

SPARKLING

SPERONE BRUT - Italia **\$900**
Prosecco - Golden color with an abundance of bubbles, bright head. Smooth and fruity wine with a characteristic aroma. Pairing: fish, seafood, salmon, fresh salads, soups, creams and consommés.

SPERONE ROSÉ - Italia **\$900**
Prosecco - Color rosado - Smooth and fruity wine with a characteristic aroma. Pairing: fish, seafood, salmon, fresh salads, soups, creams and consommés.

ADAMI GARBEL BRUT - Italia **\$1400**
Prosecco - Straw yellow color with notes of apple, apricot and pear, as well as rose petals. Pairing: from a tuna "tiradito" to chicken, pastas, sushi and creamy sauces.

YELLOW TAIL SPARKLING - Australia **\$1100**
Chardonnay - Sémillon - Light pale lemon wine with bubbles. Sweet, light and bright. Pairing: fresh dishes from the sea, ceviches, fresh salads, raw beef carpaccio, salmon or tuna.

YELLOW TAIL BUBBLES SPARKLING ROSÉ - Australia **\$1100**
Syrah - Pale pink color with fine bubbles. High aromas of red fruits. Pairing: fresh dishes from the sea, ceviches, fresh salads, raw beef carpaccio, salmon or tuna.

CHAMPAGNES

MOET & CHANDON BRUT **\$2500**

TAITTINGER PRESTIGE ROSE **\$4000**

MOET & CHANDON NECTAR IMPERIAL **\$4400**

MOET & CHANDON ROSÉ IMPERIAL **\$4600**

VEUVE CLICQUOT BRUT **\$4900**

DOM PERIGNON VINTAGE*

ARMAND DE BRIGNAC*

***Prize to be consulted with waiting staff.**
Price in mexican pesos with taxes include (16%)

WE INVITE YOU TO VISIT OUR WINERY LOCATED
IN THE MANGLE RESTAURANT, WHERE YOU WILL
BE ABLE TO FIND THE GREATEST VARIETY OF
WINES ON THE WHOLE ISLAND.



@flamingosholbox
@mangleholbox



MANGLE

RESTAURANTE

ROSADOS

Glass of wine **\$160**

L.A. CETTO - México, Baja California **\$600**
Blanc de Zinfandel - Beautiful salmon color. Fruit aromas such as peach, apple and strawberry. Very pleasant fruity flavor. Pairing: mild sauce dishes, Asiatic food and accompany desserts.

CASA MADERO V - México, Coahuila **\$1100**
Cabernet Sauvignon - Pale pink color. Delicate aromas of pink and violet roses, cherry, strawberry, peach. Pairing: Crab salad, tuna toast, scallops, fish, pasta and creamy desserts.

CONVERTIBLE - México, Baja California **\$1400**
Zifandel/Garnacha - Intense nectarine-bright neon fuchsia color. Dry rosé wine with character, with the characteristic personality of the Valle de Guadalupe. Pairing: exceptional wine as an aperitif.

JOSH - EUA, California **\$1150**
Barbera / Mascate / Moscato/ Syrah - CPale pink color. Fresh, refreshing and bright. Aromas of fresh strawberries and peaches. Pairing: grilled fish, summer salads and cold seafood.

ADELSHEIM ROSE - EUA, Oregon **\$1800**
Pinot Noir - Nice straw yellow color, transparent and bright. Fresh aromas of pineapple, guava, apple, pear and hints of honey. Very friendly to the palate. Pairing: fresh cheeses, salads and chicken.

WHISPERING ANGEL - Francia, Provence **\$1750**
Garnacha/Rolle/Cinsault - Aroma of red fruits such as fresh strawberries and raspberries, unripe peaches. Pairing: raw seafood, oysters, "aguachiles", fresh salads and raw fish.

Wines

WHITES

Glass of wine **\$160**

L.A. CETTO - México, Baja California **\$600**
Fume Blanc - Pleasant aromas of grapefruit and passion fruit. Firm acidity which generates great freshness, floral and citrus notes. Pairing: as an aperitif and fresh seafood.

Chenin Blanc - Nice straw yellow color. Fresh aromas of pineapple, guava, apple, pear and hints of honey. Very friendly to the palate. Pairing: fresh cheeses, salads, chicken.

Chardonnay - Nice greenish yellow color. Aromas with hints of chamomile, citrus and green apple. Pairing: seafood, ceviches and fish.

LAGRIMAS - México, Baja California **\$1150**
Chardonnay - Straw color with sparkles and greenish edges. Aromas of green apple, Yucatecan lime and orange blossom. Pairing: ceviches, seafood and fish.

CASA MADERO 2V - México, Coahuila **\$1090**
Chardonnay / Chenin Blan - Light straw yellow. Intense aroma of tropical fruits and flowers. Very elegant and refreshing. Pairing: ceviches, fish, vegetable salads, fruits, desserts.

LAGAR DE CERVERA - Rias Baixas, España **\$1350**
Albariño - Straw yellow color with greenish reflections. Citrus peel aromas stand out, accompanied by apple and pear. Pairing: seafood and fish, poultry and salads.

SCARPETTA - Italia **\$1300**
Pinot Grigio - Light straw color with a touch of salmon. Aromas of both stone fruits and melon. Light but complex. Pairing: light grilled fish such as sashimi or ceviche.

BOGLE - EUA, California **\$1500**
Chardonnay - Bright yellow, with amber reflections. Intense aromas of citrus fruits. Pairing: appetizers, white meat, seafood, fish, salads, risotto, pastas and creamy/ fruity desserts.

HENRI BOURGEOIS - Les Baronnes **\$1950**
Francia, Sancerre - Valle de Loira
Sauvignon Blanc- Delicate nose with aromas of white pulp fruits and citrus.

Pairing: A delight at the beginning of the meal, it is an excellent companion for fish dishes.

RED

CC **\$160**

L.A. CETTO - México, Baja California **\$600**
Cabernet Sauvignon- Ruby red color with violet tones. Floral aromas, ripe red fruits and a background of spicy notes. Pairing: dishes with medium sauce, red meats and mature cheeses.

Merlot- Violet red color. Aromas of fresh red fruits. Pleasant sensation on the palate, fruity with firm but friendly tannins. Pairing: soft cheeses, sausages and roast meat.

ANXELIN - México, Chihuahua **\$1300**
Shiraz- Purple color with violet tones. Aroma of ripe red and black fruits, with a touch of cassis and vanilla. Smooth and friendly wine. Food pairing: meats, pasta and Mexican food.

CASA MADERO 3V - México, Coahuila **\$1400**
Cabernet/Sauvignon/Merlot/Tempranillo- Carmine red with ruby sparkles. Elegant, with red and black fruits. Pairing: tuna toasts, ribeye, "arrachera" steak, poultry with an intense flavor, pasta.

VALLE DE TINTOS - México, Ensenada **\$1700**
Merlot/Cabernet Sauvignon- Cherry red. Medium high intensity. Red fruits such as strawberry, cherry and delicate caramel notes stand out. Pairing: pasta, suckling pig, beef "tiradito".

HACIENDA DE ENCINILLAS - México, Chihuahua **\$2300**
Cabernet Sauvignon/Merlot,Petit Verdot/Cabernet Franc- Bright dark garnet color. Intense and complex with a black fruit aroma. Pairing: chicken, cuts of meat with vegetables, grills, smoked meats and Mexican dishes.

FINCA SAN MARTIN - España, Rioja **\$1300**
Tempranillo- Ruby color. It stands out for its high intensity with marked aromas of violet flowers, red fruits, wild strawberries, red berries, currants. Food pairing: snacks, strong appetizers and meats in general.

J LHOR - EUA, California **\$1600**
Cabernet Sauvignon- Dark and dense color. Ripe fruit aromas of black cherry and currant. Brilliant acidity. Pairing: poultry, fish with spicy or creamy sauces, pastas and light cheeses.

ADELSHEIM - EUA, Willamette Valley **\$2500**
Pinot Noir- Elegant combination of cocoa and red pomegranate, subtle aromas of coffee and toast. Pairing: Spicy grilled poultry, seafood, chicken, goat cheese salad, and pastas.