

Nigiris

Akami 15g 69	Chutoro 15g 79	Unagi 15g 79
Totoaba 15g 69	Hamachi 15g 99	Wagyu 15g 179
Salmón Ora King 15g 99	Salmón Dinamita 15g 89	King Crab 15g 179
Toro 15g 129	Toppings: Trufa Negra 1 g 95 Foie Gras 1 g 95 Wasabi 1 g 159	

↑ Goes well with a glass of white wine Kung Fu Girl Riesling

Makis

- Spicy Tuna** 80 g 299
I: Spicy tuna tartar, avocado and tanuki.
O: Bluefin Akami cut, spicy wafu, serrano pepper, truffle oil.
- Tuna Bruselas** 45 g 329
I: Tempura shishito and avocado.
O: Buefinakami, wafu parmesan, fried brussels sprouts, and eel sauce.
↑ Goes well with a glass of white wine La Caprichosa Verdejo
- Alaska** 45 g 269
I: Spicy salmon, fried straw potatoes, cream cheese and white truffle oil.
O: Mamenori, fried straw potatoes topping and tobiko.
- King Salmon** 80 g 388
I: Avocado, ora king salmon, cucumber.
O: Sesame seeds, ora king salmon.
- Crispy Spicy Tuna** 45 g 298
I: Bluefin tuna shiso leaf.
O: Crispy wonton, paprika, and tsume sauce.
- Dynamite** 50 g 229
I: Kanikama, dynamite mayo, avocado, chives.
O: Sesame mamenori, butter with soy.
- King Crab** 45 g 390
I: Crab, dynamite wafu, avocado and tanuki.
O: Sesame, negi, butter and pistachios.
- Animal** 62 g 299
I: Breaded shrimp, cucumber, and avocado.
I: Spicy totoaba, tempura bits, and sweet soy.
↑ Goes well with a glass of white wine Kung Fu Girl Riesling
- Roca** 50 g 228
I: Breaded shrimp, asparagus, and cucumber.
O: Mamenori, sesame, tempura shrimp, and avocado.
- Hamachi Toro** 65 g 358
I: Toro with avocado and cucumber
O: Hamachi, black tobiko, and spicy miso sauce.

Fuentes

Rib Eye Salvaje With chiltepín garlic sauce, served with roasted brussels sprouts, grilled onion, sautéed with jalapeño and black sauces. 450 g 998 | 800 g 1,890
↑ Goes well with a glass of Submission

Totoaba a las Brasas In citrus mustard sauce, mashed potatoes with garlic and roasted onions. 200 g 598

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

Filete en Costra de Sal Josper-grilled with a salt crust. 500 g 1,590
↑ Goes well with a glass of Lleirosso Crianza

Pulpo Zarandeado Confit potatoes with habanero alioli. 150 g 399

Cheeseburger de Wagyu Smashed Burger with 180g Japanese beef, bacon, cheese, served with truffle parmesan french fries. 180 g 340

Tomahawk High Choice, served with baby potatoes in sambal sauce, chiltepín, lime, and chard sautéed with ponzu-lime sauce. per 100 g 236
↑ Goes well with a glass of 3V Casa Madero

Tacos

Rib Eye Cheese crust, avocado, chiltepín 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) 589

Taco Richi Chargrilled, stuffed with Chihuahua cheese, Regio style beans, in corn tortilla. 70 g (1 pc) 119

Trompo Atrevido

Orden de Tacos Onion, cilantro, pineapple, in corn tortilla 250 g (5 pcs) 259
↑ Goes well with a glass of 3V Casa Madero

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
↑ Goes well with a glass of Catena Malbec

Postres

Red Fruits Cheesecake 378
Vanilla cookie crust, berries.

Walnut Cheesecake 198
Dulce de leche cheesecake topped with macadamia nuts and pistachios.

Lotus with Chocolate 290
Ice cream pie over a soft Lotus cookie crust.

Key Lemon Pie 239
Creamy lemon pie with yellow lemon zest.

Pistachio Mille-Feuille 398
Crispy puff pastry layers with house-made caramel and pistachio ice cream.

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.

ANIMAL

Al centro

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Almond-Crusted Green Beans
Sweet and sour sauce. 180 g 258

Coliflowers Boneless
Miso sauce. 120 g 158

Beetroot Rabioles
Goat cheese and pistachio, sweet balsamic vinaigrette, orange, and arugula. 195 g (5 pcs) 247

Arugula and Kale Salad
Green apple, grilled asparagus, toasted almonds, golden raisins, and Eureka lemon vinaigrette. 200 g 248

Grilled Avocado With Arugula
With house dressing. 180 g 239

Sichuan Edamames
Sichuan soy sauce, hondashi, and shichimi togarashi. 120 g 109

Tostadas Pangueras

Sea bass scallops, shrimp, octopus, avocado, and cucumber. Chiltepin pepper and lime sauce. 150 g (3 pcs) 379

Sopa de Letras
Chicken broth with vegetables. 240 ml 139

Ribeye Chicharrón
Crispy ribeye bites, gucamole, cilantro, spring onions, and piquín Lime. 280 g 698

Pork Jowl Tiradito
Pork jowl, piquin, and lemon vinaigrette. 120 g 298

Tuna Rice Cakes
Bluefin tuna tartare, soy-honey sauce, truffle mayo, kizami negi, topped with fresh truffle. 4 pcs (40 g) 249

Short Rib Dumplings
Yellow Chili, short rib jus. 4 pcs 336

Fave

Porkbelly and Octopus Tostada
Regio-style beans, xnipec, creamy avocado with purslane, served on a blue corn tostada. 110 g (1 pza) 199
↑ Goes well with a glass of white wine La Caprichosa Verdejo

Chicharrón Gyozas uff!
Crispy pork rind in green sauce, jalapeño cream, in oriental black sauce. 60 g (5 pcs) 278
↑ Goes well with a glass of Catena Malbec

Hamachi Sashimi
Yuzu and piquín chili sauce, earthy crisps. 75 g 389

Sashimi 3 Varieties
Ora King salmon, bluefin akami, farm-rised totoaba with special ponzu 60 g each 439

Salmon Ceviche
Freshly marinated in a citrus miso sauce. 298

Shrimp Aguachile
Served with chiltepin, cucumber, onion, and cilantro. 239

Baja-Style Tuna Tostada
Akami over truffled mayo, crispy serrano, and ponzu sauce. 60 g 198