



ROOF TOP 
las vitrales
SELECT

ENTRADAS / APPETIZERS

CARPACCIO DE RES / BEEF CARPACCIO (100 GR)

Láminas de filete de res con champiñones, alcaparras, cebolla, aceituna, arúgula y parmesano

Beef tenderloin slices with mushroom, cappers, onion, green olive, arugula and parmesan cheese

\$300.00

QUESO FUNDIDO CON CHISTORRA Y TUÉTANO / MELTED CHEESE WITH CHISTORRA AND BEEF MARROW

Con tortillas de harina y pico de gallo placero
Served with flour tortillas and Mexican Sauce

\$280.00

TACOS DE CHICHARRÓN DE RIB EYE / FRIED RIB EYE TACO (120 GR)

Servidos en tortilla de harina con fideo seco con alioli de cilantro y chile de árbol frito

Served in flour tortilla, dry Mexican noodle, cilantro aioli and fried chili

\$210.00

TACOS DE GAONERA DE FILETE DE RES / BEEF TENDERLOIN TACO (180 GR)

Servidos con salsa de chile serrano
Served with spicy serrano chili sauce

\$240.00

TACOS DE CAMARÓN 2 PZAS / SHRIMP TACO 2 PCS (120 GR)

Con arroz amarillo, alioli de chipotle y queso fundido
With yellow rice, chipotle chili's aioli and melted cheese

\$260.00

TACOS AL PASTOR / PASTOR STYLE TACO (120 GR)

Los tradicionales con la receta original
Pork Lion made with the traditional recipe

\$190.00

ENSALADAS / SALADS

ENSALADA VIA VERDI / VIA VERDI SALAD

Mezcla de lechuga italiana, arúgula, espinaca, berros y kale, queso de oveja con vinagreta de echalot
Mixed Italian lettuce, arugula, spinach, watercress, kale and sheep's cheese with echalot vinaigrette

\$240.00

ENSALADA CÉSAR TRADICIONAL / TRADITIONAL CAESAR SALAD

\$250.00

Con Pollo / With Chicken (120 GR)

\$280.00

Con Camarón / With Shrimps

\$310.00

ENSALADA BURRATA / BURRATA SALAD

Queso burrata, láminas de jitomate, arúgula y pesto de albahaca
Burrata cheese, tomato slices, arugula and basil pesto

\$280.00

ENSALADA PRIMAVERA / SPRING SALAD

Mezcla de lechuga italiana, sangría y espinaca, frutos rojos, queso de cabra, surimi y ajonjolí garapiñado
Mixed Italian lettuce, red sails and spinach, red berries, goat cheese, surimi and candied sesame seeds

\$240.00

SOPAS O CREMAS / SOUPS OR CREAMS

CALDO DE POLLO HOTSSON / CHICKEN BROTH HOTSSON STYLE

Con pollo, queso, arroz, chipotle y garbanzo, acompañado con cilantro, cebolla y aguacate

With chicken, cheese, rice, chickpeas and chipotle chilli, accompanied with onion, cilantro and avocado

\$170.00

SOPA DE TORTILLA / TORTILLA SOUP

Con guarnición de tortilla frita, chile pasilla, queso panela, crema, aguacate y chicharrón de cerdo
Garnished with fried tortilla, pasilla chili, panela cheese, cream, avocado, and pork cracklings

\$170.00

SOPA DE CEBOLLA / ONION SOUP

La tradicional receta francesa al gratin
The traditional French recipe au gratin

\$170.00

CREMA DE MILPA / FROM THE CORNFIELD CREAM SOUP

Duo de crema de elote y huitlacoche con costrini de pepita verde
Duo of corn and corn mushroom served with green seed costrini

\$170.00

CARNES Y AVES / MEAT AND POULTRY

FILETE MIGNON EN SALSA DE 3 CHILES / BEEF TENDERLOIN IN 3 CHILI SAUCE (180 GR)

Servido con papa al horno y espárragos
Served with baked potato and asparagus

\$410.00

MILANESA DE RES / BEEF MILANESE (180 GR)

Servida con puré de papa y vegetales
Served with mashed potatoes and vegetables

\$350.00

RIB EYE (350 GR)

Servido con papa al horno, espárragos y chiles toreados
Served with baked potato, asparagus and sauted serrano chilli

\$550.00

ARRACHERA / MARINATED SKIRT STEAK (350 GR)

Servido con papa al horno, espárragos y chiles toreados
Served with baked potato, asparagus and sauted serrano chilli

\$390.00

POLLO CORDÓN BLUE / CORDON BLEU CHICKEN BREAST (180 GR)

Pechuga rellena de jamón y queso en salsa de queso gorgonzola,
acompañado con puré de papa trufado y vegetales asados
Grilled chicken breast stuffed with ham and cheese, served with truffled mashed
potatoes and roasted vegetables

\$390.00

MILANESA DE POLLO / CHICKEN BREAST MILANESE (180 GR)

Servida con puré de papa y vegetales
Served with mashed potatoes and vegetables

\$310.00

**PESCADOS Y MARISCOS /
SEAFOOD AND SHELLFISH**

CAMARONES MOMIA / MUMMY SHRIMPS 5 PCS (180 GR)

Envueltos en tocino y rellenos de queso oaxaca bañados en salsa de chile
ancho y piloncillo, servidos con arroz y hojas de lechuga
Wrapped in bacon and stuffed with oaxaca cheese, covered with ancho chili
sauce and molasses sugar, served with rice and lettuce leaves

\$490.00

HUACHINANGO A LA MANTEQUILLA / RED SNAPER WITH BUTTER (200 GR)

Acompañado de arroz azafranado y vegetales
Served with saffron rice and vegetables

\$490.00

**SALMÓN MARINADO CON MOSTAZA A LA ANTIGUA Y MIEL /
MARINATED SALMON WITH HONEY MUSTARD (200 GR)**

Servido con puré de papa rústico y espárragos
Served with rustic mashed potato and asparagus

\$450.00

PASTAS Y PIZZA / PASTA & PIZZA

**PENNE RIGATE EN SALSA DE JITOMATE ROSTIZADO
CON SALMÓN FRESCO /
PENNE RIGATE IN ROASTED TOMATO SAUCE WITH
FRESH SALMON (150 GR)**

\$350.00

PASTA NORTEÑA CON ARRACHERA / NORTHERN PASTA (150 GR)

Con salsa cremosa oscura, servida con chile toreado
With marinated skirt steak, in a creamy dark sauce, served with sautéed serrano
chili

\$320.00

LASAÑA ROMANA / ROMAN LASAGNE

Con salsa boloñesa, champiñones y espinacas
With Bolognese sauce, mushrooms and spinachs

\$290.00

PIZZA DE 4 QUESOS / FOUR CHEESE PIZZA

Combinación de queso mozzarella, gouda, manchego y gorgonzola
Combination of mozzarella, gouda, manchego and gorgonzola cheeses

\$290.00

PIZZA DE PEPPERONI / PEPPERONI PIZZA

\$290.00

PIZZA HAWAIANA / HAWAIIAN PIZZA

La tradicional con jamón y piña
Traditional with ham and pineapple

\$290.00

PIZZA DE CARNES / MEATS PIZZA

Salami, pepperoni, arrachera, jamón de pierna, pimientos y aceitunas negras
Salami, pepperoni, skirt steak, leg ham, bell peppers and black olives

\$290.00

**SÁNDWICHES Y HAMBURGUESAS /
SANDWICHES AND BURGERS**

CLUB SÁNDWICH

**Con Pollo, jamón, queso manchego, tocino, lechuga, jitomate y cebolla,
acompañado de papas a la francesa**
With chicken, ham, manchego cheese, bacon, lettuce, tomatoe and onion,
accompanied with french fries

\$280.00

HAMBURGUESA HOTSSON / HOTSSON BURGER (200 g)

**Carne de res, con aros de cebolla, tocino, queso manchego, queso gouda,
cebolla caramelizada, jitomate , lechuga y aguacate**
Grilled ground beef, with onion rings, bacon, manchego cheese, gouda cheese,
caramelized onion, tomato, lettuce and avocado

\$295.00

POSTRES / DESSERTS

**BROWNIE DE 3 CHOCOLATES Y HELADO DE VAINILLA /
THREE CHOCOLATE'S BROWNIE WITH VANILLA ICE CREAM**

\$190.00

CHEESECAKE DE LIMÓN / LEMON CHEESECAKE

\$190.00

PASTEL ÓPERA / OPERA CAKE

\$180.00

**TARTA DE HIGO CON CREMA DE ALMENDRAS /
FIG TART WITH ALMOND CREAM**

\$180.00

Todos los precios incluyen IVA (16%)
Prices include taxes (16%)

Precios en moneda nacional / Prices in mexican currency
La ingesta de los alimentos crudos es responsabilidad del comensal /
Consumption of raw food is responsibility of the costumer



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