



MENU

Tropical Garden



COCKTAILS

*Some suggestions for perfect
cocktails to start dinner:*

AMERICANO **\$170**

Red Vermouth, Bitter Campari, Soda
water, Orange or Lemon Slice

APEROL SPRITZ **\$170**

Aperol, Prosecco, Soda water,
Orange Slice

SHEKERED CAMPARI **\$170**

Campari bitters, gin,
Orange Slice

CAMPARI SPRITZ **\$170**

Campari, Prosecco, Soda water,
Orange Slice

NEGRONI **\$190**

Gin, Red Vermouth, Bitter
Campari, Orange Slice

NEGRONI SBAGLIATO **\$190**

Red Vermouth, Bitter Campari,
and brut sparkling wine

MARTINI COCKTAIL **\$190**

Gin, Extra Dry Martini,
olives, or lemon twist

VODKA MARTINI **\$180**

Vodka, Extra Dry Martini,
olives, or lemon twist

MARTINI ROYALE **\$180**

White Martini, Prosecco,
Lemon, Mint Leaves

WHITE MARTINI ON THE ROCKS **\$170**

White Martini, Lemon slice

MIMOSA **\$130**

Prosecco, Orange Juice, and
Maraschino Cherry

COSMOPOLITAN **\$155**

Vodka, Cranberry, Lemon,
Triple Sec.

GIN TONIC:

WITH GIN LARIOS MXN 125

WITH BOMBAY MXN 175

WITH TANQUERAY MXN 175

WITH BULLDOG MXN 225

WITH HENDRICKS MXN 230

WITH BEEFEATER MXN 165

APPETIZERS

delicious

NEAPOLITAN-STYLE ROASTED CAULIFLOWER 🌿

Wood-fired roasted cauliflower served with labneh and Grana Padano DOP cheese

\$180

RAVIOLIS FRITOS 🌿

Crispy fried ravioli stuffed with Grana Padano DOP cheese, served with pomodoro sauce

\$190

TOMATO BRUSCHETTA 🌿

(100% vegan) House-made wood-fired bread topped with fresh diced tomatoes, basil, and extra virgin olive oil (6 pieces)

\$100

ARTICHOKE DIP 🌿

A creamy blend of artichoke, spinach, and Grana Padano DOP cheese, served with wood-fired bread

\$240

GRILLED LEEKS AND ZUCCHINIS 🌿

Served with labneh sauce, chili flakes, lime, cilantro, and mint, accompanied by wood-fired bread

\$190

COCCOLI WITH PROSCIUTTO AND RICOTTA

Traditional Tuscan-style fried pizza dough served with ricotta and cured ham

\$190

BURRATA BOMB

Personal-sized pizza (180g dough) with burrata, truffle, gorgonzola, pamplona chorizo, pomodoro, and grana padano DOP

\$300

CHEF'S SPECIAL CHARCUTERIE BOARD

(Perfect as an appetizer for two or to pair with a good wine)

A selection of Italian cured meats, assorted cheeses, fruits, olives, and house-made wood-fired bread.

\$390

FOUR CHEESE & MUSHROOM CROSTONE 🌿

Wood-fired house-made bread topped with our signature four-cheese sauce and mushrooms (6 pieces)

\$190

GOAT CHEESE & GORGONZOLA CROSTONE WITH PEAR AND HONEY 🌿

Wood-fired house-made bread with goat cheese, pear, honey, gorgonzola, and walnuts (6 pieces)

\$200

MIXED CROSTONE

Wood-fired house-made bread with a mix of flavors (6 pieces)

\$190

VEGETABLE CEVICHE 🌿

With Made with roasted garlic emulsion, lime juice, carrot, zucchini, leeks, red onion, cherry tomatoes, and cilantro

\$230

POTATO WEDGES 🌿

Served with with four-cheese sauce

\$155

EXTRA TOPPINGS (CHOOSE YOUR OWN ADD-ONS):

Grana Padano DOP +\$60, Truffle +\$85, Cured Ham +\$75, Blue Cheese +\$60, Red Onion +\$40, Extra Mozzarella +\$50, Pepperoni +\$50, Pamplona Chorizo +\$50, Cooked Ham +\$50, Mushrooms +\$50, Spinach +\$40, Cherry Tomatoes +\$40

PIZZA

classics

Traditional Neapolitan Dough

MARINARA (100% VEGAN) 🌱

House-made tomato sauce, garlic, oregano, extra virgin olive oil, and fresh basil

\$180

MARGHERITA 🌱

House-made tomato sauce, mozzarella, and fresh basil

\$215

HAWAIIAN

House-made tomato sauce, mozzarella, ham, and pineapple

\$260

CURED HAM & MUSHROOM

House-made tomato sauce, mozzarella, mushrooms, cured ham

\$300

PEPPERONI

House-made tomato sauce, mozzarella, and pepperoni

\$260

4 CHEESE & MUSHROOMS

House-made tomato sauce, mozzarella, gorgonzola, grana padano DOP, manchego and mushrooms

\$270

CLASSIC CALZONE

Dough pizza stuffed with ham, house-made tomato sauce, mozzarella and mushrooms

\$300

BIANCA 🌱

White pizza with thinly sliced potatoes, red onion, spinach, gorgonzola cheese, and arugula

\$290

PIZZA CALABRESE

House-made tomato sauce, mozzarella, fresh Italian chorizo, garlic-infused confit potatoes, and grated grana padano DOP

\$290

DIAVOLA

House-made tomato sauce, mozzarella, pepperoni, spicy honey and basil

\$280

VEGETARIAN 🌱

White pizza with balsamic-marinated zucchini, chili flakes, fresh ricotta, lemon zest, and basil

\$290

CURED HAM & BURRATA

Homemade tomato sauce, mozzarella, cured ham and burrata

\$360

LA BELLA

Homemade tomato sauce, mozzarella, cured ham and homemade basil pesto

\$330

LA ELEGANTE 🌱

House-made tomato sauce, mozzarella, gorgonzola, goat cheese, grana padano DOP and spinach

\$280

LA SAPORITA

House-made tomato sauce, mozzarella, bacon and gorgonzola cheese

\$290

EXTRA TOPPINGS (CHOOSE YOUR OWN ADD-ONS):

Grana Padano DOP +\$60, Truffle +\$85, Cured Ham +\$75, Blue Cheese +\$60, Red Onion +\$40, Extra Mozzarella +\$50, Pepperoni +\$50, Pamplona Chorizo +\$50, Cooked Ham +\$50, Mushrooms +\$50, Spinach +\$40, Cherry Tomatoes +\$40

KIDS'

pizzas

BABY MARGHERITA 🌱

House-made tomato sauce, mozzarella, and fresh basil

\$120

BABY HAWAIIAN

House-made tomato sauce, mozzarella, ham, and pineapple

\$130

BABY PEPPERONI

House-made tomato sauce, mozzarella, and pepperoni

\$130



SALADS

specials

LA BIANCA TROPICAL SALAD

Lettuce, bacon, parsley, cherry tomatoes, four-cheese sauce, almonds caramelized with honey

\$240

SICILIAN SALAD 🌿

Mixed greens, orange supremes, sun-dried tomatoes, olives, red onion, caramelized walnuts

\$240

GRILLED CAESAR SALAD WITH CHICKEN

Wood-fired smoked lettuce, croutons, Caesar dressing, Grana Padano DOP, and grilled chicken breast strips

\$250

BURRATA

Focaccia, whole burrata, Serrano ham, extra virgin olive oil

\$250

SPAGHETTI

SPAGHETTI ALLA PUTTANESCA 🌿

Tomato, capers, black olives, garlic, chili flakes, and olive oil

\$220

SPAGHETTI WITH GARLIC, PARSLEY, CHERRY TOMATO & YELLOW LEMON

The chef recommends you choose extra shrimps + MXN 100

\$200

HANDMADE RAVIOLIS

(Fresh pasta made to order with extra fine wheat flour and egg yolk, stuffed with ricotta and spinach)

FOUR CHEESE SAUCE WITH BASIL LEAF \$240
WITH BOLOGNESE SAUCE \$240

FRESH PASTA

(Tagliatelle pasta made to order with extra fine wheat flour and egg yolk)
All pastas come with sprinkles of Grana Padano DOP cheese

HOUSE LASAGNA

Traditional beef Bolognese lasagna, made by our chef with béchamel sauce and Grana Padano DOP

\$240

4 CHEESES WITH MUSHROOMS OR SPINACH 🌿

Our signature four-cheese sauce with mushrooms or spinach

\$210

AMATRICIANA

Homemade tomato, bacon and onion

\$210

CURED HAM AND MUSHROOMS

Creamy mushroom sauce with cured ham

\$230

CARBONARA

Creamy sauce made with egg yolk, Grana Padano DOP cheese, crispy pancetta, and black pepper

\$220

ALFREDO

House-made Alfredo sauce with our chef's special touch, served with grilled chicken breast strips

\$220

TRADITIONAL BOLOGNESE

Slow-cooked traditional Bolognese sauce with finely ground beef in red wine

\$230

MEAT AND FISH

CHARCOAL-GRILLED PICANHA \$390
300g of select picanha, served with green salad and sautéed vegetables

BEEF TENDERLOIN HEART \$390
250g of 100% Angus beef tenderloin, grilled vegetables, and chef's chimichurri sauce

GRILLED OCTOPUS \$390
Charcoal-grilled octopus with house-made chili mayo and roasted leeks

SALMON FILLET WITH CAPERS & VEGETABLES \$370
220g grilled salmon fillet with capers and fine herbs, served with green salad and pan-fried vegetables

BURGERS

CLASSIC BURGER \$230
Our delicious 220g 100% Angus beef burger, bacon, lettuce, tomato, cheese, and red onion. Served with potato wedges

VEGAN  \$220
100% soy burger, lettuce, tomato, mushrooms, arugula, red onion and avocado. Served with potato wedges

AL CAPONE \$265
Our deluxe burger, 220g 100% Angus beef, Pamplona chorizo, mozzarella cheese, house-made pickles, arugula, and Italian dressing. Served with potato wedges

EXTRA TOPPINGS (CHOOSE YOUR OWN ADD-ONS):

Grana Padano DOP +\$60, Truffle +\$85, Cured Ham +\$75, Blue Cheese +\$60, Red Onion +\$40, Extra Mozzarella +\$50, Pepperoni +\$50, Pamplona Chorizo +\$50, Cooked Ham +\$50, Mushrooms +\$50, Spinach +\$40, Cherry Tomatoes +\$40

SANDWICH & GYROS

CHICKEN SANDWICH \$225
Ciabatta bread, chicken, bacon, spinach, garlic mayo, cheese

VEGETARIAN SANDWICH  \$225
Ciabatta bread, lettuce, tomato, zucchini, carrot, mushrooms, avocado, balsamic dressing

BEEF GYROS (2 PIECES) \$245
Marinated beef with Italian spices, served with artisan pita bread and labneh sauce over a bed of salad

CHICKEN GYROS (2 PIECES) \$225
Chicken breast marinated with Italian spices, served with artisan pita bread and labneh sauce over a bed of salad

SOY GYROS (VEGETARIAN)  \$225
Soy meatballs with labneh sauce, served with artisan pita bread over a bed of salad

EXTRA TOPPINGS (CHOOSE YOUR OWN ADD-ONS):

Grana Padano DOP +\$60, Truffle +\$85, Cured Ham +\$75, Blue Cheese +\$60, Red Onion +\$40, Extra Mozzarella +\$50, Pepperoni +\$50, Pamplona Chorizo +\$50, Cooked Ham +\$50, Mushrooms +\$50, Spinach +\$40, Cherry Tomatoes +\$40

DESSERTS

TIRAMISÚ \$155
Our delicious tiramisu made with authentic Italian mascarpone cheese

PEAR AND GORGONZOLA TART \$150
Pear tart with gorgonzola cheese, vanilla ice cream, caramelized walnut crumble and a touch of honey

BROWNIE WITH GELATO \$140
House-made brownie served with a scoop of vanilla ice cream

LEMON PIE \$140
Lemon tart with fresh pear and strawberry, sprinkled with powdered sugar

RUM BABÀ WITH CREAM \$160
Traditional Neapolitan dessert soaked in citrus syrup and white rum, served with whipped cream. It's a true delight for dessert lovers!



WINES

from our cellar

GLASS OF HOUSE RED WINE \$110

GLASS OF HOUSE WHITE WINE \$110

GLASS OF HOUSE BRUT
SPARKLING WINE \$130

GAETANO D'AQUINO MERLOT

Italia, 100% Merlot - 12% Vol.

BOTTLE: MXN 395.00

GLASS: MXN 110.00

SELECCION CONCHA Y TORO TINTO

Chile, Cabernet Sauvignon/Carmenere - 12,5% Vol.

BOTTLE: MXN 395.00

GLASS: MXN 110.00

PATA NEGRA LA MANCHA - ESPAÑA 2021

Denominacion de Origen - Red Blend Roble 13,5% Vol.

BOTTLE: MXN 495.00

GLASS: MXN 245.00

SICHEL PAYS D'OC 2023

Indication géographique protégée, Bordeaux, Francia

- Cabernet Sauvignon 13% Vol.

BOTTLE: MXN 495.00

GLASS: MXN 245.00

CORRAL DEL OBISPO MENCIA 2022

Bierzo Denominacion de Origen, España 100% 13,5% Vol.

BOTTLE: MXN 495.00

GLASS: MXN 245.00

LUIS FELIPE EDWARDS RESERVA 2022

D.O. Valle de Colchagua, Chile, Reserva

Carmenere - 13,5%Vol.

BOTTLE: MXN 550.00

GLASS: MXN 270.00

GRAN HACIENDA SANTA RITA 2023

Valle Central, Chile, Carmenere - 13 % Vol.

BOTTLE: MXN 550.00

GLASS: MXN 270.00

CHATEAU DAVIAUD 2020

Appellation Bordeaux Controlée, Francia, - 14%Vol.

BOTTLE: MXN 690.00

GLASS: MXN 300.00

GRAFFIGNA GLORIOUS SELECTION 2022

Valle de Ugo, Cuyo, Argentina -Malbec 13,5%Vol.

BOTTLE: MXN 650.00

GLASS: MXN 300.00

BEL AIR 2021

Bordeaux, Francia -Merlot Cabernet 13,5 %Vol.

BOTTLE: MXN 550.00

GLASS: MXN 275.00

WHITE AND SPARKLING WINE

SELECCION CONCHA Y TORO BLANCO

Valle Central, Chile, 100% Sauvignon Blanc - 12,5% Vol.

BOTTLE: MXN 395.00

GLASS: MXN 110.00

ESPUMOSO BRUT DE LA CASA

BOTTLE: MXN 490.00

GLASS: MXN 130.00

COCKTAILS WITH WINE \$115

Clericot
Tinto de Verano
Sangría

COCKTAILS

MARGARITA \$140

Tequila, Triple Sec, Lemon juice, Cane sugar syrup, Salt

BLUE MARGARITA \$140

Tequila, Blue Curaçao, Lemon, Sprite

MEZCALITA (Choice of Mango, Strawberry, Maracuja, or Lemon) \$155

Mezcal, Triple Sec, Cane sugar syrup, garnished with Orange or Jamaica, and Sal de Gusano

MEZCALOCO \$165

Mezcal, Sprite, garnished with Strawberry and Lemon

PALOMA \$125

Tequila, Lemon, and Grapefruit Soda

MOJITO \$140

Rum, Soda Water, Lemon, Sugar, and Mint Leafs

PIÑA COLADA \$145

Rum, Coconut Cream, Pineapple, and Cinnamon

BAILEYS COLADA \$165

Baileys, Coconut Cream, Cherry Maraschino and Cinnamon

PIÑA CARIBE \$165

Rum, Blue Curaçao, Coconut Cream, Pineapple, and Cinnamon

DAIQUIRI (Choice of Mango, Strawberry, Maracuja, or Lemon) \$130

Rum and Cane Sugar Syrup

CAIPIROSKA (Choice of Lemon or Strawberry) \$150

Vodka, Lemon and Sugar

CAIPIRINHA (Choice of Lemon or Strawberry) \$160

Cachaca, Lemon and Sugar

CAIPITROPICAL \$155

Peach Liqueur, Strawberry Liqueur, Ginger Ale, Lemon, Sugar

CANTARITO \$140

Tequila, Orange Juice, Lemon Juice, Grapefruit Juice, garnished with Orange, Lemon, and Grapefruit.

LAGUNA BLU \$135

Vodka, Blue curaçao, Sprite

LONG ISLAND ICE TEA \$175

Vodka, Gin, Rum, Triple Sec, Lemon, Cane Sugar Syrup and Coca-Cola

JAPANESE ICE TEA \$175

Melon Liqueur, Rum, Gin, Vodka, Lemon, Cane Sugar Syrup

MOSCOW MULE \$155

Vodka, Ginger Infusion, Cane Sugar Syrup, Ginger Ale, Lemon Juice

DISARONNO SOUR \$145

Almond Liqueur, Lemon, Maraschino Cherry, Sugar

PISCO SOUR \$165

Pisco, Lemon, and Sugar

BLACK RUSSIAN \$135

Vodka and Kalhua

PLANTER'S PUNCH \$155

Rum, Angostura, Lemon, Pineapple and Grenadine

MAI TAI \$155

White Rum, Aged Rum, Triple Sec, Orchata, Lemon, Maraschino Cherry

SEX ON THE BEACH \$155

Vodka, Orange Juice, Peach Liqueur and Grenadine

CUBANO \$150

White Rum, Aged Rum, Coca-Cola, Lemon and Sugar

CUBA LIBRE \$125

Rum, Coca-Cola, Lemon slice

TEQUILA SUNRISE \$125

Tequila, Orange Juice, and Grenadine

OLD FASHIONED \$165

Bourbon Whiskey, Soda Water, Angostura, Sugar, Maraschino Cherry

FLAMINGO \$165

Gin, Strawberry Liqueur, Mango, Pineapple, Lemon, Grenadine

T-REX \$165

Gin, Mint Liqueur, Lemon, Cucumber, Sprite and Mint Leafs

RON COOLER \$155

White Rum, Ginger Ale, Orange, Lemon and Sugar



MOCKTAILS

(ALCOHOL FREE)

PICAFRESA

Strawberry, lemon juice, orange juice, sweet frosting with chamoy

\$100

FANTASMITO

Lemon juice, Cucumber, Sprite, Mint Leafs

\$100

LONDON TROPICAL

Tonic water, Grapefruit, Orange, Pineapple, Lemon

\$100

LA BIANCA

Orange juice, cherry juice, Sprite, grenadine, maraschino cherry

\$100

DAIQUIRIHALLS

Mango juice, mango pulp, lemon juice, cane sugar syrup, mint

\$100

CAFE' DAKOTA

Coffee, maple syrup, sugar, milk

\$100

APPLE GINGER

Swheppes ginger ale, apple juice, ginger syrup, lemon juice

\$100

COCOMONKEY

Coffee, Maple syrup, coconut cream, milk, maple syrup, shredded coconut

\$100

FRUIT EXPLOSION

Cranberry juice, mango juice, pineapple juice, orange juice, lemon juice, cane sugar syrup, grenadine

\$100

PIÑADA

Pineapple juice, coconut cream, cane sugar syrup, pineapple

\$100

SHIRLEY TEMPLE

Ginger ale, grenadine, lemon juice, lemon wedge, cherry

\$100

VIRGIN MOJITO

Lemon, mint leafs, sugar, soda water

\$100

PETROLERA OLIVES MXN 90.00
GLASS WITH OLIVES IN A MICHELADA SAUCE

SOFT DRINKS

Coca-Cola, Coke Zero, 7Up, Tonic Water, Manzanita, Still Water 600ml, Soda Water, Ginger Ale, Orangeade, Cranberry Juice, Pineapple Juice, Squirt, Lemonade, Horchata, Jamaica.

\$60

BEERS AND CIDER

SOL	\$58
XX LAGER	\$60
XX AMBAR	\$60
TECATE ORIGINAL	\$60
TECATE LIGHT	\$60
INDIO	\$62
BOHEMIA CLASICA	\$68
BOHEMIA OSCURA	\$68
BOHEMIA CRISTAL	\$68
AMSTEL ULTRA	\$70
HEINEKEN	\$78
HEINEKEN 0.0 (NO ALCOHOL)	\$78
STRONGBOW GOLD (CIDER)	\$70

TEQUILA

JOSÉ CUERVO ESPECIAL (BLANCO - REPOSADO)	\$105
JOSÉ CUERVO TRADICIONAL (PLATA - REPOSADO)	\$125
MAESTRO DOBEL DIAMANTE	\$210

DON JULIO
BLANCO \$155
REPOSADO \$190
DON JULIO 70 \$215
AÑEJO \$215

HERRADURA
REPOSADO \$165
PLATA \$155

ESPOLÓN
BLANCO \$135
REPOSADO \$135
AÑEJO \$175
CRISTALINO \$185

CRAFT BEERS ESMERALDA BREWING YUCATAN

COLORADA - TROPICAL LAGER	\$125
OASIS - STOUT	\$125
YUCATAN - CITRUS PALE ALE	\$125
CELESTUN - AMERICAN PALE ALE	\$125

EXTRA FOR BEERS:

Ojo Rojo MXN \$35 Clamato, Michelada Natural, Tajin	Sangrita MXN \$25 Clamato, Michelada, Orange, Lime
Michelada MXN \$25 Michelada Natural, Tajin	Chelada MXN \$20 Lime and Salt

RUM

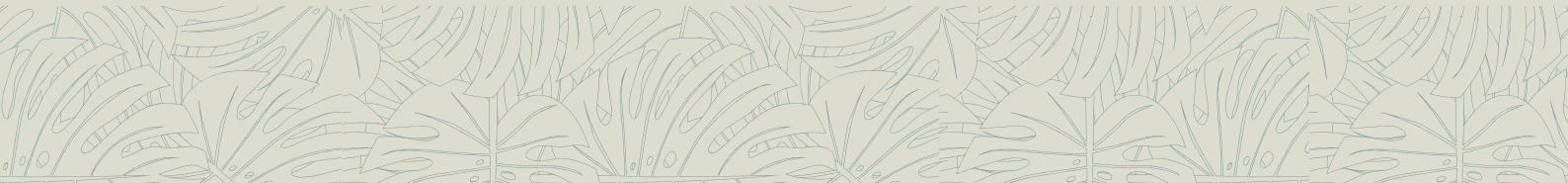
(INCLUDES MIXER)

ZACAPA 23 SOLERA	\$215
KRAKEN	\$115
BACARDI BLANCO \$125 AÑEJO \$135	MATUSALEM PLATINO \$125 CLÁSICO 10 \$135

FLOR DE CAÑA
4 AÑOS \$125
7 AÑOS \$155
12 AÑOS \$195

HAVANA CLUB
3 AÑOS \$125
7 AÑOS \$155
ESPECIAL \$125

APPLETON RON
ESTATE \$125
12 AÑOS \$195



GIN

(INCLUDES MIXER)

LARIOS OR GIN DE LA CASA	\$125
BEEFEATER	\$165
BOMBAY	\$175
TANQUERAY	\$175
BULLDOG	\$225
HENDRICK'S	\$230

CREAMS AND LIQUORS

XTABENTUN	\$110
ANCHO REYES	\$100
DISARONNO	\$135
TORRES 10	\$115
MALIBU	\$115
COURVOISIER	\$195
SAMBUCA	\$105
BAILEYS	\$135
PORTO	\$125
PISCO	\$155
LIQUEUR 43	\$170
JÄGERMEISTER	\$130
FRANGELICO	\$125
FERNET BRANCA	\$155
ASBINTH	\$165

VODKA

(INCLUYE MEZCLADOR)

ABSOLUT	\$135
STOLICHNAYA	\$135
GREYGOOSE	\$225
ERISTOFF	\$115
SMIRNOFF	\$115
SMIRNOFF TAMARINDO	\$115
SKYY	\$135

MEZCAL

400 CONEJOS	\$155
BRUXO JOVEN	\$145
UNION	\$135

ARTISAN MEZCALES FROM THE HOUSE (OAXACA)

ESPADIN	\$95
CUISHE	\$115
TOBALA	\$125
TEPEXTATE	\$125

ESPECIAL PROMO MEZCALES LA BIANCA TASTING

\$159

3 OF THESE MEZCALES:

ESPADIN - TOBALA - TEPEXTATE - GUSANO
REPOSADO - MADRE CUISHE - ESPADIN
REPOSADO

BOTTLE OF ARTISANAL MEZCAL 500ML	\$950
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WHISKEY

(INCLUDES MIXER)

J.W. RED LABEL	\$125
J.W. BLACK LABEL	\$215
JAMESON	\$135
JIM BEAM	\$135
JACK DANIEL'S	\$145
CANADIAN CLUB	\$145
WILD TURKEY	\$145
BUCHANAN'S 12	\$225
GLENFIDDICH 12	\$245

BOTTLES

CHOOSE YOUR BOTTLE, INCLUDES 4 MIXERS

TEQUILA

JOSÉ CUERVO ESPECIAL REPOSADO - 700 ML	\$800
JOSÉ CUERVO TRADICIONAL PLATA - 700 ML	\$900
JOSÉ CUERVO TRADICIONAL REPOSADO - 700 ML	\$900
JOSÉ CUERVO ESPECIAL BLANCO - 1 LITRO	\$1,000
DON JULIO BLANCO 700 ML	\$1,600
MAESTRO DOBEL DIAMANTE - 700 ML	\$2,200
DON JULIO 70 700 ML	\$2,400

WHISKEY

JOHNNIE WALKER RED LABEL - 700 ML	\$900
JACK DANIEL'S 700 ML	\$1,450
BUCHANAN'S 12 700 ML	\$2,000
JOHNNIE WALKER BLACK LABEL - 700 ML	\$2,200

RON

BACARDI BLANCO 700 ML	\$750
BACARDI AÑEJO 700 ML	\$800
MATUSALEM PLATINO 700 ML	\$800
MATUSALEM CLÁSICO 10 AÑOS 700 ML	\$850
KRAKEN 700 ML	\$750

MEZCAL

MEZCAL ARTESANAL 500 ML	\$950
UNION 700 ML	\$1,200
400 CONEJOS 700 ML	\$1,400

VODKA

ABSOLUT 700 ML	\$850
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