



THE TABOO EXPERIENCE

Taboo adopts Mediterranean cuisine as a lifestyle. Fresh and regional ingredients are prepared in a simple way, where the focus is on purity, authenticity and the reinterpretation of iconic healthy Mediterranean cuisine recipes.

We love handmade, from the strict selection of the best ingredients to the creation of dishes. Our artisan bread is baked in a stone oven and then wood fired, vegetables arrive fresh in the morning and our homemade sauces are prepared daily.

Every single detail is important to us, as well as making sure you enjoy a transcendent culinary experience.



TABLE SET

Feta cheese mousse · pita bread · spices · olive oil · espelette pepper

COLD APPETIZERS

ROYAL OYSTERS

Sicilian lemon · black sauce
360 g to 380 g · 6 pcs · \$650

FISH CEVICHE

Catch of the day · peppers · chili · cilantro
lime · 150 g · \$470

MEDITERRANEAN TASTING

Hummus · feta cheese · tzatziki
\$410

ITALIAN BURRATA

Arugula · colorful cherry tomatoes
white balsamic glaze
- 1 pza - 160 g · \$440

HAMACHI TIRADITO

Tiger's milk with jalapeño and pepper ·
pickles · Manamu extra virgin oil
120 g · \$620

TUNA TARTARE

Avocado · red serrano chili · blood orange
dressing · crispy phyllo
150 g · \$590

TRADITIONAL SMOKED TARAMA

Roe mousse · sun-dried tomatoes
carob powder · 220 g · \$320

ALASKAN KING CRAB

Cold / Hot
250 g · \$1,420

BLUEFIN TUNA CRUDO

Mandarin ponzu · tarama · sesame
120 g · \$580

SALMON CEVICHE

Cucumber tzatziki · jalapeño · epazote · red onion · orange · 100 g \$450

CARPACCIOS

FISH CARPACCIO

Thin fish slices · Greek lime dressing
cherry tomato · serrano chili · cucumber
black salt · olive oil · 120 g \$450

BEEF CARPACCIO

Artichoke heart · fresh truffle · Grana
Padano grated tableside · anchovy aioli
parsley · 120 g \$680

TUNA BELLY WITH CAVIAR

Wagyu jus · smoked salt
120 g \$850

HOT APPETIZERS

BEEF SKEWER

Minced beef · spice mix · Greek yogurt
serrano chili · arugula · cherry tomato
avocado · 250 g \$620

GREEK MEATBALLS

Wood-fired · beef · mint yogurt
360 g \$580

CHEESE CROQUETTES

Gruyère cheese · nutmeg · tomato compote
260 g - 4 pcs \$380

SLOW-ROASTED DOLMADES

Vine leaves stuffed with slow-braised rib
yogurt with herbs · Acquerello rice
pine nuts · 200 g \$380

MUSSELS

Omega green mussels · white wine
Sicilian lemon · parsley
500 g \$510

OCTOPUS

Chermoula marinade · lentil hummus
jalapeño and onion salad
300 g \$760

SALMON TACOS

Cucumber-habanero aioli · onion
cherry tomato · 180 g \$620

SHRIMP

U-10 shrimp · red quinoa · sweet & sour
sauce Greek yogurt · 300 g - 6 pcs \$1,040

OYSTERS

Yellow chili hollandaise · browned butter
lime · 180 g to 190 g - 3 pcs · \$530

ROASTED CORN

Yogurt and jalapeño sauce
spiced butter · 300 g \$300

SMOKED EGGPLANT

White miso emulsion · caramelized
nuts · 250 g \$330

MUSHROOM CREAM

Dried mushrooms · salt · sweet sesame
chia · truffle oil · 350 g \$280



All our dishes are made in-house following the highest hygiene standards. Portion weights may vary depending on the preparation or cooking method.
For items that are served raw or undercooked, consumption is at your own risk. Our prices include VAT and are listed in Mexican pesos.
Tips are not mandatory. Accepted payment methods: cash, debit and credit cards (0% commission).

SALADS

TABOO

Baby spinach · piquillo peppers · asparagus
feta cheese mousse · grilled baby carrots · toasted
sesame · balsamic reduction · 250 g \$410

TOSCANA

Grana Padano shavings · lettuce · cherry tomato · cucumber
avocado · peppers · orange segments · white and purple
cabbage · balsamic cream · 200 g \$470

GREEK

Tomato · cucumber · feta cheese · olive mix · onion
olive oil · 400 g \$470

KULTURA

Cherry tomatoes · house-made goat cheese · thyme oil
caper leaves · prepared tableside 390 g \$490

FISH & SEAFOOD

NORDIC SALMON

Wood-fired · flambéed with Ouzo anise
220 g \$890

MEDITERRANEAN SHRIMP

Wood-fired · olive oil · U-10 shrimp
360 g - 7 pcs · \$1,160

SUN-DRIED COLOSSAL OCTOPUS

Grilled · green pea and red pepper purée
olive oil · peperoncino oil · 300 g \$760

CARIBBEAN LOBSTER TAIL

Herb butter · clarified butter · charred lime
1 to 1.2 kg \$4,990

SPICY SHRIMP

Crustacean bisque · spicy flakes · eureka
lemon · ginger · roasted garlic · artisan
crostini · 300 g - 6 pcs U-10 \$1,040

ROASTED SEABASS

Catch of the day · tomato compote
olives · mint · eureka lemon
800 g to 1 kg \$1,160

TO SHARE

CATCH OF THE DAY

Whole fresh fish · cambray potatoes
800 g \$1,160

SALT-BAKED FISH

Catch of the day fillet · salt crust baked · flambéed tableside
650 g \$1,580

PASTAS & RISOTTOS

LINGUINI WITH MUSSELS

Green sauce · chili butter · mussels in
white wine · 550 g \$480

RICOTTA & SPINACH RAVIOLI

Ricotta and spinach filled · Grana Padano
cheese sauce · 400 g \$710

SEAFOOD SPAGHETTI

Spicy pomodoro sauce · parmesan cheese
clams · squid · shrimp · mussels
500 g \$760

SHRIMP ORZO

Anise shrimp bisque
flamed shrimp · 450 g \$760

RIGATONI ALLA VODKA

Spicy pomodoro sauce · vodka
cream · basil · 450 g \$510

CACIO E PEPE WITH BLACK PASTA

Bluefin tuna tartare with sesame
squid ink pasta · 400 g \$620

SPAGHETTI WITH GIANT MEATBALL

Pomodoro sauce · ricotta cheese · pesto
stewed meatball · 300 g \$510

DECONSTRUCTED PASTITSIO

Paccheri pasta · slow-cooked short rib ragù · balsamic vinegar
guyère and parmesan cheese cream · fresh truffle
400 g \$790



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STEAKS & MORE

USDA PRIME

Grain-fed for 120 days · hormone-free · tender texture and high quality

TENDERLOIN

280 g \$1,420

NEW YORK

400 g \$1,420

RIB EYE

400 g \$1,470

BEEF BURGER

USDA Prime · Gruyère cheese
serrano aioli · 280 g \$620

LAMB BURGER

New Zealand lamb · Greek yogurt
hummus · 280 g \$520

NEW ZEALAND LAMB RACK

Wood-fired · mint jelly · olive oil
450 g \$1,020

FIRE EXPERIENCE

Table side

KOBE INFERNO

Kobe Tajima Beef · flambéed tableside
with mezcal · 200 g \$5,150

LUCIFER TOMAHAWK ON FIRE

Australia · flambéed tableside
(1.9 to 2 kg) \$6,090

SIDES

GIANT ORGANIC ASPARAGUS

Wood-fired · olive oil
300 g \$370

HOUSE MASHED POTATOES

Butter · pepper
300 g \$340

CAMBRAY POTATOES WITH FINE HERBS

Olive oil · Maldon salt
250 g \$200

FRENCH FRIES

Paprika · parmesan cheese
250 g \$370

ORGANIC VEGETABLES

Wood-fired · olive oil
600 g \$340

JOSPER SWEET POTATO

Gratin with miso butter · honey
parmesan · 300 g \$300



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MAKI ROLLS

CALIFORNIA CRAB ROLL

Inside: Shrimp tempura 50 g · cucumber

Outside: King crab salad 50 g · avocado

mixed sesame seeds

- flambéed at your table - \$760

SPICY TUNA ROLL

Inside: Fresh tuna 40 g · cucumber

Outside: Mixed sesame seeds jalapeño

tuna tartar 40 g · Sriracha sauce · tobiko \$510

SPICY YELLOWTAIL

Inside: Fresh hamachi 40 g · cucumber

Outside: Fresh marinated hamachi with

avocado 40 g · wafu kosho microgreens \$500

TEMPURA PRAWN

Inside: Shrimp tempura 50 g · cucumber

Outside: Smoked eel 40 g · avocado · eel sauce

red serrano chili · microgreens \$470

SALMON TWO WAYS

Inside: Roasted salmon 40 g · cucumber

Outside: Fresh salmon 40 g · avocado · Sriracha

sauce · spicy tamarind sauce · tobiko \$470

SPIDER ROLL

Inside: Softshell crab · avocado · spicy wafu

Outside: Seaweed · wafu kosho microgreens \$410



Every single dish is homemade and prepared with the highest hygiene standards.
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Consumption of dishes including raw products is under your own responsibility.
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