

# VELLA

## Appetizers

### GRILLED OCTOPUS

Potato Salad, Fennel, Cuitlacoche, Aioli, Jicama Piquillo & Guajillo Chile  
20 / 400

### MOZZARELLA AUBERGINE

Mozzarella, Tomato Coulis, Pesto, Pinenuts  
20 / 400

### ANTIPASTO

Prosciutto, Speck, Fontina, Caprino,  
Grana Padano Fig & Cherry Tomato Marmalade  
17 / 340

### GARRA DE LEON SCALLOPS

Serrano Pepper, Gremolata Minted, Cashews  
26 / 520

### BRUSCHETTA TRILOGY

Prosciutto di Parma, Green Tomatoes & Eggplant Capponata – Olives Bread,  
Mushrooms, Pecorino – Nuts Bread, Tomato, Basil, Speck, Fontina  
17 / 340

### BIG EYE TUNA TARTAR

Avocado, Citrus, Cilantro, Caviar, Capers, Chives, Quail Egg  
20 / 400

### PULPO & PATATAS BRAVAS

A la Gallega, Sepia Ink Romesco, Olive Oil Confit, Heirloom Potatoes  
20 / 400

### 45 DAYS DRY AGED BEEF \*

Cured Egg, Grainy Mustard Aioli, Caper Relish Reggiano, Basil, Chives  
20 / 400

## Soup & Salads

### MINISTRONE

Chorizo, Kale, Butternut Squash, White Beans, Paprika  
15 / 300

### ARUGULA SALAD

Dates, Honeydew, Almonds, Citrus Vinaigrette  
18 / 360

### BURRATA CAPONATA

San Marzano & Heirloom Tomatoes, Goose Berry, Oregano, Cappers, Olives  
22 / 440

### STRACCIATELLA CAPRESE

Burrata, Baby Tomatoes, Basil & Tomato Vinaigrette, White Balsamic  
22 / 440

Prices are quoted in USD / MXN Pesos. Taxes are included.

\*These foods may be raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

## Home Made Pasta & Grains

### SHRIMP RAVIOLI

Pancetta, Butter & Limoncello, Dill, Sage  
30 / 600

### LAMB RAGU PAPPARDELLE

Stew & Colorado Lamb Chops (2), Pecorino, Garlic, Chili  
33 / 660

### SPAGHETTI ALLA CARBONARA

Egg Yolk, Bacon, Grana Padano, Black Pepper  
27 / 540

### FRUTTI DI MARE

Scallops, Shrimp, Mussels, Tomatoes, Truffle Oil, Pepperoncino, Roasted Garlic  
33 / 660

### CACCIO & PEPE

Tartufo, Chanterelle, Porcini  
29 / 580

### LASAGNA

Beef & Veal Ragù, Ricotta, Bechamel, Grana Padano  
30 / 600

### SAN MARZANO

Mozzarella, Home Made Garganelli San Marzano Tomato, Pecorino Romano  
26 / 520

### HAND ROLLED STROZZAPETRI

Jumbo Lump Crab, Basil, Chili Pesto  
22 / 440

### LINGUINE ALLA VONGOLE

Chione, Baja Clams, Baby Squid, Arugula Lemon, Bread Crumbles  
28 / 560

### SEAFOOD RISOTTO

Scallops, Mussels, Shrimp, Fresh Fish, Chorizo Español, Calabacita  
28 / 580

## From the Land

### FREE RANGE CHICKEN

430 g, Roasted Potato, Brussel Sprouts  
30 / 600

### 45 DAYS AGED BEEF FILET

280 g, Potato Tart, Caramelized Onion, Roasted Cauliflower  
42 / 840

### BONE IN RIB EYE

550 g, Potato Gnocchi, Pomodoro, Portobello Puree, Gremolata  
49 / 980

### ROASTED LAMB CHOPS

Beans, Gremolata, Basil, Ricotta, Chile, Fried Pancetta, Piquillo, Cappers  
60 / 1200

## From the Sea

### TOTOABA PICCATA

200 g, Roasted Totoaba, Peperonata Mozzarella, Pesto, Lime  
36 / 720

### SCAMPI A LA GRIGLIA

Grilled Shrimp with Butter (6), Herb Roasted Cipollini, Lime Zest,  
Tomato Risotto, Pepperoncino  
32 / 640

# VELLA

## Signature Cocktails

"AL PASTOR" MARTINI  
Mezcal, Pineapple, Citrus, Cilantro  
14

V MULE  
Mezcal, Chile Ancho, Citrus, Ginger  
14

## The Classics

THE OLD FASHIONED  
Bourbon, Bitter, Sweet Touch  
12

COSMOPOLITAN  
Citrus Vodka, Cointreau, Lime, Cranberry  
12

V NEGRONI  
Ginebra, Campari, Sweet Vermouth  
12

## Gin & Tonics

BOMBAY & BERGAMOT  
Bombay Sapphire, Bergamot & Lime  
14

MONKEY 47 & CARDAMOM  
Monkey 47 Gin, Ginger, Lime & Cardamom  
20

TANQUERAY & PINE  
Tanqueray Gin, Pine essence & Rosemary  
12

BEEFEATER & GRAPEFRUIT  
Beefeater Gin, Grapefruit Olio & Nutmeg  
14

BULLDOG & LAVENDER  
Bulldog Gin, Lychee, Lime & Lavender Bitters  
14

HENDRICKS & LEMON  
Hendricks Gin, Cucumber & Pink Pepper  
15

BROCKMANS & BERRIES (B&B)  
Brockmans Gin, Lime Juice, Mixed Berries  
18

LONDON, CITRUS & CINNAMON  
The London No. 1 Gin, Cinnamon, Citrus & Cilantro  
12

PINKFEATER & STRAWBERRY  
Pink Beefeater Gin, Lime & Strawberry Shrub  
14

THE BOTANIST  
Botanist Gin, Star Anise, Coriander & Lime Juice  
18

## Wines By The Glass

SPARKLING WINE  
NAONIS BISOL PROSECCO NV,  
VALDOBIADENNE ITALY  
23

WHITE WINES  
CHARDONNAY, COASTAL ESTATES BV,  
CALIFORNIA, 2017  
23

CHARDONNAY CASA MADERO,  
VALLE DE PARRAS COAHUILA MÉXICO, 2017  
23

CHARDONNAY R COLLECTION BY RAYMOND,  
CALIFORNIA, 2018  
23

SAUVIGNON BLANC CARMEN 2018,  
CASA BLANCA, CHILE  
23

PINOT GRIGIO SAASTER, DOGC 2018,  
FRIULLY ITALY  
23

MOSCATO SIP, 2016 CALIFORNIA  
23

ROSÉ WINES  
V ROSÉ 2018, CASA MADERO,  
VALLE DE PARRAS, MÉXICO  
23

RED WINES  
CABERNET SAUVIGNON ANXELIN, HACIENDA  
ENCINILLAS 2016, CHIHUAHUA, MÉXICO  
22

CABERNET SAUVIGNON BV COASTAL ESTATES  
2017, CALIFORNIA  
16

CABERNET R COLLECTION BY RAYMOND,  
2017, CALIFORNIA  
23

ECLIPSE RED BLEND, 2016, EL CIELO VALLE  
DE GUADALUPE, MÉXICO  
22

MERLOT DON LUIS CETTO 2016, VALLE DE  
GUADALUPE, MÉXICO  
12

PINOT NOIR MONTES ALPHA 2017, VALLE DE  
ACONCAGUA, CHILE  
18

MALBEC ATORRANTE BY CHAKANA 2018,  
MENDOZA ARGENTINA  
18

SYRAH GRAN RESERVA VIÑAS CASAS DEL  
BOSQUE 2014, CASABLANCA CHILE  
20