



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

FISH CEVICHE

Catch of the day · peppers · chili · cilantro
lime · 150 g

MEDITERRANEAN TASTING

Hummus · feta cheese · spice · tzatziki

ITALIAN BURRATA

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

HAMACHI TIRADITO

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

TUNA TARTARE

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

TRADITIONAL SMOKED TARAMA

Roe mousse · sun-dried tomatoes carob
powder · 220 g

ALASKAN KING CRAB

Cold / Hot
250 g

BLUEFIN TUNA CRUDO

Mandarin ponzu · tarama · sesame
120 g

SALMON CEVICHE

Cucumber tzatziki · jalapeño · epazote · red onion · orange · 100 g

CARPACCIOS

FISH CARPACCIO

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

BEEF CARPACCIO

Artichoke heart · fresh truffle · grana
padano grated tableside · anchovy aioli
parsley · 120 g

TUNA BELLY WITH CAVIAR

Wagyu jus · smoked salt
120 g

HOT APPETIZERS

BEEF SKEWER

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

GREEK MEATBALLS

Wood-fired · beef · mint yogurt
360 g

CHEESE CROQUETTES

Gruyère cheese · nutmeg · tomato compote
260 g · 4 pcs

SLOW-ROASTED DOLMADES

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

MUSSELS

Omega green mussels · white wine
Sicilian lemon · parsley
500 g

OCTOPUS

Shermoula marinade · lentil hummus
jalapeño and onion salad
300 g

SALMON TACOS

Cucumber-habanero aioli · onion · cherry
tomato · 180 g

SHRIMP

U-10 shrimp · red quinoa · sweet & sour
sauce Greek yogurt · 300 g · 6 pcs

OYSTERS

Yellow chili hollandaise · browned butter
lime · 180 - 190 g · 3 pcs

ROASTED CORN

Yogurt and jalapeño sauce
spiced butter · 300 g

SMOKED EGGPLANT

White miso emulsion · caramelized
nuts · 250 g

MUSHROOM CREAM

Dried mushrooms · salt · sweet sesame chia ·
truffle oil · 350 g



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

TOSCANA

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

GREEK

Tomato · cucumber · feta cheese · olive mix · onion
olive oil · 400 g

KULTURA

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

FISH & SEAFOOD

NORDIC SALMON

Wood-fired · flambéed with Ouzo anise
220 g

MEDITERRANEAN SHRIMP

Wood-fired · olive oil · U-10 shrimp
7 pcs · 360 g

SUN-DRIED COLOSSAL OCTOPUS

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

CARIBBEAN LOBSTER TAIL

Herb butter · clarified butter · charred lime 1
to 1.2 kg

SPICY SHRIMP

Crustacean bisque · spicy flakes · eureka
lemon · ginger · roasted garlic · artisan crostini ·
U-10 · 6 pcs · 300 g

ROASTED SEABASS

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

TO SHARE

CATCH OF THE DAY

Whole fresh fish · cambray potatoes
800 g

SALT-BAKED FISH

Catch of the day fillet · salt crust baked · flambéed tableside
650 g

PASTAS

LINGUINI WITH MUSSELS

Green sauce · chili butter · mussels in
white wine · 550 g

RICOTTA & SPINACH RAVIOLI

Ricotta and spinach filled · Grana Padano
cheese sauce · 400 g

SEAFOOD SPAGHETTI

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

SHRIMP ORZO

Aniseed shrimp bisque
flamed shrimp · 450 g

RIGATONI ALLA VODKA

Spicy pomodoro sauce · vodka
cream · basil · 450 g

CACCIO E PEPE WITH BLACK PASTA

Bluefin tuna tartare with sesame
squid ink pasta · 400 g

SPAGHETTI WITH GIANT MEATBALL

Pomodoro sauce · ricotta cheese · pesto
stewed meatball · 300 g

DECONSTRUCTED PASTITSIO

Paccheri pasta · slow-cooked short rib ragù · balsamic vinegar
gruyere and parmesan cheese cream · fresh truffle
400 g



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STEAKS & MORE

USDA PRIME

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

TENDERLOIN

280 g

NEW YORK

400 g

RIB EYE

400 g

BEEF BURGER

USDA Prime · Gruyère cheese
serrano aioli · 280 g

LAMB BURGER

New Zealand lamb · Greek yogurt
hummus · 280 g

NEW ZEALAND LAMB RACK

Wood-fired · mint jelly · olive oil
450 g

FIRE EXPERIENCE

Table side

KOBE INFERNO

Kobe Tajima Beef · flambéed tableside
with mezcal · 200g

LUCIFER TOMAHAWK ON FIRE

Australia · flambéed tableside
(1.9 - 2 kg)

SIDES

GIANT ORGANIC ASPARAGUS

Wood-fired · olive oil
300 g

HOUSE MASHED POTATOES

Butter · pepper
300 g

CAMBRAY POTATOES WITH FINE HERBS

Olive oil · Maldon salt
250 g

FRENCH FRIES

Paprika · parmesan cheese
250 g

ORGANIC VEGETABLES

Wood-fired · olive oil
600 g

JOSPER SWEET POTATO

Gratin with miso butter · honey
parmesan · 300 g



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MAKI ROLLS

CALIFORNIA CRAB ROLL

Inside: Shrimp tempura · cucumber

Outside: King crab salad · avocado

mixed sesame seeds

- flambéed at your table -

SPICY TUNA ROLL

Inside: Fresh tuna · cucumber

Outside: Mixed sesame seeds jalapeño

tuna tartar · Sriracha sauce · tobiko

SPICY YELLOWTAIL

Inside: Fresh hamachi · cucumber

Outside: Fresh marinated hamachi with

avocado · wafu kosho microgreens

TEMPURA PRAWN

Inside: Shrimp tempura · cucumber

Outside: Smoked eel · avocado · eel sauce

red serrano chili · microgreens

SALMON TWO WAYS

Inside: Roasted salmon · cucumber

Outside: Fresh salmon · avocado · Sriracha

sauce · spicy tamarind sauce · tobiko

SPIDER ROLL

Inside: Softshell crab · avocado · spicy wafu Outside:

Seaweed · wafu kosho microgreens



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.