

KARUMA

THE ART OF GRILL

The barbecue is usually made up of an iron grid where the food is placed. The barbecue is a method of cooking (mainly beef) that uses the heat of the fire at a distance to prevent the food from burning; the heat reaches the food slowly, causing it to cook little by little. This practice is usually carried out at night gatherings.

MAYAN LANGUAGE — [K'a]ak + A[ruma] = KARUMA
(Fire) (Night) (Night Fire)



Chairman's Reserve Platinum™ Angus Beef

Angus high choice is one of the premium USDA grades with A quality tier. All handcrafted cuts must meet an exceptional set of criteria, before being considered for the Chairman's Reserve Platinum label.

The selection ensures meat with optimal marbling, rich flavor and perfect tenderness.



Scan



FISH



SEAFOOD



VEGAN



VEGETARIAN



GLUTEN FREE



SPICY




RECOMMENDATION

Prices are in Mexican pesos and include taxes.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

APPETIZERS

BEEF TARTAR 4oz <i>(Tableside)</i> Beef Tenderloin, Capers, Arugula, Chives, accompanied with Brioche Bread	320
HAMACHI TIRADITO 3.5oz 🍷 Marinated with Lime, Green Tomatoe and Squid Ink Emulsión	320
SHORT RIB CHICHARRÓN 4oz Slow cooked Back Rib, Cherry Tomato, Green Sauce with Avocado	320
BRUSCHETTA (3 pcs) 🌿 <i>(Tableside)</i> Fresh Burrata, Confit Garlic in Sourdough Bread, Tailand Basil and Grain Salt	240
SWEETBREADS 7oz Accompanied with Lime and Frisse Salad	380
CHINCHULINES 7oz Crispy Accompanied with Tortillas and Lemon	320
TURNOVERS (2 pcs) Traditional argentinan Sourdough puff pastry stuffed with beef tenderloin and peppers	380
GRILLED PROVOLONE 5oz Cow Ripe Cheese, Inspired by Buenos Aires, Creole Peppers Dip.	260
ARGENTINE CHORIZO SAUSAGE 6oz On the Grill accompanied with Argentine Sauces	240
 PRIME TACOS 6oz Grilled Prime Beef Tenderloin with CheeseCrust and Confit Potatoes, Homemade Sauces	550
SINGED OCTOPUS 6oz 🍷 Grill Octopus with Celery Mayo, Black Radish, Avocado and Tomatoe	650


SOUPS

FRENCH ONION SOUP 8oz Cooked during five hours Onion, Gruyere Cheese and Crouton	280
GAZPACHO 7oz 🍷 Red Pepper and Peach, Cookie Crumble and Peach Jelly	210
MUSHROOM POTAGE 8oz 🌿 Shimeji, Cremini, Morilla Mushrooms and Truffle Crumble	210

SALADS

GRILL 8oz 🌿🌿 Heart lettuce Cooked with Garlic and Parsley Alioli on the Grill, Confit Tomate Cherry, Sourdough Bread	220
HEIRLOOM TOMATO 9oz 🍷 Herloom Tomatoes Marinated with Lemon Vinaigrette, Onion, Garden Basil, and Cilantro	260
ARGENTINA 7oz 🍷 Lettuce and Tomatoe Hydroponic, Red Onion, Lemon Vinaigrette.	220
GREEK 9oz 🍷 Green Pepper, Kalamata Olives, Feta Cheese, Frisse Lettuce, Red Wine Vinaigrette	220
SPINACH 7oz 🍷 Organic Spinach, Caramelized Orange, Roasted Beet and Goat Cheese	240

TO SHARE

SHORT RIB TACOS 6oz 	340
Slow Cooked Ribs on Grill, Finished in the Oven, Rib Broth	
BRISKET 6oz	450
Slow cooked for twelve hours, Mustard Sprout, Pepper Souce and Sourdough Bread	

MAIN

FISH & SEAFOOD	
Grilled Octopus 12oz 	890
Colossal Shrimp 5 Pcs 	650
Chef's Catch 7oz 	420
Branzino 7oz 	650

PORK	
Suckling Pig 12oz	750
BBQ Ribs 18oz	600

LAMB	
Rack of Lamb 14oz	1,300

ORGANIC CHICKEN	
Half Grilled Chicken 21oz	650

ROASTER

KARUMA Proudly serves
THE ART OF GRILL

 **CHAIRMAN'S RESERVE** Platinum Angus

— CHEF'S RECOMMENDATIONS —

BEEF

Classics

 Churrasco 12oz	750	Flank Steak 14oz	1,200
New York 14oz	1,350	Tenderloin 8oz	1,150
Rib Eye 14oz	1,450	Tenderloin 11oz	1,500
		Karuma Buger 9oz	450

To Share (With Bone)

Chateaubriand 21oz	2,500
Prime Rib Per ounce	Market Price
Tomahawk Per ounce	Market Price
Short Rib 24oz	1,350



Prime represents the highest grade of marbling and an elite product, less than 3% of the meat qualifies as USDA Prime.

Tenderloin 8oz	1,300
New York 14oz	1,450
Rib Eye 14oz	1,600
Tomahawk 38oz	3,200

Serious grill masters know that USDA Prime Beef means quality.



MEAT COOKING



Rare
Red | Cold centre

Medium Rare
Red | Hot centre

Medium
Pink centre

Medium Well
Slight hint of pink

Well Done
No red | No pink

SIDE DISHES

POTATOES

Potato Puree with Pecorino 7oz	120
Baked Potato 7oz	200
Lyonnais Potatoes 7oz	169
French Fries 9oz	125

VEGETABLES

Grilled Asparagus 4oz	169
Mixed Grilled Vegetables 4oz	210
Variety Sauteed Mushrooms 4oz	210
Grilled Onions 4oz	169
Avocado 3oz	120
Roasted Heart of Artichoke 4oz	180
Mac & Cheese 5oz	210
Onion Rings 7oz	125
Creamed Spinach 7oz	118
Baby grill peppers with Bacon and Pecorino Cheese 6oz	260
Brussels Sprouts with Orange and Crispy Bacon 6oz	240
Grilled Sweetpotatoe and Butter 7oz	240

SAUCES

CHEF'S RECOMMENDATIONS 2oz

Karuma
Béarnaise

SPECIALS

Habanero
Fresh (Avocado, Tomato and Cilantro)
Molcajete (Roasted Tomato, Jalapeño and Garlic)
Porcini Hollandaise
Gorgonzola Cognac
Mint Jelly
Mulata (Three Dried Chiles, Garlic and Toasted Sesame)

CLASSICS

Green Pepper
Horseradish
Bordelaise
Chimichurri
Garlic and Parsley Aioli

BUTTERS 1oz

Black Karuma (Activated Charcoal)
Habanero 🌶️
Paprika