



## ENTRADAS

- Coliflor Trufa Habanero** 600 gr ..... 359  
Charcoal-roasted cauliflower, habanero-truffle emulsion.
- Aguachile de Rib Eye** 200 gr ..... 598  
Prime rib eye center, serrano aguachile sauce, avocado, red onion, cucumber.
- Crudo de Hamachi** 80 gr ..... 398  
Sweet rasurada sauce, white truffle oil.
- Ceviche Regio de Totoaba** 120 gr ..... 549  
Serrano, leche de tigre, agave honey, crispy chicharrón, charred tostadas.
- Tostada de Betabel** 1 pz ..... 99  
Roasted with chile de árbol dressing, avocado, goat cheese, pistachio.
- Ceviche de Atún Aleta Azul** 150 gr ..... 648  
With mango, truffle-scented sauce.
- Tostada de Aguachile Ensenada** 1 pz . . . 198  
Cooked shrimp and octopus, avocado, dark marisquera sauce.
- Guacamole** 200 gr ..... 159  
Fresh avocado, salsa macha.
- Frijoles con Veneno** 200 g ..... 198  
Fried beans, "Asado de Boda" a rich northern style pork stew.

- Queso Panela Asado** 250 gr ..... 258  
From Agua Fria Nuevo León, jalapeño and homemade fig jelly.
- Ostiones Cuerno** ..... 3 pzs 209 6 pzs 389  
Oysters, black tempura, smoky red mayo, fish roe.
- Chicharrón de Pulpo** 200 gr ..... 528  
In lemon-garlic salsa and roasted mashed garlic.
- Chicharrón de Rib Eye** 280 gr ..... 658  
Prime rib eye cubes, guacamole, frijoles puercos (slow-cooked beans with pork).
- Tuétanos Asados con Escamoles** 2 pzs...698  
"Mexican Caviar" charcoal-grilled bonemarrow, salsa macha.
- Queso Fundido** 200 gr ..... 288  
Blend of regional cheeses, chorizo sauce.
- Brócoli a la Brasa** 350 gr ..... 248  
Roasted broccoli, spiced herb emulsion, Grana Padano, salsa macha.
- Chicharrón Cuerno** 200 g ..... 298  
Crispy pork belly, salsa macha.

## CARNE ASADA

- USDA PRIME **Rib Eye a la Sal** 450 gr ..... 998  
1 kg ..... 2,190  
Colima salt, roasted garlic.
- USDA PRIME **Tomahawk** price per kg ..... 2,360
- Short Rib** 900 gr ..... 1,209  
Oven-Baked for 18 Hours, tamarind-glazed.  
Subject to availability.
- Arrachera Norteña** 250 gr ..... 748  
Outside skirt, chiltepin butter salsa, garlic chips.

- USDA PRIME **Rib Eye con Tuétano** 450 gr ..... 1,148  
1 kg ..... 2,459
- Láminas de Wagyu** 100 gr ..... 1,290  
A-5 Grade Japanese Wagyu, wasabi kosho paste, citrus ponzu, served on a hot stone at the table.
- Corazón de Filete** 250 gr ..... 849  
500 gr ..... 1,690  
With bone marrow sauce and crispy fries....+100

We carefully select each cut and age it for 30 days to develop maximum tenderness. We season them with Colima fleur de sel and our family recipe of northern spices that enhance the meat's natural flavor.

## TACOS

- Taco Ríchi** 1 pz ..... 169  
Thinly sliced rib eye, chicharrón en salsa verde, cheese crust, avocado  
*El taco más chingón de México. Insignia de New York Times \*Top 12 New York*
- Tacos Callejeros** 4 pzs ..... 329  
Butcher's choice of premium cuts, fresh cilantro, onion, salsa verde.  
*A street food classic done our way.*
- Taco de Pulpo con Tuétano** 1 pz ..... 169  
Grilled zarandeado octopus and roasted bone marrow with piquin chili and lime.
- Tacos de Milanesa** 2 pzs ..... 259  
Beef steak breaded, french fries, creamy piquin, tortilla over the fire.
- Tacos de Alambre** 2 pzs ..... 268  
Prime rib eye, peppers, onion, cheese crust.
- Tacos de Filete con Tuétano** 4 pzs ..... 659  
High-Choice Tenderloin, handmade tortilla.
- Tacos de Cantina** 3 pzs ..... 379  
Ribeye gaonera, potato and caramelized onion, cambrey chili sauce with lemon.
- Taco Taquero** 3 pzs ..... 598  
Skirt steak, bone marrow, grilled onions, lemon piquin sauce.  
Prepared tableside.

## ESPECIALIDADES

- Salmón con Esquites** 200 gr ..... 448  
Grilled with dry chili sauce and esquites. *Mexican street corn.*
- Chamorro al Horno** 700 gr ..... 530  
Monterrey-Style adobo, rice, beans. Subject to availability
- Hamburguesa Cuerno** 180 gr ..... 429  
High-Choice Rib Eye, brioche bread, avocado, bacon, served with French fries.
- Pulpo Zarandeado** 220 gr ..... 598  
Grilled with chipotle dressing, tobellino potatoes, and alioli.
- Pescado Zarandeado** 200 gr ..... 649  
Grilled sea bass, marinated with dried chiles and garlic, grilled over charcoal. Served with salad.

## ENSALADAS Y SOPAS

- Ensalada César Tijuana** ..... 289  
Romaine, Grana Padano, pork chicharrón croutons, homemade Caesar dressing.
- Ensalada de Arúgula** ..... 269  
Arugula, spinach, macadamia nuts, fresh orange, honey dressing.
- Sopa de Tortilla** 240 ml ..... 169  
Tomato broth, tortilla strips, avocado.
- Jugo de Carne** 300 ml ..... 169  
Our high choice steak made into juice.

## SIDES

- Papas Trufa Parmesano** 300 gr ..... 245  
Fries, white truffle oil, Grana Padano.
- Puré de Papa** 200 gr ..... 159  
Potato, Grana Padano, truffle essence.
- Verduras al Grill** 500 gr ..... 299  
Charcoal roasted seasonal vegetables, house dressing.
- Espárragos al Grill** 180 gr ..... 168  
Asparagus with a touch of fleur de sel.
- Esquites** 200 gr ..... 170  
Roasted corn, "elotera" mayo with lime and chile japonés, cotija cheese from Michoacán, epazote.
- Tuétanos Asados** 2 pzs ..... 298  
Charcoal-Grilled Bone Marrow with chile piquin.

All our tortillas are handmade at the moment.

Raw dishes are served at the guest's discretion and at their own risk. Our tortillas are handmade to order. The weight of each dish is measured raw. Due to the use of fresh and/or specialty ingredients, some dishes may be unavailable. All our prices include VAT. Prices are listed in Mexican Pesos.

