



 @comedorlaguna



COCKTAILS/ CLASSICS

COMEDOR SANGRIA orange, apple, lemon wedges, brandy, orange juice, dry red wine gls
16 pitcher 60

MIS AMIGOS tequila blanco, ancho reyes, lime, agave 16

CHAI OLD FASHIONED lairds apple jack, rittenhouse rye, chai syrup, orange peel garnish 16

SPANISH MOJITO white rum, sherry fino, lime, simple syrup, mint leaves, soda 16

LAVENDAR DAQUIRI rum, lime, lavender infused syrup 16

SHERRY MAI TAI sherry alvear medium dry, orange curacao, lime, orgeat, dark rum 16

NIGHTLY SPECIALS



SWEET TREATS

PARFAITS choice of tiramisu, chocolate mousse, or strawberries & mascarpone 13

APPLE STRUDEL 13
a la mode +3

PEAR TART 13
a la mode +3

BLACK FOREST CAKE 13
a la mode +3

CRÈME BRULEE 13

COCKTAILS / DESSERT

VANILLA BEAN ESPRESSO MARTINI vanilla
vodka, kahlua, espresso, simple syrup

CHILLED TODDY bourbon, grand marnier, lemon,
orange juice, clove syrup, dashes angostura

COCKTAILS / SIGNATURE

AMANTE (MISTRESS) vodka, aperol, lemon,
orgeat, strawberry, sparkling 16

EL JARDÍN (THE GARDEN) vodka, chateau, basil
& mint, lime 16

LA BRISA (BREEZE) gin, lillet blanc, st. germain,
lemon, rosewater, peychaud's bitters 16

EL SOL white rum, passion fruit, lemon, yellow
chartreuse, angostura, mint 16

LAGUNA BLUE tequila blanco, violette,
maraschino luxardo liqueur, lime, orgeat 16

MARIACHI ON THE BEACH mezcal, aperol,
pineapple, lemon 16

AY CARAMBA bourbon, strawberry, lemon,
cucumber 16

SMOKING MUSKET rye, bekvodka, doiln blanc,
green apple 22



WHITE WINES / ROSE

TERRAS GAUDA, RÍAS BAIXAS O ROSAL
gls 13 btl \$50

ROUND POND ESTATE, SAUVIGNON
BLANC gls 15 btl 60

MER SOLEIL, CHARDONNAY gls 13 btl 50

OUTERBOUND, CHARDONNAY btl 70

BODEGAS FINCA NUEVA, RIOJA ROSADO
(ROSE) gls 11 btl 42

SPARKLING

JUVE & CAMPS, CAVA RESERVA gls 13 btl 50

VEUVE CLICQUOT YELLOW LABEL
CHAMPAGNE btl 96



MAINS

ROSSEJAT DE FIDEOS paella style vermicelli,
lobster, shrimp, calamari cooked in a mushroom
broth 26

MISO GLAZED SALMON coconut forbidden rice,
curried tomato vinaigrette,
herbs persillade 34

SKIRT STEAK chimichurri, celery root, herb butter
36 (gf)

MUSHROOM RISOTTO idiazabal, kombu, maitake,
ryu 28 (gf)



TAPAS

CHEESE BOARD parmigiano reggiano, manchego, idiazabal, almond 16

PROSCIUTTO 1 oz 7 / 2.5 oz 14 (gf)

WARM OLIVES kalamata, castelvetrano, harissa, rosemary, preserved lemon 9 (vg)(gf)

PAN CON TOMATE toasted rustic bread brushed with fresh tomato 8 (vg)

-Add prosciutto 6

-Add manchego cheese 4

PAPAS ARRUGADAS wrinkled potatoes, aioli, mojo rojo 10 (v)(gf)

CROQUETTES chicken and bechamel fritters 13



RED WINES

RAEBURN, PINOT NOIR gls 15 btl 60

PALACIOS REMONDO, RIOJA LA VENDIMIA
gls 12 btl 46

CELLAR VALL LLACH, PRIORAT EMBRIUX
gls 16 btl 62

IRON & SAND WINES, CABERNET SAUVIGNON gls 14 btl 52

HESS COLLECTION, THE LION TAMER btl 85



NATURAL WINES

WONDERFUL WINE CO. CHARDONNAY btl
50

WONDERFUL WINE CO. CABERNET
SAUVIGNON btl 50

BEERS

COORS LIGHT 6

PACIFICO 7

MODELO 8

THOUSAND STEPS IPA 8

STELLA ARTOIS 8

SECOND REEF BLONDE 8

BECKS NON ALCOHOLIC 6



TAPAS

LITTLE GEM CAESAR gremolata, cured egg yolk,
parmesan 14 (v)

TORTILLA ESPANOLA egg, potato, onion,
pimentón, aji aioli 10 (v)

CARROT FRITTERS apricot, dill, raisin, herbed
yogurt sauce 12 (v)

SHISHITO PEPPERS soy aioli, crispy garlic 13 (gf)

BRUSSELS SPROUTS feta, balsamic glaze,
pinenuts, prosciutto 13 (gf)

CHARRED SPANISH OCTOPUS squid ink
romesco, romanesco, chorizo, Spanish chorizo 17
(gf)