

ANTIPASTI

LE BRUSCHETTE

Fresh buffalo mozzarella, cherry tomato, basil, olive oil and balsamic vinegar \$435 G/D 250GR

Raw Italian prosciutto di Parma, cherry tomato, basil, olive oil and balsamic vinegar \$575 G/P 250GR

ARANCINI

Salame milano with smoked provola, Italian pomodoro sauce, black olives and capers \$605 G/P/D 250GR

Spinach, mozzarella and parmiggiano, Italian pomodoro sauce, black olives and capers \$440 G/D 250GR

INSALATE

The "Mandarina salad" with Mandarina's farm organic purslane, pear, apricot, fresh tangerines (seasonal fruit), brie cheese and black dehydrated olives \$505 D 250GR

Fresh buffalo burrata, cherry tomato, balsamic vinegar, Mandarina's farm organic basil and extra virgin olive oil \$620 D 220GR

Mandarina's farm organic arugula, cherry tomato, parmiggiano reggiano slices, basil and extra virgin olive oil \$475 PB 140GR

PRIMI PIATTI PASTAS IMPORTED FROM ITALY

Paccheri with black truffle sauce, setas with sauteed portobello and parmiggiano reggiano \$980 G/D 220GR

Traditional carbonara spaghetti, artesanal pancetta, parmiggiano reggiano with pecorino romano cheese and egg yolk \$820 G/P/D 820GR

Linguini Vongole in white wine with fresh pomodorini sauce \$820 G/SH/A 220GR

Spaghetti, green asparagus with pomodorini sauce and garlic \$870 G/SH/P 250GR

Roman artichoke risotto, buttered with parmiggiano reggiano \$860 D/PB 260GR

DEL MARE E DEI CRUDI

Grilled blue shrimp, marinated with white wine, purslane from our farm and dehydrated cherry tomatoes \$820 SH/A 260GR

Octopus carpaccio, citrus vinaigrette, extra virgin olive oil and Mandarina's farm organic dill \$660 SH 120GR

Wild-caught tuna carpaccio (seasonal fish) with a dill citrus vinaigrette \$630 S 120GR

Beef tartar, capers, dijon mustard, chives, lemon and lightly cooked quail egg \$710 210GR

Carpaccio di manzo, parmiggiano, Mandarina's farm organic arugula and extra virgin olive oil \$690 D 160GR

Grilled beetroot, goat cheese, toasted pecans and balsamic vinaigrette with raspberries \$480 PB/D 240GR

The "Panzanella salad" with ripe tomato, rustic croutons, cucumber, Mandarina's farm organic basil and thin red onion slices \$370 PB/G 250GR

Roasted cauliflower with citrus vinaigrette and fresh herbs from Mandarina's organic farm \$520 PB 220GR

Roasted cauliflower, melted provolone and sun-dried pomodorini with oregano \$520 PB/D 250GR

Rigatoni Ragú made with beef filet, pomodoro sauce and parmiggiano reggiano \$990 G 230GR

Spaghetti Frutti di Mare, octopus, blue shrimp clams and mussels in white wine pomodoro sauce \$990 G/S/SH 270GR

ADD PROTEIN TO ANY PASTA OR SALAD

Grilled catch of the day \$390 SH 160GR

Grilled shrimp \$440 SH 180GR

Fine herbs grilled chicken \$290 160GR

PB - IS OR CAN BE MADE PLANT-BASED G - GLUTEN D - DAIRY P - PORK
N - NUTS SH - SHELLFISH A - ALCOHOL S - SEAFOOD

PRICES LISTED ARE QUOTED IN PESOS CURRENCY WITH 16% VAT INCLUDED. SERVICE CHARGE IS NOT INCLUDED. CONSUMING RAW FOOD OR UNDERCOOKED SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

PIZZE NAPOLITANE AL FORNO DI LEGNA

Pizza from Mandarinina's farm, pomodoro sauce, artichoke confit puree, sauteed asparagus, spinach with provolone cheese \$820 G/D/PB 550GR

Bresaola, pomodoro sauce, mozzarella di bufala, Mandarinina's farm organic arugula and basil \$980 G/DB 550GR

Salame Milano, pomodoro sauce, mozzarella di bufala and toasted nuts \$960 G/P/D/NB 550GR

Grilled blue shrimp, buffalo burrata and pomodoro sauce \$1,100 G/SH/DB 650GR

Smoked eggplant, goat cheese mousse, sun-dried tomato and basil \$820 G/D/PB 550GR

Fresh mozzarella, sun-dried tomato, Mandarinina's farm organic arugula and pomodoro sauce \$820 G/D/PB 550GR

Margherita, pomodoro sauce and basil \$810 G/D/PB 550GR

SECONDI PIATTI

Wild-caught grilled tuna (seasonal fish) \$970 210GR S

Grilled octopus \$910 S 230GR

Catch of the day filet, cherry tomatoes, kalamata olives and capers \$960 260GR SH

Grilled rosemary beef filet \$1,100 220GR

Grilled rib eye \$1,650 400GR

CONTORNI

Breaded parmiggiano eggplant, pomodoro sauce, basil and mozzarella \$690 DB 150GR

Home-made french fries with truffle and parmiggiano reggiano \$420 DB 200GR

Grilled asparagus with melted parmiggiano cheese \$420 PB/DB 150GR

Green pea puree flavored with laurel \$220 DB 150GR

Tarragon cauliflower puree \$220 PB 150GR

ALL PUREES ARE GLUTEN FREE

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ALLORA

MIXOLOGY COCKTAILS

MANDARINA'S MARGARITA \$720
Casa Dragones tequila, Cointreau,
tangerine and lemon | 180ml

MARGARITA LIMONCELLO'S
ALLORA \$500
7 Leguas tequila, house-made
limoncello, basil from Mandarin's or-
chard | 180ml

CLASSIC MARGARITA \$450
Tequila, Controy and lime juice
| 180ml

TOSCANO \$620
400 Conejos mezcal, pineapple juice,
beetroot coulis and basil syrup | 180ml

MEZCALITA \$550
Mezcal, lime juice, and Controy
| 180ml

TI PIACE \$520
Whitley Neil Rhubab gin, raspberry
compote and bougainvillea infusion
| 135ml

SPIAGGIA \$550
Tanqueray gin, lemon, fennel, dill syr-
up and tangerine liqueur | 210ml

ITALIAN COCKTAILS

APEROL SPRITZ \$300
Prosecco, Aperol and soda | 180ml

SGROPPINO \$300
Vodka, lemon sorbet, prosecco and
Mandarin's house-made orchard
mint | 210ml

NON-ALCOHOLIC COCKTAILS

MOCKTAIL \$290
Fruit of choice, syrup, and water or
juice | 260ml

MARTINI \$520
Gin or vodka with Vermouth Bianco
| 180ml

MARSALA \$550
Mandarin vodka, damiana tea,
pineapple juice and basil | 210ml

MOJITO \$410
Rum, mint leaves, sugar, lime juice,
and sparkling water | 180ml

PIÑA COLADA \$380
Pineapple juice, Calahua, evaporated
milk, and rum | 190ml

DAIQUIRI \$420
Fruit of choice, orange juice, lime
juice, rum, and syrup | 180ml

THE OLD IRISH \$520
Whisky, Licor del 43, apple juice
and spiced syrup | 180ml

OLD FASHIONED \$460
Bourbon, Angostura bitters, and a mus-
covado sugar cube | 180ml

CARAJILLO \$470
Espresso coffee and Licor 43 | 180ml

NEGRONI \$400
Tanqueray 10, Campari and ver-
mouth | 180ml

ROSSINI \$240
Extra dry Prosecco, vermouth rosso,
strawberries and orange juice | 180ml

EL PADRINO \$280
Whisky and Amaretto | 90ml

SMOOTHIE \$240
Fruit of choice, milk, and syrup | 210ml

ALLORA

TEQUILA 60ML

Maestro Dobel Diamante \$451
1800 Añejo \$450
Don Julio 70 \$520
Siete Legüas Blanco \$370
Rey Sol \$779
Don Julio 1942 \$738
Casa Dragones Blanco \$595
Reserva de la Familia \$820

MEZCAL 60ML

400 Conejos Espadín \$510
Monte Lobos Tobalá \$600
Espadín \$NA

GIN 60ML

Roku \$410
Bombay \$369
Hendricks \$410
Whitley Neil Rhubarb \$360
Tanqueray 10 \$369

VODKA 60ML

Grey Goose \$574
Belvedere \$492
Tito's \$492
Absolut Mandarin \$410

NON-ALCOHOLIC

Soda 750ml \$140
Iced Tea 210ml \$160
Italian Coffee \$160

WATER

Perrier 750ml \$160
S. Pellegrino 505ml \$160

RUM 60ML

Oakheart \$287
Malibu \$349
Havana 7 \$349

WHISKY 60ML

Johnnie Walker Negra \$533
Woodford Reserve \$560
McCallan 12 \$574
McCallan 15 \$697
Hibiki Harmoni \$574
Glenfiddich 18 \$697

MEXICAN BEER

355ML (CAN)

Modelo Especial \$140
Negra Modelo \$140
Pacífico \$140
Corona \$140

CRAFT BEERS

355ML (BOTTLE)

Cielito Lindo \$280

TEA

Bombay Chai \$280
Jasmine Green Tea \$280
Merlot Mora Azul \$280
Orchid Vanilla \$280
Earl Grey \$280

BY THE GLASS

WHITE WINE

150 ML

Malvasia, Poggio Di Geils, Lacio, Italia	\$ 400
Casa Madero 2V Chardonnay, Chennin Blanc, Coahuila, México	\$ 400
Chardonnay, Casa Baloyan, Reserva Especial, Ensenada, México	\$ 480
Sauvignon Blanc, Rincones Valle Central, Chile	\$ 400
Pinot Grigio, Primosic Collio DOC Gorizia, Friuli Venezia Giulia, Italia	\$ 420

SPARKLING WINE

150 ML

Prosecco Extra Dry, Il Fresco Villa Sandi DOC, Veneto, Italia 380	\$ 380
Prosecco Rosé Brut, Millesimato, Villa Sandi DOC, Veneto, Italia 380	\$ 380

ROSÉ WINE

150 ML

11 Minutos Rosé, Pascua IGT, Veneto, Italia	\$ 500
Scalabrone Rosé, Bolgheri, DOC, Italia	\$ 500

RED WINE

150 ML

Chianti Superiore, Santa Cristina, DOCG, Toscana, Italia	\$ 440
Casa Madero 3V Merlot, Tempranillo, Cabernet Sauvignon, Parras Coahuila, México	\$ 500
Barbera Di Alba, Raimonda, Fontanafredda, DOC, Piemonte, Italia	\$ 500
Donovan Parke Cabernet Sauvignon, California, United States	\$ 440
Jardin Secreto, Tempranillo, Cabernet Sauvignon, Adobe Guadalupe, BC, México	\$ 480

BY THE BOTTLE

CHAMPAGNE & PROSECCO

750 ML

Champagne Rosé, Riunat Francia	\$ 7000
Champagne Rosé, Veuve Clicquot, Francia	\$ 6000
Champagne Moët Chandon Rosé Impérial, Francia	\$ 6500
Champagne Moët Chandon Brut Impérial, Francia	\$ 5000
Champagne Demi Sec, Veuve Clicquot, Francia	\$ 6000
Champagne Moët Chandon Ice Impérial, Francia	\$ 5400
Champagne Dom perignon, Francia	\$ 19500
Champagne Louis Roederer Cristal, Francia	\$ 26000
Franciacorta Brut, Marchesi Antinori Cuvée Royale, Italia	\$ 3800
Posecco Extra dry, Il Fresco, Villa Sandi DOC, Veneto, Italia	\$ 2600
Prosecco Rosé Brut, Il Fresco, Villa Sandi DOC, Veneto, Italia	\$ 2600
Asti Dolce, Fontanafredda, DOCG, Piemonte, Italia	\$ 2600

BY THE BOTTLE

WHITE WINE

750 ML

Delaunay Chablis 1ER CRU Fourchaume AOC Francia	\$ 4 5 0 0
Malvasia, Poggio di Geilsì, Falesco, Lacio, Italia	\$ 1 8 0 0
Greco di Tufo, Donnachiara, Campania DOCG, Italia	\$ 2 7 0 0
Antinori Vermentino Bolgheri DOC, Italia	\$ 1 9 5 0
Trebbiano Malvasia Villa Antinori, Toscana, Italia	\$ 1 7 0 0
Chardonnay, Casa Baloyan, Reserva especial, Ensenada, México	\$ 2 4 0 0
Chardonnay, Farm Worker, Napa Valley, USA	\$ 3 6 0 0
Chardonnay, Rombauer, Carneros, USA	\$ 4 6 0 0
Chardonnay Reserva Selection, USA Napa Valley California	\$ 2 1 0 0
Jermans Where Dreams Chardonnay, Venezia-Giulia, Italia	\$ 7 0 0 0
Butter Chardonnay, Jam Cellars, California, USA	\$ 1 5 3 0
Elena Walch Selezione Pinot Grigio DOC, Alto Adige-Südtirol, Italia	\$ 1 7 5 0
Fabre Montmayou Reserva Chardonnay, Mendoza, Argentina	\$ 2 5 2 0

ROSÉ WINE

750 ML

11 Minutos Rosé, Pascua IGT, Veneto Italia	\$ 2 1 0 0
Scalabrone Rosé, Bolgheri, DOC, Italia	\$ 2 1 0 0
Cotes de Provence, AOC, Chateau des Ferragues, Francia	\$ 2 4 0 0

BY THE BOTTLE

RED WINE

750 ML

MEXICO

Unico Santo Tomas, Cabernet-merlot, Ensenada	\$ 4 7 0 0
Duetto Santo Tomás, Cabernet-tempranillo, Ensenada	\$ 5 0 0 0
Gran Ricardo, Cabernet Sauvignon, Monte Xanic, Valle de Guadalupe	\$ 5 9 0 0
Vino De La Reyna Nebbiolo , Valle de San Vicente Baja California Sur	\$ 3 2 0 0

ITALY

Barbera di Alba, Raimonda, Fontanadredda, Piemonte	\$ 2 3 0 0
Chianti, Santa Cristina, DOCG, Toscana	\$ 1 9 0 0
Corvina-sangiovese, Palazzo de la Torre, Allegrini, Veneto	\$ 3 1 0 0
Sodale Merlot, Cotarella, Lacio	\$ 3 1 0 0
Chianti Classico, Marchesi Antinori, DOCG, Toscana	\$ 5 2 0 0
Corte Giara Allegrini Amarone Della Valpolicella, La Glorietta, DOCG, Veneto	\$ 5 9 0 0
Barolo, Serralunga Fontanafreda, DOCG, Piemonte	\$ 5 9 0 0
Amarone Allegrini Della Valpolicella Classico, Veneto	\$ 8 5 0 0
Corte Giara Allegrini Ripasso Valpolicella D.O.C, Veneto	\$ 4 6 0 0
Marchesi Antinori, Tignanello, Toscana	\$ 1 0 1 0 0

UNITED STATES

Schug, Pinot Noir, Sonoma Coast	\$ 2 9 0 0
Ashes & Diamonds NV Rouge #4, Napa Valley	4 6 4 0 0
Ashes & Diamonds Cabertec Franc, Napa Valley	\$ 9 5 0 0
Caymus, Wagner Family Cabernet Sauvignon, Napa Valley	\$ 6 6 0 0
Wagner Family Merlot Emolo, Napa Valley	\$ 5 0 0 0
Grgich Hill Estate Zinfandel, Napa Valley	\$ 4 2 0 0
Raymond Cabernet Sauvignon R Collection, Napa Valley	\$ 1 4 5 0
Gnarly Head Pinot Noir, California, Anderson Valley	\$ 1 1 5 0
Ridge Zinfandel, Three Valleys Sonoma	\$ 3 4 0 0
Duckhorn Pinot Noir, Goldeneye, Anderson Valley	\$ 5 9 0 0
Duckhorn Cabernet Sauvignon, Napa Valley	\$ 7 2 0 0
FarNiente Cabernet Sauvignon, Napa Valley	\$ 1 4 8 0 0

FRANCE

Chateau Teyssier Saint Emiliano Grand Cru	\$ 3 0 5 0
La Bernardine Châteauneuf-Du-Pape A.O.P	\$ 4 3 0 0
Chateau Bonnet Merlot, Cabernet Sauvignon Réserve, Bordeaux	\$ 2 9 0 0

NEW WORLD

Malbec, Luigi Bosca, Mendoza, Argentina	\$ 2 9 0 0
Cabernet-Shiraz, Doña Bernarda, Colchahua, Chile	\$ 3 8 0 0

LATE HARVEST

Casa Madero Cosecha Tardía 375 ML	\$ 1 4 5 0
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