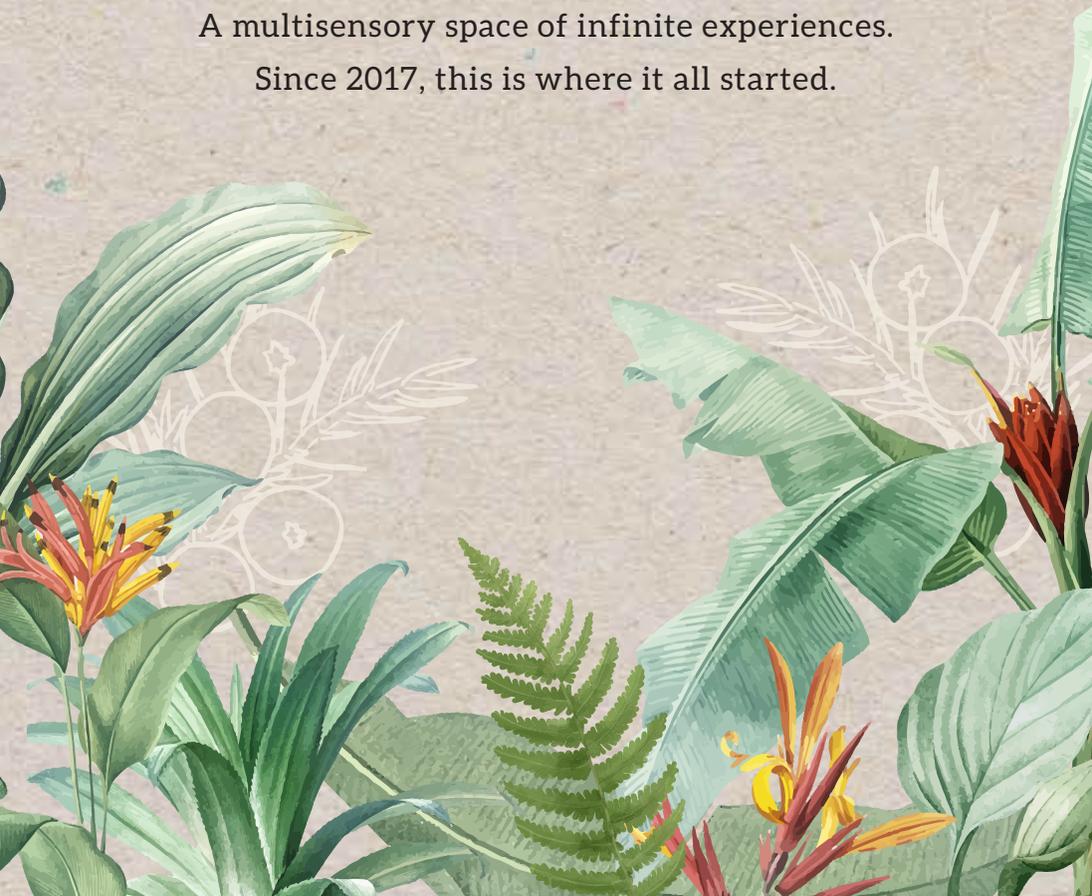




We are like a juniper berry, fruit of the beginning;
the city's first specialized Gin bar; Inspired by the
essence of the distillate in its highest grade.
A place where everything coexists to be unique;
the flavors, music, moments and people;
A multisensory space of infinite experiences.
Since 2017, this is where it all started.



ENTREES

TRUFFLE FRIES **\$195**
French fries, truffle oil, grated Parmesan cheese, served with curry ketchup.

HIBISCUS EMPANADAS **\$195**
Empanadas stuffed with Gin sautéed sweet hibiscus, garlic and onion, artisanal fresh cheese, served with xcatic and roasted garlic dressing and green sauce.

GIN 47 GUACAMOLE **\$195**
Served with sweet hibiscus, cherry tomatoes, cilantro, fried onions, serrano peppers, garlic oil, and grilled xcatic pepper.

OLIVE BITES **\$195**
Breaded olives, served with cheese sauce and italian lemon.

CRISPY CHICKEN BAOS **\$205**
Steamed buns filled with crispy chicken, spicy Korean sauce, cucumber, cilantro, and avocado mousse with grilled xcatic.

BONELESS 47 **\$230**
Bathed in xcatic (sweet regional pepper) dressing and roasted garlic, served with queso de bola, paprika and chives.

BUTTER SAUTEED CORN WITH STEAK **\$235**
Butter and garlic sautéed corn kernels, served with xcatic and roasted garlic mayonnaise, queso de bola and steak.

TUNA TOSTONES **\$255**
3 Fried plantain tostones, truffle aioli, cucumber, spicy tuna, avocado mousse with grilled xcatic and crispy onion.

TRUFFLED TUNA TARTARE **\$285**
A bed of cucumbers with sweet soy sauce, togarashi, tuna marinated in truffle oil, caramelized peanuts, scallions, avocado mousse, and crispy onions, served with homemade bread.

SLIDERS BURGERS 47 **\$285**
3 Pieces served with beef, cheddar cheese, caramelized onions and truffle aioli.

RIB EYE SALBUTES **\$245**
Three delicious salbutes with freshly made guacamole, rib eye crackling, cooked tomato sauce and red wine sautéed onion.

GIN 47 CHARCUTERIE BOARD **\$390**
Serrano ham, brie cheese, parmesan cheese, blue cheese, olives, strawberries, seasonal jam and homemade bread.

SERRANO HAM CROQUETTES **\$235**
Croquettes in tomato and sausage sauce, with Serrano ham, balsamic reduction, and queso de bola.

GIN 47 CORN **\$195**
Grilled corn on the cob, served with sriracha mayonnaise and salsa macha, queso de bola, and lemon.

SPECIALTIES

GIN TONIC SALAD **\$195**
Mix of fresh lettuce, avocado, red peppers, caramelized peanuts, strawberries, goat cheese, served with honey mustard vinaigrette and balsamic reduction.
You can add:

Chicken + **\$55**
Shrimp + **\$65**
Serrano Ham + **\$65**
Steak (arrachera) + **\$80**

SHRIMP TEMPURA TACOS **\$250**
Spicy shrimp tempura served in handmade corn tortilla, avocado mousse, red cabbage and coriander.

STEAKS TACOS **\$250**
Three delicious steak tacos served in cheese crust, caramelized onion and avocado mousse.

GIN 47 PASTA **\$265**
Sautéed linguini in garlic butter, walnut, Gin, three-cheese sauce, coriander, Eureka lemon zest.
You can add:
Garlic chicken + **\$55**
Shrimps + **\$65**

SPICY SERRANO PASTA **\$280**
Tortiglioni pasta dipped in a creamy and spicy tomato, truffle and gin sauce. Served with fried Serrano ham.

PISTACHE & BURRATA PASTA **\$310**
Tortiglioni pasta bathed in a creamy pistachio and parmesan cheese sauce, served with crispy bacon and burrata.

PITA VERDE **\$265**
Pita bread stuffed with crispy chicken, xcatic dressing, cucumber, jocoque (labneh), red onions, radish and coriander.

SERRANO & BLUE CHEESE SMASH BURGUER **\$285**
200 gr. of beef, brioche bread, cheddar cheese, blue cheese mayonnaise, caramelized red wine onions and fried Serrano ham, served with french fries.

KOREAN BURGER **\$285**
Crispy chicken, spicy Korean sauce, Xcatic mayonnaise and roasted garlic, red cabbage salad, pickles, served with french fries.

BACON & COFFEE BURGUER **\$285**
200 gr. of beef, served on brioche bread, bacon and coffee jam, Parmesan cheese, chipotle mayonnaise, served with french fries.

GIN 47 STEAK **\$295**
250 gr. of steak (arrachera) served with caramelized onions and truffled fries.

PARISIAN BURGER **\$310**
250 gr. of beef, brioche bread bun on a mushroom and parmesan cheese sauce, stuffed with American cheese, caramelized onions in red wine, truffle aioli, served with french fries

AUTHOR COCKTAILS

THREE AJIS \$205

Beefeater Gin, green lemon, pineapple, dried chili pepper mix and agave syrup.

FRAGA TONIC \$195

Beefeater Gin, strawberry and mango infusion, tonic water, cardamom and cinnamon.

MORITA \$250

Monkey 47, blueberry, basil and Italian lemon.

FRESH SUNSET \$205

Tanqueray Gin, citrus and guava infusion, strawberry and pineapple.

ALEXA \$195

Mezcal Creyente Espadín, hibiscus syrup, citrus fruits and worm salt.

HIBIS CLUB \$220

Beefeater Gin, hibiscus syrup, egg white for a delicious texture and Italian lemon.

BLACK SKULL \$215

Martin Millers Gin, activated charcoal, apple juice, citrus, green chartreuse, chargrilled apple foam and orange blossom essence.

BIANCO \$205

Beefeater blackberry, aquafaba, mint, lavender syrup and citrus.

GREEN TONIC \$195

Condesa Gin, green tea, passion fruit pulp, citrus, anise and cardamom.

GIN 47 \$250

Monkey 47, xcatic and coriander infusion, a citrus touch and volcanic salt incrustation.

ROUSSY \$205

Martin Millers Gin, mixture of citrus, cucumber, syrup and rose petals.

VELVET RUBUS \$205

Absolut Vodka, Chambord, berries and lime juice.

SMOKED 47 \$210

Altos Blanco Tequila, Ancho Reyes, roasted pineapple and lime juice.

COCO ANANA \$210

Havana 3, macerated pineapple, coconut water and topped with crunchy pineapple.

AGAVE CHEL \$210

Tequila Altos Plata Cítrico, pineapple, orange liqueur, xcatic chili, thyme and volcanic salt incrustation.

RUBUS GIN \$265

Monkey 47, raspberries, pineapple, apple and citrus.

MARGARITA HASS \$215

Mezcal Creyente Espadín, hass avocado, lime and green lemon juice, with oregano salt incrustations and an avocado skewer.

CAIPIRINHA ROI \$225

Martell Very Special Cognac, Italian lemon and sugar.

MASALA SOUR \$235

Glenlivet, St. Germain, apple juice, citrus, egg for texture and chai bitter.

MAYAN GIN \$225

Beefeater Gin, xila, xcatic, citrus touch and basil.

AUTHOR COCKTAILS

MOJITO 47 \$215

Matusalem, mint leaves, cucumber and Italian lemon.

BLOODY GIN \$220

Beefeater Gin, tomato juice, roasted xcatic infusion, sauces, citrus, sea spices, thyme, oregano salt incrustations and celery.

ALLEGRA VERDE \$205

Corazón de Maguey Espadín, lime, citrus, mint and cucumber cordial.

DESSERT

BASQUE LOTUS CAKE \$195

Subject to availability.

CHOCOLATE AND CAMELIZED BACON CAKE \$195

DEEP FRIED DE OREO \$165

Served with vanilla ice cream, strawberries, chocolate sauce and Xtabentún.

All our cocktails and dishes are specially designed to have the perfect balance. Therefore, we suggest you try them as they were designed to offer you the whole experience.



DIGESTIVES

CARAJILLO MAYA \$150
Xtabentún Casa D'Aristi, espresso coffee and orange twist.

CARAJILLO \$160
Licor 43 with espresso coffee.

CARAJILLO CHATA \$160
Rum Chata and espresso coffee.

CORAJILLO \$165
Coffee liqueur, Corajito, Frangelico, walnut, milk and cardamom.

ESPRESSO MARTINI \$185
Altos White Coffee Tequila, espresso shot and coffee liquor.

MOCKTAILS NON-ALCOHOL COCKTAILS

HIBIS FIZZ \$150
Artisanal soda with hibiscus, citrus and a touch of thyme.

TORONJA FIZZ \$120
Artisanal suero, with grapefruit, citrus, and worm salt.

MELLIA FIZZ \$150
Artisanal ginger soda, Italian lemon and a touch of honey.

NEBRINA FIZZ \$150
Artisanal soda with juniper berries, citrus and a floral touch.

THE CLASSICS

Classic Cosmo \$160
Aperol Spritz \$190
Martini \$165
Negroni \$165
St Germain Spritz \$220

Mojito \$160
Tinto de verano \$160
Old fashioned \$165
Manhattan \$165
Moscow mule \$165

GIN TONICS

TANQUERAY GIN \$165
Italian lemon, olives, rosemary and a touch of brine.

BEEFEATER GIN \$165
Juniper, walnut and vanilla.

MOM \$175
Pink pepper and cherry.

HENDRICKS \$185
Cucumber, roasted pineapple and rosemary.

GIN MARE TONIC \$195
Lime and basil.

CONDESA GIN \$185
Ginger, mint and cardamom.

KATUN GIN \$165
Radish, cilantro and banana leaf.

TANQUERAY TEN GIN \$195
Tanqueray Ten Gin, strawberry, mint and Italian lemon.

BULLDOG GIN \$185
Raspberry, macerated lychee and mint.

BEERS

	\$68	Indio	\$60
Amstel Ultra	\$68	XX Lager	\$60
Bohemia Pilsner	\$68	XX Ambar	\$60
Bohemia Vienna	\$68	Tecate Light	\$60
Tecate Original	\$60	Heineken 0.0	\$60

REFRESHMENTS

Natural water	\$55	Soda	\$55
Schweppes ginger ale	\$60	Schweppes quina	\$70
Topo Chico	\$75	Fever - Tree Tonic	\$90
Tehuacán natural 355ml	\$65	Tehuacán tonica	\$70
San Pellegrino 750ml	\$135	Tehuacán mineral 355ml	\$60

AMENITIES

OLIVES AND CHEESE SNACK

Panela cheese, green olives and exotic chili.

\$95

OLIVES

Green olive skewers, prepared with our Red 47.

\$85

ROJO 47

The classic red eye with the touch of our Miche 47.

\$35

MICHE 47

Mix of sauces, lemon juice and the GIN 47 touch.

\$35

VODKA

Absolut Vodka
Belvedere
Smirnoff X

\$1650 **\$135**
\$2500 **\$195**
\$1500 **\$125**

Smirnoff

\$1500 **\$125**

Crystal Head

\$3390 **\$210**

Stolichnaya

\$1450 **\$135**

WINE

TINTO

Ventisquero Cabernet Reserva
Murviedro colección Tempranillo
Museum Vinea Crianza
Dso Reserva Tempranillo
Bliss Cabernet Sauvignon
Casa Madero 3V
Tortel Merlot
Altos del Águila Tempranillo
Sokatira Crianza Garnacha
1864 Crianza

\$750 **\$165**
\$700 **\$155**
\$1150
\$1100
\$1100
\$1400
\$900
\$1400
\$1300
\$1450

BLANC & ROSE

Newen Sauvignon Blanc
Ménage à trois Limelight Pinot Grigio
Big Top White Zinfandel
Raza Vinho Verde Rose
Whispering Angel Rose
Murviedro Bobal Rose
Sokatira Rosado
Chandon Brut
Chatel Charmat Premium

\$700 **\$155**
\$950
\$800 **\$150**
\$750
\$1300
\$800 **\$155**
\$1100
\$1200
\$900

SPARKLING

CHAMPAGNE

Moet & Chandon

\$2990

BOURBON & TENNESSEE

Bulleit
Jack Daniels

\$1700 **\$145**
\$1600 **\$135**

WHISKY

Chivas Regal 12 years
Chivas Regal 13 years
Glenfiddich 12 years
Macallan 12 years
Buchanan's Master

\$2200 **\$165**
\$2400 **\$185**
\$2900 **\$185**
\$3900 **\$265**
\$2950 **\$255**

JW Red Label
JW Black Label
Glenlivet
Buchanan's 12 years
Bushmills 10 years
Buchanan's 18 years

\$1500 **\$135**
\$2800 **\$210**
\$2300 **\$195**
\$2600 **\$195**
\$1900 **\$195**
\$5200 **\$310**

TEQUILA

Altos Blanco
Altos Reposado
Altos Blanco Cítrico
Maestro Dobel Diamante
Maestro Dobel Blanco
Centenario Plata

\$1800 **\$145**
\$1800 **\$145**
\$1800 **\$145**
\$2600 **\$185**
\$1900 **\$165**
\$1450 **\$155**

Casa Dragones
Don Julio Blanco
Don Julio 70
Cazadores Blanco
Espolón
Don Julio Reposado
Centenario Reposado

\$3900 **\$320**
\$1700 **\$145**
\$2900 **\$195**
\$1700 **\$155**
\$1700 **\$155**
\$2500 **\$175**
\$1550 **\$155**

LIQUEURS

Baileys	\$120	Rum Chata	\$110
Licor 43	\$120	Cinzano Rojo	\$100
Aperol	\$115	Cinzano Blanco	\$100
Campari	\$105	Cinzano Seco	\$100
Chartreuse Verde	\$195	Amaretto Disaronno	\$115
Frangelico	\$105	Xila	\$115
Corajito	\$130	St Germain	\$190
		Chambord	\$155

MEZCAL

					
Unión Joven	\$1400	\$135	400 Conejos	\$2300	\$165
Unión Viejo	\$2500	\$155	400 Conejos Espadín	\$2200	\$180
Del Maguey Vida	\$2200	\$165	400 Conejos Tobalá	\$2200	\$190
Corazón de Maguey	\$2200	\$165	Creyente Espadín	\$1900	\$170
Corazón de Maguey Rosado	\$2700	\$210	Creyente Cristalino	\$2200	\$180
Ojo de Tigre	\$2450	\$180	Creyente Cuishe	\$2900	\$240
Montelobos Espadín	\$2300	\$165	Creyente Tobalá	\$2900	\$240

RUM

					
Havana 7 Años	\$1900	\$150	Matusalem Clásico	\$1700	\$130
Zacapa 23	\$3900	\$260	Matusalem Platino	\$1500	\$130
Capitan Morgan	\$1600	\$130	Flor de Caña 4	\$1600	\$160
Bacardi Blanco	\$1600	\$130	Flor de Caña 7	\$1700	\$170
Appleton Signature	\$1600	\$130	Flor de Caña 12	\$2000	\$190
			Matusalem 15	\$1950	\$190

GIN

ENGLAND

		
Beefeater	\$1950	\$145
Beefeater 24	\$2500	\$165
Beefeater Pink	\$1950	\$145
Beefeater Blackberry	\$1950	\$145
Tanqueray London Dry	\$1950	\$145
Tanqueray Ten	\$2800	\$195
Bombay	\$1900	\$150
Bulldog	\$1800	\$140
The London No. 1	\$2100	\$165
Mom	\$1800	\$140
Martin Millers	\$2100	\$165
Ish Limed	\$2130	\$180
Ish London Dry	\$1950	\$155
Brockmans	\$2650	\$195
Fifty pounds	\$2350	\$180
Bloom	\$2350	\$180
Ophir	\$2800	\$200
Barber's Gin	\$2100	\$170
Langley's	\$1600	\$160
Haswell	\$1500	\$140
Thomas Dakin	\$2300	\$180
Boodles	\$1400	\$140
Boodles Mulberry	\$2000	\$165

GERMANY

		
Monkey 47	\$3300	\$330
Monkey 47 Sloe	\$3300	\$330

ITALY

		
Malfy	\$2200	\$170

USA

		
Prairie Orgánica	\$1400	\$150

SPAIN

		
Larios	\$1300	\$125
Puerto De Indias	\$2200	\$175
Rives Special	\$1900	\$155
Wint y Lila	\$1900	\$155
Botanic Premium	\$2600	\$210
Gin Mare	\$2200	\$165

MÉXICO

		
Katún (Yucateco)	\$1500	\$155
Diega Rosas	\$1500	\$165
Diega	\$1300	\$130
Henry Oliver	\$1600	\$145
Reina Madre	\$1300	\$150
Armónico	\$1950	\$160
Fresco 77	\$1900	\$160
Condesa Clásica	\$2200	\$165
Condesa Xocconostle	\$2200	\$165
Ginebra Loro	\$1900	\$155



FRANCE

		
Citadelle	\$2300	\$165
Citadelle Reserva	\$2990	\$215

SCOTLAND

		
Hendricks	\$2600	\$195
The Gin Factory	\$1600	\$145
The Botanist	\$2400	\$185

HOLLAND

		
Bols Zeer Oude	\$2400	\$160
Bols Amsterdam	\$3300	\$230

ARGENTINA

		
Príncipe De los Apóstoles	\$2200	\$170



		
Torres 10	\$1500	\$125
Hennessy VSOP		\$315
Martell VSOP		\$215