



A culinary experience with delightful seafood combined with artisan cooking techniques, transforming traditional recipes into delicious and luxury experiences.

MIXOLOGÍA

TANTRA CITRUS

Gin Tanqueray Ten · Tio Pepe · Homemade orange marmalade with a touch of hoja santa · Tonic water

ZEN INFUSSION

Mezcal Union infused with ginger · Midori · Mint
Tangerine salt

GURU VIBES

Gin Tanqueray Ten · Xtabentun · Passion fruit sharbat
Balsamic vinegar · Fernet · Lemon juice

KUNDALINI

Serrano pepper infused Don Julio Tequila · Green Ancho Reyes
Lime juice · Cucumber · Hoja santa cordial

GIN MAI

Strawberry-rose petal infused Tanqueray Rangpur gin
Chambord · Citrus oleo saccharum

TAO TE KING

Ciroc Vodka · Vermut Rosso · Grand Marnier
Lime juice · Berry shrub · Basil

BOHO MIST

Johnnie Walker Green Label Whiskey · Absinth · Pear puree
Eureka lemon juice · Citrus oil saccharum

ESPRESSO KRISHNA

Zacapa 23 years rum · Frangelico · Cocoa syrup and
chocolate · Espresso coffee

KALI

Habanero infused Unión Mezcal · Tangerine liqueur
Orange oleo saccharum

CITRUS ULUWUATU

Michelob Mango Peach · mango · grapefruit · rosemary · basil



MOCKTAILS

ROUSE MIST

Strawberries · Fresh blueberries · Citrus Soda

BLUE SHIVA

Jazmin infusion · Blueberries · Curacao
Citrus · Pineapple Juice · Sparkling water



BEER

HERENCIA CUCAPÁ BORDER
STELLA ARTOIS
MICHELOB ULTRA
NEGRA MODELO
MODELO ESPECIAL
PACIFICO CLARA
PACIFICO SUAVE

CORONA EXTRA
CORONA LIGHT
VICTORIA
LEÓN
MONTEJO
MICHELOB ULTRA HARD SELTZER

(Strawberry Watermelon / Mango Peach Cucumber Lemon / Spicy Pineapple)

Our prices include taxes and are in mexican pesos. Tips are not mandatory.

T-R01/22

APPETIZERS

GRILLED SQUID

Coriander sauce 395

U2 NIGERIAN COLOSSAL SHRIMP

Pan fried · cherry tomato · coriander
basil · garlic · lime

SURF & TURF CARPACCIO

Alaskan King Crab slices and Prime
beef fillet · anchovy aioli

TUNA TARTARE

Creamy wasabi with avocado

CRAB CAKE

Alaskan king crab · coconut · lemongrass
coconut vinaigrette

SPANAKOPITA

Phyllo pastry pie stuffed with spinach
feta and goat cheeses · tomato compote
and fresno chili

USDA PRIME FILLET TARTARE

Hand-cut · caper-tomato
hot & sour sauce

INDONESIAN BABY OCTOPUS

Grilled · paprika · olive oil · lime

CREAMY FETA CHEESE

Fresno pepper-lime relish
artisan pita bread

BRIE CHEESE ENVOLTINI

Crispy phyllo pastry stuffed with pear
compote and brie cheese

GIANT DUCK WON TON

Thai style duck dumpling

LOBSTER TACOS

Grilled lobster · cheese and chipotle
creamy sauce

STUFFED PEPPER

Bell pepper with mushrooms · grilled feta
cheese stuffing



CEVICHE

RED OCTOPUS CEVICHE

Roasted red pepper · assorted bell peppers
cucumber · dried chillies

HAMACHI YELLOW AGUACHILE

Yellow bell pepper · Amazonian yellow hot pepper · assorted
bell peppers · jicama · coriander

BLACK SNOOK CEVICHE

Burnt peppers · assorted bell peppers
cherry tomato · coriander

LOBSTER TAMARIND CEVICHE

Sweet-spicy tamarind sauce · red onion
cherry tomato

TIRADITO

SCALLOP TIRADITO

Crispy tortilla powder · chili flakes · lemon

HAMACHI TIRADITO

Tiger milk of red rocoto pepper · serrano pepper
coriander

ORA KING SALMON TIRADITO

Tiger milk of yellow rocoto pepper · cucumber · lime

WAGYU TIRADITO

Tangerine and caramelized onion ponzu
fresh truffle · truffle oil

Every single dish is homemade and prepared with the highest hygiene standards. The weights shown may vary according to the type of preparation or cooking. Consumption of dishes including raw products is under your own responsibility. Our prices include taxes and are in Mexican pesos. Tips are not mandatory.

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SOUPS

PRAWN SOUP

Wild mushrooms · roasted onion · grilled shrimp

HOJA SANTA CREAM

Accompanied by grilled sea bass

CORN DUET CREAM

Roasted corn · huitlacoche

SALADS

BEET SALAD

Roasted baby beets · creamy goat cheese
arugula · cashews

ITALIAN BURRATA

Tomato mix marinated in lime vinaigrette · romesco

APPLE AND GOAT CHEESE SALAD

Lettuce mix · red apple · goat cheese pearls
miso dressing

TANTRA SALAD

Lettuce mix · bell peppers · onion · almond aioli

BRIE CHEESE SALAD

Mix of leafy greens · figs · cashew · brie cheese
mustard dressing

RICE & PASTA

SEAFOOD AMALFI LIME RISOTTO

Shrimp · squid · mussels
clams · lime · garlic

SPAGHETTI A LA NORMA

Tomato · garlic and eggplant stir-fry
cooked over low heat

BEET & GOAT CHEESE RISOTTO

Italian Piedmont style · beet dressing
fresh goat cheese

SPAGHETTI DEL MAR

Shrimp · mussel · parsley
coriander · Thai chili

FISH & SEAFOOD

CATCH OF THE DAY

- To share -

Fresno chili and cilantro gremolata · 900g

FISH & CHIPS

Fried cod · french fries · tartar sauce · 250g

GRILLED BARRAMUNDI

With raw avocado sauce · 300g

SEARED TUNA

Sesame crust · eel sauce · wasabi sauce
gohan rice · 300g

TASMANIAN SALMON

Moët & Chandon sauce · lime · 300g

GRILLED LOBSTER

Amalfi lemon and olive oil · 500 g

ALASKAN KING CRAB CLUSTER

- To share -

Grilled Alaskan Red Crab · fresno chili
lime · 1.2kg

GIANT DUNGENESS CRAB

White wine · Grana Padano cheese · garlic
parsley · 800 g

STEAKS & MORE

USDA PRIME NEW YORK · 400g

USDA PRIME RIB EYE · 400g

USDA PRIME FILLET · 300g

RACK OF LAMB
Lebanese style marinade
grilled · 500g

**WHOLE ORGANIC
CHICKEN**
- To share -
Orange lacquered 1.2kg



SUSHI MAKI ROLLS

FUTOMAKI

Tempered · salmon · tuna · shrimp · avocado
spicy mayo

OCTOPUS & AVOCADO

Octopus · cucumber · salmon skin chips
avocado on the outside

SALMON & GOAT CHEESE

Shrimp inside · salmon · avocado · ginger honey
habanero mayo · goat cheese

CRISPY SHRIMP

Shrimp tempura · cucumber
avocado · togarashi on the outside

GRILLED MUSHROOMS

Mushroom mix: mushrooms · portobello · shitake
wasabi mayo

CRAB & SHRIMP

Crab · shrimp · avocado · eel sauce

PONZU BEEF TATAKI

Ponzu beef steak · turnip · asparagus · cucumber
teriyaki sauce · wakame

BURGERS

BEEF

Swiss cheese · cheddar cheese · onion
PORTOBELLO

Red onion · goat cheese · burnt habanero aioli

TUNA

Tuna steak · wasabi mayo · avocado

THE FCK KOBE BURGUER

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

SIDES

GRILLED VEGETABLES

Organic vegetable mix

WHISKEY GLAZED ORGANIC CARROTS

Flambeed with whiskey-balsamic

GINGER POTATO MASH

Butter · ginger

GRILLED BABY EGGPLANTS

Moroccan style

MASHED SWEET POTATO

Anise infused with honey

ROASTED MUSHROOMS

Coriander · mustard

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DESSERT

THREE CHOCOLATE MOUSSE

Oreo cookie base · three chocolate mousse
berries · toasted almonds

GINGER CAKE

Gingerbread pancake · pear infused in spice syrup
vanilla ice cream · blueberries · pistachios · peanuts

COCONUT TAPIOCA

Cassava pearls · light vanilla and coconut cream
passion fruit sauce · berry skewer
served at the table with liquid nitrogen

BAKLAVA

Traditional Middle Eastern dessert · phyllo pastry
filled with rose cream · honey · pistachios

CHEESECAKE SKEWERS

TEMPURA

Creamy vanilla cheesecake · vanilla ice cream
strawberry sauce · miso caramel sauce

ICE CREAM

Sorbets · lemon · lime · berries · green apple
tangerine · Belgian chocolate · vanilla

MILLE FEUILLE

Traditional mille feuille · filled with diplomatic cream
berries · vanilla ice cre

APPLE PUDDING

Apple pudding · fruit syrup · frosting
salted caramel · dried apples

BABA RUM

Vanilla sponge cake · rum syrup · vanilla cream
24K gold flakes · vanilla ice cream · grilled pineapple

BANANA BITES

Crispy banana bites flambéed with rum
vanilla ice cream · miso caramel sauce

FRUIT PLATE

Fresh seasonal fruits · red berry sorbet

RED FRUIT CHEESECAKE

Vanilla cookie crust · blueberry compote
green lemon

SHISHA EXPERIENCE

Relax and indulge in an original shisha experience overlooking the crystal waters of the Caribbean Sea. Choose among the special Mazaya Tobacco blends and observe the shisha preparation ritual. Shisha comes to you in a variety of vivid flavors to choose from, ensuring a pure taste.

CLASSIC SHISHA

Peach
Cherry
Mint
Blueberry
Blueberry - Mint
Watermelon
Watermelon - Mint
Grape - Berry
Double Apple

PREMIUM SHISHA

ORANGE BLOSSOM

Tobacco: mint . watermelon . cherry
Gin Tanqueray . orange . cucumber

PITAHAYA MIX

Tobacco: blueberry . mint . watermelon
Mezcal Union . lemongrass . basil

EXCLUSIVE SHISHA

TROPICAL PINEAPPLE

Tobacco: double apple . peach
Cognac Hennessy . peach . pineapple

BLACK FOREST

Tobacco: cherry . watermelon . grape-berry
Chambord . vanilla essence . cinnamon

KIT INCLUDES: TOBACCO WITH CHARCOAL AND 3 NOZZLES

Khalil Maamoon handmade Egyptian Hookahs
Shisha refill



PUROS

MONTECRISTO NO. 2

Ring Gauge: 52 (20.64 mm) Length: (156 mm)
Body: Medium Full

PARTAGAS SERIE D NO. 4

Ring Gauge: 50 (19.84 mm) Length: (124 mm)
Body: Full

ROMEO Y JULIETA / CORONITAS EN CEDRO

Ring Gauge: 40 (15.88 mm) Length: (129 mm)
Body: Medium

HOYO DE MONTERREY EPICURE NO. 2

Ring Gauge: 50 (19.84 mm) Length: (124 mm)
Body: Light

ROMEO Y JULIETA NO. 2

Ring Gauge: 40 (16.67 mm) Length: (129 mm)
Body: Medium

COHIBA PANETELAS

Ring Gauge: 26 (10.32 mm) Length: (115 mm)
Body: Medium Full

COHIBA SIGLO I

Ring Gauge: 40 (15.88 mm) Length: (102 mm)
Body: Medium

COHIBA SIGLO II

Ring Gauge: 42 (19.84 mm) Length: (124 mm)
Body: Medium Full