

B E Y K A

MENU

Experience a vibrant atmosphere with us that transforms every visit into a journey...

...Remember, the best moments are enjoyed with those you love most.

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MENU

BEVERAGES

Lemonade (Natural or Sparkling)	\$55
Orangeade (Natural or Sparkling)	\$55
Espresso Coffee	\$55
Coffee	\$55
Sodas	\$49

MINERAL WATER

Topochico 355ml	\$55
Perrier 330ml	\$65
Saratoga 355ml	\$65
Saratoga 828ml	\$119
Agua De Piedra 650ml	\$89

AGUA NATURAL

Saratoga 355ml	\$60
Saratoga 828ml	\$119
Agua De Piedra 650ml	\$70

SELECT INFUSED WATERS

Forest Fruits

Red Berries And French Vanilla. \$99

Desert Fruits

Prickly Pear With Agave Nectar. \$99

Aphrodisiac Fruits

Mango With Passion Fruit. \$99

Caribbean Fruits

Cucumber, Hibiscus, And Lime. \$99

Oriental Fruits

Tangerine And Persian Lime. \$99

MOCKTAILS

Atena

Berries, Soursop, And Mango. \$130

Poseidón

Coconut, Cucumber, Lime, Mint, And Salt.
\$120

Aquiles

Citrus Blend, Berries, Mint, And Agave
Nectar. \$120

Géminis

Apple Nectar, Caramel, Lime, And Cider.
\$125

BEERS

Michelob Ultra-Light	\$83
Corona Extra	\$64
Pacifico Clara	\$64
Victoria	\$64
Modelo Especial	\$73
Modelo Negra	\$73
Stella Artois	\$86
Tecate Light	\$64
Cerveza Indio	\$64
Miller High Life	\$74
XX Laguer	\$64
XX Ambar	\$64
Bohemia Clara	\$73
Bohemia Obscura	\$73

CRAFT BEER

Perrolobo	\$99
La Lupulosa	\$99
Juan Cordero	\$99
Tiniebla	\$99
Rompeolas	\$99
Dragula	\$99

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MIXOLOGIA

California Spicy

Mezcal, Orange, Passion Fruit, And Artisanal Chili Liqueur. \$225

Iris De Morfeo

Gin, Hpnotiq, Meyer Lemon, And Sparkling Wine. \$189

Diosa Del Triunfo

Rosé Wine, Red Berries, And Citrus Blend. \$225

Destino

Gin, Chambord, Artisanal Bougainvillea Tea, And Soda. \$235

Tahnatos

Altura Tequila, Pineapple, Mango, Mint, Honey, And Light Beer. \$279

Deseo

Mezcal, Pama Liqueur, Guava Nectar, Pomegranate, And Lime. \$249

Centauro

Altura Tequila, Tamarind, Lime, Sour Soda, And Hazelnut. \$266

Oleftros

The Perfect Finale – Whiskey In Marzipan Cream And Banana/Cacao Cordial. \$249

Delirio

White Brandy, Fruit Wine, Artisanal White Wine Syrup, And Red Berry Tea. \$225

Beso De Eva

Mezcal, Sweet Strawberry, Chamoy, And Citrus. \$219

Elefadas

Tequila, Strawberry, Orange, Pink Peppercorn, And Hibiscus. \$219

Andromeda

Kraken Rum, Raspberry, Cranberry, Soursop, Lime, And Lavender. \$179

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ENTRÉES

Oysters

Seasonal Oysters, Rasurada Sauce, Meyer Lemon.
Half Dozen \$219 Dozen \$399

Hamachi Tiradito

Yellowtail (100g), Passion Fruit Vinaigrette, Cashews,
Cilantro. \$380

Tomato Tartare

Sun-Dried Tomatoes, Tartare Dressing, Onion, Balsamic
Reduction (100g). \$320

Hearts Of Palm Ceviche

Hearts Of Palm, Black Olives, Onion, Cilantro, Avocado
(150g) \$279

Prawn Carpaccio

Fresh Prawns, Chutama Sauce, Pico De Gallo (120g).
\$260

Roasted Sweet Potato

Roasted Sweet Potato, Tahini, Goat Cheese, Sage
Vinaigrette (150g). \$280

Shrimp Aguachile

Shrimp (150g), Apple, Cilantro, Serrano Chili. \$299

Seafood Feast

Seasonal Oysters (6pc), Fish Ceviche (100g), Shrimp
Aguachile (120g), Fresh Shrimp (100g), And Octopus
(100g). \$1050

Scallops

Natural With Salt, Lime, And Pepper, Accompanied By
Aguachile To Your Liking (220gr).
Cost Depends On The Season.

Brave Potato

Potato Wedges With Paprika (300g), Chipotle Dressing,
And Parmesan Cheese. \$189

Bone Marrow

Grilled (3pc), Beef Fillet, Chimichurri, Served With
Tortillas. \$350

Mejillomussels

White Wine, Garlic, Cherry Tomato, And Brûléed Lemon
(250g). \$310

Ham Croquettes

Black Garlic Aioli, Iberico Ham Slices (5pc). \$295

Rib Eye Chicharrón

Crispy Rib Eye (250g), Paprika, Avocado, Rasurada Sauce.
\$477

Soft Shell Crab Taco

Blue And Yellow Corn Tortilla, Guacamole Base, Black
Garlic Aioli, Pickled Red Onion, Persian Cucumber, Red
Cabbage, Radish, And Chipotle Aioli. \$130

Caramelized Leek

Caramelized Leek, Tzatziki, And Pistachio-Olive Dressing
(4pc). \$260

Crab Cakes

Crab, Tartar Sauce, And Parsley (180g). \$380

Tuna Ceviche

Sesame Oil, Ginger, And Sake; Oriental Seasoning With
100% Baja Products. \$339

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SALADS

Grilled Lettuce Salad

Charred Lettuce Hearts, Blue Cheese Dressing, And Crispy Prosciutto. \$259

Beyka Salad

American Cucumber, Kalamata Olives, Candied Walnuts, Truffle Oil, And Feta Cheese. \$270

Pear Carpaccio

Seasonal Pear, Toasted Hazelnuts, And Thyme-Infused Honey (100g). \$240

Burrata

Fresh Cheese, Cherry Tomato Confit, Serrano Ham, Grilled Peach, And Basil Oil. \$310

PASTAS

Papardelle Al Ragú

*Fresh Pasta With Ragù, Roasted Cherry Tomatoes, And
Parmesan Cheese (200g). \$289*

Ricotta Ravioli

*Ricotta Cheese, Creamy Grana Padano Sauce, And Parsley
(200g). \$345*

Tagliatelle Frutti Di Mare

*Creamy Sea Urchin Sauce, Shrimp, Octopus, Clams, And
Mussels, With Parmesan And Parsley (200g). \$345*

SOUPS & CREAMS

Clam Chowder

*Creamy Clam Soup, Bread Bowl, And Parsley (210ml).
\$185*

Tuscan Soup

*Italian Sausage, Bacon, Potato, And Spinach (210ml).
\$185*

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MAIN COURSES

BEEF WELLINGTON

Beef Fillet, Duxelles, Potato Purée, And Red Wine Jus (200g). \$640

CHOCHOYOTAS

Octopus Stew, Chorizo, And Chicharrón Prensado In A Morita Chili Sauce (150g). \$359

TETELA

Stuffed With Beef Tongue (80g), Green Sauce, Pickled Cactus Salad, And Cotija Cheese. \$290

ROASTED CHICKEN

Half Roasted Chicken, White Wine Sauce, Meyer Lemon, Spring Mix, Potato Purée (400g). \$398

ENMOLADO BEEF CHEEK

Pressed Beef Cheek (160g), Moreliana Mole, Mizuna. \$385

NEW YORK BEYKA

Roasted Eggplant Purée, Chipotle Sauce, Goat Cheese (200g). \$449

GRILLED OCTOPUS

Octopus (220g), Chili Adobo, Fondant Potato, Arugula. \$430

SHORT RIB

Bone-In Short Rib (200g), Potato Purée, Chili Sauce. \$690

WHITE FISH CATCH

Fresh Catch Of The Day, Cashew Pipián, Basil Oil (200g). \$375

LEMON SALMON

Salmon (200g), Roasted Cauliflower Purée, Sautéed Vegetables. \$460

FILETE MIGNON

Filete De Res (200g), Papa Fondant, Jus De Ajo Negro, Shimeji Encurtido. \$480

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PRIME CUTS

NEW YORK (450g)	\$996	TOMAHAWK (1kg)	\$1980
RIB EYE (550g)	\$1480	PORTERHOUSE (800g)	\$1523

SIDE DISHES

<i>Pomme Aligot</i> (160g)	\$150	<i>Grilled Asparagus</i> (100g)	\$210
<i>Guacamole</i> (150g)	\$180	<i>Creamed Spinach</i> (160g)	\$150
<i>Grilled Vegetables</i> (200g)	\$255	<i>Truffle Parmesan Fries</i> (150g)	\$150

SIGNATURE TASTING MENU

By Migue Wong

5 COURSES

Cost	\$ 1,650
With Wine Pairing	\$2,300

7 COURSES

Cost	\$1,950
With Wine Pairing	\$3,000

DESSERTS

Carlota Cake

Cookie Crust, Lemon Crème Anglaise, And Mascarpone.
\$190

Basque Tart

Lotus Biscoff Basque Cheesecake. \$ 220

Chocolate Cake

Four-Chocolate Sponge Cake With Ganache. \$299

Olive Oil Ice Cream

Fig Jam, 70% Dark Chocolate, Truffle Oil, Sea Salt.
\$220

Apple New York Roll

Flaky Pastry, Caramelized Apple, Dulce De Leche, And
Vanilla Ice Cream. \$295

Tiramisú

Sponge Cake, Coffee Liqueur, Mascarpone, And Cacao.
\$270

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CLASSIC COCKTAILS

<i>Aperol Sprits</i>	\$177
<i>Negroni</i>	\$188
<i>Negroni Sbagliato</i>	\$180
<i>Old Fashion</i>	\$214
<i>Manhattan</i>	\$225
<i>Mai Tai</i>	\$184
<i>Cosmopolitan</i>	\$159
<i>New York Sour</i>	\$209
<i>Naked And Famous</i>	\$199
<i>Margarita Cadillac</i>	\$215

DIGESTIFS

Digestivo Beyka

Amaretto, Kahlua, Cream \$179

Carajillo Expresso

Licor 43, Expresso \$159

Irish Honey

Honey whiskey, Irish cream, and espresso. \$175

Red Love

Cherry liqueur, chocolate, and espresso. \$159

VODKA

	<i>Copa 45ml</i>	<i>/ Botella</i>
<i>Stolichnaya 750ml</i>	\$119	\$1670
<i>Stolichnaya Elit 750ml</i>	\$240	\$3360
<i>Absolut Azul 750ml</i>	\$115	\$1610
<i>Grey Goose 750ml</i>	\$165	\$2475
<i>Ketel One 750ml</i>	\$135	\$2225
<i>Ciroc 750ml</i>	\$145	\$2250
<i>Belvedere 700ml</i>	\$175	\$2625
<i>Cristal head</i>	\$365	\$5119

BRANDY

	<i>Copa 45ml</i>	<i>/ Botella</i>
<i>Cardenal De Mendoza 700ml</i>	\$193	\$2895
<i>Torres X 700ml</i>	\$135	\$2020
<i>Torres 20 700ml</i>	\$159	\$2385
<i>Carlos 1 Gran Reserva 700ml</i>	\$190	\$2850
<i>Fundador Solera 700ml</i>	\$109	\$1635

SPIRITS & LIQUEURS

<i>Baileys</i>	\$149
<i>Kahlua</i>	\$99
<i>Licor 43</i>	\$149
<i>Dissaronno</i>	\$149
<i>Frangelico</i>	\$149
<i>Grand Marnier</i>	\$174
<i>Chambord</i>	\$199
<i>St Germain</i>	\$194
<i>Hypnotiq</i>	\$184
<i>Fernet Branca</i>	\$149
<i>Campari</i>	\$134
<i>Aperol</i>	\$109
<i>Strega</i>	\$189
<i>Sambuca Vaccari</i>	\$160
<i>Absenth</i>	\$199
<i>Cratreuse Amarillo</i>	\$194
<i>Chartreuse Verde</i>	\$199
<i>Jagermeister</i>	\$145

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MEZCAL

	Copa 45ml / Botella	
<i>Amaras - Espadín Joven 750ml</i>	\$179	\$2506
<i>Amaras Ma - Cupreata Joven 750ml</i>	\$199	\$2786
<i>Montelobos - Espadín Joven 750ml</i>	\$175	\$2290
<i>Ojo De Tigre</i> <i>Espadín/Tobalá Joven 750ml</i>	\$149	\$2146
<i>Ojo De Tigre</i> <i>Espadín/Tobalá Reposado 750ml</i>	\$169	\$2146
<i>Danzantes Espadín Joven 750ml</i>	\$185	\$2773
<i>Danzantes Pechuga De Gallina 750ml</i>	\$335	\$4897
<i>400 Conejos Espadín Reposado 750ml</i>	\$139	\$1679
<i>400 Conejos Espadín Joven 750ml</i>	\$156	\$2246
<i>Bruxo °1 Espadín Joven 750ml</i>	\$135	\$1898
<i>Bruxo °2 Pechuga De Maguey 750ml</i>	\$145	\$1980
<i>Bruxo °3 Ensamble Espadín, Barril Y Pechuga De Maguey 750ml</i>	\$199	\$2949
<i>Bruxo °5 Tobalá 750ml</i>	\$269	\$3894
<i>Clase Azul Durango</i> <i>Agave Cenizo 750ml</i>	\$874	\$13986
<i>Clase Azul Guerrero Papalote</i> <i>750ml</i>	\$874	\$13986
<i>Santo Gusano Espadín Joven 750ml</i>	\$145	\$1980
<i>Alipus Espadín/Bicuishe Joven 750ml</i>	\$189	\$2989
<i>Alipus San Luis Espadín 750ml</i>	\$189	\$2779
<i>Lost Explorer Salmiana Joven 750ml</i>	\$490	\$7379
<i>Lost Explorer Espadín Joven 750ml</i>	\$265	\$3989
<i>Lost Explorer Tobalá 750ml</i>	\$379	\$5756
<i>Espíritu Lauro</i> <i>Espadín Y San Martin Joven 750ml</i>	\$169	\$2575

GIN

	Copa 45ml / Botella	
<i>Tanqueray Dry 750ml</i>	\$129	\$1790
<i>Tanqueray Ten 700ml</i>	\$179	\$2685
<i>Bombay Sapphire 750ml</i>	\$159	\$2385
<i>Hendrick's 750ml</i>	\$195	\$2925
<i>The London No.1 700ml</i>	\$175	\$2610
<i>Monkey 47 500ml</i>	\$305	\$3050
<i>Beefeater dry 750ml</i>	\$115	\$1725
<i>The Botanist 750ml</i>	\$195	\$2925

RON

	Copa 45ml / Botella	
<i>Bacardí Blanco 750ml</i>	\$109	\$1526
<i>Malibu 750ml</i>	\$115	\$1585
<i>Zacapa 23 750ml</i>	\$245	\$3640
<i>Zacapa Xo 750ml</i>	\$489	\$7589
<i>Kraken Black Spiced 750ml</i>	\$115	\$1610
<i>Kraken Ghost White 750ml</i>	\$105	\$1380
<i>Captain Morgan Spiced 700ml</i>	\$99	\$1630
<i>Appleton State 12 Años 750ml</i>	\$127	\$1780
<i>Havana 7 Años 750ml</i>	\$136	\$1904
<i>Flor de Caña 12 años 750ml</i>	\$172	\$2275
<i>Matusalem Clásico 750ml</i>	\$129	\$1806
<i>Matusalem Gran Rva. 15 750ml</i>	\$144	\$2016

COGNAC

	Copa 45ml / Botella	
<i>Hennessi VSOP 700ml</i>	\$245	\$3920
<i>Hennessi XO 700ml</i>	\$769	\$11535
<i>Martell VSOP 700ml</i>	\$239	\$3349
<i>Martell XO 700ml</i>	\$879	\$13185
<i>Remy Martin VSOP 700ml</i>	\$225	\$3600
<i>Remy Martin XO 700ml</i>	\$769	\$11545
<i>Remy Martin Louis XIII 700ml</i>	\$7600	\$114000

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TEQUILA

	Copa 45ml	/ Botella
7 Leguas Blanco 750ml	\$184	\$2128
Don Julio Blanco 700ml	\$135	\$1890
Don Julio Reposado 700ml	\$149	\$2086
Don Julio Añejo 700ml	\$189	\$2646
Don Julio 70 700ml	\$189	\$2730
Don Julio 1942 750ml	\$520	\$7420
Don Julio Ultima Reserva 750ml	\$1249	\$17486
Don Julio Primavera 750ml	\$398	\$5572
Casa Dragones Blanco 750ml	\$329	\$4935
Casa Dragones Joven 750ml	\$850	\$12190
Casa Dragones Añejo 750ml	\$784	\$10976
Gran Centenario Reposado 950ml	\$134	\$2144
Gran Centenario Plata 950ml	\$119	\$1666
Gran Centenario Gallardo 750ml	\$1595	\$23775
Herradura Plata 700ml	\$179	\$1890
Herradura Reposado 700ml	\$149	\$2086
Herradura Ultra 700ml	\$179	\$2506
Maestro Dobel Diamante 700ml	\$175	\$2450
Reserva De La Familia Rep. 700ml	\$299	\$2926
Reserva De La Familia		
Extra Añejo 750ml	\$419	\$6500
1800 Reposado 700ml	\$135	\$1890
1800 Añejo 700ml	\$155	\$2170
1800 Cristalino 700ml	\$135	\$2506
Tradicional Reposado 695ml	\$129	\$1890
Patrón Silver 750ml	\$145	\$2175
Patrón Reposado 750ml	\$165	\$2475
Patrón Añejo 750ml	\$184	\$2760
Clase Azul Plata 750ml	\$395	\$6125
Clase Azul Reposado 750ml	\$485	\$7210
Clase Azul Gold 750ml	\$979	\$14740
Clase Azul Añejo 750ml	\$1499	\$19800
Clase Azul Ultra		
Extra Añejo 750ml	\$4389	\$69500

WHISKY

	Copa 45ml	/ Botella
Buchanan's 12 750ml	\$169	\$2380
Buchanan's 18 750ml	\$279	\$4399
Buchanan's Red Seal 750ml	\$589	\$9399
Chivas Regal 12 750ml	\$159	\$2309
Chivas Regal 18 750ml	\$289	\$4709
Royal Salute 21 700ml	\$730	\$10980
Glenlivet 1824 750ml	\$180	\$2720
Founder's Reserve		
Glenlivet 15 750ml	\$309	\$5099
Glenlivet 18 750ml	\$579	\$8999
Makers mark	\$194	\$2716
Crown Royal 750ml	\$159	\$2136
delmore	\$424	\$5380
Jw Black Label 750ml	\$169	\$2535
Jw Double Black 750ml	\$239	\$3585
Jw Green Label 750ml	\$419	\$6285
Jw Gold Label 700ml	\$269	\$4035
Jw Blue Label 750ml	\$775	\$11700
Bulleit Bourbon 750ml	\$165	\$2308
Monkey Shoulder 750ml	\$189	\$2740
The Balvenie Doble Wood 12 700ml	\$265	\$3989
Glenfiddich 12 750ml	\$190	\$2850
Glenfiddich 15 750ml	\$286	\$4239
Glenfiddich 18 750ml	\$429	\$6879
Jack Daniels N°7 700ml	\$129	\$1780
Jack Daniels Gentleman 700ml	\$180	\$2550
Jack Daniels Honey 700ml	\$129	\$1780
The Macallan 12 700ml	\$289	\$4349
The Macallan 15 700ml	\$575	\$7999
The Macallan 18 700ml	\$1521	\$18545
The Macallan 25 700ml	\$9375	\$99300
Suntury Hibiki 750ml	\$420	\$7186
The Macallan Harmony 700ml	\$843	\$8495
The Macallan Rare Cask 700ml	\$1350	\$16490
The Macallan A Night	\$736	\$6188
On Earth 700ml		