

TABLE SET

Wood fired artisan pita bread · Kalamata olives · Piquillo peppers stuffed with goat cheese
onion dip · sun dried tomatoes with pesto

COLD APPETIZERS

ROYAL OYSTERS

Sicilian Lemon · black sauce 620

USDA PRIME BEEF CARPACCIO

Shaved truffle · mushroom mix · truffle oil 590

ALASKAN KING CRAB

lime aioli · 450 g
- to share - 3700

FISH CARPACCIO

Catch of the day · olive oil
Sicilian lemon 420

TABOO TZATZIKI

Greek yoghurt · cucumber · peppermint
wood fired artisan pita bread 290

PIQUILLO PEPPERS

Stuffed with goat cheese 290

ORA KING TYEE SALMON SASHIMI

Cucumber · tomato · olive oil 680

TUNA TARTARE

Avocado · lemon vinaigrette · arugula 505

USDA PRIME BEEF FILLET TARTARE

Prepared tableside 550

HUMMUS

Olive oil · paprika · wood fired artisan
pita bread 350

ORA KING SALMON TOSTADA

Dill · red onion · cucumber · considered
world's finest salmon · with the highest
Green Choice Score 475

ITALIAN BURRATA

Arugula · assorted colour cherry tomatoes
white balsamic glaze 420

SPICY FETA CHEESE

Nuts · chilies · smoked paprika
wood fired artisan pita bread 350

FISH CEVICHE

Catch of the day · bell pepper · chilies
coriander · lime 450



SOUPS

LOBSTER SOUP 430

SEAFOOD TESTI KEBABI

Turkish stew with shrimp · mussels
and calamari · cooked in a clay pot
over a wood fire 475

CREAM OF MUSHROOM

Sundried mushrooms · sweet sesame
and chia seeds · truffle oil 270

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HOT APPETIZERS

COLOSSAL OCTOPUS

Wood fired · fava bean puree
caramelized onion · olive oil 720

GREEK MEATBALLS

Wood fired · beef meat balls
tzatziki 550

SEAFOOD CROQUETTES

Tzatziki 490

MUSSELS

Sautéed green Omega mussels · white
wine · Sicilian lemon · parsley 490

CALAMARI

Grilled · black mayo 420

PATATAS BRAVAS

Spicy bell pepper sauce · garlic aioli 250

WOOD-FIRED OCTOPUS TACOS

Tzatziki · hummus · bell pepper
cucumber · serrano pepper 450

SALMON TACOS

Basil alioli · onion · avocado · cherry tomato 590

U2 NIGERIAN SHRIMP

Wood fired · olive oil · garlic
coriander · spicy pepper 950

U4 TIGER SHRIMP

Sautéed · red quinoa · sweet and sour sauce
with Greek yoghurt 1,500

ALASKAN KING CRAB

Charcoaled · lime aioli
olive oil 450 g - to share - 3,300

FETA CHEESE WITH ARRABIATA SAUCE

Wood fired feta cheese · arrabiata sauce
olive oil 350

STUFFED COLOSSAL CALAMARI

Wood fired · stuffed with ricotta
and portobello · Italian tomato coulis 450

CAMEMBERT ENVOLTINI

Phyllo sheets · camembert cheese · honey
arugula · fig · caramelized baked peach 420

VIZCAINA DUNGENESS

Spicy Vizcaína sauce · capers · olives · bellpeppers
artisanal bread 1,650



SALADS

LOBSTER SALAD

Lettuce mix · cherry tomatoes · yellow fresno
pepper · granny Smith apple · red onion
champagne vinaigrette 760

CALAMARI SALAD

Mediterranean tomatoes · grilled calamari
basil and cherry vinaigrette 420

TABOO SALAD

Baby spinach · roasted bell peppers · asparagus
feta cheese mousse · grilled baby carrots
toasted sesame seed · balsamic reduction 390

ROASTED BEET SALAD

Caramelized nuts · wild arugula
Greek yoghurt 350

TUSCAN SALAD

Grana padano cheese slices · lettuce · tomato
cucumber · avocado · bell pepper
orange wedges · red and white cabbage
creamy balsamic dressing 450

GREEK SALAD

Tomato · cucumber · feta cheese · kalamata olives
onion · olive oil 450

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FISH & SEAFOOD

CATCH OF THE DAY

Fresh whole fish · cambray potatoes
800 g - To share - 1,240

SALMON

Wood fired · flambéed with Ouzo anise
300 g 850

JUMBO ALASKAN KING CRAB CLUSTER

Wood fired · basil lemon aioli
exclusive gourmet product · sustainability
certificate from Friends of the Sea ASC
1.2 kg - to share - 7,500

BRANZINO FILLET

Grilled · olive oil · parsley
400 g 1,100

MEDITERRANEAN SHRIMP

Wood fired · olive oil 3 pcs. 1,900

MEDITERRANEAN LOBSTER

Wood fired · Sicilian lemon · garlic butter
800 g - to share - 1,950

SALT CRUSTED FISH

Whole branzino fish · baked using
a sea salt crust · flambéed table side
1 kg - to share - 1,500

BLUE FIN SKILLET TUNA

Sautéed · fire roasted smoked eggplant
green beans · cherry tomatoes · 300 g 745

SUN DRIED COLOSSAL OCTOPUS

Grilled · mushy peas · bell pepper · olive oil
300 g 720

SEAFOOD PLATTER

Colossal octopus · royal oysters · Mediterranean
shrimp · Alaskan king crab - to share - 2,750

TURBOT

Provençal style · potato confit · roasted garlic
olive oil · 450 g 1,070

SURF & TURF

USDA prime tenderloin 225g and nigerian shrimp 300 g 2,300
USDA prime tenderloin 225g and lobster tail 250 g 2,500
USDA prime tenderloin 225g and australian lobster tail 250 g 2,090

GO BIG OR GO HOME

Colossal shellfish sold by weight - To share -
The prices shown in this section are per kilo

ALASKAN KING CRAB CLUSTER

Alaska · from 800 g to 2 kg per piece 6,200

TIGER SHRIMP UO

Nigerian · from 450 g per piece 3,520

CARIBBEAN MONSTER LOBSTER TAIL

Mexico · from 1 kg per piece 4,180

MONSTER MAINE LOBSTER

Boston · from 1 kg per piece 3,740

PASTA & RISOTTO

CAPELLINI WITH CLAMS

White wine sauce · fresh basil
parmesan cheese 390

RICOTTA SPINACH RAVIOLI

Stuffed with ricotta cheese and spinach
Grana Padano cheese sauce · olive oil 680

SEAFOOD SPAGHETTI

Spicy red sauce · parmesan · clams
squid · shrimp · mussel 720

VEGAN RISOTTO

Organic vegetable · truffle · tofu cheese 420

LINGUINI WITH CARIBBEAN LOBSTER

Tomato basil sauce · Ouzo liqueur
800 g - to share - 1,950

BLACK RISOTTO

WITH COLOSSAL CALAMARI

Colossal calamari · Italian bell pepper
calamari ink · white wine 590

BOGAVANTE RISOTTO

Carnaroli rice · Grana Padano cheese
lime · asparagus 870

SPANISH PAELLA

Calamari · octopus · white clams · shrimp
spanish chorizo · sausage · piquillo peppers
- to share - 1,450

VEGAN PAPPARDELLE

Organic vegetable · vegan cream
tofu cheese 410

VODKA RIGATONI

Spicy pomodoro sauce · vodka · cream
Grana Padano cheese · basil 490

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STEAKS

Accompanied by baked Cambray potatoes with fine herbs and garlic

USDA PRIME

USDA prime angus beef · grain fed for 120 days
hormone free · tender texture and high quality

RIB EYE 400 g 1,200

NEW YORK 400 g 1,100

TENDERLOIN 280 g 1,100

CREEKSTONE NEW YORK 500 g 1,320

MEAT FROM THE COUNTRY

NEW ZEALAND RACK OF LAMB

Wood fired · mint ragu with olive oil 450 g 970

ROCK CORNISH

Wood fired · pesto · 500 g 520

JAPANESE WAGYU

Selection of the most exclusive Wagyu meats. Limited production

KOBE

100% Tajima Beef, very rare, exclusive,
with rich flavor and delicate texture

RIB EYE 200 g 4,900

TAKAMORI

Obtained from cows fed with fermented
Japanese rice (Sake)

NEW YORK 200g 4,000

OMI

It is the oldest brand in Japan with
400 years of history, known as
the Emperor's meat

FILLET 200 g 4,500



HAMBURGERS

SALMON BURGER

Brioche bun · avocado · cucumber · with fresco
pepper and rustic fries · 250 g 690

VEGAN BURGER

Portobello · sweet pepper · tofu dressing
pumpkin seed bread · natural yeast · egg free 360

LAMB BURGER

New Zealand lamb · Greek yoghurt
hummus 495

THE FCK KOBE BURGUER

Double patty · american aged cheese · arugula
tomato · onion · brioche bun · 350 g 1400

BEEF BURGER

USDA prime beef · Gruyère cheese
serrano aioli 590

MINI BURGER SAMPLER

USDA prime beef · lamb
portobello 550

SIDES

ORGANIC GIANT

ASPARAGUS

Wood fired · olive oil 350

HOMESTYLE MASHED

POTATOES

Butter · black pepper 320

CAMBRAY POTATOES

WITH FINE HERBS

Olive oil · maldon salt 195

ORGANIC VEGETABLES

Wood fired · olive oil 320

SKILLET MUSHROOMS

Mushrooms · white wine
guindilla pepper · olive oil 320

ROASTED SWEET POTATO

Cinnamon · cardamom · Greek honey
from mount Hymettus 290

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