



## 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.



# CHAMPAGNE PARADES

Selection of bottles to your table, special show included.

PARADE OF 3

PARADE OF 6

PARADE OF 10

PARADE OF 20

**ARMAND DE BRIGNAC** Gold 750 ml  
**LOUIS ROEDERER** Cristal 750 ml  
**DOM PÉRIGNON** Brut 750 ml

## SPECIAL PACKAGES

6 **ARMAND DE BRIGNAC** Gold 750 ml + 1 Bot **THE LONDON ONE** 3L  
6 **LOUIS ROEDERER** Cristal 750 ml + 1 Bot **BELVEDERE** 3L  
6 **DOM PÉRIGNON** Brut 750 ml + 1 Bot **HAVANA** 7 Años 3L  
3 **ARMAND DE BRIGNAC** Gold 750 ml + 2 Bot **DON JULIO 70** Cristalino 750 ml  
3 **LOUIS ROEDERER** Cristal 750 ml + 1 Bot **CASA DRAGONES** Añejo 750 ml  
3 **DOM PÉRIGNON** Brut 750 ml + 1 Bot **GREY GOOSE** 4.5 L

## EXCLUSIVE LABEL SELECTION

### 750 ML

**ARMAND DE BRIGNAC**  
Gold  
Rosé

**DOM PÉRIGNON**  
Brut  
Luminous  
Plenitud 2  
Rosé Luminous  
Rosé

**KRUG**  
Grande Cuvée  
Rosé

**LOUIS ROEDERER**  
Cristal

**MOËT & CHANDON**  
Ice Impérial  
Ice Rosé Impérial

**PERRIER JOUET**  
Belle Epoque

**VEUVE CLICQUOT**  
Rich  
Rich Rosé

**RUINART**  
Brut  
Rosé Second Skin

### 1.5 LITRES

**DOM PÉRIGNON**  
Brut Vintage

**LOUIS ROEDERER**  
Colección 241

**MOËT & CHANDON**  
Brut Bright Night  
Ice Impérial Rosé  
Ice Impérial

**PERRIER JOUET**  
Belle Epoque Rosé  
Grand Brut

**VEUVE CLICQUOT**  
Rosé  
Brut

### 3 LITRES

**DE VENOGÉ**  
Cordon Bleu Brut

**DOM PÉRIGNON**  
Brut Vintage

**LOUIS ROEDERER**  
Colección 241

**MOËT & CHANDON**  
Brut  
Brut Bright Night  
Ice Impérial  
Impérial Rosé

**PERRIER JOUET**  
Grand Brut

**VEUVE CLICQUOT**  
Brut

### 6 LITRES

**DE VENOGÉ**  
Cordon Bleu Brut

**DOM PÉRIGNON**  
Brut Vintage

**MOËT & CHANDON**  
Brut

**VEUVE CLICQUOT**  
Brut

### 9 LITRES

**DE VENOGÉ**  
Cordon Bleu Brut

**MOËT & CHANDON**  
Brut

**PERRIER JOUET**  
Grand Brut

### 12 LITRES

**DE VENOGÉ**  
Cordon Bleu Brut

**MOËT & CHANDON**  
Brut

Nuestros Precios incluyen IVA y son en pesos mexicanos. Las propinas no son obligatorias.

# SIGNATURE COCKTAILS

Over 2000 years ago, Greek philosophers believed that our Universe and everything within it was made of four basic elements: **Water, Earth, Fire, Air**

They believed that the balance between these elements was the foundation for good health and harmony. We were inspired by this concept to create our mixology menu.

## FIRE

### THE ALCHEMIST

400 Conejos joven Mezcal  
orange liqueur · mango  
passion fruit · ginger  
syrup · lime

### FIRE CHALICE

Absolut Vodka · Ancho Reyes  
pineapple · cinnamon syrup  
lime juice

### SANTORINI SUNRISE

Grey Goose Vodka · St.  
Germain · figs · puree  
cinnamon syrup

## WATER

### SAINT TROPEZ BREEZEE

Bombay Sapphire Gin  
Prosecco · St. Germain  
lemongrass syrup · lime juice

## AIR



## EARTH

### VOODOO

Bacardí 8 year Rum · banana liqueur  
greek yogurt · coconut · served in  
liquid nitrogen

### PARADISE FOUND

400 Conejos joven Mezcal · cucumber  
lemongrass syrup · pineapple juice · lime  
blue curaçao

# MIXOLOGIST CREATIONS

### ANGOURI

Michelob Ultra Cucumber-Lemon  
Grey Goose · cardamom  
cucumber · lemon · lemongrass

### CARIBBEAN GOOSE

Grey Goose Vodka · Aperol  
freeze-dried pineapple  
ginger syrup

### RED SCARLET

Patrón Silver Tequila · Grand  
Marnier · berries · volcano  
salt · agave honey

### KING MIDAS

Patrón Silver Tequila  
Vermouth Dry · yuzu · cinnamon  
syrup · pineapple juice

# COCONUT

### BREEZE

Patrón Silver · coconut water · Green Chartreuse · lemon juice · pineapple syrup · peppermint

# TURKISH GIN BAR

Gin cocktails infused through a cold filtering system with botanical ingredients and fresh fruit

### GALATA TOWER

Bombay Sapphire Gin  
Chambord · hibiscus · roses syrup  
lemongrass · lime juice

### KIZ KULESI

Bombay Sapphire Gin · tangerine  
syrup · fresh sage · pink pepper  
smoked rosemary

### TAKSIM BOTANIC

Bombay Sapphire Gin · kiwi  
lemongrass · blue curaçao  
lime juice · blueberries

# MOCKTAILS

Try any of our Signature Cocktails without alcohol

# BEER

HERENCIA CUCAPÁ BORDER 355 ml

BUDLIGHT 355 ml

STELLA ARTOIS 330 ml

MICHELOB ULTRA 355 ml

NEGRA MODELO 355 ml

MODELO ESPECIAL 355 ml

PACÍFICO (CLARA/SUAVE) 355 ml

CORONA (EXTRA/LIGHT/CERO) 355 ml

VICTORIA 355 ml

LEÓN 355 ml

MONTEJO 355 ml

TULUM 355 ml

MICHELOB HARD SELTZER 355ml  
(Cucumber Lemon/Strawberry Watermelon/Mango Peach/Spicy Pineapple))

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# TABLE SET

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Wood fired artisan pita bread · olives mix · piquillo peppers  
stuffed with goat cheese · onion dip · sun dried tomatoes with pesto

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## COLD APPETIZERS

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### ROYAL OYSTERS

Sicilian Lemon  
black sauce

### FISH CEVICHE

Catch of the day · bell pepper  
chilies · coriander · lime

### MEDITERRANEAN PLATE

Hummus · spicy feta  
cheese · tzatziki

### ITALIAN BURRATA

Arugula · assorted colour  
cherry tomatoes · white  
balsamic glaze

### TUNA TARTARE

Avocado · lemon  
vinaigrette · arugula

### USDA PRIME BEEF FILLET TARTARE

Prepared tableside

### USDA PRIME BEEF CARPACCIO

Shaved truffle · mushroom  
mix · truffle oil

### FISH CARPACCIO

Catch of the day · olive oil  
Sicilian lemon

### ORA KING SALMON TOSTADA

Considered world's finest salmon  
with the highest Green Choice Score  
Dill · red onion · cucumber

### ALASKAN KING CRAB

- Cold / Hot -  
250 g

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## HOT APPETIZERS

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### BEEF SKEWER

Finely chopped beef seasoned  
with a mix of spices  
Greek yogurt · serrano chili  
arugula · cherry tomatoes  
avocado

### GREEK MEATBALLS

Wood fired · beef meat balls  
yogurt with mint

### SEAFOOD CROQUETTES

Tzatziki · parmesan cheese  
shrimp · calamari · fish  
octopus

### MUSSELS

Sautéed green Omega  
mussels · white wine  
Sicilian lemon · parsley

### CALAMARI

Grilled · black  
mayo

### WOOD-FIRED OCTOPUS TACOS

Tzatziki · hummus · bell  
pepper · cucumber · serrano  
pepper · peperoncino oil

### SALMON TACOS

Cucumber and habanero aioli  
onion · cherry tomato

### U2 NIGERIAN SHRIMP

Wood fired · olive oil · garlic  
coriander · spicy pepper

### SHRIMP

Skillet · red quinoa · sweet  
and sour sauce · Greek yogurt  
U-10 6 pieces 320 g

### FETA CHEESE WITH ARRABIATA SAUCE

Wood fired feta cheese  
arrabiata sauce · olive oil

### STUFFED COLOSSAL CALAMARI

Wood fired · stuffed with ricotta and  
portobello · Italian tomato coulis

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## SOUPS

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### MAINE LOBSTER SOUP

Pesto · cherry tomatoes  
sicilian lemon

### SEAFOOD SOUP

Turkish stew with shrimp · mussels  
and calamari · cooked in a clay pot  
over a wood fire

### CREAM OF MUSHROOM

Sundried mushrooms · sweet sesame  
and chia seeds · truffle oil



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. Tips are not mandatory.

# SALADS

## TABOO SALAD

Baby spinach · piquillo peppers · asparagus  
feta cheese mousse · grilled baby carrots  
toasted sesame seed · balsamic reduction

## TUSCAN SALAD

Grana padano cheese slices · lettuce · tomato · cucumber  
avocado · bell pepper · orange wedges · red and white  
cabbage · creamy balsamic dressing

## GREEK SALAD

Tomato · cucumber · feta cheese  
olives mix · onion · olive oil

## ROASTED BEET SALAD

Caramelized nuts · wild arugula  
Greek yoghurt

# FISH & SEAFOOD

## NORDIC SALMON

Wood fired · flambéed  
with Ouzo anise 220 g

## CORVINA FILLET

Grilled · olive  
oil · parsley  
270 g

## MEDITERRANEAN SHRIMP

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

## SUN DRIED COLOSSAL OCTOPUS

Grilled · mushy peas · bell  
pepper · olive oil · peperoncino  
oil 300 g

# TO SHARE

## CATCH OF THE DAY

Fresh whole fish · cambray potatoes  
800 g

## SALT CRUSTED FISH

Catch of the day fillet · baked using  
a sea salt crust · flambéed table side  
800 g

# LOBSTER

## CARIBBEAN MONSTER LOBSTER TAIL

Mexico · from 1 kg per piece  
- To share - Price per kg

## LINGUINI WITH LOBSTER

220 g linguini pasta · 90 g lobster  
pomodoro sauce · basil

# PASTA & RISOTTO

## CAPELLINI WITH CLAMS

White wine sauce · fresh basil  
parmesan cheese

## RICOTTA SPINACH RAVIOLI

Stuffed with ricotta cheese  
and spinach · Grana Padano  
cheese sauce · olive oil

## SEAFOOD SPAGHETTI

Spicy pomodoro sauce  
parmesan cheese · clams  
squid · shrimp · mussel

## SPAGHETTI & GIANT MEATBALL

Pomodoro · ricotta cheese  
pesto · stewed meatball

## VEGAN RISOTTO

Organic vegetables · vegan  
cream · truffle oil

## BLACK RISOTTO WITH COLOSSAL CALAMARI

Colossal calamari · Italian bell  
pepper · calamari ink · white  
wine

## SPANISH PAELLA

Calamari · octopus · white  
clams · shrimp · spanish  
chorizo · sausage  
- to share -

## VODKA RIGATONI

Spicy pomodoro sauce  
vodka · cream · basil



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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

## JAPANESE WAGYU

Selection of the most exclusive Wagyu meats. Limited production

### KOBE RIB EYE

100% Tajima Beef, very rare, exclusive, with rich flavor and delicate texture 200 g

### NEW ZEALAND RACK OF LAMB

Wood fired · mint jelly · olive oil 450 g

### LUCIFER TOMAHAWK ON FIRE

- Spectacular to share -  
Flambeed table-side 2.1 kg

# BURGERS

### BEEF

USDA prime beef · Gruyère  
cheese · serrano aioli

### LAMB

New Zealand lamb · Greek  
yoghurt · hummus

### VEGAN

Portobello · sweet pepper · tofu  
dressing · poppy seed bread  
natural yeast

# SIDES

### ORGANIC GIANT ASPARAGUS

Wood fired · olive oil

### HOMESTYLE MASHED POTATOES

Butter · black pepper

### CAMBRAY POTATOES WITH FINE HERBS

Olive oil · maldon salt

### FRENCH FRIES

Paprika · parmesan  
cheese 250 g

### ORGANIC VEGETABLES

Wood fired · olive oil

### SKILLET MUSHROOMS

Mushrooms · white  
wine · guindilla pepper  
olive oil

### ROASTED SWEET POTATO

Cinnamon · cardamom  
Greek honey from mount  
Hymettus



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## DESSERTS

### ITALIAN CHEESECAKE

Mascarpone · ricotta  
Greek honey · fresh figs  
walnuts

**BLACK & WHITE  
CHOCOLATE CAKE**  
Berries · white and dark  
Valrhona chocolate

**BANANA BREAD  
TIRAMISU**  
Banana cream · mascarpone  
cheese cream · coffee  
bitter chocolate

**HOMEMADE  
APPLE TART**  
Pan cooked · caramel sauce  
vanilla ice cream · almonds

**CHOCOLATE  
SOUFFLÉ**  
Handmade at the moment  
- 25 minutes -

**CARROT CAKE  
WITH GREEK YOGHURT**  
Gluten-free · pecans  
Greek yogurt topping

**ICE CREAM**  
Vanilla · chocolate · coffee  
Ferrero Rocher

**SORBETS**  
Lemon · berries · tangerine  
green apple

### TABOO DESSERT PLATTER

Italian mascarpone cheesecake · Banana bread tiramisu  
Italian lemon fiorentina pie · Carrot cake with Greek yoghurt  
- To share -

## COFFEE & TEA

AMERICANO

CAPPUCCINO

ESPRESSO

CORTADO ESPRESSO

DOUBLE ESPRESSO

### RONNEFELDT TEA

Apricot & Almendra · Almond Dreams  
Manzanilla · Menta · Morgentau · Dung Ti

### RONNEFELDT TEA

Green Dragon · Tie Guan Yin · Pau Mu Tan & Melon  
Fancy Sencha Sencha · Pure Fruit

## CARAJILLOS

### CLASSIC

Chocolate covered coffee beans  
Licor 43 · strawberries 120 ml

### MAZAPAN

Coffee · Licor 43 · Frangelico Ketel  
One vodka · tres leches syrup 120 ml

### SPECULAAS

Coffee · Licor 43 · Ketel One vodka  
Speculaas syrup 120 ml

### DE OLLA

De olla cold brew · Licor 43 · Ketel  
One vodka · piloncillo syrup 120 ml

### DE ROSAS

Coffee · Ketel One vodka · roses  
and cinnamon syrup 120 ml

### IRISH

Coffee · Kahlua · Licor 43 · Jameson  
whiskey · cream 120 ml

## DIGESTIFS

ANÍS LAS CADENAS  
AMARETO DISARONNO  
BAILEY'S  
CHARTREUSE AMARILLO  
CHARTREUSE VERDE

CHINCHON DULCE  
CHINCHON SECO  
COINTREAU  
FERNET BRANCA  
FRANGELICO  
GRAND MARNIER CORDON ROUGE

KAHLUA  
LICOR 43  
PACHARAN ZOCO  
SAMBUCA VACCARI BLANCO  
SAMBUCA VACCARI NEGRO  
STREGA



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# GIN & TONIC MIXOLOGY

## FOREST

Brockmans Gin Intensely Smooth · Forest syrup · premium tonic water

## MEDITERRANEO

Bombay Sapphire Gin · orange jam · passion fruit syrup · premium tonic water

## LONDON PARK

Bombay Sapphire Gin · lemongrass syrup · coriander · premium tonic water

## DOLCE MALFY

Malfy Gin · citrus oleo saccharum · cucumber · premium tonic water

## GINS

**BEEFEATER** 750 ml

**BEEFEATER 24** 750 ml

**BEEFEATER BLACKBERRY** 700 ml

**BEEFEATER PINK** 700 ml

**BOMBAY SAPPHIRE** 750 ml

**BROCKMANS INTENSELY SMOOTH** 700 ml

**BULLDOG** 750 ml

**HENDRICK'S** 750 ml

**MALFY ORIGINALE** 750 ml

**MOM** 700 ml

**MONKEY 47** 500 ml

**TANQUERAY** 750 ml

**TANQUERAY FLOR DE SEVILLA** 750 ml

**TANQUERAY RANGPUR** 750 ml

**TANQUERAY TEN** 700 ml

**THE BOTANIST** 700 ml

**THE LONDON Nº 1** 700 ml

## TONIC WATER

**FEVER TREE** 200ml

**FEVER TREE LIGTH** 200ml

**SEVENTEEN** 200ml

**FENTIMANS** 200ml

**SCHWEPPES** 355ml

## SPICES AND ESSENCES

Basil · Star Anise · Cardamom · Clove · Dill · Rosemary  
Peppermint · Lemongrass · Black Pepper · Pink Pepper

## FRUIT

Berries · Eureka Lemon · Orange · Cucumber · Pineapple · Grapefruit

Our distillates include one mixer (235 ml soda or juice) per glass.  
The bottle service includes 5 mixers of 355 ml or 2 Red Bull 250 ml or 1 Lt of juice.  
Prices include tax and are in Mexican pesos. Tips are not mandatory.