





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 100g \$190

Ancestral mix of avocado, onion and cilantro, accompanied by mini croquettes of goat cheese.

Crab Cupcake 1pc \$280

Delicious surprise snack finished at table with an oriental companion.

Umami de Res 80g \$300

All the gastronomic splendor in one dish.

Fish & Chips 100g \$320

A classic dish full of magic, served with potato wedges and spicy aioli.

Grilled Shrimps 120g \$390

Succulent shrimp with avocado mousse accompanied with exquisite Xnipecc sauce.

Pork Belly 150g \$390

Exquisite fusion between perfect slow cooking and delicious oriental glaze.

Beef Bone Marrows 3pcs \$390

With a perfect brazing seasoned with black garlic and Panko.

Crispy Shrimps 80g \$360

Succulent U-15 shrimp with panko crust mounted in arugula, accompanied by azafran aioli.



Lighten the Journey

Granny Soup 200ml \$260

Traditional onion soup with the ideal touch of family spirit.

Oriental Salad \$290

Mix of orchard frescoes, a touch of oriental passion and mango dressing with sake.

Organic Salad \$290

Exquisite selection of heirloom organic tomatoes, topped with parmesan cheese, roasted onion and surprise dressing.

The World of Yemayá

Sea Bass Filet 250g \$480

Exquisite grilled with onion jam and cashews as an oriental crown.

Grilled Octopus 250g \$520

Cooked at the grill on point to be served with hummus accompanied with garlic aioli and eel sauce.

Sear Pan Salmon 250g \$640

From the chef's heart accompanied by spicy noriyaki sauce.

Red Snapper 250g \$680

Pacific fish accompanied by fresh stir fry vegetables.

Notify your waiter if you have any allergies.

*Prices in MXN

Aggayu's Gift

Tomahawk a la Brava \$3,100

1 kg of prime quality meat with a unique finish at your table, ideal for sharing.

NY Steak al Ajillo 300g \$720

Bronzed to the perfection and a bath of garlic & bone marrow sauce.

Brisket 300g \$700

The traditional texan beef slices with an intimate oriental touch, worth sharing.

Karmburger 250g \$720

Rib eye prime patty, truffle oil, onion & bacon jam, arugula, cheese sauce... A holy experience.

From the Xibalba Fire Coals

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

The Elements 450g \$2,350

The culinary representation of our offering to the 4 elements of the earth universe: Fillet Mignon, Alaskan King Crab, fire coals.

Prime Quality Highest Quality Internationally Certified Cattle

American Wuagyu Coulotte Steak 300g

\$1,250

Rib Eye Prime 400g

\$1,150

Tomahawk Prime 1k

\$2,800



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High Choice Quality

Select and High Breeding American Cattle

NY Steak 300g	\$680
Fillet Mignon 300g	\$650
Coulette Steak 300g	\$650

The Perfect Bath

Bearnaise Sauce	\$100
Red Wine Sauce	\$100
Bone Marrow Sauce	\$120

To the Right

Mashed Potatoes & Xcatic	\$150
Shari Rice	\$125
Baked Sweet Potato	\$120
Asparagus	\$330
Roasted Cauliflower with Cheese Sauce	\$190



The Nikkei Universe

Hamachi Sashimi 90g \$480

Wasabi mousse with avocado, Yuzu Kosho, Ponzu.

Ceviche Karma 90g \$480

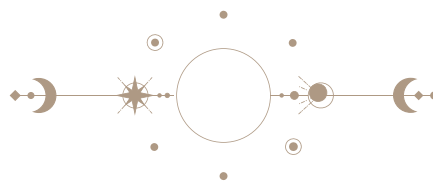
Shrimp, blue crab meat octopus, mango, tamarind tiger milk.

Tuna & Salmon Duo 90g \$480

Yuzu, yellow lemon twist, dijon mustard, sesame oil, with quail yolk set on wood-fire biscuit.



Sushi



Hamachi \$370

Massago, yellow chilli cream sauce, sesame seeds, yellow tail tuna, chives and avocado.

Salmon \$375

Tourched salmon, miso yuzu, shichimi togarashi, goat cheese, cucumber and avocado.

Eel \$405

Smoked eel, crispy salmon skin, sesame seeds, eel sauce, kakiage and avocado.

Shrimp \$360

Shichimi togarashi, crispy sweet potatoe, cilantro/sriracha aioli, shrimp, avocado and gari.

Yellow Tail Tuna \$390

Negi, avocado mousse, serrano chilli, black truffle oil, yellow tail tuna, avocado and cucumber.

Veggie Roll \$310

Nori, cucumber skin, carrot, cucumber, zucchini, jicama and avocado.

Soft Shell Crab \$390

Nori, soft shell crab, grilled local chilli pepper (Xcatic), massago and avocado.

Godai \$450

A magnificent experience to the palate, the union of the 5 elements in a dish.

Nigiris 2pcs \$210

Tuna | Salmon | Red Snapper | Hamachi | Eel | Octopus

The Sweet Finale

Brownie with Bacon \$320 with Red Fruit Sorbet

Yuzu Cream Brulee \$320

Chai Cheese Cake \$320 with Sweetened Almonds

Deconstructed Banana \$320 Split Tempura



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