

## 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

\$6,541\*

(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

\$130 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

\$345 EACH

## ORGANIC VEGETABLES PB, V

Extra virgin olive oil

## MAC &amp; 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

\$168

## SAUTEE MUSHROOMS

PB, V

\$210

## HALF LOBSTER TAIL (4 OZ) C, DP

\$896

\*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

\$2,530

## BEEF FILET (8 OZ) GF

Midwest, USA

\$1,725

**DRY AGED BONE IN KANSAS  
STEAK\* (21 OZ)**

Midwest, USA

\$3,675

**ALTERNATIVE CROSS WAGYU CUTS**

## VACIO (6.5 OZ)

Midwest, USA

\$1010

## NY STRIPLOIN (10 OZ)

Midwest, USA

\$1,344

## OUTSIDE SKIRT STEAK (7 OZ)

Northwest, USA

\$1,800

## TOMAHAWK\* (42 OZ)

Midwest, USA

Suggested for two people

\$6,825

## DIEZMILLO (8 OZ)

Northwest, USA

\$1,920

## MAIN COURSES

## LAMB CHOP (8 OZ) GT

Polenta, brussels sprouts, mint jus

\$1,725

## SMOKED PORK CHOP (12 OZ) GT, DP

Roasted corn, chipotle cream, black garlic sauce

\$966

## TAURO BEEF BURGER (8 OZ) GT, DP

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

\$1,139

## CALABRESE FUSILLI V, GT

Eggplant, sundried tomato, basil, pepperoncini

Add on: Burrata cheese (4 oz)

\$805

\$250

## HAKE MEUNIÈRE (7 OZ) F, DP

French butter, parsley, lime, parsnip purée, urchin

\$1,281

## ROASTED ROCK CORNISH (14 OZ) GT, DP

Lemon rosemary jus

\$861

## CAULIFLOWER STEAK (7 OZ) PB, TN, V

Vegan demi glaze, charred tomatoes, toasted pumpkin seeds

\$746

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