

# Ahimsa Garden

265 E 10th St 10009-4833 · +12122282022 · Updated: Jan 14, 2026

[View online menu](#)



## APPETIZERS 19

### Onion Pakoras

**\$11.99**

Sliced onions in chickpea flour fritters served with mint and tamrind chutneys

### Aloo Papdi Chaat

**\$10.99**

Is traditionally prepared using crisp fried dough wafers known as papdi along with boiled chick peas, boiled potatoes, yogurt & tamrind chutneys

### Bombay Bhelpuri

**\$10.99**

One of the most popular street foods in India. Delicious mixture of puffed rice, sev, tomato, potato, onion and sweet-sour-spicy chutneys

### Batata Vada (2 Pc)

**\$9.99**

Popular Indian vegetarian fast food, also known as aloo bonda, deep fried savory appetizer made with spicy potato mix

### Vada Pav (2 pc)

**\$14.99**

Batata Vada served in a bun with spicy & tamringd chutneys

### Vegetable Kati Rolls (2 pc)

**AVAILABLE OPTIONS**

It is originated from Kolkota. Filling is made with cabbage, potatoes, carrots, onions and spices rolled in paratha. Kati Roll Types (Choose 1): Aloo Chana (Potato & Chickpeas) +\$1, Paneer Kati Rolls +\$3, Gobi Manchurian Kati Rolls +\$3, Vindaloo Kati Rolls (Very spicy) +\$3

\$13.99

Paneer Kati Rolls 2 pc: \$14.99

### Gobi Manchurian

**\$13.99**

Popular Indian Chinese dish. The Cauliflower has a crispy coating and is tossed with a mouth-watering spicy sauce

### Gobi-65

**\$13.99**

Gobi 65 is a south Indian snack made of fried cauliflower, spices and herbs. It can also be served as a starter or as a side in a meal

### Chili Tofu

**\$13.99**

Marinated Tofu, green peppers & onions

### Pav Bhaji

**AVAILABLE OPTIONS**

Pav Bhaji is a hurried street meal for common people. This is a spicy blend of vegetables in tomato gravy served with pav (buttered buns).

\$14.99

Extra Pav (2 pc): \$3.99

### Gluten-Free Samosas (2 pc)

**AVAILABLE OPTIONS**

\$10.99

Gluten Free Samosa Chaat:

\$13.99

<b>Samosas (2 pc)</b>	<b>\$8.99</b>
Indian fried pastry with a savory filling such as spiced potatoes, onions, peas and lentils	
<b>Samosa Chaat</b>	<b>\$11.99</b>
Samosas served with chickpeas, yogurt, tamrind and coriander chutneys	
<b>Idli (2 pc)</b>	<b>\$7.99</b>
Steamed rice and lentil patties served with chutney and sambar	
<b>Idlis in Sambar or Rasam Bowl</b>	<b>\$8.99</b>
2 Idlis soaked in Rasam (is a south indian soup traditionally prepared using tamrind juice as a base with addition of tomato, chili pepper, cumin & other seasonings) or sambar (Tangy lentil broth with vegetables)	
<b>Masala Idlis</b>	<b>\$9.99</b>
It is a south Indian snack with Idlis, spices, curry leaves and mustard seeds	
<b>Rava Idlis 2 pc</b>	<b>\$9.99</b>
Rava Idli is a soft, pillowy steamed savory cake made from rava or semolina and is a popular variation of the traditional South Indian Idli	
<b>Medu Vada in Sambar or Rasam Bowl</b>	<b>\$10.99</b>
Crispy lentil doughnut soaked in sambar or rasam bowl	
<b>Medu Vada (2 pc)</b>	<b>\$8.99</b>
Crispy lentil doughnut served with sambar & chutney	

## SOUPS / SALADS 5

<b>Chickpeas Salad</b>	<b>\$9.99</b>
Chickpeas with diced onions, cucumber, tomatoes and cilantro tossed in lemon dressing with salt and pepper	
<b>Mung Salad</b>	<b>\$9.99</b>
Mung beans with chopped cucumbers, onions, tomatoes, chickpeas and cilantro with lemon dressing	
<b>Mulligatawny Soup</b>	<b>\$8.99</b>
Tomato, lemon, herbs and lentil soup	
<b>Sambar (16 oz)</b>	<b>\$6.99</b>
Tangy lentil broth with vegetables	
<b>Rasam</b>	<b>\$6.99</b>
Spicy lentil tamrind soup tempered with curry leaves	

## DOSA / UTTAPPAM CORNER 18

<b>Sada (Plain) Dosa</b>	<b>\$13.99</b>
Crispy rice and lentil crepe (spice free)	
<b>Masala Dosa</b>	<b>\$14.99</b>
Dosa served with a mildly spiced potato filling	

<b>Paneer Masala Dosa</b>	<b>\$17.99</b>
Dosa served with a mildly spiced potato filling with paneer	
<b>Cheese Masala Dosa</b>	<b>\$18.99</b>
Dosa served with a mildly spiced potato filling with Cheese	
<b>Mushroom Masala Dosa</b>	<b>\$17.99</b>
Dosa served with a mildly spiced potato filling with Mushrooms	
<b>Gunpowder Masala Dosa</b>	<b>\$15.99</b>
Crispy rice crepe with gunpowder chilies	
<b>Spinach Masala Dosa</b>	<b>\$17.99</b>
Dosa served with a mildly spiced potato filling with spinach	
<b>Paneer Bhurji Dosa</b>	<b>\$18.99</b>
Spicy dosa rolled with Paneer, green peppers, onions and spices	
<b>Mysore Sada Dosa</b>	<b>\$14.99</b>
Hot Mysore spices added to the crispy rice and lentil crepe	
<b>Mysore Masala Dosa</b>	<b>\$16.99</b>
Hot Mysore spices added to the crispy rice and lentil crepe served with mildly spiced potato (masala)	
<b>Mung Sada Dosa</b>	<b>\$13.99</b>
Healthy & rich in protein dosa made with whole mung beans	
<b>Mung Masala Dosa</b>	<b>\$15.99</b>
Healthy & rich in protein dosa made with whole mung beans & filled wih mildly spiced potatoes	
<b>Pondicherry Masala Dosa</b>	<b>\$15.99</b>
Spicy Dosa rolled with potato & onion masala	
<b>Plain Uttappam</b>	<b>\$12.99</b>
Savory rice & lentil flour pancakes sprinkled with cilantro	
<b>Tomato, Onion Chili Uttappam</b>	<b>\$15.99</b>
Uttappam mixed with hot green chili peppers, onions	
<b>Mixed Vegetables Uttappam</b>	<b>\$15.99</b>
Uttappam with onions, peas, tomatoes and carrots	
<b>Onion Tomato Garlic Uttappam</b>	<b>\$15.99</b>
Uttappam with onions, tomatoes and Garlic	
<b>Spinach Uttappam</b>	<b>\$15.99</b>
Uttappam with spinach, onions and tomatoes sprinkled with cilantro	

## NORTH INDIAN CURRIES 22

<b>Alu Palak</b>	<b>\$16.99</b>
Potatoes and creamed spinach	

<b>Alu Baigan</b>	<b>\$16.99</b>
Subtly spiced potatoes and eggplant in tomato sauce	
<b>Alu Matar</b>	<b>\$16.99</b>
Potato, green peas	
<b>Alu Gobi</b>	<b>\$16.99</b>
Cauliflower, potatoes and an enticingly fragrant blend of spices	
<b>Baigan Bartha</b>	<b>\$16.99</b>
A delicious Punjabi flavored roasted eggplant cooked in onion & tomato gravy with aromatic Indian spices	
<b>Bhindi Masala</b>	<b>\$16.99</b>
Fresh okras sauteed with onion, tomato, ginger, garlic, spices	
<b>Chana Masala</b>	<b>\$16.99</b>
Chickpea cooked with onion and masala spices	
<b>Chana Saag</b>	<b>\$17.99</b>
Chickpea prepared with blend of creamed spinach (can be made without dairy)	
<b>Dal Palak</b>	<b>\$16.99</b>
Yellow Dal with fresh spinach	
<b>Gobi Masala</b>	<b>\$16.99</b>
Cauliflower cooked with mildly spiced tomato sauce	
<b>Jeera Aloo</b>	<b>\$16.99</b>
Jeera Aloo is a mildly spiced dish made of boiled potatoes, tomatoes, cumin, fenugreek leaves and Indian spices	
<b>Kadai Paneer Masala</b>	<b>\$18.99</b>
Mouthwatering combination of cottage cheese cooked in creamy tomato sauce, onion & traditional Indian spices	
<b>Matar Paneer</b>	<b>\$16.99</b>
Green peas & cottage cheese cooked together into a delicious gravy	
<b>Methi Matar Malai</b>	<b>\$18.99</b>
Fenugreek leaves, green peas, cream (malai) with Indian spices	
<b>Mushroom Matar</b>	<b>\$16.99</b>
Mushroom & green peas in mildly spiced tomato sauce	
<b>Malai Kofta</b>	<b>\$18.99</b>
Dumplings of cottage cheese, potatoes, sauteed in a rich sauce	
<b>Navratan Korma</b>	<b>\$16.99</b>
Fresh mixed vegetables and cream sauce	
<b>Palak Paneer</b>	<b>\$18.99</b>
Cubes of cottage cheese simmer in a smooth spinach puree, fragrant with cumin seeds, ground coriander, ground turmeric & curry powder	

<b>Vegetable Jalfrazi</b>	<b>\$16.99</b>
Fresh mixed vegetables cooked in a sweet & spicy tomato gravy	
<b>Yellow Dal</b>	<b>\$15.99</b>
Yellow lentils tempered with cumin and garden herbs	
<b>Vegetable Vindaloo</b>	<b>\$18.99</b>
Very spicy vegan curry that combines fresh vegetables and herbs for a low fat plant based meal	
<b>Dal Makhani</b>	<b>\$17.99</b>
Dal Makhani is one of the most popular lentil recipes from the North Indian Punjabi cuisine made with Whole Black Lentils and Kidney Beans	
<b>VEGAN CURRIES</b> 17	
<b>Palak Tofu</b>	<b>\$17.99</b>
Tofu simmer in a smooth spinach puree with cumin seeds, ground coriander, turmeric & curry powder	
<b>Kadai Tofu</b>	<b>\$17.99</b>
Mouthwatering combination of tofu cooked in a creamy tomato sauce, onion & traditional Indian spices	
<b>Tofu Kofta Curry</b>	<b>\$17.99</b>
Dumplings of tofu, potatoes sauteed in a rich sauce and saffron	
<b>Vegetable Vindaloo</b>	<b>\$17.99</b>
Very spicy vegan curry that combines fresh vegetables and herbs for a low fat plant based meal (Spicy)	
<b>Jeera Aloo</b>	<b>\$16.99</b>
Jeera Aloo is a mildly spiced dish made of boiled potatoes, tomatoes, cumin, fenugreek leaves and Indian spices	
<b>Dal Palak</b>	<b>\$16.99</b>
Yellow Dal with fresh spinach	
<b>Yellow Dal</b>	<b>\$16.99</b>
Yellow lentils tempered with cumin and garden herbs	
<b>Bhindi Masala</b>	<b>\$17.99</b>
Fresh okras sauteed with onion, tomato, ginger, garlic, spices	
<b>Chana Masala</b>	<b>\$16.99</b>
Chickpea cooked with onion and masala spices	
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Chickpea prepared with blend of creamed spinach (can be made without dairy)	
<b>Baigan Bartha</b>	<b>\$16.99</b>
A delicious Punjabi flavored roasted eggplant cooked in onion & tomato gravy with aromatic Indian spices.	
<b>Gobi Masala</b>	<b>\$17.99</b>
Cauliflower cooked with mildly spiced tomato sauce	

<b>Alu Gobi</b>	<b>\$16.99</b>
Cauliflower, potatoes and an enticingly fragrant blend of spices	
<b>Mushroom Matar</b>	<b>\$17.99</b>
Mushroom & green peas in mildly spiced tomato sauce	
<b>Alu Matar</b>	<b>\$17.99</b>
Potato, green peas	
<b>Alu Baigan</b>	<b>\$17.99</b>
Subtly spiced potatoes and eggplant in tomato sauce	
<b>Alu Palak</b>	<b>\$17.99</b>
Potatoes and creamed spinach	

## SPECIALTY RICE 6

<b>Spicy Vegetable Fried Rice</b>	<b>\$15.99</b>
Indo -Chinese style fried rice tossed in soy sauce with carrots, peas, spring onions, bell peppers, green beans, green chilies and garlic	
<b>Lemon Rice - has nuts</b>	<b>\$15.99</b>
Lemon flavored rice served with sambar & papad	
<b>Tamarind Rice (Has Peanuts)</b>	<b>\$15.99</b>
Rice cooked in tamarind and spices served with sambar and papad	
<b>Tamarind Rice (Has Peanuts)</b>	<b>\$15.99</b>
Rice cooked in tamarind and spices served with sambar and papad	
<b>Vegetable Biryani</b>	<b>\$15.99</b>
Basmati rice with vegetables, paneer and spices served with Raita (yogurt sauce)	
<b>Bisi Bele Bath (Has Peanuts)</b>	<b>\$15.99</b>
Popular Karnataka dish which is spicy hot lentil rice & peanuts served with papad and achar (Contains Peanuts)	

## BREADS 6

<b>Plain Naan (2 pc)</b>	<b>\$4.99</b>
Traditional Indian Bread	
<b>Garlic Naan (2 pc)</b>	<b>\$5.99</b>
Traditional Indian Garlic Bread	
<b>Chapathi</b>	<b>\$7.99</b>
Whole Wheat Flat Bread (2 pcs)	
<b>Stuffed Paratha (Potato)</b>	<b>\$6.99</b>
Paratha stuffed with potato (1 pc)	
<b>Paratha</b>	<b>\$5.99</b>
Layered whole wheat bread (1 pc)	

## Paneer Kulcha

\$7.99

Paneer kulcha are leavened flatbreads stuffed with a spiced cottage cheese filling.

## DESSERTS 5

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### Coconut Pudding

\$6.99

Coconut milk, sugar, shredded coconut, cardamom and saffron

### Carrot Halwa

\$6.99

Shredded carrots cooked in whole milk with cardamom and saffron

### Ras Malai

\$6.99

Bengali dessert made with so paneer balls immersed in chilled creamy milk

### Kheer

\$6.99

Indian Rice Pudding

### Gulab Jamun

\$6.99

This is a traditional Indian dessert. Spongy milky dumplings soaked in rose scented sugar syrup.

## ACCOMPANIMENTS 8

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### Extra Papads Fried (4 pc)

\$2.99

### Extra Rice

\$3.99

### Dosa Podi

\$3.99

Ground chili in oil (spicy)

### Achar

\$3.99

Spicy Indian Pickle

### Extra Sambar (8 oz)

\$4.99

### Raita

\$4.99

Yogurt with cucumber, onion & mint

### Extra Chutneys 4 oz

\$3.99

Extra Chutneys (Choose between 1-5): Mango, Cilantro, Coconut, Tamarind, Tomato or Dry Garlic

### Extra Papads Roasted 2 pc

\$3.99

## BEVERAGES 12

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### Madras Coffee

\$5.99

South Indian filter coffee with hot frothy milk

### Masala Chai

\$4.99

Indian Chai spiced tea with milk

### Herbal Tea

\$4.99

<b>Perrier Sparkling Water</b>	<b>\$3.99</b>
<b>Lassi</b>	<b>\$5.99</b>
Yogurt Drink. Lassi Flavors (Choose between 1-4): Salted, Sweet, Mango +\$1, Rose +\$1, Saffron +\$2	
<b>Juices</b>	<b>\$3.99</b>
Choice of Mango, Guava or Lychee	
<b>San Pallegriano Sparkling Water</b>	<b>\$2.99</b>
<b>Ice Tea</b>	<b>\$3.99</b>
Sweet or Unsweet	
<b>Mineral Water</b>	<b>\$1.99</b>
<b>Limca</b>	<b>\$2.99</b>
Indian Lemon/lime soda	
<b>Thums Up</b>	<b>\$2.99</b>
Indian Soda	
<b>Can Soda</b>	<b>\$2.99</b>
Choice of Coke, Diet Coke, Sprite, Gingerale	

## BEERS 9

<b>Taj Mahal (India) 4.5% ABV India-American-Style Lager</b>	<b>AVAILABLE OPTIONS</b>
	12 oz: \$7.99
	22 oz: \$11.99
<b>Corona Extra (Mexico) 4.6% ABV Light and Crisp Pale Mexican Lager</b>	<b>\$7.99</b>
<b>Brooklyn Lager (New York) 5.2% ABV Lager - Vienna</b>	<b>\$7.99</b>
<b>Montauk Summer Ale (NY) 5.6% ABV Blonde Ale</b>	<b>\$7.99</b>
<b>Tiny Juicy IPA (NY) 4.2% ABV, IPA - Session</b>	<b>\$7.99</b>
<b>Founders IPA (Colorado) 4.7% ABV, IPA - Session</b>	<b>\$7.99</b>
<b>Blue Moon (Colorado) 5.4% ABV Wheat Beer - Witbier / Blanche</b>	<b>\$7.99</b>
<b>Stella Artois (Belgium) 5% ABV Pilsner - Other</b>	<b>\$7.99</b>
<b>Duvel (Belgium) 8.5% ABV Belgian Strong Golden Ale</b>	<b>\$14.99</b>

## RED WINES 5

<b>Lager de Osset Tempranillo (Spain)</b>	<b>AVAILABLE OPTIONS</b>
Ruby red in color with slight tones of purple around the edge of the glass. The wine has aromas of dark fruits such as blackberries and a slight balsamic note	Glass: \$8.99
	Bottle: \$29.99

### **Piantaferro Montepulciano D'Abruzzo (Italy)**

This wine is balanced, nicely bodied, tasty, dry, persistent on the palate

#### **AVAILABLE OPTIONS**

Glass: \$8.99

Bottle: \$29.99

### **Amurado Malbec (Mendoza, Argentina)**

Extremely popular, Argentinian Malbec is an inky, medium-bodied, dry red wine with strong impressions of dark fruits on the nose and palate

#### **AVAILABLE OPTIONS**

Glass: \$8.99

Bottle: \$29.99

### **Castillo de Fuente Caberenet (Spain)**

A Structured, fruity & smooth red wine which captures all the enchantment of the mountain and the sea

#### **AVAILABLE OPTIONS**

Glass: \$8.99

Bottle: \$29.99

### **Excellence Pinot Noir (France)**

Well balanced, Easy Drinking Red. Hints of Cherries and soft Spice

#### **AVAILABLE OPTIONS**

Glass: \$8.99

Bottle: \$29.99

## **WHITES & BUBBLY 3**

### **KWV Chardonnay (South Africa)**

This elegantly styled Chardonnay shows orange blossom, pineapple and lime on the nose with undertones of minerality. The palate is chalky with hints of citrus followed by a creamy, lingering finish

#### **AVAILABLE OPTIONS**

Glass: \$8.99

Bottle: \$29.99

### **Lager de Osset Sauvignon Blanc (Spain)**

A very complex nose with hints of fresh grass over a mineral base which gives the wine personality, and abundant fresh fruit such as citrus fruits, pineapple, or melon. It leaves a fresh, aromatic taste in the mouth and has a clean long finish

#### **AVAILABLE OPTIONS**

Glass: \$8.99

Bottle: \$29.99

### **L'Encert Sparkling Wine (Spain)**

This offers fruit confit, graphite and citrus aromas and flavors matched to a full-bodied, bracing structure. Very fresh and focused, it ends with a long finish

#### **AVAILABLE OPTIONS**

Glass: \$8.99

Bottle: \$29.99

## **SCOTCH / WHISKY / BOURBONS 15**

### **Jameson (Irish Whiskey)**

**\$14.99**

### **Johnny Walker Black Label**

**\$15.99**

### **Chivas 12**

**\$14.99**

### **Aberfeldy 12**

**\$13.99**

### **Balvenie 12 Double Wood**

**\$15.99**

### **Compass Box**

**\$15.99**

### **Glenfiddich 12 Yr**

**\$15.99**

### **Glenfiddich 15 Yr**

**\$19.99**

### **Laphroig 10**

**\$15.99**

### **Macallan 12 Yr**

**\$17.99**

### **Macallan 18 Yr (Sherru Oak)**

**\$74.99**

<b>Macallan 18 Yr (Double Cask)</b>	<b>\$74.99</b>
<b>Oban 14</b>	<b>\$19.99</b>
<b>Lagavulin 8 Yr</b>	<b>\$17.99</b>
<b>Lagavulin 16 Yr</b>	<b>\$24.99</b>

## **JAPANESE WHISKY** 29

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<b>Fuyu</b>	<b>\$15.99</b>
<b>Fuyu Mizunara Cask</b>	<b>\$19.99</b>
<b>Hatozaki Small Batch</b>	<b>\$19.99</b>
<b>Kaiyo 7 Yr</b>	<b>\$17.99</b>
<b>Shibu Pure Malt</b>	<b>\$17.99</b>
<b>Shibu Grain Select</b>	<b>\$15.99</b>
<b>Shinju</b>	<b>\$15.99</b>
<b>Suntory Toki</b>	<b>\$15.99</b>
<b>Yamazaki, Hibiki, Hakashu</b>	
Ask server for price	
<b>Baker's</b>	<b>\$14.99</b>
<b>Bardstown Bourbon</b>	<b>\$24.99</b>
<b>Blanton's</b>	<b>\$24.99</b>
<b>Bulleit / Bulleit Rye</b>	<b>\$13.99</b>
<b>E.H. Taylor</b>	<b>\$16.99</b>
<b>Eagle Rare 10</b>	<b>\$14.99</b>
<b>High West Double Rye</b>	<b>\$14.99</b>
<b>High West Yippee Ki-Yay</b>	<b>\$17.99</b>
<b>Hudson / Hudson Rye</b>	<b>\$14.99</b>
<b>Jack Daniels</b>	<b>\$13.99</b>
<b>Maker's Mark</b>	<b>\$13.99</b>
<b>Knob Creek</b>	<b>\$14.99</b>
<b>Michter's Single Barrell Rye</b>	<b>\$14.99</b>

<b>Weller's (Special Reserve)</b>	<b>\$24.99</b>
<b>Weller's (Full Proof)</b>	<b>\$99.99</b>
<b>Midsummer Nights Dream</b>	<b>\$22.99</b>
<b>Whistle Pig Rye</b>	<b>\$16.99</b>
<b>Woodford Reserve</b>	<b>\$14.99</b>
<b>Woodford Double Oak</b>	<b>\$15.99</b>
<b>Woodford Reserve Small Batch</b>	<b>\$19.99</b>

## **INDIAN WHISKEYS** 6

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<b>Amrut Fusion Single Malt</b>	<b>\$17.99</b>
<b>Amrut Peated</b>	<b>\$16.99</b>
<b>Paul John Single Malt</b>	<b>\$16.99</b>
<b>Rampur Asava</b>	<b>\$17.99</b>
<b>Rampur Double Cask</b>	<b>\$17.99</b>
<b>Royal Challenge American Oak</b>	<b>\$15.99</b>

## **VODKA** 6

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<b>Titos</b>	<b>\$13.99</b>
<b>Grey Goose</b>	<b>\$14.99</b>
<b>Ketel One</b>	<b>\$14.99</b>
<b>Haku</b>	<b>\$13.99</b>
<b>Beluga</b>	<b>\$15.99</b>
<b>Belvedere</b>	<b>\$14.99</b>

## **GIN** 7

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<b>Bombay Sapphire</b>	<b>\$14.99</b>
<b>Tanqueray</b>	<b>\$13.99</b>
<b>Roku</b>	<b>\$14.99</b>
<b>Monkey 47</b>	<b>\$14.99</b>
<b>Malfy, Grapefruit Gin</b>	<b>\$13.99</b>

<b>Old Raj Gin</b>	<b>\$15.99</b>
<b>Jaisalmer Gin</b>	<b>\$18.99</b>
<b>RUM 7</b>	
<b>Bacardi</b>	<b>\$13.99</b>
<b>Goslings</b>	<b>\$13.99</b>
<b>Malibu</b>	<b>\$13.99</b>
<b>Ron Zacapa</b>	<b>\$15.99</b>
<b>Old Monk</b>	<b>\$14.99</b>
<b>Old Monk-Legend</b>	<b>\$19.99</b>
<b>Old Monk XXX</b>	<b>\$16.99</b>
<b>TEQUILA / MEZCAL 11</b>	
<b>Patron Silver</b>	<b>\$14.99</b>
<b>Don Julio Blanco</b>	<b>\$14.99</b>
<b>Don Julio Anejo</b>	<b>\$19.99</b>
<b>Don Julio 1942</b>	<b>\$24.99</b>
<b>Casamigos Blanco</b>	<b>\$15.99</b>
<b>Casamigos Reposado</b>	<b>\$17.99</b>
<b>Casa Dragones Blanco</b>	<b>\$19.99</b>
<b>Clase Azul Mezcal</b>	<b>\$74.99</b>
<b>Casamigos Joven</b>	<b>\$17.99</b>
<b>400 Conehos Mezcal</b>	<b>\$14.99</b>
<b>Siesta Misterios Mezcal</b>	<b>\$15.99</b>