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# TABLE SET

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Wood fired artisan pita bread · olives mix · piquillo peppers  
stuffed with goat cheese · onion dip · sun dried tomatoes with pesto

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## COLD APPETIZERS

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**ROYAL OYSTERS**  
Sicilian Lemon  
black sauce 680

**FISH CEVICHE**  
Catch of the day · bell pepper  
chilies · coriander · lime 520

**MEDITERRANEAN PLATE**  
Hummus · spicy feta  
cheese · tzatziki 450

**ITALIAN BURRATA**  
Arugula · assorted colour  
cherry tomatoes · white  
balsamic glaze 470

**TUNA TARTARE**  
Avocado · lemon  
vinaigrette · arugula 580

**USDA PRIME BEEF FILLET TARTARE**  
Prepared tableside 460

**USDA PRIME BEEF CARPACCIO**  
Shaved truffle · mushroom  
mix · truffle oil 590

**SEA BASS CARPACCIO**  
Tomato compote · Eureka  
lemon · yellow lemon  
vinaigrette 450

**ORA KING SALMON TOSTADA**  
Considered world's finest salmon  
with the highest Green Choice Score  
Dill · red onion · cucumber 550

**ALASKAN KING CRAB**  
- Cold / Hot -  
250 g 1,500

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## HOT APPETIZERS

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**BEEF SKEWER**  
Finely chopped beef seasoned  
with a mix of spices  
Greek yogurt · serrano chili  
arugula · cherry tomatoes  
avocado 600

**GREEK MEATBALLS**  
Wood fired · beef meat balls  
yogurt with mint 550

**SEAFOOD CROQUETTES**  
Tzatziki · parmesan cheese  
shrimp · calamari · fish  
octopus 490

**MUSSELS**  
Sautéed green Omega  
mussels · white wine  
Sicilian lemon · parsley 490

**CALAMARI**  
Grilled · black  
mayo 550

**WOOD-FIRED OCTOPUS TACOS**  
Tzatziki · hummus · bell  
pepper · cucumber · serrano  
pepper · peperoncino oil 490

**SALMON TACOS**  
Cucumber and habanero aioli  
onion · cherry tomato 650

**U2 NIGERIAN SHRIMP**  
Wood fired · olive oil · garlic  
coriander · spicy pepper 1,100

**SHRIMP**  
Skillet · red quinoa · sweet  
and sour sauce · Greek yogurt  
U-10 6 pieces 990

**FETA CHEESE WITH ARRABIATA SAUCE**  
Wood fired feta cheese  
arrabiata sauce · olive oil 350

**STUFFED COLOSSAL CALAMARI**  
Wood fired · stuffed with ricotta and  
portobello · Italian tomato coulis 450

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## SOUPS

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**MAINE LOBSTER SOUP**  
Pesto · cherry tomatoes  
sicilian lemon 430

**SEAFOOD SOUP**  
Turkish stew with shrimp · mussels  
and calamari · cooked in a clay pot  
over a wood fire 475

**CREAM OF MUSHROOM**  
Sundried mushrooms · sweet sesame  
and chia seeds · truffle oil 290



Every single dish is homemade and prepared with the highest hygiene standards. The weights shown may vary according to the type of preparation or cooking.  
Consumption of dishes including raw products is under your own responsibility. Our prices include taxes and are in Mexican pesos. Tips are not mandatory.

# SALADS

## TABOO SALAD

Baby spinach · piquillo peppers · asparagus  
feta cheese mousse · grilled baby carrots  
toasted sesame seed · balsamic reduction 450

## TUSCAN SALAD

Grana padano cheese slices · lettuce · tomato · cucumber  
avocado · bell pepper · orange wedges · red and white  
cabbage · creamy balsamic dressing 450

## GREEK SALAD

Tomato · cucumber · feta cheese  
olives mix · onion · olive oil 550

## ROASTED BEET SALAD

Caramelized nuts · wild arugula  
Greek yoghurt 275

# FISH & SEAFOOD

## NORDIC SALMON

Wood fired · flambéed  
with Ouzo anise 220 g 850

## CORVINA FILLET

Grilled · olive  
oil · parsley  
270 g 1,100

## MEDITERRANEAN SHRIMP

Wood fired · olive  
oil · U-10  
7 pcs 1,100

## SUN DRIED COLOSSAL OCTOPUS

Grilled · mushy peas · bell  
pepper · olive oil · peperoncino  
oil 300 g 790

# TO SHARE

## CATCH OF THE DAY

Fresh whole fish · cambray potatoes  
800 g 1,100

## SALT CRUSTED FISH

Catch of the day fillet · baked using  
a sea salt crust · flambéed table side  
800 g 1,650

# LOBSTER

## CARIBBEAN MONSTER LOBSTER TAIL

Mexico · from 1 kg per piece  
- To share - Price per kg 4,180

## LINGUINI WITH LOBSTER

220 g linguini pasta · 90 g lobster  
pomodoro sauce · basil 1,950

# PASTA & RISOTTO

## CAPELLINI WITH CLAMS

White wine sauce · fresh basil  
parmesan cheese 450

## RICOTTA SPINACH RAVIOLI

Stuffed with ricotta cheese  
and spinach · Grana Padano  
cheese sauce · olive oil 680

## SEAFOOD SPAGHETTI

Spicy pomodoro sauce  
parmesan cheese · clams  
squid · shrimp · mussel 720

## SPAGHETTI & GIANT MEATBALL

Pomodoro · ricotta cheese  
pesto · stewed meatball 550

## VEGAN RISOTTO

Organic vegetables · vegan  
cream · truffle oil 450

## BLACK RISOTTO WITH COLOSSAL CALAMARI

Colossal calamari · Italian bell  
pepper · calamari ink · white  
wine 750

## SPANISH PAELLA

Calamari · octopus · white  
clams · shrimp · spanish  
chorizo · sausage  
- to share - 1,750

## VODKA RIGATONI

Spicy pomodoro sauce  
vodka · cream · basil 580



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# STEAKS & MORE

## USDA PRIME

Grain fed for 120 days hormone free · tender texture and high quality

**TENDERLOIN**  
280 g 1,100

**NEW YORK**  
400 g 1,250

**RIB EYE**  
400 g 1,350

## JAPANESE WAGYU

Selection of the most exclusive Wagyu meats. Limited production

### KOBE TENDERLOIN

100% Tajima Beef, very rare, exclusive, with rich flavor and delicate texture 200 g 5,200

### NEW ZEALAND RACK OF LAMB

Wood fired · mint jelly · olive oil 450 g 990

### LUCIFER TOMAHAWK ON FIRE

- Spectacular to share -  
Flambeéd table-side 2.1 kg 6,500

# BURGERS

### BEEF

USDA prime beef · Gruyère  
cheese · serrano aioli 600

### LAMB

New Zealand lamb · Greek  
yoghurt · hummus 600

### VEGAN

Portobello · sweet pepper · tofu  
dressing · poppy seed bread  
natural yeast 490

# SIDES

### ORGANIC GIANT ASPARAGUS

Wood fired · olive oil 350

### HOMESTYLE MASHED POTATOES

Butter · black pepper 320

### CAMBRAY POTATOES WITH FINE HERBS

Olive oil · maldon salt 215

### FRENCH FRIES

Paprika · parmesan  
cheese 250 g 380

### ORGANIC VEGETABLES

Wood fired · olive oil 320

### SKILLET MUSHROOMS

Mushrooms · white  
wine · guindilla pepper  
olive oil 240

### ROASTED SWEET POTATO

Cinnamon · cardamom  
Greek honey from mount  
Hymettus 190



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