



NAAJ
• K'iiin

M E N Ú



ENTRADAS • APPETIZERS

Hummus • *Hummus*
\$210.00

150 gr de humus servido con pan árabe
150 gr of hummus served with pita bread

Carpaccio de Salmón • *Salmon Carpaccio*
\$250.00

180 gr de finas láminas de salmón rasurado
servido con pan Melba
*180 gr of thin slices of shaved salmon served with
Melba bread*

Carpaccio de Atún • *Tuna Carpaccio*
\$250.00

180 gr de finas láminas de atún rasurado servido
con pan Melba
*180 gr of thin slices of shaved tuna served with
Melba bread*

Carpacho de Res • *Beef Carpaccio*
\$250.00

180 gr de filete de res en corte carpacho con
alcaparras, queso parmesano, aceite de olivo y
limón, acompañado de pan Melba
*180 gr of thin slices of beef served with capers,
parmesan cheese, olive oil and lemon, with
melba bread*

Plato con Tapas • *Tapas Plate*
\$310.00

Tapa de queso de cabra con salmón ahumado,
aceite de olivo y cebollín picado
*Goat cheese tapa with smoked salmon, olive oil
and chopped chives*

Tapa de higo y jamón serrano
Fig and serrano ham tapa

Tapa de jitomate deshidratado con aceite de ajo y
romero
*Sundried tomato tapa with garlic oil and
rosemary*

Montadito de champiñones al ajillo
Garlic mushroom tapa

Montadito de camarones glaseados y perejil
Glazed shrimp and parsley tapa

Pimiento Piquillo con Queso de Cabra 4pz
Piquillo Peppers with Goat Cheese 4pcs
\$350.00

Pimiento piquillo relleno de queso de cabra en
salsa de piquillo
*Piquillo peppers stuffed with goat cheese in
piquillo sauce*

Pimiento Piquillo Relleno de Camarones 4 pz
Shrimp Stuffed Piquillo Peppers 4pcs
\$385.00

Pimiento piquillo relleno de camarones salteados
con ajo y salsa de piquillo
*Piquillo peppers stuffed with garlic sauteed
shrimp and piquillo sauce*

Pan con Ajo • *Garlic Bread*
\$155.00

Baguette artesanal con mantequilla de ajo
gratinada con queso mozzarella servida con
perejil deshidratado
*Artisanal baguette with garlic butter gratinated
with mozzarella cheese served with dried parsley*

Guacamole • *Guacamole*
\$280.00

Servido con láminas de cecina
Served with salted beef slices

Jamón Serrano • *Serrano Ham*
\$355.00

120 gr de jamón serrano de Parma
120 gr of Parma serrano ham

Provolone Asado • *Roasted Provolone*
\$355.00

150 gr de provolone asado servido con jitomate
fresco, orégano y aceite de oliva
*150 gr of roasted provolone served with fresh
tomato, oregano and olive oil*

Champiñones al ajillo • *Ajillo Mushrooms*
\$280.00

180 gr de champiñones al ajillo acompañados de
pan rústico
*180 gr of garlic mushrooms, and a side of rustic
bread*

Camarones Roca • *Roca Shrimp*
\$280.00

Camarones tempura en aderezo de chipotle
Tempura shrimp on Chipotle dressing

SOPAS • SOUPS

Crema de Tomate Rostizado
Roasted Tomato Cream
\$145.00

Sopa de Fideos con Pollo
Chicken Noodle Soup
\$125.00

Sopa Minestrone • *Minestrone Soup*
\$125.00

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ENSALADAS • SALADS

Ensalada Cesar • Caesar Salad
\$185.00

Tradicional aderezo hecho en casa con crutones a la parmesana
Traditional homemade dressing with parmesan croutons

Ensalada Caprese • Caprese Salad
\$210.00

Láminas de tomate y queso Mozzarella aliñada con albahaca, aceite de oliva y vinagre balsámico
Slices of tomato and Mozzarella cheese dressed with basil, olive oil and balsamic vinegar

Ensalada Sunomono • Sunomono Salad
\$225.00

Mezcla de Kanikama y pepino con aliño de vinagre de manzana dulce y ajonjolí negro
Kanikama and cucumber mix with sweet apple cider vinegar and black sesame dressing

Ensalada de vegetales rostizados
Roasted Vegetables Salad
\$185.00

Tradicional aderezo hecho en casa con crutones a la parmesana
Traditional homemade dressing with parmesan croutons

PASTAS • PASTAS

Pasta fresca de la casa (Pappardelle, Fettuccini, Espagueti)
Fresh house pasta (Pappardelle, Fettuccini, Spaghetti)
\$280.00

A elegir salsa Pomodoro, salsa Alfredo, salsa bolognesa, salsa al teléfono
Your choice of Pomodoro sauce, Alfredo sauce, Bolognesa sauce, telephone sauce

Lasaña de Res • Beef Lasagna
\$280.00

PIZZAS • PIZZAS

Pizza Manhattan • Manhattan Pizza
\$380.00

Con base de queso crema, láminas de salmón ahumado, toques de caviar y cebollín
With a cream cheese base, smoked salmon slices, touches of caviar and chives

Pizza Margarita • Pizza Margherita
\$285.00

Salsa pomodoro, con queso mozzarella y rodajas de jitomate fresco
Tomato sauce, with mozzarella cheese and fresh tomato slices

Pizza de Pepperoni • Pepperoni Pizza
\$310.00

Salsa pomodoro, con queso mozzarella y pepperoni
Tomato sauce, with mozzarella cheese and pepperoni

Pizza de 4 Quesos • 4 Cheeses Pizza
\$380.00

Salsa pomodoro, queso Asiago, parmesano, gorgonzola y mozzarella
Pomodoro sauce, Asiago cheese, parmesan, gorgonzola and mozzarella

DANINIS • DANINIS

Hamburguesa Especial
Special Burger
\$285.00

220 gr de carne de res acompañada con queso cheddar, tocino y cebolla caramelizada acompañada de chip de plátano, camote y betabel

220 gr beef patty with cheddar cheese, bacon and caramelized onions and a side of plantain, sweet potato, and beetroot chips

Club Sandwich • Club Sandwich
\$255.00

Preparado con jamón de pechuga de pavo, pechuga de pollo, tocino, acompañado de papas a la francesa
Prepared with turkey breast ham, chicken breast, bacon and a side of French fries

Chapata de Jamón Serrano y Queso de Cabra
Serrano Ham and Goat Cheese Ciabatta
\$310.00

Jamón Serrano servido en pan chapata con queso de cabra y arúgula acompañado de papa rústica frita trufada
Serrano ham served on ciabatta bread with goat cheese and arugula with a side of truffled fried rustic potatoes

Chapata de Verduras Rostizadas
Roasted Vegetable Ciabatta
\$310.00

Pan chapata con mezcla rostizada de pimientos, tomate, cebolla y berenjena con aceite de olivo, mostaza Dijon y finas hiervas acompañado de papas a la francesa
Ciabatta bread with a roasted mix of peppers, tomato, onion and eggplant with olive oil, Dijon mustard and fine herbs, with a side of French fries

Pepito de Arrachera • Skirt Steak Pepito
\$310.00

Pan baguette con frijoles, arrachera, aguacate y queso cheddar acompañado con papas rústicas
Baguette bread with beans, skirt steak, avocado and cheddar cheese served with a side of rustic potatoes

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PLATOS FUERTES • MAIN DISHES

Salmon al Grill • Grilled Salmon
\$480.00

220 gr de salmón a la parrilla acompañado de
verduras asadas
220 gr grilled salmon accompanied by roasted
vegetables

Atún con Costra de Pistache
Tuna with Pistachio Crust
\$450.00

250 gr atún sellado con costra de pistache
acompañado de Ratatouille
250 gr seared tuna with pistachio crust with a
side of Ratatouille

Osobuco de Ternera • Veal Ossobuco
\$550.00

Osobuco braseado con pure de papa al romero y
verduras asadas
Braised ossobuco with rosemary mashed
potatoes and roasted vegetables

Robalo • Sea Bass
\$450.00

Envuelto en costra de papa en salsa de almendra
acompañado de puré de papa
Wrapped in potato crust in almond sauce with a
side of mashed potatoes

Rib Eye • Rib Eye
\$599.00

420 gr de rib eye acompañado de papa al horno y
verduras asadas
420 gr rib eye with a side of roasted vegetables
and a baked potato

New York • New York
\$559.00

420 gr de res en corte New York acompañado de
papa al horno y verduras asadas
420 gr of New York steak with a side of roasted
vegetables and a baked potato

Arrachera de Res • Beef Skirt Steak
\$350.00

380 gr de arrachera de res acompañado de papa
horno y verduras a la parrilla
380 gr beef skirt steak with a side of grilled
vegetables and a baked potato

Pollito de Leche • Rock Cornish
\$450.00

Glaseado acompañado de suave de camote y
verduras asadas
Rock cornish chicken glazed with a side of sweet
potato and roasted vegetables

Pechuga de Pollo a la Parmesana
Parmegiana Chicken Breast
\$285.00

Acompañado de pasta al burro
With a side of buttered pasta

Camarones U15 • U15 Shrimp
\$850.00

A su elección de mantequilla clarificada o al mojo de
ajo y acompañados de arroz y verduras al vino blanco
Your choice of clarified butter or garlic mojo, with
a side of rice and vegetables in white wine

Cola de Langosta • Lobster Tail
\$1,250.00

A su elección de mantequilla clarificada o al mojo de
ajo y acompañada de arroz y verduras al vino blanco
Your choice of clarified butter or garlic mojo, with a
side of rice and vegetables in white wine

POSTRES • DESSERTS

Cheesecake • Cheesecake
\$185.00

Acompañado con mermelada de fresa
Cheesecake with strawberry jam

Brownie de Chocolate
Chocolate Brownie
\$185.00

Acompañado de helado de vainilla
With a side of vanilla ice cream

Crème Brûlée • Crème Brûlée
\$185.00

Mousse de Yogurt Natural
Natural Yoghurt Mousse
\$185.00

Acompañado de mermelada de frutos rojos
With berries jam

Helado Artesanal de Temporada
Seasonal Artisanal Ice Cream
\$185.00

Pastel de Chocolate • Chocolate Cake
\$185.00

Con relleno de zarzamora y mezcla de chocolate
blanco y oscuro
With blackberry filling and a mix of white and
dark chocolate

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DESAYUNO • BREAKFAST

DESAYUNO BUFFET • BREAKFAST BUFFET

Adulto • Adult | Niño • Kid
\$449.00 \$220.00

A LA CARTA • A LA CARTÉ

Plato de Fruta de Temporada
Season Fruit Platter

\$189.00

Servido con granola, queso cottage o yogurt natural
Served with granola, cottage cheese or natural yogurt

Waffles Naturales • Waffles

\$210.00

Servido con miel de maple y mantequilla
Served with maple syrup and butter

Waffle Relleno • Stuffed Waffle

\$250.00

Waffle relleno de Nutella, arándanos o chocolate
Waffle filled with Nutella, cranberries or chocolate

Hot Cakes • Hot Cakes

\$210.00

Servido con miel de maple y mantequilla
Served with maple syrup and butter

Tostadas Francesas • French Toast

\$210.00

A elección de ralladura de naranja, nueces o compota de bayas
Choice of orange zest, walnuts or berry compote

Tostada de Aguacate

Avocado Toast

\$250.00

Tostada Multigrano, aguacate, tomate cherry secado al sol, semillas de calabaza
Multigrain toast, avocado, sun-dried cherry tomato, pumpkin seeds

Tostada de Ricotta Batido

Whipped Ricotta Toast

\$210.00

Tostada Multigrano, Crema de queso Ricotta y hiervas, con prosciutto
Multigrain toast, Ricotta Cheese and herb cream, with prosciutto

Chilaquiles Verdes o Rojos
Red or Green Sauce Chilaquiles

\$210.00

Acompañados de frijoles refritos
With a side of refried beans

Bagel de Salmón • Salmon Bagel

\$210.00

Servido con queso crema, cebolla morada, alcaparras, perejil, limón y aceite de oliva
Served with cream cheese, red onion, capers, parsley, lemon and olive oil

Bagel de Jamón Serrano, Arugula y Mozzarella

Serrano Ham, Arugula and Mozzarella Bagel

\$210.00

Servido con alioli de perejil
Served with a parsley aioli

Huevos al Gusto • Your Choice of Eggs

\$210.00

Huevos revueltos, en omelet o fritos. A elegir: Tomate, Cebolla, tocino, jamón, espinaca, mix de pimientos, chile serrano. Acompañados de frijoles o papa hash brown
Scrambled, omelet or fried. Choice of: Tomato, onion, bacon, ham, spinach, mix of peppers, serrano chili. With a side of beans or a hash brown.

Molletes • Molletes

\$210.00

Pan baguette con frijol, gratinado y servido con pico de gallo
Baguette bread with refried beans, gratinated and served with pico de gallo

Enfrijoladas • Enfrijoladas

\$210.00

Rellenas de pollo o de queso
Filled with chicken or cheese

Canasta de Pan (4 pzs) • Bread Basket (4 pcs)

\$125.00

Pan de plátano, rollo de canela, croissant, croissant de chocolate, muffin de arándano, muffin de chispas de chocolate
Banana bread, cinnamon roll, croissant, chocolate croissant, cranberry muffin, chocolate chip muffin

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BEBIDAS • DRINKS

Café Americano • *American coffee*
\$75.00

Café expresso • *Espresso*
\$75.00

Café expresso doble • *Double Espresso*
\$90.00

Café capuccino • *Cappuccino Coffee*
\$85.00

Café latte • *Latte Coffee*
\$85.00

Variedad de Tés Forte • *Variety of Forte Teas*
\$85.00

Variedad de Jugos Naturales
Natural Juice
\$95.00

Naranja, toronja, verde, naranja fresa, papaya
Orange, grapefruit, green, orange-strawberry, papaya

Agua embotellada
Bottled water
\$55.00

Agua topo chico
Topo Chico water
\$75.00

Agua Perrier 330ml
Perrier water 330 ml
\$135.00

Agua Perrier 330ml
Perrier water 750 ml
\$225.00

Refrescos • *Sodas*
\$65.00

Coca regular, Coca Light, Coca Zero, Agua mineral, Sprite, Fresca, Refresco de manzana
Sparkling water, Sprite, Fresca, Apple Soda

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SNACK BAR • SNACK BAR

Hummus • Hummus

\$250.00

150 gr de humus servido con pan árabe
150 gr of hummus served with pita bread

Guacamole • Guacamole

\$280.00

Servido con láminas de cecina
Served with salted beef slices

Papas Saratoga • Saratoga Potatoes

\$355.00

180 gr de papas Saratoga perfumadas con aceite de
trufa o al curry

*180 gr Saratoga potatoes flavoured with truffle oil or
curry*

Papas a la Francesa • French Fries

\$185.00

180 gr de papas a la Francesa
180 gr of French fries

Alitas • Wings

\$299.00

300 gr de alitas acompañadas de papas a la francesa,
crudites y aderezo ranch. Sabores: Lemmon Pepper,
Buffalo, BBQ or Garlic Parmesan

*300 gr of wings accompanied by French fries, crudites
and ranch dressing. Flavors: Lemon Pepper, Buffalo,
BBQ or Garlic Parmesan*

Boneless • Boneless

\$299.00

300 gr de alitas acompañadas de papas a la francesa,
crudites y aderezo ranch. Sabores: Lemmon Pepper,
Buffalo, BBQ or Garlic Parmesan

*300 gr of wings accompanied by French fries, crudites
and ranch dressing. Flavors: Lemon Pepper, Buffalo,
BBQ or Garlic Parmesan*

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Calamres Fritos • Fried Calamri

\$350.00

280 gr de calamares fritos acompañados de salsa marinara

280 gr of fried calamari with a side of marinara sauce

Camarones Roca • Roca Shrimp

\$350.00

Camarones tempura en aderezo de chipotle

Tempura shrimp in chipotle dressing

Hamburguesa Especial • Special Burger

\$285.00

220 gr de carne de res acompañada con queso cheddar, tocino y cebolla caramelizada acompañada de papas a la Francesa

220 gr beef patty with cheddar cheese, bacon and caramelized onions and a side of French Fries.

Nachos • Nachos

\$210.00

Tradicionales nachos servidos con guacamole, crema, frijoles refritos, pico de gallo, y pollo al grill

Traditional nachos served with guacamole, sour cream, refried beans, pico de gallo, and grilled chicken

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MENU DE BEBIDAS • DRINKS MENU

COCTELES • COCKTAILS

Margarita	\$210.00
Mezcalita	\$220.00
Mojito	\$210.00
Carajillo	\$250.00
Negroni	\$180.00
Daiquiri: Sabores • <i>Flavors</i>	\$180.00
Piña Colada	\$180.00
Mimosa	\$200.00
Paloma	\$180.00
Miami Vice	\$180.00
Gin Tonic: de la Casa • <i>House</i>	\$200.00
Aperol Spritz	\$220.00
Espresso Martini	\$220.00
Martini: Seco • <i>Dry</i>	\$250.00
Martini: Sucio • <i>Dirty</i>	\$250.00
Martini: Sabores • <i>Flavors</i>	\$220.00
Vodka Martini	\$250.00
Cosmopolitan	\$220.00
Tequila Sunrise	\$220.00
Amareto Sour	\$180.00

CERVEZAS • BEERS

Cerveza De Barril • <i>Draft Beer</i>	\$70.00
Cerveza Nacvional • <i>National Beer</i>	\$80.00
Cerveza Importada • <i>Imported Beer</i>	\$85.00
Cerveza Tulum • <i>Tulum Beer</i>	\$130.00
Chelado/michelado	\$25.00
Ojo Rojo • <i>Red Eye Beer</i>	\$30.00

BEBIDAS SIN ALCOHOL • SOFT DRINKS

Naranjada • <i>Orangade</i>	\$75.00
Limonada • <i>Limeade</i>	\$75.00
Clamato Preparado • <i>Clamato Mocktail</i>	\$100.00
Piña Colada Sin Alcohol • <i>Piña Colada Mocktail</i>	\$180.00
Refrescos • <i>Sodas</i>	\$65.00
Agua Mineral Topo Chico • <i>Topo Chico Sparkling Water</i>	\$75.00
Agua Perrier 330 MI • <i>Perrier Water 330 MI</i>	\$135.00
Agua Perrier 750 MI • <i>Perrier Water 750 MI</i>	\$225.00

BRANDY

Azteca De Oro
Torres 10
Terry Centenario

COPA

\$180.00
\$180.00
\$180.00

BOTELLA

\$2,500.00
\$2,500.00
\$2,500.00

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COÑAC

Hennessy Vs
Hennessy Vsop
Martel Vsop

COPA

\$450.00
\$500.00
\$480.00

BOTELLA

\$3,500.00
\$4,500.00
\$3,200.00

VODKA

Absolut Azul
Absolut Smoky Piña-pineapple
Absolut Pear
Belvedere
Stolichnaya
Grey Goose

\$180.00
\$200.00
\$200.00
\$250.00
\$180.00
\$200.00

\$2,200.00
\$2,500.00
\$2,500.00
\$3,000.00
\$2,500.00
\$3,000.00

GINEBRA • GIN

Beefeater
Bombay
Hendricks
Tanqueray
Las Californias Nativo
Gin Gi

\$220.00
\$220.00
\$300.00
\$220.00
\$250.00
\$220.00

\$2,500.00
\$2,500.00
\$4,000.00
\$2,500.00
\$3,500.00
\$2,200.00

LICORES • LIQUORS

Aperol
Campari
Fernet
Gran Malo
Nixta
Licor 43
Cinzano Rosso
Ancho Reyes Og
Ancho Reyes Pob
Chinchon Dulce
Chichon Seco
Chatreuse Amarillo
Chartreuse Verde
Baileys
Kahlua
Frangelico
Grand Marnier
Hpnotiq
Jaggermeister
Xtabentum
St Germain
Lidamiana
Crema Ojo De Tigre
Agavero
Sambuca
Sambuca Negro

\$180.00
\$180.00
\$180.00
\$160.00
\$180.00
\$180.00
\$180.00
\$160.00
\$160.00
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\$160.00
\$180.00
\$200.00
\$140.00
\$180.00
\$160.00
\$180.00
\$180.00
\$160.00
\$160.00

RON • RUM

Appleton State
Bacardi 8
Bacardi Añejo
Bacardi Blanco
Capitan Morgan
Flor De Caña 12
Flor De Caña 4
Flor De Caña 7

\$180.00
\$220.00
\$180.00
\$180.00
\$160.00
\$250.00
\$220.00
\$180.00

\$2,500.00
\$3,000.00
\$2,500.00
\$2,200.00
\$2,200.00
\$2,500.00
\$1,800.00
\$3,000.00

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	COPA	BOTELLA
Flor De Caña Coco	\$180.00	\$2,200.00
Havana 3	\$180.00	\$2,000.00
Havana 7	\$200.00	\$2,500.00
Zacapa 23	\$450.00	\$3,500.00
Zacapa Ambar	\$300.00	\$3,000.00
Malibu	\$160.00	\$2,200.00

TEQUILA

1800 Blanco	\$220.00	\$2,200.00
1800 Cristalino	\$250.00	\$3,200.00
1800 Reposado	\$220.00	\$2,500.00
Tradi Cristalino	\$250.00	\$2,800.00
Tradi Plata	\$220.00	\$2,200.00
Tradi Reposado	\$240.00	\$2,500.00
Centenario Reposado	\$220.00	\$2,200.00
Don Julio 70	\$320.00	\$3,800.00
Don Julio Añejo	\$300.00	\$3,500.00
Don Julio Blanco	\$220.00	\$2,500.00
Don Julio Reposado	\$250.00	\$2,800.00
Herradura Plata	\$220.00	\$2,500.00
Herradura Reposado	\$250.00	\$2,800.00
Herradura Ultra	\$300.00	\$3,000.00
Altos Blanco	\$250.00	\$2,200.00
Altos Reposado	\$280.00	\$2,500.00
Dobel Diamante	\$320.00	\$2,800.00
Arete Blanco	\$250.00	\$2,500.00
Hermanos Sangre Plata	\$250.00	\$2,200.00
Hermano Sangre Reposado	\$250.00	\$2,500.00
Espolon Blanco	\$250.00	\$2,200.00

MEZCAL

400 Tob Espadin	\$250.00	\$2,500.00
400 Espadin	\$250.00	\$2,200.00
400 Reposado	\$250.00	\$2,500.00
Union	\$220.00	\$2,500.00
Union El Viejo	\$250.00	\$2,600.00
Ojo De Tigre	\$280.00	
Bruxo 1	\$280.00	\$2,600.00
Danzantes Joven	\$295.00	
Monelobos Ensamble	\$280.00	\$2,800.00
Montelobos Joven	\$260.00	\$2,600.00
Montelobos Tobala	\$300.00	\$3,800.00

WHISKEY

Buchannans 12	\$280.00	\$3,500.00
Máster Buchannans	\$300.00	\$3,800.00
Chivas 12	\$280.00	\$3,500.00
Chivas 18	\$400.00	\$3,800.00
Glenfiditch 12	\$500.00	\$3,500.00
Glemorangie 10	\$500.00	\$4,000.00
Black Label	\$300.00	\$3,500.00
Red Label	\$220.00	\$2,500.00
Jack Honney	\$250.00	\$2,600.00
Jack Daniels	\$250.00	\$2,600.00
Jameson	\$220.00	\$2,200.00
Macallan 12	\$500.00	\$5,500.00
Buffalo Trace	\$300.00	\$3,000.00

*Todos los precios son en Pesos Mexicanos (MXN) e incluyen IVA. · *All prices are in Mexican Pesos (MXN) and include taxes.