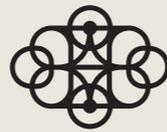


CERRAJERÍA



We welcome inquiries about any ingredient in our dishes.
Please inform us of any allergies or dietary requirements.
Consumption of raw foods may increase the risk of food related illnesses. All food is fresh,
seasonal and of the highest quality.
Please be kindly informed that there are no changes or alterations to the menu.
The weights indicated per dish are weighted raw.

All of our prices include 16% tax.
All of our prices are in local currency.

ABOUT

John Bertrand, a passionate chef dedicated to creating memorable experiences with a unique approach and distinctive personal style, has made an indelible mark on Mexican gastronomy. His career is distinguished by a constant pursuit of innovative gastronomic projects.

Currently serving as the executive chef of Cerrajería and Hotel Brick, he aims to elevate his creativity and culinary excellence to new heights. His cuisine, a creative blend of tradition and experimentation, presents itself as a sensory journey around the world, blending local ingredients with global influences. Each dish is a tribute to Mexico, reflecting the chef's experiences from his childhood to his mother's culinary teachings, turning each creation into an honest and emotive expression.

For Bertrand, the gastronomic experience goes beyond food; it's a work of art in which both the kitchen team and the service staff actively participate to transport the diner through unique flavors and sensations.

STARTERS

SCALLOP TOSTADA 3 PCS (80 g)

SEASONED WITH OLIVE OIL, LIME, PICO DE GALLO SAUCE, CHILI POWDER BLEND, PEANUTS, SESAME SEEDS, AND ROASTED CHILI MAYONNAISE.

310.00

SHRIMP AGUACHILE (80 g)

COOKED SHRIMP, CUCUMBER, PICKLED ONION, GYOZA TOAST, GREEN AGUACHILE SAUCE WITH THAI COCONUT MILK.

250.00

TUNA CROQUETTE (60 g)

CROQUETTE FILLED WITH CREAMY ADOBERA CHEESE, FRESH TUNA, TIGER MILK MAYONNAISE AND ORANGE JALAPEÑO MERINGUE.

315.00

STREET- STYLE EGGPLANTS 4 PCS

FRIED WITH PANKO, CHIPOTLE MAYONNAISE, RANCH CREAM, COTIJA CHEESE AND MILD CHILI.

195.00

LANGOSTINO TOM KHA KAI SOUP (20 g)

IKURA, EDAMAME PUREE WITH TEMPURA SHRIMP SKEWER.

280.00

DIABLA MUSSEL BAOS 2 PCS (100 g)

CUCUMBER SALAD, ARUGULA, PONZU, AVOCADO AND TOMATILLO SALSA WITH HOMEMADE HUMMUS.

215.00

GARDEN SALAD

GOAT CHEESE WITH WALNUT, HONEY, MUSTARD AND PASSION FRUIT VINAIGRETTE, BEETROOT GARDEN, WATERMELON, MIXED SPROUTS, SEASONAL LETTUCES, GRAPEFRUIT SORBET, AND CRISPY PARMESAN.

195.00

COTIJA THOUSAND-LAYER WITH BEEF CARPACCIO 2 PCS (60 g)

BEEF FILET SLICES WITH FRIED CHILI OIL AND HOMEMADE CAESAR DRESSING, CRISPY COTIJA CHEESE, AND MIXED BABY LETTUCE WITH LEMON VINAIGRETTE.

225.00

OCTOPUS TACO 2 PCS (100 g)

CHARCOAL-GRILLED OCTOPUS WITH BEER AND LEMON BUTTER, PLANTAIN TORTILLA, CHARRED CORN AND HABANERO MAYONNAISE, RADISH AND CHERRY TOMATO SALAD.

215.00

CONFIT DUCK TAMALES (50 g)

DUCK-FILLED TAMALES, PURSLANE SALAD, NOPALES, RANCH CHEESE AND ROASTED TOMATO CREAM.

215.00

MAIN

BBQ MEZCAL PORK BELLY (160g)

SLOW-COOKED FOR 8 HOURS, GUAVA AND MEZCAL BBQ WITH SPRING ONIONS, SWEET POTATO PUREE, AND ROASTED PINEAPPLE.

440.00

OVEN- ROASTED PIG PELLIZCADA (100g)

CON FRIJOLAS PUECOS, QUESO OAXACA, SETAS CONFITADAS Y SALSA DE PIÑA ASADA CON TOMATILLO

315.00

ZARANDEADO FISH (160g)

CREAMY SHAKEN SAUCE WITH FRIED MUSHROOMS, CREAMY RICE, AND MIXED BABY LETTUCE.

440.00

RISOTTO

WITH TENDER YELLOW CORN, CRISPY PLANTAIN, AND A VARIETY OF MUSHROOMS WITH TRUFFLE BUTTER.

295.00

QUAIL IN NOGADA (120g)

BATHED IN WALNUT NOGADA SAUCE, FILLED WITH GROUND MEAT PREPARED WITH MIXED FRUIT, CONFIT BABY VEGETABLES, AND CEREAL CRUNCH.

360.00

CONFIT CAULIFLOWER (200g)

STUFFED WITH CAMBOZOLA CHEESE WITH HOMEMADE MOLE AND FRIED CABBAGE AND PINE NUTS SALAD.

365.00

COCHINITA RAVIOLI (60g)

PUMPKIN FLOWER FOAM, BURRATA CHEESE, AND CILANTRO BEURRE BLANC SAUCE.

295.00

SLOW-COOKED RIBEYE (225g)

WITH GARLIC BUTTER, TRUFFLE MASHED POTATOES, AND SEASONAL VEGETABLES.

650.00

21-DAY AGED RIB EYE BURGER (140g)

BRIOCHE BUN, TRUFFLE MAYONNAISE, TEMPURA PUMPKIN FLOWER, GORGONZOLA, FERMENTED SERRANO CHILI KETCHUP, AND JALAPEÑO MARMALADE.

395.00

DESSERTS

TRES LECHES WITH EGGNOG,
CARAMEL & APPLE
CARAMEL TOFFE WITH APPLE, MANGO SORBET, HAZELNUT BREAD
WITH 3 LECHES AND EGGNOG.
195.00

STRAWBERRIES WITH CREAM
STRAWBERRIES WITH VAINILLA CREAM, CARDAMOM, YOGURT ICE
CREAM, AND WHITE CHOCOLATE CRUNCH.
195.00

WHAT IF THE MOON WAS MADE OF CHEESE?
CHEESECAKE, HAZELNUT CRUMBLE, SUGAR MOON, COCONUT
CLOUDS, BLACKBERRY JAM, AND MORE.
220.00

SUCCULENT WITH LYCHEE
SURPRISE SUCCULENT, WHITE CHOCOLATE MOUSSE, LYCHEE SAUCE,
ALMOND CRUNCH, AND BLOOD ORANGE SORBET.
195.00

XOCOLATE
CRISPY CHOCOLATE LEAVES, CAKE WITH LICOR 43, PISTACHIO
PRALINE MOUSSE, CHERRY AND HIBISCUS SORBET, AND QUINOA
TOFFEE.
195.00

