

Te Deseo

2700 Olive St 75201 · +12146461314 · Updated: Jan 14, 2026

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CHAMPAGNE - BRUT ⁵

Luc Belaire, Brut Fantome	\$195.00
Moet & Chandon Imperial Ice	\$295.00
Perrier-Jouët Grand Brut	\$250.00
Perrier-Jouët Belle Epoque	\$395.00
Veuve Clicquot Yellow Label	\$295.00

CHAMPAGNE - ROSE ³

Luc Belaire, Luxe Rosé Fantôme	\$250.00
Perrier-Jouët Belle Epoque Brut Rosé	\$550.00
Veuve Clicquot Brut Rosé	\$350.00

CHAMPAGNE - LARGE FORMATS ²

Veuve Clicquot Yellow Label 1.5L	\$550.00
Perrier-Jouët Belle Epoque Rosé 3L	\$1,495.00

VODKA ⁵

Absolut	\$350.00
Absolut Elyx	\$395.00
Stoli	\$350.00
Stoli Elit	\$395.00
Stoli Elit Magnum	\$650.00

TEQUILA ⁹

Avion Silver	\$350.00
Avion Reposado	\$395.00

Avion Reserva 44 Extra Añejo	\$495.00
Avion Reserva 44 Extra Añejo Magnum	\$995.00
Casamigos Blanco	\$495.00
Casamigos Reposado	\$550.00
Don Julio 1942	\$695.00
Don Julio 1942 Magnum	\$1,495.00
Milagro Silver	\$350.00

MEZCAL ¹

Del Maguey Vida	\$350.00
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GIN ²

Botanist	\$350.00
Hendrick's	\$350.00

RUM ³

Don Q Crista	\$295.00
Malibu Coconut	\$295.00
Sailor Jerry Spiced	\$295.00

WHISKEY ⁴

Jack Daniel's	\$295.00
Woodford Reserve	\$295.00
Crown Royal	\$350.00
Jameson	\$295.00

SCOTCH ⁷

Buchanan's 12	\$395.00
Chivas Regal 12	\$350.00
Glenlivet 12	\$350.00
Johnnie Walker Black Label	\$350.00

Johnnie Walker Blue Label	\$750.00
Macallan 12	\$395.00
Macallan 18	\$795.00
COGNAC 2	
Remy VSOP	\$350.00
Remy XO	\$550.00
CORDIALS 2	
Fireball	\$250.00
Rumple Minze	\$250.00
WATER 2	
Evian (6 BOTTLES)	\$25.00
Topo Chico (6 bottles)	\$30.00
ENERGY 2	
Red Bull (6 cans)	\$30.00
Sugar free red bull (6 cans)	\$30.00
CIGARROS 22	
acid Kuba Kuba	\$16.00
Alec Bradley Mundial PL #6	\$20.00
Arturo Fuente Hemingway Signature	\$8.00
Ashton Premium House	\$65.00
Camacho Connecticut Figurado	\$15.00
CAO Gold Double Corona	\$15.00
Cohiba Black Corona	\$28.00
Cohiba Black Pequeño	\$9.00
Cohiba Red Dot Toro Tubo	\$35.00
Davidoff Primeros Nicaragua	\$9.00

Don Tomás Clásico Corona Grande	\$13.00
Don Tomás Sungrown Presidente	\$14.00
Liga Undercrown Maduro Flying Pig	\$23.00
Montecristo Crafted by AJ Fernandez Churchill	\$22.00
Montecristo White Prontos Petit	\$19.00
Oliva Connecticut Reserve Toro	\$15.00
Oliva Serie G Maduro Presidente	\$13.00
Oliva Serie V Melanio Churchill	\$25.00
Perla Del Mar Maduro Perla TG	\$14.00
Rocky Patel Vintage 1999 Churchill	\$18.00
Romeo y Julieta Reserva Real Churchill	\$15.00
Saint Luis Rey Serie G Maduro Churchill	\$18.00

TIRADITOS ²

Tuna*	\$16.00
citrus, red onion, cilantro, ají amarillo vinaigrette	
Yellowtail*	\$16.00
avocado purée, cucumber, frisée, ikura, rocoto sauce, olive oil	

PLATO COMÚN ⁹

Guacamole	\$17.00
avocado, tomato, cilantro, lime, house tortilla chips	
Queso	\$14.00
green chili cheese melt, house tortilla chips	
Elote	\$18.00
charred street corn, saffron aioli, chili, cotija cheese, lime	
Charred Octopus	\$17.00
chili de árbol, rice chicharrón, roasted cashew, pepper sauce	
Arroz Chaufa	\$21.00
garlic rice, carnitas, shrimp, zucchini, roasted corn, peppers, scallions, fried egg, avocado	
Enchiladas	\$15.00
pork carnitas, lettuce, onion, queso cotija, guajillo sauce	

Flautas	\$16.00
smoked brisket, crema, lettuce, pickled onion, ranchera sauce	
Quesadilla Stack	\$16.00
smoked brisket, Oaxaca cheese, pepper jack, chili sauce	
Ignacio's Nachos	\$16.00
Monterey cheese, jalapeños, pico de gallo.	

DE LEÑA | MAR + TIERRA 2

Lomo*	\$59.00
8 oz prime filet, roasted potato, asparagus, jalapeño sauce	
Angosto Steak*	\$62.00
14 oz prime strip loin, ají carrot purée, Chilean salad, masa crisps	

TACOS 3

Carnitas	\$17.00
pork carnitas with guajillo sauce	
Brisket	\$17.00
smoked brisket, macha sauce	
Diabla Shrimp	\$17.00
spicy grilled shrimp, chipotle, slaw, avocado	

ANTICUCHOS 3

Pollo	\$15.00
marinated chicken thighs	
Camarón	\$18.00
spicy grilled shrimp	
Arrachera	\$22.00
skirt steak	

SIDES 6

Poblano Rice	\$7.00
long grain rice with poblano & cilantro	
Marinated Tomato	\$7.00
heirloom tomato, coriander, mint, olive oil, sea salt	
Asparagus	\$9.00
grilled Peruvian jumbo asparagus	

Chiles Toreados	\$7.00
charred spring onion, jalapeño, poblano	
Street Cart Potatoes	\$8.00
crisp potatoes, homemade spicy sausage, tomato aioli	
Borracho Beans	\$7.00
pinto beans braised in bacon & beer	

DULCES 3

Flan	\$10.00
silky custard, tres leches cake, berries	
Churrones	\$10.00
street churros, abuelita chocolate sauce	
Cajeta	\$8.00
Shortbread cookies, dulce de leche cream, berries	

CEVICHE 4

Snapper*	\$26.00
coconut milk, green apple, red onion, jalapeño, grilled corn, avocado, cilantro, lemongrass	
Mixto*	\$19.00
shrimp, octopus, scallop, market fish, heirloom tomato, lime, rocoto chili, olive oil, sea salt	
Tuna*	\$24.00
guajillo oil, white soy, jícama, cucumber, scallion, toasted sesame, leeks	
Ceviche Trio*	\$26.00
enjoy all three ceviches	

LA EMPIEZA 2

Caesar Salad	\$14.00
grilled gem lettuce, roasted garlic crouton, anchovy dressing	
Te Deseo Salad	\$14.00
baby iceberg, tomato, roasted corn, smoked bacon, tomato, red onion, avocado-jalapeño dressing	

PARRILLADA 3

Ribeye Chuleton*	
32 oz prime bone-in ribey	
Picada Argentina*	\$138.00
NY strip, filet, lamb ribs, Brazilian sausage	

Pollo a la Brasa **\$36.00**
whole roasted chicken, Peruvian style

SIGNATURE COCKTAILS 9

Te Deseo Margarita **\$13.00**

Olmecca Altos Plata tequila, Cointreau, fresh lime, agave

Maluma Baby **\$15.00**

Woodford Reserve bourbon, chicha morada, pineapple juice, fresh lime, angostura

El Amenecer **\$14.00**

Ford's gin, club soda, tonic, orange juice, grenadine, fresh lime

Pal Mundo **\$16.00**

Del Maguey Vida mezcal, Licor 43, espresso, salt

Deseame **\$13.00**

Malibu, pineapple juice, Aguardiente Antioqueño, lemon juice, Coco Lopez

Don Quijote **\$16.00**

Avion Silver tequila, fresh lime, simple syrup, cucumber, mint

La Caballota **\$15.00**

Absolut vodka, ginger liqueur, hibiscus, lemon

Gaviota **\$15.00**

Del Maguey Vida mezcal, grapefruit, fresh lime, sparkling jasmine water

Mambo #5 **\$13.00**

Frozen margarita Pueblo Viejo tequila, fresh lime, pineapple liqueur, chicha morada 13 Choice of: classic, strawberry, coconut, chamoy, passion fruit, mango

VINO POR COPA - ESPUMOSOS SPARKLING 2

CAVA, Avinyó, Brut, Penedès, Spain **\$15.00**

CAVA ROSADO, Torre Oria, Brut Rosé, Valencia, Spain **\$13.00**

VINO POR COPA - BLANCOS WHITE 3

VERDEJO, Menade, Rueda, Spain certified organic **\$13.00**

ALBARIÑO, Bodegas La Caña, Rías Baixas, Spain **\$14.00**

CHARDONNAY, Catena Zapata, Mendoza, Argentina **\$17.00**

VINO POR COPA - ROSADOS ROSE 1

ROSÉ, Château Peyrassol, "La Croix des Templiers", Provence, France **\$14.00**

VINO POR COPA - TINTOS REDS 5

MONASTRELL, Bodegas Olivares, "Altos de la Hoya", Jumilla, Spain	\$13.00
PINOT NOIR, Falernia, "Reserva", Elqui Valley, Chile	\$16.00
TEMPRANILLO, Torres, "Altos Ibéricos", Crianza, Rioja, Spain	\$15.00
MALBEC, Bodegas Colomé, Auténtico, Mendoza, Argentina	\$17.00
RED BLEND, Viña Cobos, "Cocodrilo Corte", Mendoza, Argentina	\$18.00

BOCADILLOS 7

Queso	\$7.00
green chili cheese melt, house tortilla chips	
Guacamole	\$7.00
avocado, tomato, cilantro, lime, house tortilla chips	
Elote	\$7.00
charred street corn, saffron aioli, chili, cotija cheese, lime	
Quesadilla	\$7.00
Oaxaca cheese, pepper jack, green chili sauce	
Seafood Tostada	\$7.00
shrimp, octopus, scallop, market fish, tomato lime, rocoto chili, olive oil, sea salt	
Chicken Tacos	\$7.00
two tacos, street style	
Carnitas Tacos	\$7.00
two tacos, street style	

COCKTAILS 5

Coconut Margarita	\$7.00
tequila, coconut, lime	
Strawberry Margarita	\$7.00
tequila, strawberry, lime	
Cucumber Margarita	\$7.00
tequila, cucumber, lime	
Frozen Margarita	\$7.00
tequila, pineapple, lime	
Frida Sangria	\$7.00
choice of red or white sangria	

CERVEZAS Y VINO 2

Dos XX

\$5.00

on draft

Rey de Copas

\$5.00

sparkling wine
