

ENTRADAS

Coliflor Trufa Habanero 600 gr 289 Charcoal-roasted cauliflower, habanero-truffle emulsion.	Queso Panela Asado 250 gr 252 From Agua Fria Nuevo León, jalapeño and homemade fig jelly.
Ostiones Cuerno 3 pzs 198 Oysters, black tempura, smoky red mayo, fish roe.	Aguachile de Rib Eye 200 gr 498 Prime rib eye center, serrano aguachile suace, avocado, red onion, cucumber.
Crudo de Hamachi 80 gr 389 Sweet rasurada sauce, white truffle oil.	Chicharrón de Rib Eye 280 gr 628 Prime rib eye cubes, guacamole, frijoles puercos (slow-cooked beans with pork).
Frijoles con Veneno 200 g 189 Fried beans, "Asado de Boda" a rich northern style pork stew.	Tuétanos Asados con Escamoles 2 pzs 598 "Mexican Caviar" charcoal-grilled bone marrow, salsa macha.
Ceviche Regio de Totoaba 100 gr 498 Serrano, leche de tigre, agave honey, crispy chicharrón, charred tostadas.	Queso Fundido 200 gr 262 Regional cheese blend, chorizo sauce.
Chicharrón de Pulpo 200 gr 478 In lemon-garlic salsa and roasted mashed garlic.	Brócoli a la Brasa 250 gr 249 Roasted Broccoli, spiced herb emulsion, Grana Padano, salsa macha.
Tostada de Betabel 1 pz 99 Roasted with chile de árbol dressing, avocado, goat cheese, pistachio.	Guacamole 200 gr 159 Fresh avocado, salsa macha.

TACOS

Taco Richi 1 pz 159 Thinly sliced rib eye, chicharrón en salsa verde, cheese crust, avocado. <i>El taco más chingón de México</i>
Tacos Callejeros 4 pzs 298 Butcher's choice of premium cuts, fresh cilantro, onion, salsa verde. <i>A street food classic done our way.</i>
Tacos de Milanesa 2 pzs 239 Beef steak breaded, french fries, creamy piquín, tortilla over the fire.
Taco de Pulpo con Tuétano 1 pz 169 With grilled zarandeado octopus and roasted bone marrow with piquín chili and lime
Tacos de Fideo 3 pzs 208 Stew with crispy chicharrón, jocoque, Cotija cheese.
Tacos de Filete con Tuétano 4 pzs 598 High-Choice Tenderloin, handmade tortilla.
Tacos de Cantina 3 pzs 379 Ribeye gaonera, potato and caramelized onion, cambray chili sauce with lemon.

Taco Taquero 3 pzs 558 Skirt steak, bone marrow, grilled onions, lemon piquín sauce. Prepared tableside..
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Todas nuestras tortillas son hechas a mano en el momento.

CARNE ASADA

USDA PRIME Rib Eye a la Sal 450 gr 965 1 kg 1,998	USDA PRIME Rib Eye con Tuétano 450 g 1,120 1 kg 2,390
USDA PRIME Tomahawk price per 100 gr 219	Arrachera Norteña 250 gr 698 Outside skirt, chiltepin butter salsa, garlic chips.
Corazón de Filete 250 gr 739 500 gr 1,360 With bone marrow sauce and crispy fries. +100	Láminas de Wagyu 100 gr 1,100 A-5 Grade Japanese Wagyu, wasabi kosho paste, citrus ponzu, served on a hot stone at the table.
Barbacoa de Short Rib 800 gr 1,890 12-hour wood-fired, house marinade. Tortillas, chile morita salsa.. Subject to availability	Porterhouse price per 100 gr 200 Seared with chile ancho and black garlic paste. Served with güero pepper and roasted onions.

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.

ENSALADAS Y SOPAS

Ensalada César de Tijuana 279 Romaine, Grana Padano, pork chicharrón croutons, homemade Caesar dressing.
Sopa de Tortilla 240 ml 179 Tomato broth, tortilla strips, avocado.

SIDES

Esquites 200 gr 170 Roasted corn, "elotera" mayo with lime and chile japonés, cotija cheese from Michoacán, epazote.
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 159 Asparagus with touch of fleur de sel.
Tuétanos Asados 2 pzs 298 Charcoal-grilled bone marrow with chile piquín.

ESPECIALIDADES

Salmón con Esquites 200 gr 418 Grilled with dry chili sauce and esquites. <i>Mexican Street corn.</i>
Pescado Zarandeado 250 gr 649 Grilled sea bass, marinated with dried chiles and garlic, grilled over charcoal. Served with salad.
Chamorro al Horno 700 gr 530 Slow-braised northern-style pork shank, adobo Regio. Subject to availability.
Hamburguesa Cuerno 180 gr 384 High-Choice rib eye, brioche bread, avocado, bacon, served with French fries.
Pulpo Zarandeado 220 gr 498 Grilled with chipotle dressing, torbellino potatoes, alioli.