

RAW BAR

FARMED OYSTER (2 OZ)

\$120

Classic mignonette

TUNA CRUDO (3.5 OZ)

\$460

TN, F

Xcatic emulsion, pistachios, citrus oil,
brassicas leaves

BAJA CALIFORNIA SHRIMP

\$800

(4.5 OZ) C, GT, TN,
Cocktail sauce, lime

CAVIAR (1 OZ) F, DP, GT

\$6,350*

(FROM OUR CAREFUL SELECTION)

Whipped cream, cappers, egg, pickles,
ciboulette, shallots, potato chips, brioche bread
Not included in the All-Inclusive package

APPETIZERS

BEEF BROTH (10 OZ) GT

\$420

Oxtail tortellini, carrot, potato

TAURO CESAR GT, F, DP,

\$460

Baby gem lettuce, homemade dressing,
crumble, anchovies, pecorino cheese

HEIRLOOM TOMATO PB, TN

\$400

Organic tomatoes, cucumber, pine nuts,
champagne emulsion

BLACK ANGUS CARPACCIO

\$590

(5.5 OZ) GT, DP

Beef, pecorino, horseradish aioli, pickled
mustard seeds

CRISPY SHORT RIB (4.5 OZ) GT

\$585

Red wine reduction, fresno chile,
coriander leaf

CRAB CAKE (4.5 OZ) GT, C, DP

\$500

Mustard tarragon aioli, lime, pickled
shallots

SAUCES

\$120 EACH
1 OZ

ARGENTINEAN CHIMICHURRI PB, V

Parsley, garlic, oregano, paprika, chili

BEARNAISE DP

Tarragon, cherry vinegar

GREEN PEPPERCORN GT, DP

Cognac, butter, shallots

HARISSA PB

Red bell peppers, chili flakes, cumin, olive oil

SIDES

\$300 EACH

ORGANIC VEGETABLES PB, V

Extra virgin olive oil

MAC & CHEESE GT, DP

Swiss, emilgrana, cream

ASPARAGUS V, DP

Bernaise sauce

POTATO MOUSSELINE TN, DP, V

Nutmeg, butter, cream

CREAMED SPINACH DP, V

Garlic, thyme

HOUSE CUT FRIES GT, V

Macerated in vinegar, garlic, thyme

GT - GLUTEN | PN - PEANUTS | TN - TREE NUTS | F - FISH | C - CRUSTACEANS | DP - DAIRY PRODUCTS | V - VEGETARIAN | PB - PLANT BASED

Children 5 years old and under, dine for free with the purchase of an adult meal from the regular menu. Children ages 6 to 12 years old, enjoy 50% off on regular menu selections.

Consuming raw or undercooked foods increases the risk of foodborne illnesses, especially if you have a specific medical condition. Please inform your server of any restrictions or allergies. The items on this menu are subject to change without prior notice. Prices are expressed in Mexican pesos, including VAT at the current exchange rate.



Our coffee, seafood, and local products come from sustainable sources, respecting the environment and supporting local communities.

TOPPINGS

GORGONZOLA BUTTER

DP, V

\$160

SAUTEE MUSHROOMS

PB, V

\$200

HALF LOBSTER TAIL (4 OZ) C, DP

\$830

Not included in the All-Inclusive package

PRIME STEAKS

SUPERIOR MEATS PROGRAM

Not included in the All-Inclusive package

IN HOUSE DRY-AGED PROGRAM*
FROM DISTINGUISH CATTLE RANCHES

Ask to server

RIB EYE STEAK (15 OZ)

Midwest, USA

\$2,200

BEEF FILET (8 OZ) GF

Midwest, USA

\$1,500

DRY AGED BONE IN KANSAS
STEAK* (21 OZ)

Midwest, USA

\$3,500

ALTERNATIVE CROSS WAGYU CUTS

VACIO (6.5 OZ)

Midwest, USA

\$1010

NY STRIPLOIN (10 OZ)

Midwest, USA

\$1,120

OUTSIDE SKIRT STEAK (7 OZ)

Northwest, USA

\$1,800

TOMAHAWK* (42 OZ)

Midwest, USA

Suggested for two people

\$6,500

DIEZMILLO (8 OZ)

Northwest, USA

\$1,920

MAIN COURSES

LAMB CHOP (8 OZ) GT

Polenta, brussels sprouts, mint jus

\$1,500

SMOKED PORK CHOP (12 OZ) GT, DP

Roasted corn, chipotle cream, black garlic sauce

\$920

TAURO BEEF BURGER (8 OZ) GT, DP

Angus beef, comte cheese, house bacon, truffle, potato bread

\$990

CALABRESE FUSILLI V, GT

Eggplant, sundried tomato, basil, pepperoncini

Add on: Burrata cheese (4 oz)

\$700

\$250

HAKE MEUNIÈRE (7 OZ) F, DP

French butter, parsley, lime, parsnip purée, urchin

\$1,220

ROASTED ROCK CORNISH (14 OZ) GT, DP

Lemon rosemary jus

\$820

CAULIFLOWER STEAK (7 OZ) PB, TN, V

Vegan demi glaze, charred tomatoes, toasted pumpkin seeds

\$710

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