



APPETIZERS

- Stuffed Potato Skins 225**
cheese, bacon and chives with a cilantro-serrano dressing. /4 pcs./

Cheese & Charcuterie Board 360
with cold cuts, seasonal fruits, and homemade fruit & nut jam.

Nachos Monterrey 385
skirt steak, black beans, corn, peppers, and olives topped with melted cheddar.

Melted Cheese Dip 245
grilled cheese with chorizo, peppers and onions.

Salmon Tapas 285
with cream cheese, red onion, and capers.

Serrano Ham Tapas 245
with tomato sauce and olives.

SOUPS & CREAMS

- Aztec Soup 210**
tomato broth, tortilla strips, avocado, cheese, and cream.

Corn & Poblano Cream 195
sweet corn and roasted poblano pepper in a creamy blend.

Leek & Potato Cream 195
smooth soup with sautéed leek, potato, and a buttery finish

Tlalpeño Broth 250
spicy chicken broth with vegetables, chickpeas, and chipotle.

SALADS

- Light Salad 255**
grilled chicken fajitas with mushrooms and bell peppers.

Salmon Poke 315
over quinoa, avocado and apple with house dressing.

Caesar Salad 255
with artichoke hearts, bell peppers, parmesan cheese, and chicken.

Stuffed Lettuce Hearts 245
iberian ham with carrot, apple, parmesan and olives.

Strawberry Pineapple Chicken 265
diced chicken breast with strawberry, pineapple, and caramelized nuts.

MEATS

- Filet Mignon 580 /250 g/** *filet with shrimp in a tempranillo wine reduction.*

Steak Skewers 470 /200 g/ *filet with vegetables and bacon, served with white rice.*

Crispy Rib Eye 460 /350 g/
over guacamole and pico de gallo.

Rib Eye 590
*350g national-Choice.
600g national-Choice \$960
with country-style mashed potatoes and asparagus.*

Feelgrow Grill Platter 1090 /450 g/
*for two with chilaca, sausage, and quesadillas;
/600g for three. \$1445/*

HOUSE SPECIALTIES

- Feelgrow Tower 295 /200 g/**
fresh tuna over seasonal fruits with chipotle aioli.

Shrimp Skewers 290 /200 g/
grilled with vegetables and bacon, served with white rice and asparagus.

Fish Fillet 310 /250 g/
steamed with “diabla” shrimp (non-spicy version).

Panko-Crusted Salmon 435 /200 g/
served over organic vegetable julienne.

Chile en Nogada 260 /150 g/
traditional stuffed poblano pepper in walnut sauce.

Gala Chicken Breast 275 /250 g/
perfectly cooked chicken over gala apple and almond salad.

Fettuccini Alfredo 255 /250 g/
classic Alfredo sauce with chicken (contains bacon).

Fettuccini with Shrimp 295 /270 g/
tequila-lime creamy sauce with shrimp (contains bacon).

Lasagna 265 /200 g/
three-layer pasta with homemade Bolognese and mozzarella cheese.

Chili Pasta Casserole 255 /250 g/
spaghetti with beef and crispy dried chili bits.

Mexican Pizza 275 /21 cm./
skirt steak, chorizo, sausage, onion, roasted mushrooms, pomodoro sauce, cheese. Add honey jalapeños for \$25.

Vegetarian Pizza 235 /21 cm./
pesto, spinach, mushrooms, walnuts, basil, and goat cheese.

BURGERS

- La Nacional 265 /200 g/**
beef burger with pepper & cranberry chutney, bacon bits, tomato, lettuce and red wine reduction.

La Histórica 265 /200 g/
beef burger with caramelized onions, mushrooms and Swiss cheese.

La Emperatriz 245 /200 g/
breaded chicken breast with buffalo sauce, Swiss cheese, lettuce and tomato.

La Americana 265 /200 g/
beef burger with potato-sweet potato hash, smoked bacon, chipotle and cheddar.

La Perfecta 265 /200 g/
beef burger with Chihuahua cheese, tomato, onion, lettuce, and pickles.

La Reconquista 265 /200 g/
beef burger with maple pork belly, arugula, cream cheese, truffle oil and pistachios.

Philly Cheesesteak 320 /200 g/
skirt steak sandwich with mushrooms, caramelized onion and Manchego cheese.

drinks

menu



Beers

- Michelada Glass 45**
+ beer of choice.
- Clamato 55**
+ beer of choice.
- Pineapple Chipotle Chelada 65**
sweet-spicy pineapple + beer of choice.



National Beers

- Carta Blanca "Caguamita" /300ml/65**
- Tecate Light /325ml/ 65**
- Indio /325ml/ 65**
- XX Ámbar /325ml/ 70**
- XX Lager /325ml/ 70**
- Amstel ULTRA /355ml/ 70**
- Bohemia Pilsner(Clásica) /355ml/ 75**
- Bohemia Vienna (Obscura) /355ml/ 75**
- Bohemia Cristal (Clara) /355ml/ 75**
- Heineken /355ml/ 75**
- Heineken Silver /355ml/ 75**
- Minerva Colonial Kölsch /355ml/ 95**
- Minerva Pale Ale /355ml/ 95**
- Allende Golden Lager /355ml/ 125**
- Allende Agave Lager /355ml/ 125**
- Rrey Kölsch /355ml/ 110**
- Rrey London /355ml/ 110**
- Lagerita Clara /355ml/ 110**



Imported Beers

- Shiner Light Blonde /355ml/ 110**
- Sapporo Pale Lager /473ml/ 185**
- Spitfire Kentish Amber /500ml/ 175**
- Belhaven Black Stout /440ml/ 155**
- Baltika Bock Centeno /450ml/ 155**



Margaritas

- Tradicional 120**
tequila, orange liqueur, lime.
- Mango Chamoy 120**
tequila, orange liqueur, mango, chamoy, lime.
- Azul 120**
tequila, curaçao.
- Presidente 135**
tequila, brandy, orange liqueur, lime.
- Hawaiana 125**
tequila, orange liqueur, strawberry, pineapple.
- Margarita Frozen 120**
- Tamarind | Raspberry 130**
- Mango | Strawberry 135**



Signature Cocktails

- Feelgrow /martini/ 145**
house original with Stolichnaya, liqueurs, natural fruit juices..
- Pétalos de Rosa /martini/ 130**
Stolichnaya with house-made rose blend.
- Chocolate /martini/ 135**
Stolichnaya, cacao liqueur, chocolate.
- Jade /martini/ 135**
Absolut, melon liqueur, melon, pineapple.
- Piña Chipotle /mezcalini/ 130**
Ojo de Tigre, pineapple, chipotle, lime.
- Diaz Mori /mezcal/ 155**
Ojo de Tigre, hibiscus reduction, ginger ale.
- Blue Moon 135**
Absolut, Appleton, curaçao, pineapple.
- Luces de la Habana 135**
Malibu rum, melon liqueur, pineapple, orange, soda.
- BMW 155**
Bailey, Ron Malibu, Black Label.
- Long Beach Iced Tea 155**
Absolut, Bacardi, Beefeater, José Cuervo Tradicional, cranberry.



Cocktails

- Tinto de Verano /vino/ 135**
Merlot with lemon-lime essence.
- Sangría /vino/ 135**
Merlot with fresh fruit, lemon, apple.
- Clericot /vino/ 135**
Merlot and apple.
- Piña Colada | Melón Colado | Fresa Colada/ 120**
- París de Noche /cognac/ 150**
Courvoisier VS with a splash of Coca-Cola.
- Recordando Múnich 140**
Absolut, Jägermeister, B:oost, ginger ale.
- Colorada Infiel 125**
Campari, Vermouth y mandarin.
- La Bamba 125**
José Cuervo, orange liqueur, pineapple, orange juice, grenadine.
- Tom Collins /ginebra/ 130**
Beefeater, soda, lemon.
- Mojito /ron/ 125**
Havana Club, lime, mint.
- Mojito de Kiwi 135**
- Caipirinha /cachaça/ 125**
Havana Club, lime soda, sugar, lime.
- Doña Ortiz /ginebra/ 195**
Beefeater, tonic water, red berries. Swap for cucumber or citrus.



Martinis

- Cosmopolitan 135**
vodka, triple sec, cranberry, lime.
- Alejandro 135**
vodka, tequila, rum, Orange liqueur, mango, pineapple, grapefruit, strawberry.
- Fifty Fifty 135**
gin and dry vermouth.
- Watermelon | Cucumber | Apple | Mango | Tamarind – 125**



Digestifs/Aperitifs

- Tommy 135**
Bailey, coffee liqueur, milk.
- Negroni 175**
Tanqueray, Campari, vermouth.
- Mezcal Negroni 155**
Ojo de Tigre, Campari, vermouth.
- Chinchón Dulce 110**
- Chinchón Seco 110**
- Kahlua 110**
- Baileys 115**
- Frangélico 110**
- Licor 43 135**
- Amaretto Disaronno 130**
- Jägermeister 135**



Coffee

- Cappuccino or Latte 80**
vanilla or caramel essence +\$10 lactose-free +\$5
- Americano 60**
- Mocha 85**
- Decaf 60**
- Espresso 50**
- Frappé Cappuccino 95**
- Oreo or M&M 125**



Tea

- Tea & Herbal Infusions 75**
ask for the tea menu.



Milkshakes & Smoothies

- Milkshakes 145**
- Smoothies 95**
tamarind, tamarind with chamoy, strawberry, mango, mango with chamoy.



Soft Drinks

- Bottled Water 55**
- Sparkling water Topo Chico 65**
- Sodas 65**
Coca Cola, Diet Coke, Coke Zero, Sprite, Apple Soda.
- Italian Sodas 75**
cherry, watermelon, lime, orange, strawberry.
- Lemonade 65, sparkling 75**
- Orangeade 65, sparkling 75**
- Nestea Lemon, Lipton 75**
- Hot or Iced Chocolate 75**