# Menu

## • STARTER •

SELECTION OF COLD CUTS AND CHEESSES, COOKED DRY FIGS, RED WINE REDUCTION, FRIED FOCACCIA BREAD.►$475

NATURAL OYSTERS 6 PCS WITH PONZU SAUCE►$325

ROCKEFELLER OYSTERS, 6 OYSTER, BACON, GARLIC, SPINACH FLAMED WITH ANIS LICOR CREAN AND PARMESAN CHEESE ►$355

CARPACCIO OF FISH OF THE DAY, CAPERS, MEZQUITE SALT, ALOE VERA AND YELLOW LEMON VINAGRETTE. ►$395

FRIED CALAMARI 150GRS FLAVORED WITH LIGHT CURRY FLOUR, BASIL TOMATO SAUCE. ►$365

CRISPY CANNOLI FILLED WITH TUNA TARTARE, AVOCADO, CARPACCIO OF SCALLOP FISH, SERRANO CHILE PEPPER SAUCE. ►$385

SAUTED OCTOPUS 180GRS WITH GARLIC, CRUSHED RED CHILI PEPPER, WHITE VINE, CAPERS, KALAMATA OLIVES, BOILED POTATOES. ►$415

ABALONE SAUTED WITH PORTOBELLO MUSHROOM, FLAMED WITH COGNAC, BUTTER, PARSLEY.
- WITH LAPA ABALONE 300GRS ►$495
- WITH PACÍFICO ABALONE 450GRS ►$ 1850

SEA OF CORTES FISH SOUP, TOMATO, WHITE WINE AND A LOT OF PARSLEY. ►$405

SOUP OF THE DAY (PLEASE ASK YOUR SERVER). ►$245

## • AL HORNO MEZQUITE •

DUO OF PARMIGIANA WITH EGGPLANT AND ZUCCHINI, MOZZARELLA AND PARMESAN CHEESE, BASIL TOMATO SAUCE. ►$370

HOMEMADE FETTUCCINE PASTA 180GRS WITH PANCETTA BACON, PORTOBELLO MUSHROOM, SHRIMPS, BELL PEPPER, BASIL AND PINENUTS PESTO CREAM SAUCE. ►$480

LINGUINE PASTA 180GRS WITH SEAFOOD FROM SEA OF CORTES, CLAM, BLACK MUSSEL, GREEN MUSSEL, LOBSTER, SHRIMP, OCTOPUS, FISH, MARINARA SAUCE. ►$515

HOMEMADE MALLOREDDUS SEMOLINA FLOUR GNOCCHI SAUTÉED 120GRS WITH ITALIAN SAUSAGE, RED ONION, EGGPLANT, MILD SPICY TOMATO SAUCE. ►$380

LASAGNA EXPRESS ON THE SPOT WITH MEDALLIONS OF LOBSTER AND PORK RIBS, RICOTTA CHEESE, ZUCCHINI, BECHAMEL AND TOMATO SAUCE, PARMIGIANO REGGIANO. ►$595

RISOTTO ARBORIO WITH OCTOPUS 120GRS, BEEF BONE MARROW, PORTOBELLO MUSHROOM, BASIL AND PINENUTS PESTO. ►$430

HOMEMADE RAVIOLI FROM THE GARDEN WITH TRUFFLE CORN, ARTICHOKES, BAKED EGGPLANT, MUSHROOM, SPINACH, RICOTTA CHEESE AND PARMIGIANO REGGIANO, GINGER CILANTRO CREAM SAUCE. ►$430

HOMEMADE LAMB RAVIOLI CREAMY TOMATO SAUCE, GARLIC, CRUSHED CHILI, CHERRY TOMATO, BASIL, WHITE WINE AND PARMESAN CHEESE CREAM ►$495

MC CHEESE WITH LOSBTER TAIL CHEDDAR, BACON, RED ONION TOCINO PAPRIKA ►$685

WHOLE STUFFED PACIFIC LOBSTER 600GRS WITH PORTOBELLO, BACON, BELL PEPPER, RED ONION WHITE WINE CREAM PARMESAN BASIL PESTO, BAKED IN A MESQUITE OVEN ►$1700

## • HAM •

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| 24 MONTHS OLD CURED SERRANO HAM HÚNGARO GRAN RESERVA 100GRS (EXTREMADURA- ESPAÑA) | ACCORDING TO THE MARKET PRICE |
| 36 MONTHS OLD CURED IBÉRICO HAM DE CEBO 100GRS ( SIERRA DE HUELVA- ESPAÑA) | ACCORDING TO THE MARKET PRICE |
| 36 MONTHS OLD ACORN CURED HAM 100GRS (SALAMANCA- ESPAÑA) | ACCORDING TO THE MARKET PRICE |

## • MAIN DISHES FROM THE OLD PÓRTICO •

MEDALLIONS OF FISH 350GRS OF THE DAY ON THE GRILL WITH DRY WHITE WINE, GARLIC, CAPERS, TOMATO CHERRY, PARSLEY. ►$495

PORTOBELLO MUSHROOM TOPPED WITH LOBSTER 120GRS PROVOLONE CHEESE BAKED IN A MEZQUITE OVEN, CREAMY SAUCE.►$715

EL PARAJE'S RANCH LAMB TERRINE IN A NATURAL JUS 350GRS, GARLIC, RED ONION, COUNTRY HERBS, GARBANZO BEANS HUMUS , CARAMELIZED RED ONION. ►$510

GRILLED BEEF FILET 240GRS, RED WINE SALT, MUSHROOM SAUCE. $►$870
ADD: LOBSTER 250GRS ►$850
OR 120 GRAMS SHRIMPS ►$255

GRILLED RIB EYE STEAK 450GRS, RED WINE SALT, HERBS BUTTER.►$925
ADD: LOBSTER 25OGRS ►$850
OR 120 GRAMS SHRIMPS ►$255

LAMB CHOPS 340GRS WITH MINT SAUCE AND VEGETABLES ►$755

SKIRT STEAK 350GRS MARINATED WITH SOYA SAUCE AND PAPRIKA ►$505

CHICKEN BREAST FILLED 350GRS WITH COOKED HAM, MANCHEGO CHEESE, SAUTEED SPINACH. DUO OF PESTOS OF BASIL AND DRY TOMATO. ►$505

SAUTEED SHRIMP 120 GRAMS WITH BUTTER GARLIC BELL PEPPERS WITHE WINE AND CITRUS GRATED►$535

PANFRIED DUCK MAGRET 160GRS (BREAST) IN A PORTOBELLO MUSHROOM, CHERRY FORTIFIED WINE CREAM SAUCE, FINES HERBS. ►$735

DRUNKEN PORK RIBS 600GRS WITH DRUNK SAUCE, RED WINE, BALSAMIC VINEGAR, BAKED IN MESQUITE. ►$535

BEEF SHORT RIBS 600GRS IN OYSTER SAUCE ►$835

HAMBURGER 250GRS LAMB MEAT, BLUE CHEESE, CARAMELIZED ONION, PICKLES, ARUGULA BALSAMIC VINEGAR REDUCTION WHITH SWEET POTATOES FRIED CHIPS ►$365

RIB EYE PRIME 750G ►$2100

BEEF BURGER WITH 4 CHEESES GOAT. PROVOLONE, MANCHEGO,CHEDDAR CHEESES SAUTEED MUSHROOM, LETTUCE, TOMATO, ONION SERVED WITH NATURAL FRIED POTATOES $325

## • SALAD •

MIX GREEN SALAD, STUFFED PEAR WITH GORGONZOLA CHEESE COOKED WITH CINNAMON AND RED WINE, CARAMELIZED NUTS, TOMATO CHERRY, ZUCCHINI. ►$315

MED SALAD, MARINATED GOAT CHEESE WITH HERBS, BOILED EGG, VEGGIE COUS COUS, KALAMATA OLIVES, ARTICHOKES, FIRE WOOD BAKED TOMATO, CUCUMBER, FRESH MINT, CARAMELIZED PUMPKIN AND RED WINE VINEGAR DRESSING. ►$315

"MY WAY"OF CEASAR SALAD WITH ROMAINE LETTUCE, HOMEMADE BACON, HERBS CRUTONS, CRISPY PARMIGIANO REGGIANO. ►$315
ADD: CHICKEN BREAST 350GRS OR 120 GRAMS SHRIMPS ►$255

CAPRESE SALAD, FRESH MOZZARELLA CHEESE WITH BASIL AND TOMATO PESTO ►$370
ADD: AVOCADO $105

THE LADY'S SALAD WITH ROCKET LEAVES, CARAMELIZED CASHEW, CRANBERRY, SERRANO HAM, BRUSCHETTA BREAD WITH BRIE CHEESE, RASPBERRY AND CRANBERRY BALSAMIC VINAIGRETTE ►$355

¡ASK ABOUT PUR DESSERT TRAYS!

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| DESSERT | $230 C/U |
| GELATO TRIO | $190 |

Sorstis
RESTAURANTE

WE ONLY ACCEPT VISA, MASTERCARD AND CASH

ENERO 2024

# • PIZZA •

**MARGHERITA**: TOMATO SAUCE, FRESH MOZZARELLA CHEESE AND BASIL. ►$325

**CAPRICCIOSA**: TOMATO SAUCE, MOZZARELLA CHEESE, BELL PEPPER, MUSHROOM, ARTICHOKES, BLACK OLIVES, TOMATO CHERRY AND YORK HAM. ►$355

**4 CHEESES**: GOAT CHEESE, MOZZARELLA, GORGONZOLA CHEESE, PARMESAN AND TOMATO SAUCE. ►$355
ADD: FROM SERRANO HAM 30GRS ►$260

**MAIALONA**: TOMATO SAUCE, MOZZARELLA CHEESE, PEPPERONI, ITALIAN SAUSAGE, CHORIZO, SALAMI, YORK HAM. ►$370

**MEX**: WITH ROASTED TOMATO SAUCE, OAXACA CHEESE , CHORIZO, CACTUS PADDLE, BEANS AND SOUR CREAM. ►$355

**BOSCO**: SOUR CREAM, GORGONZOLA CHEESE, PEAR, PORTOBELLO MUSHROOM, AND REDUCED RED WINE ►$355
ADD: FROM SERRANO HAM 30GRS $240

**CALZONE**: PIZZA ROLLED WITH TOMATO SAUCE, MOZZARELLA CHEESE, CHORIZO, HOMEMADE ROASTED PORK BELLY, SPINACH, BELL PEPPER. ►$355

**DE LA BAHÍA**: TOMATO SAUCE, MOZZARELLA CHEESE, LOBSTER, SHRIMPS, OCTOPUS, CAPERS, JALAPEÑO. ►$545

**SORSTIS**: TOMATO SAUCE, GOAT CHEESE, CURED PARMA HAM, EGGPLANT, ROASTED TOMATO, RUCULA LEAVES.►$420

**PIAMONTE**: TOMATO SAUCE, GOAT CHEESE, SPINACH, TOMATO CHERRY AND SALAMI ►$360

**CHAMETLA**: CREAM SAUCE, BLUE CHEESE, COOKED HAM, SWEET CORN. ►$360

**SKIRT STEAK**: PIZZA TOMATO SAUCE, MOZZARELLA CHEESE, SKIRT STEAK WITH FINE HERBS, BACON AND PORTOBELLO MUSHROOM ►$445

# • COCKTAILS AND BEER •

## • BEER •

| | |
|---|---|
| TECATE Y TECATE LIGHT, SOL, XX LAGER 325ML | $50.00 |
| INDIO 325ML | $60.00 |
| XX AMBAR, COORS LIGHT, 355ML | $60.00 |
| BOHEMIA (CLARA, OBSCURA, CRISTAL) 355ML | $70.00 |
| HEINEKEN, HEINEKEN LIGHT 355ML | $70.00 |
| MILLER 355ML | $70.00 |
| AMSTEL ULTRA 355ML | $70.00 |
| CERVEZA ARTESANAL 355ML | $110.00 |
| HEINEKEN 0.0 (SIN ALCOHOL) 250ML | $35.00 |
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| MICHELADA ( LIMÓN Y SAL) | +$25.00 |
| CUBANA (LIMÓN , SAL Y SALSAS) | +$30.00 |
| CON CLAMATO (LIMÓN, SAL Y SALSAS ) | +$40.00 |

## • WITHOUT ALCOHOL •

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|---|---|
| AGUA DE TAMARINDO, JAMAICA, PEPINO (470ML) | $55.00 |
| JUGO DE PIÑA, NARANJA, CRANBERRY, MANZANA (470ML) | $60.00 |
| LIMONADA O NARANJADA (MINERAL O NATURAL) (470ML) | $55.00 |
| LIMONADA HIERBA BUENA (470ML) | $60.00 |
| LIMONADA HIERBA BUENA Y ALBAHACA (470ML) | $60.00 |
| LIMONADA DE COCO (470ML) | $60.00 |
| SMOOTHIE DE SABOR (470ML) | $60.00 |
| PIÑADA (470ML) | $75.00 |
| REFRESCO (355ML) | $35.00 |

## • WATER •

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| BONAFONT 500ML | $30.00 |
| AGUA DE PIEDRA NATURAL 365 ML | $50.00 |
| AGUA DE PIEDRA NATURAL 650ML | $90.00 |
| AGUA DE PIEDRA MINERAL 365 ML | $60.00 |
| AGUA DE PIEDRA MINERAL 650ML | $95.00 |
| AGUA SAN PELLEGRINO 500ML | $100.00 |
| ACQUA PANNA 250ML | $50.00 |
| ACQUA PANNA 505ML | $80.00 |
| TOPO CHICO 600ML | $55.00 |
| TOPO CHICO 750ML | $75.00 |
| PERRIER 335ML | $75.00 |
| PERRIER 750ML | $110.00 |
| AGUA PANNA 1 LT | $130.00 |
| SAN PELLEGRINO 1 LT | $140.00 |

## • COFFEE •

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|---|---|
| AMERICANO | $35.00 |
| ESPRESSO | $35.00 |
| ESPRESSO CORTADO | $40.00 |
| ESPRESSO DOBLE | $60.00 |
| CAPUCCINO Y LATTE | $45.00 |
| CARAJILLO | $160.00 |
| CAFFE IRLANDES, MEXICANO O ESPAÑOL | $200.00 |
| CARAJILLO BLANCO, LICOR 43, CACAO | $160.00 |
| BLANCO, LECHE CARNATION, ESPRESSO CARAJILLO , LICOR 43, ESPRESSO | $160.00 |

## • JUGS •

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| JARRAS – LIMONADA Y NARANJADA (2L) | $250.00 |
| JARRA SANGRIA (2L) | $420.00 |
| JARRA CLERICOT (2L) | $440.00 |

## • COCKTAILS •

*60ML X COCKTAIL*

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|---|---|
| • MOJITO (RUM, SUGAR, SPEARMINT, SODA) | $160.00 |
| • MOJITO DE FRUTAS (STRAWBERRY, MANGO, FOREST BERRIES) | $175.00 |
| • MARGARITA (TEQUILA, TRIPLE SEC, LEMON) | $150.00 |
| • MARGARITA DE FRUTAS (STRAWBERRY, MANGO, FOREST BERRIES). | $155.00 |
| • DAIQUIRI CLÁSICO (STRAWBERRY, MANGO OR FOREST FRUITS) | $150.00 |
| • PINA COLADA ( RUM, COCONUT, PINEAPPLE ) | $155.00 |
| • CAIPIRINHA (CACHACA, SUGAR, LEMON) | $150.00 |
| • CAIPIROSKA (VODKA, SUGAR, LEMON) | $150.00 |
| • COSMOPOLITAN (VODKA, TRIPLE SEC, CRANBERRY, LEMON) | $150.00 |
| • SPRITZ (APEROL, SPARKLING WINE, SODA) | $170.00 |
| • CAMPARI SODA (CAMPARI AND SODA) | $155.00 |
| • BLEEDING | $110.00 |
| • SANGRIA WITH VODKA | $150.00 |
| • NEGRONI (CAMPARI, GIN, RED VERMOUTH) | $165.00 |
| • CLERICOT | $145.00 |

# • HOUSE COCKTAILS •

*60ML X COCKTAILS*

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| • MARGARITA SORSTIS (ESPANDIN MEZCAL, GRAND MARNIER, JAMAICA). | $200.00 |
| • ATOTOLÍN (MEZCAL, CAMELIZED PINEAPPLES, CONTROY, CINNAMON) | $180.00 |
| • SUMMER BREEZE (GIN, ABSOLUT RASBERRY, WILD BERRIES) | $160.00 |
| • STRAWBERRY GIN (GIN, CINNAMON, STRAWBERRIES AND TONIC WATER) | $160.00 |
| • MAR BERMEJO (REPOSADO TEQUILA, GRAND MARNIER, KIWI AND CILANTRO) | $180.00 |
| • TORITO (DON JULIO BLANCO, JALAPEÑOS, AGABE HONEY, CILANTRO) | $145.00 |
| • MARTINI DE CAJETA (WHITE RUM, COCONUT MILK, BURNT CAJETA) | $140.00 |
| • BESOS DE DAMIANA DAMIANA (DAMIANA, CARAMELIZED PINEAPPLE AND THYME) | $140.00 |
| • ROYAL CILANTRO (VODKA, GREEN TEA, CILANTRO, APPLE LIQUEUR) | $150.00 |
| • DOS TIERRAS (TEQUILA, MEZCAL, ORANGE JUICE, JAMAICA) | $170.00 |

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| ►PUESTA DE SOL (RUM, CINNAMON, STRAWBERRY, KIWI, LEMON REF | $170.00 |
| ►PICORO (GIN, CELERY, CUCUMBER, PINEAPPLE, MINT, AGUA QUINA) | $170.00 |
| ►PALOMA SORSTIS (TEQUILA, MEZCAL, LEMON JUICE, REF. GRAPEFRUIT, GRAPEFRUIT JUICE, POMEGRANATE) | $170.00 |
| ►NOCHE DE BRUJAS, LEMON JUICE, NATURAL SYRUP, GRENADINE, BLUE CURACAO, WHITE WINE, SUGAR-FREE SPRITE SODA) | $170.00 |
| ►SORTIS SANGRIA (CLASSIC MOJITO WITH RED WINE) | $180.00 |
| ►MERESSA (ABSOLUT PEAR, LEMON JUICE, NATURAL SYRUP, PEAR, MINT, SUGAR-FREE SPRITE, AND SODA) | $170.00 |
| ►SUCKER PUNCH (HOUSE SYRUP, LEMON JUICE, BERRY PURE, ROSÉ WINE, SPARKLING WINE, VODKA, OR MEZCAL, SUGAR-FREE SPRITE, SODA) | $180.00 |

SORSTIS

*Bon appetit!*