



# CRAFT

OPEN FIRE KITCHEN

Open Fire Kitchen is not just a culinary technique; it is a philosophy that celebrates the connection between fire, ingredients, and the gastronomic experience. Here, fresh ingredients take center stage, slowly cooked over the embers to highlight unparalleled flavors in foods, seafood, meats, and vegetables.

# TABLE SETTING

RUSTIC BRIOCHE • Filled with Oaxaca cheese and guajillo chili

## STARTERS



### SMOKED BURRATA

Heirloom tomatoes • balsamic • basil oil

### HOUSE SALAD

Assorted lettuces • fennel • cherry tomatoes  
balsamic vinaigrette • grapefruit

### SPICY BEEF EMPANADAS

Charred lemon

### CAESAR SALAD

Rustic bread croutons

### GRILLED PROVOLETA CHEESE

Charcoal-grilled • pumpkin base • rustic bread

### SMOKED BABAGANOUSH

#### HUMMUS

Rustic bread

### SMOKED EGGPLANT

White miso emulsion • caramelized walnuts

### GRILLED OCTOPUS

Salsa macha oil • charred lemon

### GRILLED CAULIFLOWER

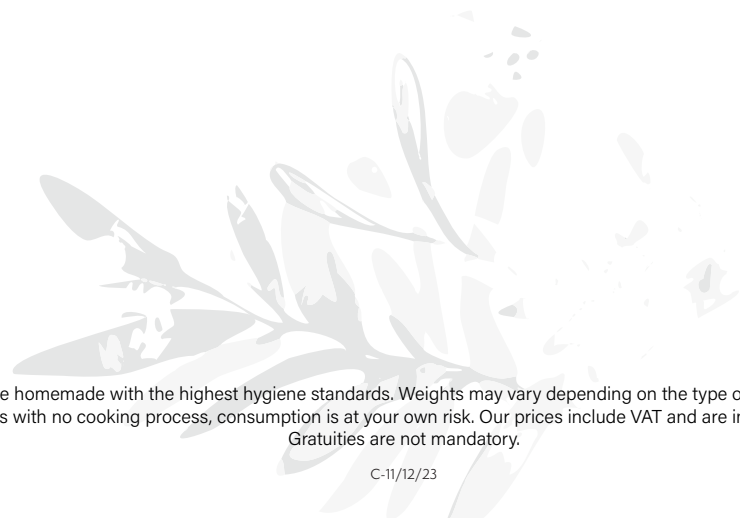
Padrón pepper vinaigrette • tahini

### RAW HAMACHI

Celery • dill • olive oil • lemon

### U2 SHRIMP

Grilled • herb butter • chili



All our dishes are homemade with the highest hygiene standards. Weights may vary depending on the type of preparation or cooking.  
For items with no cooking process, consumption is at your own risk. Our prices include VAT and are in Mexican pesos.  
Gratuities are not mandatory.

## OUR MEATS



### USDA PRIME

Brought fresh from Nebraska, each piece is portioned and handpicked in-house by our chef, ensuring a higher standard of quality in every cut.

NEW YORK 400 g

FILET 280 g

RIBEYE 400 g

SKIRT STEAK 350 g

### BEEF BURGER

Aged cheddar cheese with our secret Spicy sauce

**KOBE, HYOGO PREFECTURE**  
100% Tajima Beef · exotic · highly prized  
refined flavor and delicate texture

FILET 200 g

**FLAMING  
PORTERHOUSE 900 g**  
To Share

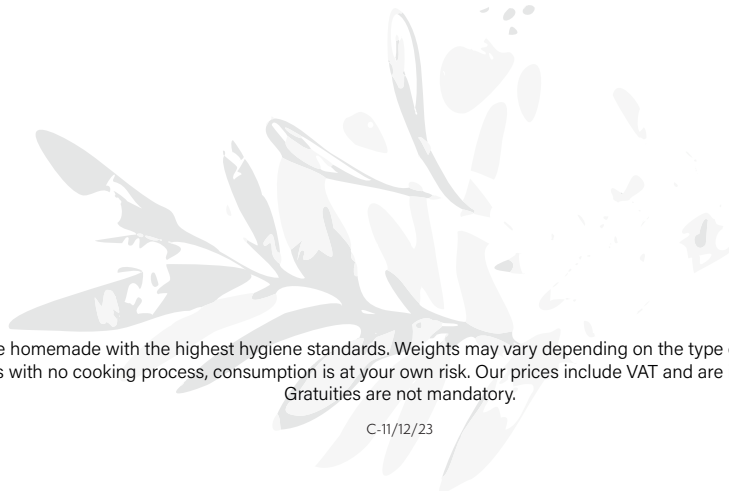
## FROM THE SEA

Experience the freshness of our fish, caught daily by local producers and expertly prepared to offer you an unparalleled culinary experience.



### CATCH OF THE DAY

Cooked on the grill with extra virgin olive oil · freshly squeezed lemon  
Maldon salt and fried capers



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## SIDES



### GRILLED STUFFED PEPPERS

Grilled with roasted tomatoes · ricotta cheese  
Padrón pepper sauce

### JOSPER-GRILLED SWEET POTATO

Gratinated with miso butter · honey · Parmesan

### JOSPER-GRILLED ASPARAGUS

With citrus beurre noisette · pistachio crumble

### GRILLED LEEK

With garden herb emulsion · miso · lemon

### CASSAVA PUREE

Gratinated with Grana Padano cheese

### GRILLED ARTICHOKE

With citrus emulsion · basil oil  
and sliced almonds

### OUR HOMEMADE POTATOES

Roasted to a crispy perfection with  
Patagonian herbs

## SOMETHING SWEET



### BAKED ALASKA

Chocolate and vanilla ice cream

### JOSPER-GRILLED PEACHES

Salted caramel ice cream and peanuts

### APPLE STRUDEL

Rustic crumble and Madagascar  
vanilla ice cream

### CHOCOLATE AND CHERRY CAKE

80% cocoa and cherry coulis

### ICE CREAM

Vanilla · chocolate · Ferrero Rocher coffee

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# FARM TO GLASS MIXOLOGY



In the land where the sun and sea intertwine, nature overflows with its abundance. Our mixology stands as a tribute to this land, a fervent celebration of the diversity and generosity it bestows upon us.

Every ingredient, from fresh fruits to wild herbs, is carefully selected, creating a sensory experience that intimately connects us with nature.

## THRESHOLD

Sotol · Mandarin Napoleon · mango · turmeric and habanero sharbat · turmeric salt

## KABBALAH

Vodka · Aperol · rose syrup  
raspberry · mint

## EDEN

Puerto Indias Melon · Patrón Silver tequila  
hoja santa and ginger cordial · macerated cucumber

## AURA

Peach Ginmint · St. Germain · Prosecco  
dehydrated peach  
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## ARTEMIS

Mezcal · handmade red wine liqueur · Chambord  
flower syrup · blackberry · dried flowers

## LIMBO

Mezcal · tequila · Ancho Reyes · pineapple · tamarind

## ARCANE

Señorío Mezcal · Grand Marnier · Ancho Reyes  
huitlacoche · cilantro syrup

## ALCHEMY

Mezcal · Grand Marnier · sherry · seasonal citrus sweet  
and sour · morita chili · passion fruit · gold dust

## OASIS

Jack Daniel's · Tío Pepe · green apple  
ginger and mint cordial

## WITCH

Grey Goose · coconut liqueur · espresso · orange oleo  
saccharum · coconut water

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