

KARUMA

GOURMET 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)



USDA Prime represents the highest quality tier of American beef, awarded to less than 3% of all cattle. Each cut is meticulously selected for its superior marbling, fine texture, and optimal maturity. This elite grade delivers exceptional tenderness, rich, beef-forward flavor, and buttery finish. Every steak reflects the uncompromising standards of premium craftsmanship - a true hall of distinction on the plate



Scan



RARE



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

 **JAPANESE WAGYU A5** 1600
5oz Slice of Wagyu Rib Eye seared table side, served with microgreens and toasted sourdough bread

 **HAMACHI TIRADITO** 340
3.5oz Marinated with Lime, Green Tomato and Squid Ink Emulsion

 **SHORT RIB CHICHARRON** 340
4oz Crispy Slow-Cooked Back Rib, Cherry Tomato, Trilogy of Sauces

 **BRUSCHETTA** 300
3 pcs *(Prepared table side)*
Fresh Burrata, Garlic Confit over Sourdough Bread, Thai Basil and Sea Salt

SWEETBREADS 340
7oz Grilled Vegetables, Lemon-Garlic Sauce and Mix of Dried Chilis

CHINCHULINES 280
7oz Grilled Vegetables, Lemon-Garlic Sauce and Mix of Dried Chilis

GRILLED PROVOLONE 280
5oz Inspired in Buenos Aires, served with Creole Peppers sauce.

FRENCH ONION SOUP 280
8oz Slow-Cooked Onion for Five Hours, Gruyère Cheese and Crouton

 **TURNOVERS** 280
2 pcs Traditional Argentinian Dough with Beef Fillet Filling, Vegetables, Hard-Boiled Egg and Green Olives

 **ARGENTINIAN CHORIZO** 240
6oz Served with Argentinian Creole Sauce, Frisée Lettuce, and Arugula

 **PRIME TACOS** 550
6oz Grilled Prime Beef Tenderloin with Cheese Crust, Confit Potatoes & Homemade Sauces

 **GRILLED OCTOPUS** 650
6oz Marinated with "Zarandeado" Adobo, Black Radish, Avocado, Tomatoes and Sprouts


OCTOPUS CARPACCIO 280
4oz Old-Style Mustard, Lemon Vinaigrette, Fried Capers, Crispy Tapioca and Cuttlefish Ink, topped with micro greens

 **PATA NEGRA HAM** 800
 Acorn fed 100%
(Cured for 48 months)
1.4 oz 1600
3 oz

 **BEEF TARTARE** 340
4oz *(Prepared Tableside)*
Beef Tenderloin, Capers, Arugula, Chives and Mustard, Served with Brioche Bread


CASTILE PUMPKIN CREAM 240
7oz Sunflower Seeds, Corn Croutons and Cinnamon

SALADS

 **GRILLED** 220
8oz Lettuce Hearts grilled with Garlic and Parsley Aioli, Confit Cherry Tomatoes and Sourdough Bread

 **HEIRLOOM TOMATO** 260
9oz Fresh and Creamy Stracciatella, Heirloom Tomatoes Marinated with Extra Virgin Olive Oil, Mint, Fresh Basil, and Crispy Pistachios

 **ARGENTINA** 220
7oz French Lettuce, Hydroponic Tomatoes, Red Onion and Lemon Vinaigrette

 **GREEK** 240
9oz Cucumber, Green Pepper, Kalamata Olives, Feta Cheese, Frisée Lettuce, Red Wine Vinaigrette

 **VEGETABLE CARPACCIO** 210
7oz Sliced Organic Tomatoes, Zucchini, Cucumbers, Fresh Figs, Capers, Micro greens, Edible Flowers, and Mustard Vinaigrette

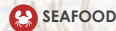
 **MUSHROOM POTAGE** 260
8oz Portobello, Shimeji, Cremini, and Morel Mushrooms served with Truffle Crumble



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MAIN

10oz	NEW YORK MILANESE Breaded with Parmesan Cheese, Dijon Mustard, Served with Cacio e Pepe Pasta	750
6oz	BRISKET 6oz Slow-Cooked for Twelve Hours, Mustard Sprouts, Brioche Bread and Sweet Potato Chips	650
6oz	 PORTOBELLO 6oz Grilled, Stuffed with Tomatoes, Kalamata Olives, Pecorino, Basil And Artichokes	360

FISH & SEAFOOD

	Pink Salmon 7oz	720
	Grilled Octopus 12oz	700
	Colossal Shrimp 5pcs	650
	Chef's Catch 7oz	620

BUTCHER'S BLOCK

PORK		
18oz	Kurobuta Pork Rack BBQ Ribs	1,250 600
NEW ZEALAND RACK OF LAMB		
13oz	Grilled	1300
13oz	Malbec Style with Gremolata	1400
ORGANIC CHICKEN		
21oz	Half Grilled Chicken	650

ARGENTINEAN-STYLE WOOD-FIRED AND CHARCOAL GRILL

KARUMA
GOURMET GRILL

Proudly Serves



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

True grill masters know that USDA Prime Beef is synonymous of quality

BEEF

Wood-Fired Beef and Charcoal Embers

Classics

	Churrasco 12oz	950
	New York 14oz	1,300
	Rib Eye 14oz	1,720
	Flank Steak 14oz	850
	Special Short Rib 23 oz <i>Chef's Special Recipe</i>	1,650

	Argentinian New York 14oz	1250
	Tenderloin 230g 300g	1400 1800
	Karuma Burger 250g	520

To Share

	Porterhouse Per ounce	Market Price
	Bone-In Rib Eye Per Ounce	Market Price
	Tomahawk Per Ounce	Market Price
	Chateaubriand 20oz 	3,300

MEAT SOMMELIER RECOMMENDS

	New York Angus Dry-Aged for 30 Days 14 OZ 	1600
	Rib Eye Angus Dry-Aged for 30 Days 14 OZ 	1900
	Rib Eye Intoku Grand Master Akaushi 14oz 	2,750

MEAT COOKING



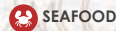
Rare Red Rare In center	Medium Rare Warm Red In Center	Medium Warm Pink In Center
Medium Well Slight hint of pink	Well Done No red No pink	



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SIDE DISHES

POTATOES

Potato Purée with Pecorino 7oz	140
Baked Potato 7oz	200
French Fries 9oz	140

VEGETABLES

Grilled Asparagus 4oz	180
Mixed Grilled Vegetables 4oz	180
Avocado 3oz	160
Roasted Artichoke Heart 4oz	220
Mac & Cheese 5oz	240
Onion Rings 7oz	140
Creamed Spinach 7oz	160
Baby grilled peppers with Bacon and Pecorino Cheese 6oz	220
Brussels Sprouts with Orange Juice and Crispy Bacon 6oz	240
Grilled Sweet Potato and Butter 7oz	160

SAUCES

CHEF'S RECOMMENDATIONS 2oz

Karuma
Béarnaise

SIGNATURE SAUCES

Habanero
Fresh Green (Avocado, Tomato and Cilantro)
Molcajete (Roasted Tomato, Jalapeño and Garlic)
Mint Jelly
Mulata (Mix of Dried Chilis, Garlic and Toasted Sesame Seeds)

CLASSICS

Horseradish
Bordelaise
Chimichurri
Garlic and Parsley Aioli

BUTTERS 1oz

Black Karuma (Activated Charcoal)
Sautéed Chili Peppers
Garlic and Fine Herbs



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