

ALESSIA

— Dayclub —

MENU PACKAGES

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ALESSIA VIBES PACKAGE

1 SPIRIT BOTTLE OR BOTTLE WINE FROM OUR DOMESTIC SELECTION
6 MIXERS
2 RED BULL ENERGY DRINK
1 DAYBED FOR UP TO 4 PEOPLE
1 TASTING MENU PRESENTATION - FOR UP TO (4) PEOPLE

\$276 USD

2

ALESSIA DELUXE EXPERIENCE

2 SPIRIT BOTTLES OR BOTTLES OF WINE FROM OUR DOMESTIC SELECTION
12 MIXERS
2 RED BULL ENERGY DRINK
1 ROUND BED OR ELEVATED BED
1 TASTING MENU PRESENTATION - FOR UP TO (6) PEOPLE

\$569 USD

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ALESSIA PREMIUM EXPERIENCE

2 SPIRIT BOTTLES OR BOTTLES OF WINE FROM OUR PREMIUM LIST
12 MIXERS
2 RED BULL ENERGY DRINK
1 PRIVATE CABANA FOR UP TO 6 (SIX) PEOPLE
1 MUMM BRUT CHAMPAGNE BOTTLE (750 ML)
1 TASTING MENU PRESENTATION - FOR UP TO 6 (SIX) PEOPLE

\$989 USD

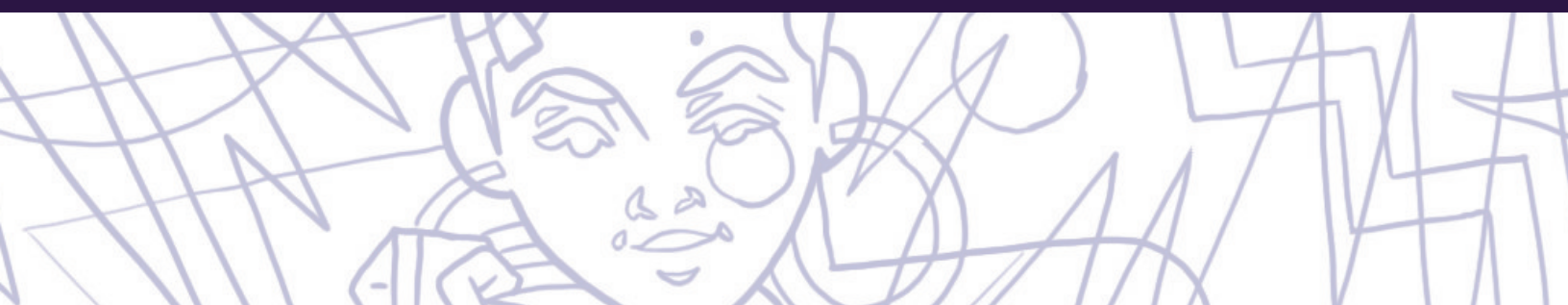
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ALESSIA ULTIMATE EXPERIENCE

3 SPIRIT BOTTLES OR BOTTLES OF WINE FROM OUR PREMIUM LIST
18 MIXERS
2 RED BULL ENERGY DRINK
1 PRIVATE PARTY SIZE CABANA FOR UP TO 15 (FIFTEEN) PEOPLE
2 MUMM BRUT CHAMPAGNE BOTTLES (750 ML)
1 TASTING MENU PRESENTATION - FOR UP TO 15 (FIFTEEN) PEOPLE

\$1,599 USD

Our bottles presentation on spirits could be 700 ml or 750 ml depending on the original market presentation, please check it with your server



DRINKS

DOMESTIC

VODKA SMIRNOFF
VODKA ABSOLUT FLAVORS
VODKA ABSOLUT BLUE
GIN TANQUERAY
GIN BEEFEATER
WHISKY JHONNIE WALKER RED LABEL
RON HAVANA 3 YRS
RON BACARDI BLANCO
TEQUILA JIMADOR
BRANDY TERRY
MEZCAL UNIÓN
CASA MADERO, CHARDONNAY
FOLONARI PINOT GRIGIO
CYCLES PINOT NOIR
POGGIOBELLO PINOT NERO
NORTON BRUT ROSE

PREMIUM

VODKA BELVEDERE
VODKA KETEL ONE
GIN HENDRICK'S
GIN BEEFEATER PINK
WHISKY CHIVAS 12 YRS
WHISKY JHONNIE WALKER BLACK LABEL
RON HAVANA 7 YRS
RON ZACAPA AMBAR
BRANDY TORRES 10 YRS
TEQUILA TEREMANA PLATA
TEQUILA TEREMANA REPOSADO
TEQUILA HERRADURA ULTRA
MEZCAL OJO DE TIGRE
CASA MADERO 2 V CHENIN BLANC-CHARDONNAY
CASA MADERO CHENIN BLANC
CASA MADERO MERLOT
CASA MADERO V ROSE, CABERNET SAUVIGNON
MINUTY ROSE

SNACKS

SNACK BOAT

BONELESS CHICKEN
CHEESE FINGERS
FRENCH FRIES
NACHOS
BEEF BURGER

MEXICAN

GUACAMOLE
MEXICAN SAUCE
OCTOPUS TOAST
CATCH OF THE DAY CEVICHE
SHRIMP AGUACHILE

TACO STATION

RIB EYE TACO
BAJA STYLE TACO
SHRIMP TACO
WINGS
CRUDITES
NACHOS



ALESZIA

ROOFTOP RESTAURANT

BETWEEN BUNS

SALMON SLIDER (2 PCS)

Fit, delicious, sexy, perfectly sized as you are
Served with tomato jam, balsamic glazed, arugula.

350.0 MXN / 18.5 USD

ANGUS BEEF BURGER

If you will feel guilty, it better be worth it
Angus beef patty (200 gr.), cheese, caramelized onions, lettuce, tomato, french fries.

330 MXN / 17.4 USD

CHICKEN CLUB SANDWICH

A true classic
Chicken breast, avocado, tomato, chipotle mayo.

250.0 MXN / 13.2 USD

ROASTED COLIFLOWER SANDWICH

Not another boring veggie sandwich
Avocado, carrot chipotle aioli, roasted cauliflower.

240.0 MXN / 13.0 USD

SHAREABLES (OR NOT...)

EDAMAMES TERIYAKI

Japanese soybean glazed with sweets teriyaki sauce and sesame seeds.

180.0 MXN / 9.5 USD

CHICKEN WINGS (6 PCS)

If you don't lick your fingers, you're doing it wrong.

Choose 1 Sauce: Buffalo, Ranch, Honey mustard or Mango Habanero.

WINGS – 280.0 MXN / 14.8 USD

BONELESS – 250.0 MXN / 13.2 USD

THE GUACAMOLEST

Because it's the bEST

WATCH OUT! We love to add spicy chapulines in your guacamole, So don't be scared! Try something new!

220.0 MXN / 11.6 USD

NACHOS

Corn chips, beans, cheese, "pico de gallo" salsa, guacamole.

ORIGINAL – 180.0 MXN / 9.5 USD

W/BEEF CHILLI – 215.0 MXN / 11.4 USD

W/CHICKEN – 200.0 MXN / 10.6 USD

IN TACOS WE BELIVE (2 PCS)

RIB EYE

Caramelized onion, guacamole.

185.0 MXN / 9.8 USD

SHRIMP PASTOR

Achiote marinated, pineapple, onion, coriander.

195.0 MXN / 10.3 USD

BAJA STYLE FISH

Battered fish, cabbage, guacamole.

195.0 MXN / 10.3 USD

LOBSTER

Chipotle cream.

640.0 MXN / 33.7 USD

ALESSIA

ROOFTOP RESTAURANT

SEAFOOD, LEMON AND FLAVOR

CATCH OF THE DAY CEVICHE

If life gives you lemons, we'll make ceviche for you!

Soursop, onion, coriander and sweet potato.

260.0 MXN / 13.7 USD

"IN LOVE" OCTOPUS TOSTADA

Acapulco style octopus tostada, with chipotle mayo, onion, tomato, coriander, avocado.

210.0 MXN / 11.1 USD

POKE BOWLS

SALMON PHILLY

Fresh salmon, roasted garlic cream cheese, scallion, cucumber, tomato.

245.0 MXN / 12.9 USD

SPICY TUNA

Fresh tuna, spicy mayo, edamame, avocado, arugula, sesame seeds.

260.0 MXN / 13.7 USD

BEET AND ROLL

Roasted beetroot, tomato, avocado, onion, sweet corn, tofu mayo dressing.

220.0 MXN / 11.6 USD

PIZZAS 265.0 MXN / 14.0 USD

Pomodoro sauce and cheese base.

MARGARITA Pesto.

PEPPERONI Pepperoni.

HAWAIIAN Ham, pineapple.

SHRIMP MELON AGUACHILE

Don't worry, it's not that spicy

Melon, cucumber, onion, fresh shrimp, coriander, chilli pepper.

260.0 MXN / 13.7 USD

SUSHI

ALESSIA ROLL

Breaded roll, tuna, scallion, kanikama, cream cheese, cucumber.

285.0 MXN / 15.0 USD

DRAGON ROLL

Panko shrimp, asparagus, avocado, eel sauce, chipotle alioli.

300.0 MXN / 15.8 USD

CALIFORNIA ROLL

Kanikama, cucumber, avocado, sesame seeds

285.0 MXN / 15.0 USD

TONKATSU ROLL

Mushroom tartar, onion tempura, tonkatsu sauce, scallions.

220.0 MXN / 11.6 USD

EXTRAS

FRENCH FRIES 120.0 MXN / 6.4 USD

ASSORTED FRUIT 150.0 MXN / 7.9 USD

CHEESE FINGERS 180.0 MXN / 9.5 USD

CRUDITÉS 120.0 MXN / 6.4 USD