



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.



MIXOLOGY

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

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

Union mezcal · mango · cucumber
ginger · flambeed fruit

FIRE CHALICE

Ketel one vodka · angostura bitters
smoked pineapple · house spice
infusion · Sicilian lemon

AIR

VOODOO

Zacapa 23 years · cocunut water
banana liqueur · cinnamon · evaporated
milk · served with liquid nitrogen

BLACK MIST

Tanqueray ten · aperol
citrus infusion activated charcoal
sparkling mineral water nitrogen

EARTH

PARADISE FOUND

Pierde almas espadin mezcal
cardamom · lime · curacao

BELLISIMO

Tanqueray ten gin · green chartreuse
santa matcha infusion · Sicilian lemon

WATER

SANTORINI SUNRISE

Ciroc vodka · mediterranean fig · Atena
Mount Hymettus honey · cranberry juice

SAINT TROPEZ BREEZEE

Tanqueray ten gin · prosecco · St. Germain
lemon grass · dehydrated citrus garnish

ANGOURI

Michelob Ultra Cucumber lemon · cardamom · cucumber
yellow lemon · lemon grass

TURKISH GIN BAR

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

GALATA TOWER

Tanqueray London dry gin · rose petals
chambord · hibiscus · dash lemon

KIZ KULESI

Tanqueray flor de Sevilla infused with
mandarine · red grapes · blueberry and
smoked rosemary · citrus bitters

TAKSIM BOTANIC

Tanqueray rangpur gin · kiwi · lemongrass
curacao · flowers bitters

PAMUKKALE

Tanqueray ten gin infused with fresh basil
vermouth · cucumber · black and green olives
and truffle oil bitters

MOCKTAILS

Try any of our mixology without alcohol

BEER

Herencia Cucapá Border
Stella Artois
Michelob Ultra
Negra Modelo
Modelo Especia
Pacífico Clara

Pacífico Suave
Corona Extra
Corona Light
Victoria

León
Montejo
Michelob Ultra Hard Seltzer
(Strawberry Watermelon / Mango Peach /
Cucumber Lemon / Spicy Pineapple)



Our prices include taxes and are in Mexican pesos. Tips are not mandatory

CHAMPAGNE SELECTION

Servido en champañeras de cobre artesanales acompañado de frutas de temporada

CHAMPAGNE 750ML

MOËT & CHANDON

Brut Imperial
Nectar Imperial
Ice Imperial
Imperial Rose
Ice Rose

VEUVE CLICQUOT

Brut
Rich

DOM PERIGNON

Brut
Rose
Brut Plenitud

LUIS ROEDERER

Cristal

ARMAND DE BRIGNAC

Brut Gold
Rose

PERRIER JOUET

Grand Brut
Belle Epoque Blend

MUMM

Cordon Rouge Brut
Rose Brut

MAGNUM 1.5L

MOËT & CHANDON

Brut Imperial
Nectar Imperial
Ice Imperial
Imperial Rose
Ice Rose

VEUVE CLICQUOT

Brut

DOM PERIGNON

Blanc

LIMITED EDITION

JEROBOAMS 3L

MOËT & CHANDON

Ice Imperial
Brut Imperial Rose
Brut Imperial

VEUVE CLICQUOT

Brut



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

TABLE SET

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

COLD APPETIZERS

SPANISH ANCHOVIES

Anchovies · avocado · sweet sundried
tomatoes · olive oil

ROYAL OYSTERS

Sicilian Lemon · black sauce

USDA PRIME BEEF CARPACCIO

Shaved truffle · mushroom mix · truffle oil

ALASKAN KING CRAB

lime aioli · 450 g
- to share -

FISH CARPACCIO

Catch of the day · olive oil
Sicilian lemon

TABOO TZATZIKI

Greek yoghurt · cucumber · peppermint
wood fired artisan pita bread

PIQUILLO PEPPERS

Stuffed with goat cheese

SALMON TROUT SASHIMI

Cucumber · tomato · olive oil

TUNA TARTAR

Avocado · lemon vinaigrette · arugula

USDA PRIME BEEF FILLET TARTAR

Prepared tableside

LOBSTER PLATTER

lobster salad

HUMMUS

Olive oil · paprika · wood fired artisan
pita bread

ORA KING SALMON TOSTADA

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

ITALIAN BURRATA

Arugula · assorted colour cherry tomatoes
white balsamic glaze

SPICY FETA CHEESE

Nuts · chilies · smoked paprika
wood fired artisan pita bread

FISH CEVICHE

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

GREEK YOGHURT WITH EGGPLANTS

Spicy pomodoro sauce · smoked eggplants
parsley · olive oil



SOUPS

LOBSTER SOUP

SEAFOOD TESTI KEBABI

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

CREAM OF ASPARAGUS

Asparagus · feta cheese

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.

HOT APPETIZERS

COLOSSAL OCTOPUS

Wood fired · fava bean puree
caramelized onion · olive oil

GREEK MEATBALLS

Wood fired · beef meat balls · tzatziki

SEAFOOD CROQUETTES

Tzatziki

MUSSELS

Sautéed · white wine · Sicilian lemon
parsley

CALAMARI

Grilled · black mayo

PATATAS BRAVAS

Spicy bell pepper sauce · garlic aioli

U2 NIGERIAN SHRIMP

Wood fired · olive oil · garlic
coriander · spicy pepper

U4 TIGER SHRIMP 3 pcs

Sautéed · red quinoa · sweet and sour sauce
with Greek yoghurt

ALASKAN KING CRAB

Charcoaled · lime aioli
olive oil 450 g - to share -

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

CAMEMBERT ENVOLTINI

Phyllo sheets · camembert cheese · honey
arugula · fig · caramelized baked peach



SALADS

LOBSTER SALAD

Lettuce mix · cherry tomatoes · yellow fresno
pepper · granny Smith apple · red onion
champagne vinaigrette

CALAMARI SALAD

Mediterranean tomatoes · grilled calamari
basil and cherry vinaigrette

TABOO SALAD

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

ROASTED BEET SALAD

Caramelized nuts · wild arugula
Greek yoghurt

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 · kalamata olives
onion · olive oil

FISH & SEAFOOD

CATCH OF THE DAY

Fresh whole fish · cambray potatoes · 800 g
- To share -

SALMON

Wood fired · flambéed with Ouzo anise · 300 g

JUMBO ALASKAN KING CRAB CLUSTER

Wood fired · basil lemon aioli · exclusive gourmet product · sustainability certificate from Friends of the Sea ASC 1.2 kg - to share -

BRANZINO FILLET

Grilled · olive oil · parsley · 400 g

MEDITERRANEAN SHRIMP

Wood fired · olive oil 3 pcs.

MEDITERRANEAN LOBSTER

Wood fired · Sicilian lemon · garlic butter
800 g - to share -

SALT CRUSTED FISH

Whole branzino fish · baked using a sea salt crust · flambéed table side
1 kg - to share -

BLUE FIN SKILLET TUNA

Sautéed · fire roasted smoked eggplant
green beans · cherry tomatoes · 300 g

MEDITERRANEAN CARABINEROS 3 pcs

Charcoaled · roasted fresno pepper · olive oil
cherry liqueur

SUN DRIED COLOSSAL OCTOPUS

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

SEAFOOD PLATTER

Colossal octopus · royal oysters · Mediterranean
shrimp · Alaskan king crab - to share -

WOOD-FIRED OCTOPUS TACOS

Tzatziki · hummus · bell pepper · cucumber
serrano pepper

SURF & TURF

USDA prime tenderloin 350 g and lobster tail
or Nigerian shrimp 300 g

TURBOT

Provençal style · potato confit · roasted garlic
olive oil · 450 g



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 red sauce · parmesan · clams
squid · shrimp · mussel

ANCHOVIES RICOTTA SPAGHETTI

Ricotta cream · anchovies · Amalfi lemon

VEGAN RISOTTO

Organic vegetable · truffle · tofu cheese

LINGUINI WITH MEDITERRANEAN LOBSTER

Tomato basil sauce · Ouzo liqueur
800 g - to share -

BLACK RISOTTO WITH COLOSSAL CALAMARI

Colossal calamari · Italian bell pepper · calamari ink
white wine

BOGAVANTE RISOTTO

Carnaroli rice · Grana Padano cheese
lime · asparagus

SPANISH PAELLA

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

VEGAN PAPPARDELLE

Organic vegetable · vegan cream
tofu cheese

VODKA RIGATONI

Spicy pomodoro sauce · vodka · cream · Grana
Padano cheese · basil

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STEAKS

Accompanied by baked Cambray potatoes with fine herbs and garlic

USDA PRIME

USDA prime angus beef · grain fed for 120 days
hormone free · tender texture and high quality

RIB EYE 400 g

NEW YORK 400 g

TENDERLOIN 350 g

MEAT FROM THE COUNTRY

NEW ZEALAND RACK OF LAMB

Wood fired · mint ragu with olive oil 450 g

ROCK CORNISH

Wood fired · pesto · 500 g

KOBE BEEF

Certified meat from Japan 100% Tajima beef · regarded as the best meat in the world · refined taste
delicate texture certificate received at your table

NEW YORK 200 g



HAMBURGERS

VEGAN BURGER

Portobello · sweet pepper · tofu dressing
pumpkin seed bread · natural yeast · egg free

LAMB BURGER

New Zealand lamb · Greek yoghurt
hummus

THE FCK KOBE BURGUER

Double patty · american aged cheese · arugula
tomato · onion · brioche bun · 350 g

BEEF BURGER

USDA prime beef · Gruyère cheese
serrano aioli

MINI BURGER SAMPLER

USDA prime beef · lamb
portobello

SIDES

ORGANIC GIANT ASPARAGUS

Wood fired · olive oil

HOMESTYLE MASHED POTATOES

Butter · black pepper

CAMBRAY POTATOES WITH FINE HERBS

Olive oil · maldon salt

ORGANIC VEGETABLES

Wood fired · olive oi

SKILLET MUSHROOMS

Mushrooms · white wine
guindilla pepper · olive oil

ROASTED CAULIFLOWER

Au gratin with cheese sauce

CHARCOALED EGGPLANTS

Tzatziki · peppermint

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

VALRHONA CHOCOLATE SOUFFLÉ

Handmade at the moment
25 minutes

ITALIAN LEMON FIORENTINA PIE

Sicilian lemon cream · basil · blackberries
made with Italian olive oil

RICOTTA ORANGE CHEESECAKE

Caramelized orchard oranges

ITALIAN CANNOLI SAMPLER

Nutella · ricotta · coffee · hazelnut bits

CARROT CAKE

WITH GREEK YOGHURT

Sugar free · gluten free · low carb
organic · pecan nut

GREEK YOGHURT

Atenas' mount Hymettus honey · walnuts

CATALAN CREAM

Sicilian lemon · caramel crust

HOMEMADE BANANA TART

Banana cream · caramelized banana
caramel dome

ICE POPS WITH FLAMBÉED

ITALIAN MERINGUE

Chocolate · vanilla · hazelnut

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 -



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COFFEE & TEA

AMERICANO

ESPRESSO

TEA

CAPPUCCINO

CAPPUCCINO BRÛLÉE

Dulce de leche Baileys · brown sugar
Flambéed tableside

DIGESTIFS

KAHLÚA

CHINCHÓN DULCE

CHINCHÓN SECO

PACHARÁN ZOCO

ANÍS LAS CADENAS

FRANGELICO

SAMBUCA VACCARI
NERO

SAMBUCA VACCARI

LICOR 43

LICOR 43 OROCHATA

FERNET BRANCA

BAILEYS

TABOO CARAJILLO

Union mezcal · Ancho reyes
liqueur · Espresso · Honey
Flaming cinnamon

AMARETO
DISARONNO

COINTREAU

GRAND MARNIER

STREGA

DRAMBUIE

MANDARINE
NAPOLÉON

GREEN
CHARTREUSE

YELLOW
CHARTREUSE



SHISHA EXPERIENCE

Relax and indulge in an original shisha experience overlooking the crystal waters of the lagoon.

Choose among the special Mazaya Tobacco blends and observe the shisha preparation ritual. Shisha comes to you in a variety of vivid flavors to choose from, ensuring a pure taste.

CLASSIC

Peach · cherry · mint · blueberry · blueberry - mint · watermelon · watermelon - mint · blackberry · double apple

PREMIUM

ORANGE BLOSSOM

Tobacco: mint · watermelon
cherry · Tanqueray · orange
cucumber

PITAHAYA MIX

Tobacco: blueberry · mint · watermelon
Mezcal Unión · lemongrass
basil

TROPICAL PINEAPPLE

Tobacco: double apple · peach
Hennessy cognac · peach · pineapple

BLACK FOREST

Tobacco: cherry · watermelon
grape-berry
Chambord · vanilla essence
cinnamon

EXCLUSIVE

ROSANEGRA

Tobacco: Love 66 · passion fruit · melon · mint
watermelon Tanqueray Flor de Sevilla · rose
petals blackberry

MOËT & CHANDON

Tobacco: Delons · watermelon · melon
Moët imperial brut · red cherry · yellow
lemon peel



KIT INCLUDES: TOBACCO WITH CHARCOAL AND 3 NOZZLES

Khalil Maamoon handmade Egyptian Hookahs
Shisha refill

CIGARS

HOYO DE MONTERREY EPICURE NO. 2

Ring Gauge: 50 (19.84 mm) Length: (124 mm)
Body: Light

MONTECRISTO NO. 2

Ring Gauge: 52 (20.64 mm) Length: (156 mm)
Body: Medium Full

PARTAGAS SERIE D NO. 4

Ring Gauge: 50 (19.84 mm) Length: (124 mm)
Body: Full

ROMEO Y JULIETA / CORONITAS EN CEDRO

Ring Gauge: 40 (15.88 mm) Length: (129 mm)
Body: Medium

ROMEO Y JULIETA NO. 2

Ring Gauge: 40 (16.67 mm) Length: (129 mm)
Body: Medium

COHIBA PANETELAS

Ring Gauge: 26 (10.32 mm) Length: (115 mm)
Body: Medium Full

COHIBA SIGLO I

Ring Gauge: 40 (15.88 mm) Length: (102 mm)
Body: Medium

COHIBA SIGLO II

Ring Gauge: 42 (19.84 mm) Length: (124 mm)
Body: Medium Full



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