

LA DIVINA

BOTANAS

Queso Fundido (250 gms) champiñones / chorizo / natural	\$190	Chicharrón de Mollejas (250 gms)	\$375
Guacamole (130 gms)	\$185	Guacamole Mamucas (350 gms)	\$245
Carne Seca (100 gms)	\$270	Trilogía de Esquites (400 gms)	\$215
Atropellado (220 gms)	\$240	Chicharrón de Rib-Eye (400 gms)	\$550
Los Envenenados Meneados (200 gms)	\$95	Tostada de Betabel (90 gms)	\$125
Ladrillo de Panela (200 gms)	\$185	Tostada de Atún (90 gms)	\$135

ENSALADAS

Ensalada Divina (450 gms)	\$260	Ensalada Cesar (para 2 personas)	\$330
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TACOS

Los de Fideo (4 pz / 210 gms)	\$145	Taco de Cabrito (1 pz / 60 gms)	\$160
Los Empalmes de Zuazua (2 pz / 200 gms)	\$175	Tacos de Chamberete 🔥 (3 pz / 130 gms)	\$240
Los de Cantina (4 pz / 180 gms)	\$170	Tacos de Lengua 🔥 (3 pz / 120 gms)	\$250
Tacos de Filete de Res con Tuetano (5pz / 250 gms)	\$590	Flautas de Barbacoa (5 pz / 120 gms)	\$260
Los de Camarón (2 pz / 120 gms)	\$180	Tacos de Machacado con Huevo (5 pz / 200 gms)	\$175
El Taco Comal (1 pz / 200 gms)	\$285	Tacos de Lamina de Rib-Eye (3 pz / 200 gms)	\$265
Tacos Baja (4 pz / 250 gms)	\$195		

CORTES Y HORNEADOS

Rib Eye Calidad Angus (500 gms)	\$1,050
Costilla Corta (Short Rib)	
Sin Hueso Calidad Angus (500 gms)	\$810
T-Bone (500 gms)	\$470
Costilla Cargada (700 gms)	\$680
Arrachera (400 gms)	\$620
HORNEADOS Costillar (900 gms)	\$685
Chamorro (500 gms)	\$395
Lechón (solo los viernes) (550 gms)	\$790

PARA NO COMPARTIR

Salmón a la Talla (200 gms)	\$465
Pasta Fresca con Camarones (450 gms)	\$285
Pasta Fresca con Pollo a la Poblana (450 gms)	\$280
Tampiqueña de Arrachera (300 gms)	\$480
Milanesa de Res con Papas (200 gms)	\$260
Milanesa de Pollo a la Parrilla (200 gms)	\$250
Filete de Pescado a la Milagrosa (220 gms)	\$255
Hamburguesa Angus (180 gms)	\$355
Sandwich de Costilla Adobada (120 gms)	\$210

CAZUELAS

Asado de Puerco (500gms)	\$270
Cortadillo de Res (500gms)	\$415
Chicharrón de la Ramos en Salsa Verde (350gms)	\$260
Puntas de Arrachera al Chipotle (400gms)	\$595
incluye complemento de arroz o frijoles	

COMPLEMENTOS

Papas a la Francesa con Parmesano (450 gms)	\$255
Media Ensalada Divina (250 gms)	\$150
Verduras a la Parrilla (300 gms)	\$90
Arroz o Frijoles (170 gms)	\$70
Sopa del día	\$65

MENÚ EJECUTIVO

Cortadillo de Res	
Albóndigas al Chipotle	
Enchiladas de Pollo con Mole	
Asado de Puerco	
Chile Gratinado de Cortadillo	\$220

Lunes a Viernes 12:30 pm a 5:00 pm

POSTRES

Quemadillas (1pz / 60gms) \$80

Ate con Queso (150gms) \$105

Flan con Cajeta y Nuéz (200gms) \$120

Helado con Cajeta y Nuéz (120gms) \$85

Pan de Elote con Helado (300gms) \$265

Chocolovers (400gms) \$275

Pay de Platano con Glorias (400gms) \$295

Pay de Queso con Frutas (300gms) \$270

Pay de Guayaba (290gms) \$ 250

Pay de Limón (290gms) \$ 250

DIGESTIVOS

Amaretto \$135

Baileys \$130

Frangelico \$130

Licor 43 \$130

*Todos los tragos son de 45ml

CAFÉ

Americano (240 ml) \$50

Capuccino (240 ml) \$65

Expreso (240 ml) \$50

Carajillo (44 ml) \$170

*Las bebidas no son de Refil

LA DIVINA

BOTANAS

Queso Fundido (250 gms) <i>Our selection of specialty cheeses; Try them with a mixture of poblano peppers, chorizo or “au naturelle”; Your choice</i>	\$190	Chicharrón de Mollejas (250 gms) <i>Beef rinds sautéed with julienned onions and lime, accompanied by blistered serrano chili. Served with tortillas. (Recommended to pair with guacamole.)</i>	\$375
Guacamole (130 gms)	\$185	Guacamole Mamucas (350 gms) <i>Avocado cubes with spicy pico de gallo, seasoned with a hint of olive oil and lime. Served with pork rinds for the best dipping experience</i>	\$245
Carne Seca (100 gms) <i>Shredded beek jerky blended with pico de gallo</i>	\$270	Trilogía de Esquites (400 gms) <i>Mix of three types of corn kernels (yellow, hominy, and white), cooked and sautéed with scallion greens, served with crispy wheat chicharrón and topped with grated panela cheese. Accompanied by a squeeze bottle of house-made spicy sauce.</i>	\$215
Atropellado (220 gms) <i>Our perfect combination of spacy tomato sauce and shredded beek jerky stew, with a side of guacamole</i>	\$240	Chicharrón de Rib-Eye (400 gms) <i>Chopped, crispy ribeye steak served in a bowl with guacamole</i>	\$550
Los Envenenados Meneados (200 gms) <i>Roasted pork chunks mixed with beans, curated in spicy adobe sauce</i>	\$95	Tostada de Betabel (90 gms) <i>One baked tostada spread with guacamole mixed with jocoque (Middle Eastern strained yogurt), topped with beet chunks dressed in green piquín chili vinaigrette.</i>	\$125
Ladrillo de Panela (200 gms) <i>fried rectangular panela cheese, served on a bed of creamy green chili sauce (non-spicy), garnished with a small bouquet of arugula and cilantro, red onion, and cherry tomatoes. Served with tortillas.</i>	\$185	Tostada de Atún (90 gms) <i>Raw tuna blended with soy sauce, served in a corn chip tortilla</i>	\$135

ENSALADAS

Ensalada Divina (450 gms) \$260 <i>Perfect as an entrée complement. Lettuce salad, slices of avocado, tomatos, blended cheeses, green olives, seasoned with our specialty vinaigrette dressing</i>	Ensalada Cesar (para 2 personas) \$330 <i>Traditional Caesar salad prepared tableside following the original recipe. (Serves 2 people.)</i>
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TACOS

Los de Fideo (4 pz / 210 gms) <i>Verimicelli noodles sprinkled with feta cheese</i>	\$145	Taco de Cabrito (1 pz / 60 gms) <i>Goat taco</i>	\$160
Los Empalmes de Zuazua (2 pz / 200 gms) <i>Deep fried pork loin mixed with beans and cheese</i>	\$175	 Tacos de Chamberete (3 pz / 130 gms) <i>Three street-style tacos filled with slow-cooked beef shank in molcajete-style sauce with a touch of piquín chili and pork crackling powder, topped with avocado slices and cilantro.</i>	\$240
Los de Cantina (4 pz / 180 gms) <i>Shredded beef slowly cooked with our secret sauce. Topped with avocado slices</i>	\$170	 Tacos de Lengua (3 pz / 120 gms) <i>Three tacos with diced beef tongue stewed in morita chili sauce and scallions, garnished with chopped cilantro, served in small corn tortillas.</i>	\$250
Tacos de Filete de Res con Tuetano (5pz / 250 gms) <i>Grilled diced beef tenderloin, topped with roasted bone marrow bits, grilled onions, and Galeana-style potatoes.</i>	\$590	Flautas de Barbacoa (5 pz / 120 gms) <i>Five crispy corn rolled tortillas filled with beef barbacoa, lightly drizzled with avocado green sauce, sour cream, and grated cheese.</i>	\$260
Los de Camarón (2 pz / 120 gms) <i>Shrimp tacos</i>	\$180	Tacos de Machacado con Huevo (5 pz / 200 gms) <i>Nuevo Leon´s home dish; Scrambled eggs with shredded beef jerky perfectly cooked and served in flour tortilla tacos</i>	\$175
El Taco Comal (1 pz / 200 gms) <i>Skirt steak with cheese and mushrooms wrapped in a flour tortilla</i>	\$285	Tacos de Lamina de Rib-Eye (3 pz / 200 gms) <i>Thin-sliced Rib-eye, Served with Avocado cubes with spicy pico de gallo</i>	\$265
Tacos Baja (4 pz / 250 gms) <i>Tempura fried fish tacos topped with beans and Lettuce in flour tortilla</i>	\$195		

CORTES		
HORNEADOS	Rib Eye Calidad Angus (500 gms) <i>Rib-eye Choice</i>	\$1,050
	Costilla Corta (Short Rib) Sin Hueso Calidad Angus (500 gms) <i>Boneless short ribs seasoned with piquín peppers</i>	\$810
	T-Bone (500 gms)	\$470
	Costilla Cargada (700 gms) <i>Thick cut ribs</i>	\$680
	Arrachera (400 gms) <i>Skirt Steak</i>	\$620
	Costillar (900 gms) <i>Baked ribs</i>	\$685
	Chamorro (500 gms) <i>Braised pork shank</i>	\$395
	Lechón (solo los viernes) (550 gms) <i>Roast suckling pig</i>	\$790

LA DIVINA

PARA NO COMPARTIR		
	Salmón a la Talla (200 gms) <i>Grilled salmon seasoned with soy sauce, mayonnaise and adobo dressing (not spicy)</i>	\$465
	Pasta Fresca con Camarones (450 gms) <i>Our spaghetti recipe with tomato basil and spicy chipotle, topped with grilled shrimp</i>	\$285
	Pasta Fresca con Pollo a la Poblana (450 gms) <i>Spaghetti blended with poblano peppers, topped with grilled chicken</i>	\$280
	Tampiqueña de Arrachera (300 gms) <i>Juicy skirt steak served with a side of guacamole and a quesadilla</i>	\$480
	Milanesa de Res con Papas (200 gms) <i>Country fried steak served with a side of beans and French fries</i>	\$260
	Milanesa de Pollo a la Parrilla (200 gms) <i>Grilled chicken breast served with white rice and steamed vegetables</i>	\$250
	Filete de Pescado a la Milagrosa (220 gms) <i>Grilled tilapia seasoned with an olive oil, tomato and onion sauce, served with rice and steamed vegetables</i>	\$255
	Hamburguesa Angus (180 gms) <i>With mushrooms, chees & onion, served with french fries.</i>	\$355
	Sandwich de Costilla Adobada (120 gms) <i>Shredded oven-braised rib with a crispy cheese crust (Gouda and Mozzarella) on sliced artisanal multigrain bread, cut into triangles, served with French fries.</i>	\$210

CAZUELAS		
	Chicharrón de la Ramos en Salsa Verde (350gms) <i>Pork rinds stirred in a flavorfull green tomatillo spicy salsa</i>	\$260
	Cortadillo de Res (500gms) <i>Mexican-style beef stew</i>	\$415

	Puntas de Arrachera al Chipotle (400gms) <i>Skirt steak fajitas served topped with chipotle salsa</i>	\$595
	Asado de Puerco (500gms) <i>Pork stirred in an adobo stew</i>	\$270

COMPLEMENTOS		
	Papas a la Francesa con Parmesano (450 gms) <i>Crispy French fries topped with grated Parmesan cheese.</i>	\$255
	Media Ensalada Divina (250 gms) <i>Fresh mixed greens, seasonal vegetables, and house dressing.</i>	\$150
	Verduras a la Parrilla (300 gms) <i>Assorted fresh vegetables grilled over charcoal.</i>	\$90
	Arroz o Frijoles (170 gms) <i>Choice of white rice or refried beans, Northern Mexico style.</i>	\$70
	Sopa del día <i>Ask for our homemade soup of the day.</i>	\$65
Includes a side of rice or beans.		

MENÚ EJECUTIVO		
	Cortadillo de Res <i>Traditional beef stew in tomato sauce with bell peppers.</i>	
	Albóndigas al Chipotle <i>Beef meatballs in a creamy chipotle sauce.</i>	
	Enchiladas de Pollo con Mole <i>Tortillas filled with shredded chicken, topped with homemade mole sauce.</i>	
	Asado de Puerco <i>Classic slow-cooked pork in a red dried chili sauce.</i>	
	Chile Gratinado de Cortadillo <i>Poblano pepper stuffed with beef stew, topped with melted cheese.</i>	
		\$220
from 12:30 pm to 5:00 pm . Mon-Fri		

WHISKY

	ML	COPA	BOTELLA
BUCHANAN'S 18 AÑOS	750 ML.	\$370.00	\$ 4,750.00
BUCHANAN'S MASTER	750 ML.	\$210.00	\$ 2,900.00
BUCHANAN'S 12 AÑOS	750 ML.	\$185.00	\$ 2,550.00
GENTLEMAN JACK		\$150.00	
JACK DANIELS		\$140.00	
JW BLUE LABEL	750 ML.	\$850.00	\$13,900.00
JW 18 AÑOS	750 ML.	\$440.00	\$ 5,600.00
JW GOLD RESERVE	750 ML.	\$260.00	\$ 3,500.00
JW DOUBLE BLACK	750 ML.	\$210.00	\$ 2,900.00
JW BLACK LABEL	750 ML.	\$185.00	\$ 2,550.00
JW RED LABEL	750 ML.	\$135.00	\$ 1,450.00
OLD PARR	750 ML.	\$185.00	\$ 2,550.00
CHIVAS REAGAL 18 AÑOS	750 ML.	\$370.00	\$ 4,500.00
CHIVAS REAGAL 12 AÑOS	750 ML.	\$185.00	\$ 2,550.00

TEQUILA

	ML	COPA	BOTELLA
30-30 BLANCO		\$120.00	
30-30 REPOSADO		\$135.00	
30-30 AÑEJO		\$140.00	
30-30 CRISTALINO	.	\$165.00	
DON JULIO 1942	750 ML.	\$495.00	\$6,700.00
DON JULIO 70	700 ML.	\$210.00	\$2,650.00
DON JULIO AÑEJO		\$200.00	
DON JULIO REPOSADO	700 ML.	\$165.00	\$2,150.00
DON JULIO BLANCO	700 ML.	\$150.00	\$1,850.00
1800 AÑEJO	700 ML.	\$150.00	\$1,800.00
1800 REPOSADO	700 ML.	\$130.00	\$1,450.00
1800 CRISTALINO	700 ML.	\$175.00	\$2,300.00
3 GENERACIONES REPOSADO		\$150.00	
TRADICIONAL PLATA		\$130.00	
TRADICIONAL CRISTALINO		\$155.00	
TRADICIONAL REPOSADO	950 ML.	\$130.00	\$1,500.00
MAESTRO TEQUILERO AÑEJO	700 ML.	\$185.00	\$2,400.00
MAESTRO TEQUILERO D DIAMANTE	700 ML.	\$175.00	\$2,300.00
MAESTRO TEQUILERO REP.	700 ML.	\$155.00	\$1,750.00
MAESTRO TEQUILERO BLANCO	700 ML.	\$145.00	\$1,600.00
RESERVA DE LA FAMILIA AÑEJO	750 ML.	\$420.00	\$5,500.00
HERRADURA ANTIGUO REP.	950 ML.	\$115.00	\$1,250.00
HERRADURA AÑEJO		\$190.00	
HERRADURA BLANCO	950 ML.	\$145.00	\$2,200.00
HERRADURA PLATA	700 ML.	\$135.00	\$1,600.00
HERRADURA REPOSADO	700 ML.	\$150.00	\$1,950.00
HERRADURA ULTRA	700 ML.	\$190.00	\$2,400.00
CENTENARIO AÑEJO	695 ML.	\$140.00	\$1,700.00
CENTENARIO REPOSADO	950 ML.	\$130.00	\$1,400.00
CENTENARIO PLATA	700 ML.	\$120.00	\$1,300.00

MEZCAL

	COPA
400 CONEJOS	\$130.00
400 CONEJOS REPOSADO	\$155.00
DANZANTES	\$270.00
MONTELOBOS	\$155.00
CREYENTE	\$150.00
CREYENTE TOBALA	\$210.00
CREYENTE CRISTALINO	\$165.00
POCO A POCO	\$160.00
AMARAS JOVEN	\$150.00
OJO DE TIGRE	\$155.00
UNIÓN JOVEN	\$140.00

RON

	ML	COPA	BOTELLA
ZACAPA 23 AÑOS	750 ML.	\$215.00	\$ 3,100.00
ZACAPA AMBAR		\$160.00	
CAPITAN MORGAN	750 ML.	\$105.00	\$1,050.00
BACARDI AÑEJO	1000 ML.	\$110.00	\$ 1,350.00
BACARDI BLANCO	980 ML.	\$105.00	\$ 1,350.00
BACARDI SOLERA		\$115.00	\$ 1,350.00
APPLETON STATE	750 ML.	\$120.00	\$ 1,250.00
APPLETON SPECIAL	950 ML.	\$115.00	\$ 1,350.00
MATUSALEM RESERVA 15 AÑOS	750 ML.	\$135.00	\$ 1,600.00
MATUSALEM CLASICO	750 ML.	\$115.00	\$ 1,250.00
MATUSALEM PLATINO	750 ML.	\$105.00	\$ 1,150.00
FLOR DE CAÑA 7 AÑOS	750 ML.	\$125.00	\$ 1,400.00
FLOR DE CAÑA 12 AÑOS		\$160.00	
FLOR DE CAÑA CRISTALINO		\$150.00	
HAVANA 7 AÑOS	750 ML.	\$125.00	\$ 1,400.00

VODKA

	ML	COPA	BOTELLA
ABSOLUT AZUL	750 ML.	\$115.00	\$1,250.00
GREEY GOOSE	750 ML.	\$170.00	\$2,400.00
STOLICHNAYA	750 ML.	\$120.00	\$1,350.00
SMIRNOFF	1000 ML.	\$110.00	\$1,250.00
TITOS		\$150.00	

GINEBRA

	COPA
TANQUERAY	\$145.00
BEEFEATER	\$130.00
BOMBAY	\$155.00
BULLDOG	\$165.00

MALTA

	ML	COPA	BOTELLA
GLENLIVET 12 AÑOS	750 ML.	\$220.00	\$3,300.00
SINGLETON 12 AÑOS		\$220.00	
GLENFIDDICH 12 AÑOS		\$220.00	\$3,300.00
BUCHANAN'S SELECT 15 AÑOS		\$220.00	
MACALLAN 12 AÑOS	700 ML.	\$295.00	\$3,950.00

BRANDY/ CONGNAC

	ML	COPA	BOTELLA
HENNESSY XO		\$790.00	
HENNESSY VSOP	700 ML.	\$240.00	\$3,400.00
MARTEL VSOP	700 ML.	\$205.00	\$2,550.00
TORRES 10 AÑOS	700 ML.	\$130.00	\$1,200.00
AZTECA DE ORO	700 ML.	\$110.00	\$1,100.00
CARDENAL DE MENDOZA		\$210.00	
DON PEDRO CLASICO		\$100.00	
TERRY CENTENARIO	700 ML.	\$115.00	\$1,150.00

LICORES

	COPA
BAILEYS	\$130.00
AMARETTO DISARONO	\$135.00
ANIS DULCE	\$105.00
ANIS SECO	\$105.00
ANIS CARDENAS	\$120.00
FRANGELICO	\$130.00
GRAN MARNIER	\$165.00
JÄGERMEISER	\$130.00
LICOR 43	\$130.00
MIDORI	\$130.00
OPORTO FERREIRA	\$140.00
STREGA	\$155.00
VACCARI NEGRO	\$130.00
VACCARI BLANCO	\$130.00

CERVEZA

	ML	PRECIO
CARTA BLANCA	325 ML	\$ 60.00
INDIO	325 ML.	\$ 60.00
BOHEMIA CLARA	355 ML.	\$ 80.00
BOHEMIA OSCURA	355 ML.	\$ 80.00
BOHEMIA CRISTAL	355 ML.	\$ 80.00
SUPERIOR	325 ML.	\$ 63.00
TECATE LIGHT VIDRIO	325 ML.	\$ 60.00
TECATE LIGHT LATA	355 ML.	\$ 65.00
TECATE ROJO LATA	355 ML.	\$ 70.00
TECATE ROJA LATA 0.0	355 ML.	\$ 65.00
XX AMBAR	325 ML.	\$ 63.00
XX LAGER	325 ML.	\$ 63.00
XX ULTRA	355 ML.	\$ 75.00
HEINEKEN	355 ML.	\$ 80.00
HEINEKEN CERO	250 ML.	\$ 63.00
HEINEKEN SILVER	355 ML.	\$ 80.00
HEINEKEN BLADE	250 ML.	\$ 65.00
AMSTEL ULTRA	355 ML.	\$ 75.00
MILLER LITE	355 ML.	\$ 80.00
CAGUAMITA	300 ML.	\$ 55.00

CERVEZAS ARTESANALES

	ML	PRECIO
DIVINA	355 ML.	\$ 95.00
FINISIMA	355 ML.	\$110.00
MINERVA PALE ALE	355 ML.	\$105.00
MINERVA COLONIAL	355 ML.	\$105.00
MINERVA STOUT IMPERIAL	355 ML.	\$105.00

CAFE CON LICOR

	PRECIO
CARAJILLO (LICOR 43 / EXPRESO)	\$ 170.00

REFRESCOS

	ML	PRECIO
COCA COLA	355 ML.	\$ 55.00
COCA LIGHT	355 ML.	\$ 55.00
TOPO CHICO	355 ML.	\$ 55.00
BOTELLA DE AGUA	600 ML.	\$ 35.00

EXTRAS

	PRECIO
VASO MICHELADO	\$ 25.00
VASO CHELADO	\$ 15.00
SANGRE DE CRISTO	\$ 35.00

TODOS LOS TRAGOS POR COPEO SON DE 45ML

EL ALMUERZO

DOMINGO DE 11AM A 6:30PM

HOT CAKES (3) \$155

CUBIERTOS CON AZUCAR GLASS Y FRESAS

HUEVOS DIVINA \$190

2 HUEVOS ESTRELLADOS.
BAÑADOS CON SALSA MOLCAJETEADA,
MONTADOS SOBRE UN EMPALME

HUEVOS AL GUSTO \$175

Y CON FRIJOLES REFRITOS

a elegir

JAMÓN, TOCINO O A LA MEXICANA

MACHACADO con HUEVO \$190

SINCRONIZADAS (2) \$150

EN TOTRTILLA DE HARINA,
QUESO MANCHEGO Y JAMÓN

CHILAQUILES \$155

A TU ELECCIÓN, VERDES O ROJOS.
ACOMPAÑADOS CON FRIJOLES REFRITOS

CON POLLO + \$45
CON HUEVOS ESTRELLADOS + \$45

OMELETTE LIGHT \$185

CON QUESO PANELA Y CHAMPIÑONES

Servido con aguacate

SANDWICH \$185

TORTILLA DE HUEVO CON
LONGANIZA Y QUESO GOUDA

BEBIDAS

CAFE AMERICANO → \$50
EXPRESO → \$50
CAPPUCCINO → \$65

JUGO DE NARANJA → \$60
LIMONADA → \$55
REFRESCO → \$55

LA DIVINA













