

TRATTORIA BSKY

Italian Tradition with a Living Fire

At Trattoria Bsky by Nahuma we honor Italian cuisine as it should be: authentic, generous and deeply respectful of the origin.

Our proposal is born from the heart of the traditional trattoria, where fire is the protagonist, the oven sets the rhythm and each dish is built with time, technique and truth.

Here we do not seek to reinterpret Italy, we cook it.

From our handmade and freshly baked doughs, to pastas, antipasti and grilled cuts, each preparation respects classic recipes, noble ingredients and processes that have lasted for generations.

The oven and the charcoal stove are the soul of this house.

Direct heat, subtle smoke and precise cooking allow us to extract character, texture and depth, elevating each dish with a touch of gourmet elegance that defines our identity without breaking with tradition.

We work with carefully selected products, olive oils, cheeses, fresh herbs and quality proteins, understanding that the greatness of Italian cuisine lives in well-executed simplicity.

The Trattoria Bsky is a space for sharing, for sitting without haste, for celebrating the table as a meeting point.

A place where the service is warm, the atmosphere is honest and the experience is built dish by dish, bite by bite.

A TRIBUTE TO THE CRAFT, THE FIRE AND THE TEAM

This menu has been designed by chef Oscar Veneroso, who imprints his vision of cooking on each recipe: absolute respect for technique, love for the product and an elegant aesthetic that enhances without invading.

Behind each dish there is a team committed to the craft:

hands that knead, watch the oven, take care of the embers, taste, adjust and serve with attention and pride.

They are the ones who turn ingredients into experiences and fire into memory.

To each member of the kitchen and service:

Their discipline, passion and dedication are an essential part of what comes to the table.

This trattoria lives thanks to you.

Welcome to Trattoria Bsky.

Where Italian tradition is respected, fire guides and elegance is served naturally.

TRATTORIA BSKY

BREAKFAST INCLUDED (AMERICAN OR MEXICAN)

- COFFEE, TEA OR MILK.
- FRUIT PLATE: TEMPORATED FRUIT WITH YOGURT AND GRANOLA.
- Or
- SEASONAL FRUIT JUICE, FRESHLY SQUEEZED.
- MAIN COURSE OPTIONS:
- EGGS TO TASTE WITH REFRIED BEANS AND HOUSE BAKED BREAD.
- GREEN OR RED CHILAQUILES WITH CHEESE, CREAM, ONION AND CILANTRO; WITH BEANS AND AN EGG (FRIED OR SCRAMBLED).
- TRADITIONAL PANCAKES WITH CHOCOLATE SAUCE AND RED FRUITS.

TO BEGIN....

Fruit Bowl

\$185

Meticulous selection of seasonal fruits accompanied by yogurt, honey and seed mix.

Avocado toast

\$220

Mashed avocado served on sourdough bread, cottage cheese, cherry tomato, sprouts and radish.

+ Huevo frito o revuelto

+\$60

Chia and mango pudding \$220

Hydrated with coconut milk and served with mango, toasted coconut flakes and blue berries.

Mini Pancakes

\$240

Mini pancakes (3 pcs), covered with banana and red fruits. Served with a Berries sauce and a Chocolate dip.

FROM THE FARM....

Fried or scrambled eggs

\$220

Order them to your liking: scrambled eggs or scrambled (2 pcs) with chorizo (60 g), ham (60 g), bacon or cheese (60 g), accompanied by refried beans and house bread.

Rancheritos

\$240

Fried eggs (2 pcs) served on corn tortilla with beans and turkey ham, bathed in a house red sauce and accompanied by chorizo and avocado (30 g).

Organic Spinach Omelet

\$270

A soft omelet (300 g) with organic spinach (45 g) from local gardens and fresh cheese (30 g) accompanied by chickpea puree (60 g) and mini salad (30 g).

Sandwich Zen

\$320

Sourdough Bread, juicy marinated chicken breast strips, on red chard leaves, mushroom mix and caramelized onion.

FROM THE OVEN....

Chilaquiles in dried chili sauce

\$210

Crispy tortilla chips, bathed in house red sauce, with cream, fresh cheese and accompanied by sliced avocado (30 g)

+Egg \$40 +Chicken \$80 +Flank steak \$80

Chilaquiles in tomatillo sauce

\$210

Crispy tortilla chips, bathed in toasted tomatillo sauce, with cream, fresh cheese and accompanied by sliced avocado (30 g)

+Egg \$40 +Chicken \$80 +Flank steak \$80

Red enchiladas au gratin

\$220

Handmade tortillas, house red sauce, gratin cheese, avocado, red onion, cilantro, radish and thin slices of serrano pepper, filled with the protein of your choice.

Green enchiladas au gratin

\$220

Handmade tortillas, tomatillo salsa, grated cheese, avocado, red onion, cilantro, radish and thin slices of serrano pepper, filled with the protein of your choice.

RITUAL IN A CUP

INFUSION TEASTER	\$90
CUP OF TEA	\$40
COFFEE OF THE DAY	\$40
AMERICAN	\$55
ESPRESSO	\$65
ESPRESSO MACCHIATO	\$70
ESPRESSO CUT	\$70
GRANDMA'S COCOA	\$95

SUPER COFFEE

MATCHA LATTE	\$120
GOLDEN MILK	\$120
CHAI LATTE	\$120
LATTE	\$120
CAPPUCCINO	\$120
MOCCA	\$90
FLAT WHITE	\$70
MATCHA FRAPPUCCINO	\$145
ICED LATTE	\$145
COLD BREW	\$145

SMOTHIES

WAKE THE COCO UP	\$195
Energizing blend of ginger, banana, turmeric, mango and pineapple with passion fruit flowers.	
GREEN MANTRA	\$170
Apple, almond milk, avocado, spinach and ginger.	
MANGO TANGO	\$170
Mango, lemon and Greek yogurt.	
TROPICAL	\$170
Pineapple, coconut, chia and coconut milk.	
BERRIES & HONEY	\$170
Red fruits, banana, Greek yogurt, house honey and almond milk.	
HOUSE SMOTHIE	\$170
Mango, almonds, agave honey and coconut milk.	

EXOTIC JUICES

ANTI-AGING VERDE	\$160
Orange, green apple, pineapple, celery, ginger, chaya and moringa.	
BALAM	\$180
Mango, carrot, ginger, orange, turmeric and chia.	
TROPICAL REHYDRATION	\$160
Watermelon and melon with mint sprouts and mint flowers.	
NATURAL SEASONAL JUICES	\$70
Passion Fruit · Watermelon · Papaya · Mango · Grapefruit · Orange · Lemon · Coconut water.	

STARTERS

Tomato Crostini

\$250

Sliced grana pagan cheese, bruschetta tomato, extra virgin olive oil, chopped basil leaves, on toasted bread croutons.

Shrimp Crostini

\$315

Toasted bread croutons, shrimp pieces, beans, tomato, garlic, avocado, Parmesan cheese with anchovy and olive sauce.

ANTIPASTI

Fonduta Gamberi

\$355

Creamy combination of Parmesan cheese, mozzarella cheese, artichokes, shoddy shrimp, spinach, garlic bread with garlic butter, mozzarella cheese, parmesan cheese.

Calamari Fritti

\$315

Squid rings, squid flour, salt (pinch), arrabiata sauce, basil aioli, chile güero and fried parsley, 1/2 lemon.

Stuff Mush

\$315

Mushrooms stuffed with Italian sausage with goat cheese, ricotta, spinach and seasoned panko, with roasted garlic and fried parsley.

Crispi Mozzarella

\$270

6 pcs breaded mozzarella cheese, pesto, and spicy arrabiata sauce.

PIZZAS Y FLATBREAD

Primo Pepperoni Pizza

\$220

Pizza dough, mozzarella cheese, parmesan cheese, artisanal pepperoni, handmade tomato sauce and Mediterranean herbs.

Margherita Pizza

\$280

Pizza dough, handmade tomato sauce, pinch of oregano, mozzarella cheese, roasted tomato slices, pinch oregano, fresh basil.

Salccicia Pizza

\$220

Pizza dough, handmade tomato sauce, Italian sausage, mozzarella cheese, fresh basil

Di Prosciutto Cotto e Funghi Pizza

\$255

Pizza dough, handmade tomato sauce, mozzarella cheese, prosciutto cotto, sliced mushrooms, fresh basil.

Diavola Pizza

\$220

Pizza dough, Neapolitan sauce, mozzarella cheese, Neapolitan salami slices, Parmesan cheese and fresh basil

Di Prosciutto Crudo e Parmigiano Pizza

\$255

Pizza dough, handmade tomato sauce, mozzarella cheese, raw prosciutto, sliced parmigiano, baby arugula, fresh basil.

Pollo con arugula flatbread \$355

Pizza dough, caramelized onion with pesto, grilled chicken julienne, roasted peppers, grated Parmesan cheese, arugula, lemon olive oil, mozzarella cheese, sliced granna padano cheese.

4 Formaggio Pizza

\$255

Pizza dough, handmade tomato sauce, mozzarella cheese, fontina, parmesan and gorgonzola, dried oregano, julienned basil.

PANTRY

Mozzarella a la caprese \$220

3 slices of tomato ball, olive oil with lemon, 2 pieces of fresh mozzarella cheese, oregano, tomato grape, radish, honey glaze, pickled onion, arugula, basil, cubes of fresh mozzarella cheese on the salad combination.

Cesar Salad \$220

Dried lettuce, Caesar dressing, grated Parmesan cheese, Bread croutons, parmesan breadstick, can be accompanied with chicken, shrimp or tripe.

Insalata blue

\$280

French Lettuce, Pancetta, pickled and fried onions, walnuts, blue cheese, ranch dressing, can be with chicken, clam scallop, shrimp 4 pieces.

POLLAME

Chicken under brick \$380

Half chicken roasted in our wood-fired oven, rosemary potatoes and roasted garlic, accompanied by asparagus, diávola sauce, Mediterranean herbs and a touch of lemon olive oil.

Caprese Chicken \$350

Grilled chicken breast, with lemon olive oil, served with capellini pasta, sautéed with cherry tomato and arrabiata sauce, basil, fresh mozzarella cheese, arugula.

Chicken Parmesan \$320

Breaded brisket, sauced with pomodoro, gratin with mozzarella cheese and parmesan, roasted cherry tomatoes, capellini pasta, sauced with Pomodoro, all accompanied by chopped basil.

PASTAS HAND MADE

Fettuccine amatriciana \$250

Made with homemade tomato sauce, sautéed amatriciana sauce and white wine reduction with a touch of pecorino romano cheese.

Berenjena Parmegiana \$350

Breaded eggplant with panko bread crumbs au gratin with mozzarella cheese, Capellini pasta with tomato sauce and arrabiata, diced fresh basil.

Fettuccine porcini and oil truffle \$250

Fresh porcinni mushrooms sautéed in a mixture of olive oil and butter with a delicious touch of white truffle oil.

Lasagna bolognesa \$280

1 piece of Lasagna consisting of layers of Lasagna pasta stuffed with beef and Italian salciccia ricotta cheese, mozzarella cheese, grated Parmesan cheese, covered with pomodoro sauce, diced basil.

Original Pasta Carbonara \$280

The original Italian recipe, creamy egg sauce with amatriciana sauce, pecorino romano cheese and parmesan cheese.

Tomato and Basilica \$220

Pasta and the simple and delicious homemade tomato sauce, cherry tomatoes and Italian basil leaves.

Fetuccine Alfredo \$250

Solid butter (cube), sweet cream, grated Parmesan cheese, salt, black pepper, 8oz Fettuccine, parsley stick, with chicken, with shrimp 4 piz 21-25.

Fetuccine chipotle alla daide \$280

Butter, beef steak tips, salt, pepper, asiago sauce, chipotle sauce, grated Parmesan cheese, 8oz Fettuccine, chopped parsley, chipotle chili peppers, roasted red pepper.

CARNI

Chipotle Steak

\$550

Beef fillet (3 medallions of 2oz each), olive oil, salt, pinch black pepper, liquid butter, caramelized onion, chipotle sauce, asiago sauce, mozzarella cheese, spaghetti with spinach and parsley sprig.

Grilled New York

\$820

Garnished with roasted tubers with Mexican herb chimichurri sauce and sikil pak.

Grilled Rib Eye

\$840

Garnished with roasted root vegetables with Mexican herb chimichurri sauce and sikil pak.

PESCE

Salmone

\$550

(226gr) salmon, solid butter, orzo, radicchio and spinach, teriyaki sauce, 1/3 lemon, parsley sprig.

Salmon Wellinton

\$380

Salmon, crabmeat, spinach, bell pepper, dijon mustard, capellini pastry, puff pastry toaphanty, lemon butter sauce.

Esmedregal alla Griglia

\$420

Grilled amberjack slice, bruschetta tomato, risotto with basil button pesto

CHILDREN'S MENU

Macaroni & Cheese

\$180

Penne Pasta 5oz, Liquid Yellow Cheese

Grilled Chicken Breast

\$220

1/2 chicken breast, fresh broccoli, 5oz spaghetti, tomato sauce.

Bolognesa Kids Spaghetti

\$180

Spaghetti 5oz, meat sauce, tomato sauce

Fettuccine Alfredo Kid's

\$180

Solid butter (cube), liquid cream, grated Parmesan cheese, salt, cracked black pepper, Fettuccine 5oz.

Kid Pizza

\$160

Semolina, pizza dough, tomato sauce, mozzarella cheese, pepperoni (8 to 10 pcs).

Spaghetтини red sauce kids

\$180

Spaghetti 5oz, tomato sauce.

CARIBBEAN CORNER

Nachos with Flank Steak \$220

Homemade tortilla chips topped with cheese with bean salsa, cheddar, jalapeño pepper, pico de gallo and guacamole

House guacamole \$240

Garnished with pork rinds, pico de gallo and corn chips.

Sikil Pak \$220

Garnished with pork rinds, pico de gallo and corn chips.

Caribbean Ceviche \$320

Filete Hiramasa (180 g) rehogado con leche de tigre, cebolla morada y tomates mixtos servidos sobre laminas de aguacate y pepino.

Ceviche Bermejo \$380

Macha sauce with blueberries, fresh shrimp, lemon, mayonnaise, Avonoaise and cilantro, accompanied by house tortilla chips.

Shrimp Tacos \$320

Shrimp (180 g) marinated and grilled, served in a blue tortilla with beans, red cabbage and carrot salad, Mexican sauce and accompanied by lime wedge and grilled onion.

Fish Tacos \$320

Hiramassa fish (180 g) battered and served with red cabbage and carrot salad, Mexican sauce and accompanied by lime wedge and chipotle dressing.

Tacos de Arrachera \$250

Flank steak cooked on the grill with blue corn tortillas, guacamole and served with red coleslaw and carrot, Mexican salsa and accompanied by lime wedge and chipotle dressing.