



ENTRADAS

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- Coliflor Trufa Habanero** 600 gr 289
- Charcoal-roasted cauliflower, habanero-truffle emulsion.
-  Goes well with a glass of white wine La Caprichosa Verdejo
- Ostiones a las Brasas** 6 pzs 369
- In black sauces and Grana Padano cheese.
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- Crudo de Hamachi** 80 gr 389
- Sweet rasurada sauce, White truffle oil.
-  Goes well with a glass of white wine Kung Fu Riesling
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- Chicharrón de Pulpo** 200 gr 498
- In lemon-garlic salsa and roasted mashed garlic.
-  Goes well with a glass of Whispering Angel rosé
- Tostada de Betabel** 1 pz 99
- Roasted with chile de árbol dressing, avocado, goat cheese, pistachio.
- Chicharrón Cuerno** 200 gr. 279
- Crispy Pork Belly, salsa macha.
- Frijoles con Veneno** 200 gr. 189
- Fried beans, “Asado de Boda” a rich northern style pork stew.

TACOS

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- Taco Richi** 1 pz 159
- Thinly sliced ribeye, chicharron en salsa verde, cheese crust, avocado.
- El taco más chingón de México.*
-  Goes well with a glass of Catena Malbec
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- Tacos Callejeros** 4 pzs 298
- Butcher's choice of premium cuts, fresh cilantro, onion, salsa verde.
- A street food classic done our way.*
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- Taco de Pulpo con Tuétano** 1 pz 169
- Grilled octopus, roasted bone marrow in piquín and lemon.
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- Tacos de Filete con Tuétano** 4 pzs 598
- High-Choice Tenderloin, handmade tortilla.
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- Tacos de Milanesa** 2 pzs 239
- Beef steak breaded, french fries, creamy piquín, tortilla over the fire.
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- Tacos de Cantina** 3 pzs 379
- Ribeye gaonera, potato and caramelized onion, cambray chili sauce with lemon.

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- Taco Taquero** 3 pzs 558
- Skirt steak, fire-roasted bone marrow - Prepared table-side
-  Goes well with a glass of white wine Kung Fu Riesling

- Queso Panela Asado** 250 gr 252
- From Agua Fria Nuevo León, jalapeño and homemade fig jelly.
- Aguachile de Rib Eye** 200 gr 498
- Prime Rib Eye center, serrano aguachile sauce, avocado, red onion, cucumber.
- Chicharrón de Rib Eye** 280 gr 628
- Prime Rib Eye cubes, guacamole, frijoles puercos (slow-cooked beans with pork).
- Tuétanos Asados con Escamoles** 2 pzs ... 698
- “Mexican Caviar” charcoal-grilled bone marrow, salsa macha.
- Queso Fundido** 200 gr. 262
- Regional cheese blend, chorizo sauce.
- Guacamole** 200 gr 159
- Fresh avocado, salsa macha.

ESPECIALIDADES

- Salmón con Esquites** 200 gr 418
- Grilled with dry chili sauce and esquites.
- Mexican Street corn.*
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- Pescado Zarandeado** 250 gr 649
- Grilled sea bass, marinated with dried chiles and garlic, grilled over charcoal. Served with salad.
-  Goes well with a glass of white wine La Caprichosa Verdejo
- Chamorro al Horno** 700 gr. 530
- Slow-braised northern-style pork shank, adobo Regio.
- (Limited availability – 8 per day.)
- Hamburguesa Cuerno** 180 gr 384
- High-Choice rib eye, brioche bread, avocado, bacon, served with French fries.
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- Pulpo Zarandeado** 220 gr 498
- Grilled with chipotle dressing, tobellino potatoes, alioli.
-  Goes well with a glass of white wine La Caprichosa Verdejo

CARNE ASADA

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- Rib Eye a la Sal** 450 gr 965
- 1 kg 1,998
-  Goes well with a glass of Lleiroso Crianza
- Barbacoa de Short Rib** 800 gr 1,890
- 12-hour wood-fired, house marinade.
- Tortillas, chile morita salsa..
- Subject to availability
- Corazón de Filete** 250 gr 739
- 500 gr 1,450
- With bone marrow sauce and crispy fries. +100
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- Rib Eye al Hueso** 450 gr 1,120
- 1 kg 2,390
-  Goes well with a glass of Submission

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.

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- Vacío de Res** 300 gr 598
- Tomahawk** 1 kg 2,190
- Porterhouse** 1.2 kg 2,400
- Searred with chile ancho and black garlic paste.
- Served with güero pepper and roasted onions.
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- Arrachera Norteña** 250 gr 698
- Outside skirt, chiltepin butter salsa, garlic chips.
-  Goes well with a glass of 3V Casa Madero
- 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.

ENSALADAS
Y
SOPAS

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- Ensalada César de Tijuana** 279
- Romaine, Grana Padano, pork chicharrón croutons, homemade Caesar dressing.
- Ensalada Iceberg** 238
- With truffle dressing, Grana Padano, truffle oil and toasted almonds.
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- Sopa de Tortilla** 240 ml 179
- Tomato broth, tortilla strips, avocado.
- Jugo de Carne** 219
- Our high choice steak made into juice.

SIDES

- Papas Trufa Parmesano** 300 gr 229
- Fries, white truffle oil, Grana Padano.
- Puré de Papa** 200 gr 149
- Potato, Grana Padano, truffle essence.
- Verduras al Grill** 500 gr 299
- House dressing.
- Espárragos al Grill** 180 gr 239
- Asparagus with 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 piquín.

All our tortillas are handmade at the moment.