

à la carte menu

MODERN INDIAN CUISINE | ASIAN, MEDITERRANEAN & LATIN INSPIRATIONS

Fresh Beginnings

Pomelo Salad (V) (P)

\$298

Pomelo segments with coconut, shallots, garlic, and peanuts, tossed in a chili-lime tamarind vinaigrette.

Fattoush (V) (G)

\$298

Crisp Lebanese garden vegetables, toasted pita, and a bright sumac-lemon dressing.

Mango Lassi (D) (TN)

\$129

Traditional yogurt-based mango beverage, lightly sweetened and refreshing.

Guacamole & Roasted Tomato Salsa (V)

\$198

Served with crisp tortilla chips and traditional khakhra—perfect for sharing.

Chef's Signature Raw Bar Experience

Seasonal Oysters on Ice (6 pcs) (R) (SF)

\$355

Chef-selected oysters served with mango-lemongrass mignonette and a delicate chili accent.

Salmon Crudo (R)(F)

\$415

Sashimi-grade salmon with grapefruit, pickled kumquat, microgreens, coconut vinaigrette, and chive oil.

Seafood Ceviche (SF) (R)

\$330

Totoaba, shrimp, and scallops cured in lime with tomato, cucumber, onion, cilantro, and chili.

Hamachi Sashimi "Peach" (R) (F) (S)

\$446

Yellowtail sashimi with ponzu glaze, pickled daikon, wasabi mayo, and shiso-chive vinaigrette.

Tuna Tataki (R)(F) (S)

\$410

Lightly seared tuna with ponzu and toasted sesame, served over delicate mixed greens.

Fired in Clay Tandoor Oven Selection

Smoked Tandoori Lamb Chops (D) (M)

\$929

Oak-smoked lamb chops marinated in saffron-infused spices, served with roasted garlic hummus and mint mayonnaise.

Smoked Tandoori Chicken Tikka (200 g) (D) (M)

\$323

Boneless chicken thighs marinated in Kashmiri chili and house spices, finished with coriander-mint gel.

Tandoori Lobster Tail (225 g / 8 oz) (SF) (D) (SE)(M)	\$1,149	Lamb Seekh Kebab (D)	\$348
Saffron-coconut marinade with beetroot hummus and apricot-strawberry chutney.		Charcoal-grilled minced lamb with onion, garlic, green chili, and aromatic spices.	
Fig Paneer Tikka (V)(D)	\$350	Tandoori Avocado (V) (SE)	\$298
Clay-oven grilled paneer paired with fig jam and coriander-mint emulsion.		Grilled avocado served on avocado hummus with crisp papad and radish relish.	
Tandoori Salmon (190 g) (F) (D) (M)	\$425		
Salmon infused with coconut, garlic, roasted cumin, and hibiscus, roasted beets.			

Chef's Signature Highlights

Za'atar-Crusted Jumbo Prawns (SF) (D)	\$410	Butter Chicken (D)(TN)	\$440
Grilled prawns with za'atar and labneh saffron aioli.		Tandoor-roasted chicken thighs simmered in a velvety tomato-butter sauce, served with freshly tandoori garlic Naan.	
Grilled Wagyu Ribeye (180 g / 6.5 oz) (SD) (D)	\$1,599	Ribeye Steak (300 g / 10 oz) (SD) (D)	\$698
Perfectly grilled wagyu ribeye served with roasted garlic mash, seasonal vegetables, and red wine reduction.		Truffle-Infused Purple Potato Purée, Honey & Thyme-Glazed Baby Carrots, Red Wine Jus	

Modern Indian Street Food Reimagined

Avocado–Aloo Ceviche Pani Puri (6 pcs) (VG) (G)	\$279	Kataifi-Crusted Labneh & Ricotta Kebab (V) (G) (D)	\$347
Crisp puris filled with avocado, spiced potato, and chickpeas, finished with tamarind, mint, and mango waters.		Golden kataifi pastry encasing a creamy center, accented with mint-coriander emulsion, dates, ginger, roasted cumin, and beetroot-purple cabbage purée.	
Samosa Chana Chaat (V) (G) (D)	\$287	Classic Chicken Dim Sum (S) (G)	\$287
Crispy samosas layered with spiced chickpeas, silky yogurt, and sweet-tangy chutneys.		Steamed dumplings of delicately seasoned minced chicken, served with refined sweet chili garlic sauce.	

Sushi Selection (Nigiri & Maki Assortment)

Chef's curated selection of tuna, salmon, and freshwater eel nigiri, complemented by California roll and spicy tuna maki. Served with pickled ginger, wasabi, and artisanal soy reduction.			
Sashimi		Hosomaki	
Maguro (R) (F)	\$435	Avocado Hosomaki (V)	\$369
Premium tuna sashimi with mango essence and crisp kataifi.		Avocado with subtle truffle essence.	

Nigiri Sushi

Sake Nigiri (2 pcs) (R) (F) (S) (G) \$185

Salmon finished with miso karashi sauce.

Maguro Nigiri (2 pcs) (R) (F) \$175

Tuna topped with fresh chives and onion salsa.

Unagi Nigiri (2 pcs) (F) (S) (SE) (G) \$180

Glazed freshwater eel with unagi sauce and toasted sesame.

Sake Aburi Nigiri (2 pcs) (R) (F) (S) (G) \$185

Lightly seared salmon, brushed with unagi sauce and togarashi spice.

Gunkan Sushi

Kimchi Gunkan (2 pcs) (V) (SE) \$177

Cucumber, house kimchi, and fresh chives.

Sake Gunkan (2 pcs) (R) (F) (SE) \$185

Finely chopped salmon tartare.

Shima Gunkan (2 pcs) (R) (SF) (SE) \$180

Jumbo prawns, flying fish roe, and avocado.

Tekka Gunkan (2 pcs) (R) (F) (SE) \$175

Delicately seasoned tuna tartare.

Spicy Tekka Hosomaki (R) (F) (E) (SE) \$429

Tuna with piquant sauce and fresh chives.

Ebi Tempura Hosomaki (SF) (E) (G) (SE) \$435

Crispy tiger prawn tempura with spicy sauce.

Hot Sushi

Hofu Hot Roll (R) (SF) (E) (D) \$435

Jumbo prawns, salmon, masago, mango, cream cheese, and spicy sauce.

Philadelphia Hot Roll (R) (F) (D) \$435

Salmon, avocado, cucumber, cream cheese, melted cheese, and tobiko.

Supreme Sushi

Yuzu Supreme Roll (R) (F) (S) (SE) \$449

Salmon, avocado, cucumber, yuzu juice, chili-orange jam, and sesame seeds.

Kakiage Salmon Supreme (R) (F) (G) (SE) \$435

Salmon tartare with vegetable tempura and piquant sesame sauce.

Jumbo Supreme (R) (SF) (D) \$435

Jumbo prawns, salmon, cucumber, avocado, and cream cheese.

Kosho Supreme (R) (F) (E) (G) \$434

Tuna tartare with avocado, cucumber, yuzu kosho mayonnaise, and panko crust.

Mezze Selection

Cold Mezze

Baba Ganoush (V) (SE) \$287

Roasted eggplant blended with tahini, bell pepper, and za'atar.

Hummus Selection (V) (SE) \$287

Choice of classic chickpea, avocado, or sweet potato Drizzled with premium olive oil

Hot Mezze

Falafel (V) (SE) \$287

Crispy golden chickpea croquettes.

Lamb Kibbeh (G) (TN) \$325

Cracked wheat croquettes filled with spiced lamb and pine nuts.

Moment of Warmth

Japanese Miso Soup (V) (S)	\$210	Sopa de Tortilla (V) (D)	\$210
Traditional miso broth with silken tofu, wakame, and scallions.		Classic Mexican tortilla soup with avocado, cheese, and sour cream.	

The Epicurean Mains

Lobster Thermidor (225 g / 8 oz) (SF) (A) (D) (M)	\$1,149	Spaghetti Bolognese (G) (D)	\$380
Classic French preparation of lobster baked in a rich brandy cream sauce, finished with mustard, herbs, and gratinated cheese.		Slow-cooked beef ragù with fresh tomato sauce and aged parmesan.	
Risotto Frutti di Mare (SF) (D)	\$521	Rigatoni Alfredo (V) (D) (G)	\$340
Silky saffron risotto finished with an assortment of fresh seasonal seafood.		Rigatoni tossed in a velvety parmesan cream sauce.	

Curries of India A Shared Experience

Non-Vegetarian

Chicken Tikka Masala (D) (TN)	\$351
Char-grilled chicken folded into a creamy onion-tomato sauce scented with tandoor spices.	
Goat Rogan Josh	\$369
Slow-braised goat in a classic Kashmiri-style gravy with warm aromatic spices.	
Lamb Korma (D) (TN)	\$369
Tender lamb in a yogurt-cashew cream sauce delicately perfumed with cardamom and cinnamon.	
Malai Prawn Curry (SF) (D) (TN)	\$399
Jumbo prawns gently simmered in a creamy coconut curry with delicate Indian spices.	

Vegetarian

Palak Paneer (V) (D) (TN)	\$304
Soft paneer simmered in a velvety spinach sauce with gentle spices.	
Beetroot & Ricotta Kofta (V) (D) (TN)	\$304
Hand-rolled beetroot and ricotta dumplings in a cashew-onion gravy, finished with fresh chives.	
Shahi Paneer (V) (D) (TN)	\$304
Paneer in a luxurious cashew cream sauce infused with green cardamom and royal spices.	

Vegan Culinary

Chana Masala (VG)	\$289
Chickpeas slow-cooked in a spiced onion-tomato gravy, finished with fresh coriander.	
Vegan Pastor Taco (VG)	\$127
Plant-based adobo-marinated filling with pineapple and spices.	

Sabores de Mexico A Heritage Selection

Enchiladas Verdes or Rojas (D)	\$304	<u>Tacos Per Piece</u>	
Rolled tortillas filled with chicken or huitlacoche and squash blossoms, topped with green or red salsa, sour cream, cotija cheese, and red onion.			
Crispy Fried Calamari (SF) (G) (E)	\$345	New York Steak Taco	\$169
Hand-cut calamari, fried to a perfect golden crunch, paired with refined citrus aioli.			
Grilled marinated beef steak with spring onions, cilantro, and avocado mousse.			
		Pastor Taco	\$139
		Baja Fish Taco (F) (E) (G)	\$149
Crispy battered fish with coleslaw, chipotle mayonnaise, guacamole, and salsa mexicana.			

Asian Wok Expressions

Thai Red Curry Chicken (Gaeng Phed Gai)	\$329	Edamame with Sea Salt & Yuzu (VG)	\$267
Chicken thighs simmered in coconut red curry with lemongrass, kaffir lime, and basil rice.			
Black Pepper New York Steak Stir-Fry (S)	\$474	<u>Noodles & Rice</u>	
Tender beef wok-seared with oyster sauce, kaffir lime, lemongrass, and chili.			
Shrimp Tempura (SF) (G) (S)	\$459	Pad Thai (E) (F) (S) (P)	\$350
Delicately crisp shrimp in a feather-light batter, served with tentsuyu, grated daikon, and aromatic matcha salt.			
Rice noodles stir-fried with tofu, egg, bean sprouts, crushed peanuts, and fresh lime.			

Soul of India Dal Creations

Dal Makhani (V) (D)	\$339	Dal Tadka (V) (D)	\$268
Slow-cooked black lentils enriched with butter and cream.			
Yellow lentils tempered with garlic, cumin, and aromatic spices.			

From the Tandoor Breads

Tandoori Roti (D) (G)	\$89	Khachapuri Flatbread (D) (G) (E)	\$151
Traditional whole-wheat flatbread.			
Lebanese bread. cheese Blend. Egg yolk. chili.			

Garlic Naan (D) (G)	\$89	Goat Cheese & Togarashi Naan (D) (G) (SE)	\$151
Soft naan brushed with garlic butter.		Naan topped with goat cheese and Japanese spice blend.	
Lachcha Paratha (D) (G)	\$89		
Layered whole-wheat bread, tandoor baked.			

Aromatic Basmati Rice & Biryani Selection

Hyderabadi Vegetable Biryani (V) (D)	\$298	Plain Basmati Rice Jeera Rice (V)	\$108
Aromatic basmati rice with vegetables and traditional biryani spices.			
Chicken Tikka Dum Biryani (D)	\$348		
Layered basmati rice with tandoori chicken and saffron.			

Accompaniments & Sides

Vegetable Raita (D)	\$95	Masala Papad	\$85
		Crispy wafers topped with onion, tomato, and chaat masala.	
Onion • Lemon • Serrano Chili Salad	\$85		

The Grand Finale

Gulab Jamun with Vanilla Ice Cream (D) (G)	\$169	Classic Tiramisu (D)	\$ 171
Warm saffron-infused milk dumplings, delicately soaked in syrup and paired with classic vanilla ice cream.		An Italian classic of espresso-soaked sponge layered with silky mascarpone cream.	
Mango Tres Leches (D) (G)	\$169	Opera Cake (E)	\$171
Soft sponge cake immersed in three milks, finished with ripe mango and light cream.		Refined layers of almond sponge, coffee buttercream, and dark chocolate ganache.	

Dairy-free Dessert

Matcha & Coconut Mousse	\$169
Silky matcha-infused coconut mousse finished with pistachio crumble.	

Little Gourmets

Cheese Quesadilla (D) (G)	\$165	Mac & Cheese (D) (G)	\$145
Served with golden French fries.		Ice Cream Cups (D)	\$150
Chicken Nuggets & Fries (G)	\$215		

Coffee, Tea & Chai Creations

Masala Chai	\$105	Espresso	\$75
Americano	\$65	Espresso Cortado	\$80
Cappuccino	\$75	Double Espresso	\$105
Latte	\$95	Irish Coffee	\$215

A Note to Our Guests

Live Dishes | Jain Dishes

Consumption of raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. Guests with known food allergies or intolerances are kindly requested to inform a member of our service team prior to ordering. All dishes are prepared in a shared kitchen environment where allergens may be present.

Dietary & Allergen Information

C – Celery | D – Dairy | E – Egg | F – Fish | G – Gluten | L – Lupine | MO – Molluscs | M – Mustard | P – Peanut | R – Raw | SE – Sesame
SF – Seafood | S – Soybeans | SD – Sulphur Dioxide/Sulphites | TN – Tree Nuts | V – Vegetarian | VG – Vegan | A – Alcohol

All Menu Prices are listed in MXN, inclusive of applicable taxes. .