SAN AGUSTINILLO EST. 2025

il Gatto Rosso



RUSTIC-CHIC HOTEL & RESTAURANT

INSALATE ADD CHICKEN +$95 | ADD SHRIMP +$145 | ADD TUNA +$120

Caesar – $190 – *mixed greens, parmigiano reggiano, buttered croutons.*
Green Goddess – $190 – *avocado, cucumber, cherry tomato, pickled onion.*

PASTA FATTA IN CASA ADD CHICKEN +$95 | ADD SHRIMP +$145

Pomodoro – $190 – *tomato, garlic, basil, Parmigiano Reggiano.*
Alfredo – $250 – *cream, butter Parmigiano Reggiano, garlic.*
Spicy Vodka – $250 – *tomato, cream, calabrian chile, Parmigiano Reggiano.*
Pesto – $250 – *basil, garlic, walnuts, Parmigiano Reggiano.*

PIZZA DAL FORNO ADD TRUFFLE OIL +$50

(Starting at 17hs.)

Margherita – $190
Pepperoni – $230
Quattro Formaggi – $295
Spicy Vodka – $250



I SUGGERIMENTI DI DON PEPE

Meat Lover – $290 – *pepperoni, sausage, bacon.*
White Veggie – $295 – *broccoli, mushroom, spinach.*
Chicken Pesto – $270 – *chicken, pesto, tomato, red onion.*
Gringo – $250 – *pepperoni, onion, mushroom.*
BYO Pizza – $290 – *choice of 3 toppings, +$30 each additional*
Toppings: *pepperoni, sausage, bacon, pork adovada, red onion, mushroom, serrano, tomato, spinach, broccoli.*

TU VUO' FA' L'AMERICANO

Loaded Fries – $210 – *pork adovada, chipotle crema, mixed cheeses, chieves, serrano.*
Guacamole – $195 – *garlic, pico de gallo, serrano, olive oil and lime.*
Tuna Poke – $265 – *smashed avocado, cucumber, sesame, tortilla chips.*
Smashburger – $275 – *burger sauce, lettuce, tomato, pickles, onion, american cheese, bacon.*
Chicken Crispy – $260 – *breaded chicken fillet, lettuce, tomato, bacon, melted cheese.*
Popcorn Shrimp – $230 – *garlic chile aioli, green onion, serrano, toasted sesame.*
Firecracker Shrimp Tacos – $250 – *garlic chile aioli, pico de gallo, shredded lettuce, mix of cheese.*

DESSERTS

Brookie – $220 – *chocolate brownie, coockie crunch, almonds, walnuts, vainilla ice cream.*
Lemon Bar – $220 – *lemon, cookie crust, limoncello infused cream, vainilla ice cream.*

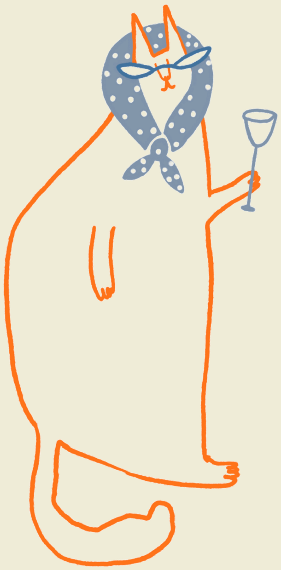
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RUSTIC-CHIC HOTEL & RESTAURANT

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Tiburón Group
hotels & restaurants.



MENU

Inspired by Italy, crafted in Mexico, enjoyed everywhere.

APERITIVI (PERFECT TO SIP BEFORE YOUR MEAL)

Aperol Spritz – $205 – *Aperol, prosecco, soda.*
Negroni Classico – $225 – *Gin, Campari, sweet vermouth.*

VENNI (FANCY A GLASS OF WINE? ASK US! WE'VE GOT LOVELY BOTTLES.)

COCKTAIL ISPIRATO A OAXACA

Gatto Tropicale – $200 – *Mezcal, roasted piña mix, lime juice, agave.*
Rosso Rosita – $195 – *Mezcal, spiced hibiscus syrup, lime juice, orange liqueur.*
Oaxaca Tonic – $205 – *Mezcal, grapefruit & rosemary, tonic.*

COCKTAIL DELLA CASA (SIGNATURE COCKTAILS)

Margarita Classica – $170 – *Tequila, lime, agave, orange liqueur.*
Margarita Piccante Classica – $180 – *Tequila, lime, agave, muddled serrano.*
Malizia – $195 – *Mezcal, Aperol, hibiscus syrup, lime.*

BIRRA

Negra Modelo – $85
Victoria – $60
Corona – $60

BEVANDE SEMPLICI

Still Water – $35
Sparkling Water – $50
Sodas – $50



ANALCOLICI (NON-ALCOHOLIC)

Italian Lemonade – $75 – *Fresh lemon, soda, mint.*
Basil Berry Smash – $90 – *Muddled berries, basil, lime, soda.*
Agua Fresca of the Day – $80 – *Ask your server.*

DIGESTIVI (AFTER DINNER, TO SETTLE IN)

Licor 43 – $195
Baileys – $95
Kahlua – $95