

CARBÓN CABRÓN

EL ASADOR DE LAS CALIFORNIAS

CHEF'S MENU

Vegetables, Fish & Seafood, Black Market, Dessert

2200

VEGETABLES

BEETS (6OZ)	290
Beet Butter, Organic Baby Leaves	
CARBON VEGETAL (5OZ)	290
Tempura Onions, Habanero Aioli, Black Recado. TRIBUTE TO CHEF ROBERTO SOLIS NECTAR - MERIDA	
CORN (5OZ)	320
To the Coals, Mustard Vinaigrette, Rustic Aioli	
BROCOLI (7OZ)	320
Short Mole, Caramelized Chili Flakes, Seeds Powder	
TOMATO (5OZ)	320
Heirloom, Carrot Leaf Pesto, Aged Cheese Crumble	

SEAFOOD

LEEK (5OZ)	590
Wood-fired, Chowder and Escabeche Mussels, Tobiko and Dill leaves	
RAW (4OZ)	590
Wagyu Fat, Avocado Aguachile Sauce, Pickled Cucumber	
CATCH OF THE DAY (6OZ)	890
White Fish & Blue Fish, Heirloom Tomato, Burnt Citrus Emulsion	
SHRIMPS (12OZ)	890
Pork Belly, Pork Jus, Habanero Aioli, Purslane	

SQUID (8OZ)

Creamy Rice, Snow Pea, Macha Sauce, Chicken Chicharrón

990**BLACK MARKET****SWEETBREADS (7OZ)**

Ghee, Grilled Lemon, Pickled Onions

490**TURKEY (7OZ)**

Roasted, Turkey Jus, Brussels Sprouts

890**PIGGY (12OZ)**

Kurobuta, Coffee Rub, Espresso Jus, Black Apple, Baby Back Rib

1190**T – REX**

New York (17oz) or Rib Eye (24oz), Organic Vegetables, Beef Broth

1990**SHORT RIB (26OZ)**

Smoked, Dark Beer Glace, Organic Vegetables

1990

Prices in Mexican Pesos, TAX included. All our dishes are subject to availability.

Carretera Transpeninsular Km. 24.5, Cerro Colorado
San José del Cabo, B.C.S.