



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

Tomatoes · balsamic · basil oil
1 piece

HOUSE SALAD

Assorted lettuces · fennel · cherry tomatoes
balsamic vinaigrette · grapefruit
120 g

SPICY BEEF EMPANADAS

Charred lemon
60 g | 2 pcs

CAESAR SALAD

Rustic bread croutons
200 g

GRILLED PROVOLETA CHEESE

Charcoal-grilled · sweet potato purée · rustic bread

SMOKED BABAGANOUSH

HUMMUS
Rustic bread

SMOKED EGGPLANT

White miso emulsion · caramelized walnuts

GRILLED OCTOPUS

Salsa macha oil · charred lemon
300 g

GRILLED CAULIFLOWER

Padrón pepper vinaigrette · tahini

RAW HAMACHI

Celery · dill · olive oil · lemon
120 g

U3 SHRIMP

Grilled · herb butter · chili
- 1 piece - 250 g

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.
Accepted payment methods: cash, debit and credit card (0% on commission). Tips 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
280 g

'LUCIFER'

TOMAHAWK ON FIRE
Flambeéd table-side
74 oz

PORTERHOUSE
900 g - To Share -

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

KOBE
BURGER

FILET 200 g

300 g

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
800 g

ORZO PASTA WITH SHRIMP

Shrimp bisque with tomato and white wine sauce
160 g

MEDITERRANEAN LOBSTER

Wood-fired · Sicilian lemon · Garlic butter
400 a 600 g

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SIDES



GRILLED STUFFED PEPPER

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