

● PAIRING

Food & Wine pairing is our inspiration every day, nothing better than creating the best combinations to enhance the Sur38 experience.

We offer you this tasting menu, in which you will get to know new sensations and will be able to create your own perception and opinion based on your senses and life moments.

GREEK SALMON

Chardonnay - Mancura Etnia

PULPO (OCTOPUS)

Merlot, Syrah, C. Franc, C. Sauvignon - Santome

TLAYUDA MOLE

Cabernet Sauvignon, Sangiovese, Malbec - Trasiego

BERRIES

Merlot, Raboso - Santome Moro 41

TOTAL \$495MXN

**ONLY BY RESERVATION
SUBJECT TO AVAILABILITY**