



KARMA

Seafood & Steakhouse



Vegetarian



Vegan



Gluten Free



Spicy



Dried Fruit



Blessed those who are present and the companions to this journey through the xibalba and the physical universe, a journey full of magic and mysticism in search of respect and emotional healing from the center of the being, we will stir the spirit from the stomach, stimulating each one of your senses, enjoy it.

See you at the end...

Let's begin the trip ✧

Guacamole 200g **Gf** **V** **Vg** \$250
Ancestral avocado mix, chives and coriander, accompanied by mini fried goat cheese balls and black corn chips.

Crab Cupcake 1pc **V** \$280
Croquette stuffed with crab meat, philadelphia cheese, onion, coriander, breaded with panko and served with mango relish and tamarind and chipotle sauce.

Fish & Chips 100g **V** **Gf** \$320
A classic dish full of magic! Served with wedge potatoes, parmesan cheese and spicy mayo.

Grilled Shrimps 120g **V** **Gf** \$390
Marinated shrimp in traditional peruvian anticuchera sauce, accompanied of chimichurri, avocado mousse and xnipecc sauce. (onion, coriander, habanero pepper, lime juice)

Pork Belly 150g **Gf** \$390
Pancetta glazed with a ponzu sauce and sweet potato mousse sprinkled with finely chopped chives.

Beef Bone Marrows 2pcs **Gf** \$390
With a perfect braised seasoned with sauce with garlic and accompanied by artisan bread.

Crispy Shrimps 80g **V** \$360
Pancetta glazed with a ponzu sauce and sweet potato mousse sprinkled with finely chopped chives.

Lighten the Journey ✨

Shrimp Salad **Df** \$350
Grilled shrimp, mix of green leaves, chives, purple onion, radish, sesame oil and citrus sauce

Beet Salad **Df** \$290
Grilled beets, arugula, cashews bathed in a basil and goat cheese pesto.

Umami Beef 100g **V** \$300
Beef slices sautéed with red onion, Japanese pea, garlic oil, ginger, chives, peppers, carrot, jasmine rice, coriander and teriyaki sauce.

From the Xibalba Fire Coals

Selection of beef steaks grilled to the perfection until their natural flavor is guaranteed.

The Elements 450g **Gf** \$2,500

The culinary representation of our offering to the 4 elements of the earth; Filet mignon, moorish crab, grilled asparagus and béarnaise sauce.



The World of Yemayá

Grilled Octopus 250g   \$520

Marinated and finished on the grill with peruvian anticuchera sauce. Served with carrot hummus and garlic alioli and stuffed potato au gratin.

Sear Pan Salmon 220g   \$640

Teriyaki glazed salmon accompanied by mediterranean rice.

Sea Bass 250g  \$680

Pacific fish served with fresh pan fried vegetables.

Moro Crab Tongs 400g  \$1,600

The magnificent stone crab accompanied by vegetables and béarnaise sauce in a reinterpretation of a classic KARMA style.



Aggayu's Gift

Tomahawk a la Brava   \$3,200

1 kg of out top quality prime beef, with a unique tableside finish. Great for sharing.

NY Steak al Ajillo 300g   \$750

Cooked to perfection with a bone marrow and garlic sauce.

Brisket 300g   \$700

With a special Texa's rub, this dish is accompanied by coleslaw, carrot, red pepper, spicy mayo and salmon furikake.

Karmburger 250g  \$650

Prime Rib Eye, truffle oil, bacon mermelade, arugula and cheese sauce. A karmatic experience.

High Choice Quality

Select and High Breeding American Cattle

NY Steak 300g  \$750

Fillet Mignon 300g  \$750

Cattle Prod Steak 300g  \$650

Prime Quality

Highest Quality Internationally Certified Cattle

Cowboy 900grs \$2,300

Accompanied with chambray potatoes, fine herbs, cherry tomatoes and bearnesa sauce.

Porterhouse 1k  \$3,400

Accompanied with chambray potatoes, fine herbs, cherry tomatoes and bearnesa sauce.

Rib Eye Prime 400g  \$1,200

Wagyu Quality

American Wagyu

Rib Eye 500g  \$4,800

Accompanied by chambray vegetables and ratin provoleta cheese.

Sauces

Bearnaise Sauce  \$100

Red Wine Sauce  \$100

Bone Marrow Sauce  \$120



Accompaniment

Mash Potato with Xcatic   \$180
(sweet pepper)

Shari Rice   \$150




Sweet potato baked with bacon and forest honey    \$150

Asparagus    \$330

Coliflower with homemade cheese sauce    \$180

The Nikkei Universe

Tiradito de Kampachi 100g   \$400
Avocado mousse, sesame seeds, chives, marinated togarashi on ponzu sauce with serrano pepper crowns.

Fish Ceviche 100g    \$350
The classic ceviche that does not go out of style. Catch of the day, crispy fish, sweet potato and yellow chili tiger milk.

The Sweet Finale

Brownie with bacon, accompanied by a red berry sherbet. \$320



Creme Brulee \$320



Chai Cheese Cake \$320
with caramelized almonds and red berry sauce.



Fried pistachio ice cream \$320
with chocolate.




Churros with chai tea sauce and vanilla ice cream. \$200



Sushi

Kampachi   \$350
Massago, yellow pepper cream, sesame seeds, kampachi, chives, avocado.

Salmon   \$390
Torch salmon in yuzu miso, sichimi togarashi goat cheese, cucumber, avocado.

Eel   \$410
Sesame seeds, eel sauce, cucumber, carrot, avocado and sweetpotato crunch.

Shrimp    \$360
Sesame seeds, sweet potato crunch and sriracha/cilantro cream, breaded shrimp and avocado.

Yellow Tail Tuna   \$390
Chives, avocado mousse and serrano pepper, tuna avocado and cucumber.

Nigiris 2pcs    \$210
Tuna | Salmon | Kampachi | Eel

