

Postres

Pastel de Campechana de Pistache

Layers of puff pastry, house-made caramel, pistachio ice cream. 398

Pastel de Tres Leches y Cajeta

Vanilla sponge cake soaked in three milks. 287

Cheesecake de Frutos Rojos

Vanilla cookie crust, berries. 359

Chorreado de Chocolate

Chocolate cake, whipped cream with white chocolate, semi-sweet chocolate ganache. 349

Mostachón Monkey Banana

With cajeta ice cream. 369

Vanilla Ice cream 89**Ejotes Almendrados** Sweet and sour sauce. 180 g 250**Ravioles de Betabel** Goat cheese and pistachio, sweet balsamic vinaigrette, orange, and arugula. 195 g (5 pcs) 179**Ensalada de Arúgula y Kale** Green apple, grilled asparagus, toasted almonds, golden raisins, and Eureka lemon vinaigrette. 200 g 261**Esquites Asados** With Japanese chili street-corn mayo, sautéed edamame, and roasted bone marrow. 160 g 282**Boneless de Coliflor** Miso sauce. 120 g 148**Tostada de Atún** Akami over truffled mayo, serrano chicharrón, and ponzu sauce. 60 g 249**Tostada de Porkbelly y Pulpo** Regio-style beans, xnipec, creamy avocado with purslane, served on a blue corn tostada. 110 g (1 pc) 199**Carpaccio de Langosta** Black tobiko, serrano chicharrón, ponzu butter sauce, and pomegranate molasses. 80 g 548**Sashimi de Hamachi** Yuzu-piquín sauce, crispy vegetable bites. 75 g 378**Tuna Rice Cakes** Bluefin tuna tartare, soy-honey sauce, truffle mayo, kizami negi, topped with fresh truffle. 2 pcs 230**Dumplings de Short Rib** Yellow Chili, short rib jus. 4 pcs 368**Tiradito de Papada** Pork jowl, piquin, and lime vinaigrette. 120 g 298**Costillas de Barbecue** Gochujang and red rocotto, lime, and peanuts, and fresh cilantro. 300 g (4 pcs) 364**Gyozas de Chicharrón** Crispy pork rind in green sauce, jalapeño cream, in oriental black sauce. 60 g (5 pcs) 258**Piedra Volcánica** Slices of beef filet, marinade in oriental sauce with chiltepín mayo. 125 g 348

Raw dishes are served at the discretion of the guest and with full awareness of the risks involved. Our kitchen uses the Jospier grilling method. The weight of each dish refers to its raw state. As we work with fresh and/or specialty products, some items may not be available. All our prices include VAT and are listed in Mexican Pesos.

Barra Japonesa

Maki Crispy Spicy Tuna Bluefin tuna inside, shiso leaf. Topped with crispy wonton, paprika, and tsume sauce. 298

Maki Dinamita Kanikama with dynamite mayo, negi, and avocado inside, sesame mamenori outside, served with butter-soy sauce. 110 g 229

Maki Hamachi Toro Toro with avocado and cucumber inside, topped with hamachi, black tobiko, and spicy miso sauce. 165 g 358

Maki Totoaba Crunchy Shishito pepper tempura, cucumber, and negi inside, topped with totoaba, nikiri sauce, and tanuki flakes. 288

Maki Animal Breaded shrimp, cucumber, and avocado inside, topped with spicy totoaba, tempura bits, and sweet soy. 165 g 298

Maki Tuna Bruselas Tempura shishito and avocado inside, topped with bluefin akami, wafu parmesan, fried brussels sprouts, and eel sauce. 175 g 329

Maki Monkey Breaded shrimp, avocado, and cucumber inside, topped with salmon, mango, sweet-spicy sauce, and black sesame. 165 g 289

Maki Spicy Tuna Spicy Tuna Tartar, avocado, tanuki inside. Bluefin akami, wafu spicy, serrano outside. 165 g 313

Maki Roca Breaded shrimp, asparagus, and cucumber inside, topped with mamenori, sesame, tempura shrimp, and avocado. 175 g 259

Nigiris

Totoaba (15g) 69

Akami (15g) 69

Wagyu (15g) 179

Unagi (15g) 69

Salmón Ora King
(15g) 98

Toppings

Trufa Negra 1 g 89

Foie Gras 1 g 89

Chutoro (15g) 79

King Crab (15g) 189

Toro Trufa (15g) 129

Hamachi (15g) 99

Salmón
Dinamita (15g) 89

Salmón
Canadá (15g) 69

Fuertes

Rib Eye Salvaje With chiltepin garlic sauce, served with roasted brussels sprouts, grilled onion, sautéed with jalapeño and black sauces. 450 g 998

Totoaba a las Brasas Josper-grilled platter, served with esquites and shishito peppers, cebollas cambray sautéed in butter, chemita sauce, arugula. 200 g 698

Tomahawk High Choice, served with baby potatoes in sambal sauce, chiltepin, lime, and Swiss chard sautéed with ponzu-lime sauce. 259 per 100 g

Arrachera en la Parrilla Roasted onion with sambal sauce, shishito peppers, and bone marrow veladora with butter, accompanied by fried brussels sprouts in black sauces 250 g 598

Short Rib Choice Slow-baked for 12 hours, served with raw piquín sauce, flour tortillas, and fresh salad. 450 g 598

Pulpo Zarandeado Confit potatoes with habanero alioli. 200 g 449

Cheeseburger de Wagyu A4+ Japanese beef with french fries. 180 g 390

Tacos

Rib Eye Cheese crust, avocado, chiltepin sauce, in corn tortilla. 100 g (2 pcs) 299

Arrachera con Tuétano Oriental black sauce, topped with seared serrano and sautéed onion, in corn tortilla. 250 g (3 pcs) 520

Taco de Pulpo y Chile Güero Chargrilled, stuffed with Chihuahua cheese, frijoles Regios (Monterrey-style beans) in corn tortilla. 70 g (1 pc) 119

Tacos de Hongos Sautéed mixed vegetables with a touch of serrano and onion, cheese, and oriental chutama, on blue corn. 70 g (2 pcs) 137

Orden de Tacos: Onion, cilantro, pineapple, in corn tortilla
250 g (5 pcs) 259

**Trompo
Atrevido**

Taco Árabe: Cheese, jocoque, in flour tortilla 60 g (1 pc) 159

Taco Animal: Trompo atrevido, pork jowl, cheese crust,
avocado, cilantro, on flour tortilla 110 g (1 pc) 139