS, AVES, MARISCOS, CRUSTÁCEOS Y HUEVO PUEDE AUMENTAR LOS RIESGOS DE ENFERMEDADES TRANSMITIDAS POR LOS ALIMENTOS

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STARTERS

Guacamole \$150.00

"Pico de gallo" and chips

Edamames \$120.00

Sea salt, ponzu and togarashi

Catch of the day Ceviche \$220.00

Catch of the day with clamato "leche de tigre", cucumber, onion and cilantro

Mozzarella Sticks 10 pieces \$200.00

Cilantro jalapeño ranch and sriracha

Nachos \$160.00

Beans, cheddar and monterey cheese, "pico de gallo", sour cream and choice of flank steak or chicken

Chicken Boneless 300 gr \$175.00

Dressed with spicy buffalo sauce, ranch dressing and blue cheese

Tuna Crudo Won Ton Taco 3 pieces \$150.00

Avocado puree, cucumber, pineapple relish, cilantro

Tuna and Avocado Tiradito \$230.00

Yuzu vinaigrette and aji panca, cucumber, celery, green apple and salsa macha mayonnaise

SALADS

Caesar Salad \$120.00

Traditional dressing, parmesan and croutons. Choice of chicken + \$30.00 or shrimp + \$80.00

Iceberg Salad \$150.00

Romain lettuce, blue cheese dressing, bacon, cherry tomato, red onion and cucumber

EXTRAS

French Fries \$70.00

Wedge Potatoes \$110.00
with cheddar

Onion Rings \$130.00

Grilled Vegetables \$130.00
Squash, peppers, onion, carrot and mushrooms

TACOS

3 pieces per order

Pastor Shrimp Taco \$170.00

Onion, roasted pineapple and green guacamole sauce

Flank Steak Taco \$178.00

Cheest crust, monterey, avocado puree, pico de gallo

Samurai Taco \$195.00

Cheese crust, toast, beans, avocado, fish with chipotle mayonnaise, pickled cabbage, cilantro

SANDWICHES

Chicken Sandwich \$190.00

Breaded chicken breast, bacon, chipotle mayonnaise, pickles, cheddar cheese, lettuce, tomato

Angus Burger 200 gr \$250.00

Cheddar cheese, caramelized onion, bacon, chipotle mayonnaise, lettuce, tomato and pickles on brioche bun

Veggie Sandwich \$150.00

Grilled vegetables (squash, peppers, onion, carrot, mushroom) alfalfa sprouts, tomato, french lettuce, pickles, vegan spicy mayonnaise on rolled bread

Classic Sandwich \$175.00

Rolled bread, turkey breast, cheddar and monterey cheese, french fries

POKE BOWLS

Served with wheat rice or quinoa

Tuna 100 gr \$210.00

Avocado, tomato, pineapple, lima dressing, cucumber and serrano

Salmon 100 gr \$235.00

Avocado, papaya, mango, pineapple, yuzu togarashi deressing and furikake ebi

Vegan \$200.00

Edamames, tofu, cucumber, tomato, avocado, pineapple, sprouts, yuzu vinaigrette, togarashi

SUSHI ROLLS

6 pieces per order

California Roll \$170.00

Kanikama, cucumber and cream cheese wrapped in avocado and tobiko

Mango Sushi Roll \$190.00

Breaded shrimp, cucumber and avocado, wrapped in mango, salmon and jalapeña mayonnaise

Spicy Tuna \$160.00

Spicy tuna paste, pickles, wrapped in avocado, honey sauces and sriracha, cucumber curls, chives and sesame seed

Seared Salmon \$160.00

Pineapple and avocado, wrapped in mango and kiwi, coconut sauce, toasted coconut and serrano pepper

Cajun Roll \$150.00

Seared tuna, cucumber, avocado and cream cheese wrapped in soy leaf, "chiles toreados"

PIZZA

\$228

Tomato sauce and mozzarella cheese

Meats : Pepperoni, turkey breast, pork sausage, chorizo

Vegetables : Mushroom, peppers, onion, spinach

SWEET

Fruit Plate \$130.00

Seasonal fruit, mascarpone cream

NY Cheese Cake \$171.00

Berries sauce