

reysbar

LUNCH /
DINNER

APPETIZERS

Panela Cheese \$170

Slice of grilled panela cheese
Served with slices of sun-dried tomato

Guacamole Especial \$170

Mexican-style avocado cubes with house seasonings and tortilla chips

Fried cauliflower \$145

Fried cauliflower bites with a touch of lemon pepper with our special mayonnaise recipe and sesame seeds

Reys French Fries \$175

French fries with a mix of cheese, chives and a special sauce made of maggi sauce and soy sauce

Adictive french fries \$155

French fries with lime, mayonnaise and habanero pepper dressing

Reys Sweet Potato \$90

Rustic sweet potato potatoes baked with salt and pepper, and a toreado chili dressing

Beet carpaccio \$120

Baked beet slices with an arugula salad, fresh cheese and walnut with a touch of balsamic vinaigrette

Fried Ribeye cubes \$290

Bed of avocado with pico de gallo accompanied by crispy fried rib eye cubes

Boneless Cauliflower \$180 Chicken \$ 230

Breaded and fried with our buffalo sauce and blue cheese dressing

Baked beet \$105

Baked beet scorches with a touch of chili powder and peanuts accompanied by toreada mayonnaise

Grilled gratin cheese \$180

Mixture of grilled gratin cheeses with chorizo or mushrooms

Mac & Cheetos \$210

Pasta in the shape of elbows served in a sauce of Cheddar cheese, au gratin with mixed cheese and finished with Cheetos powder

Street mexican style corn \$110

Boiled corn on the cob with epazote and chile de arbol and served with mayonnaise and fresh cheese

Cheese fingers \$165

Breaded chihuahua cheese sticks with a touch of herbs and parmesan accompanied by pomodoro sauce

Green Soybeans \$130

Option to choose from: natural or prepared. Prepared are sautéed in sesame oil, soy sauce and chile de arbol.

SALADS & SOUPS

Cesar Salad \$160

Dried Apricot Lettuce Served with Chicken Caesar Dressing and Parmesan Cheese

Fresh Salad with Chicken \$180

Fresh lettuce, grilled chicken strips, tomato slices, red onion, cucumber and avocado with choice of dressing

Tlalpeño Soup \$115

Chicken broth with vegetables, rice, avocado, panela cheese and chipotle sauce

Tortilla Soup \$130

Thick broth of sifted tomato and dried chile paste with panela cheese, avocado, crispy tortilla strips and cream

Tomato Soup \$115

Roasted tomato soup with a touch of basil, rosemary and pesto

TOSTADAS & TACOS

Swiss Enchiladas \$170

Chicken tacos bathed in salsa verde au gratin with cheese and cream accompanied by black refried beans

Reys Taco \$90

Grilled rib eye taco, natural or with asadero cheese crust

Veggie Taco \$45

Roasted cauliflower and sweet potato taco with bed of black beans accompanied by guacamole and a garlic sauce

reysbar

LUNCH /
DINNER

Tuna Tostada \$ 90

Fresh tuna tostada in caper vinaigrette and black sauces with an avocado and fried onion base

Rib Eye Tostada \$ 170

Bean base toast, cheesecrust, rib eye and avocado

Veggie Tostada \$ 45

Tostada with cauliflower ceviche, pico de gallo and toreado chile mayonnaise

PIZZAS

Peperoni Pizza \$160

Pepperoni pizza with a mix of house cheeses

3 cheese Pizza \$160

With a mixture of grilled manchego cheese and parmesan cheese

Veggie Pizza \$160

With cherry tomato, mushrooms and bell pepper

SANDWICH & BURGERS

Reys Burger (150GR) \$210

Angus ground beef with pork rinds from "la ramos", grilled cheese crust and chipotle oxtail onion and toreada petroleum sauce

Smash Burger (150GR) \$190

Traditional American cheeseburger with our signature dressing

Pollo Morita Burger (100GR) \$190

Breaded Chicken Breast with Lemon Pepper, Morita Dressing and Cheese Crust

Club Sandwich \$210

Grain bread, turkey ham, roast chicken, bacon, cheese, and chipotle mayonnaise

Veggie Burger \$190

Fried portobello burger with cheese crust and caramelized onion

Ribeye Burger (150GR) \$330

Rib eye with oxtail onion and bell pepper on a bed of avocado and cheese mix

Naked Burger (150GR) \$190

Hamburger meat with mixed cheese, lettuce, tomato and avocado. It doesn't have bread.

CORTES

Pollo (250 GR) \$275

Pollo empanizado ó a la plancha acompañado de arroz con verduras

Rib Eye (350 GR) \$540

Corte de carne acompañado de papa al gratín y cebollitas asadas

Atún a la Plancha (150 GR) \$250

Medallón de atún sellado sobre cama de arroz meloso azafranado y vinagreta de balsámico

DESSERTS

Corn Bread \$110

Traditional Santiago-style corn bread served with vanilla, walnut, caramel and ice cream

Buñuelos Reys \$110

Fritter with vanilla ice cream and piloncillo honey

Uncle's dessert \$140

Vanilla Ice Cream Cake Served with Regional Sweets

Brownie with ice cream \$140

Chocolate sponge cake served with vanilla ice cream and dulce de leche

KIDS

Chicken fingers \$140

Chicken soup \$70

Mini rib eye tacos \$180

Mini burger \$190