

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 320

(Tableside)

Beef Tenderloin, Capers, Arugula, Chives, accompanied with Brioche Bread

HAMACHI TIRADITO 3.5oz 320

Marinated with Lime, Green Tomatoe and Squid Ink Emulsión

SHORT RIB CHICHARRÓN 4oz 320

Slow cooked Back Rib, Cherry Tomato, Green Sauce with Avocado

BRUSCHETTA (3 pcs) 240

(Tableside)

Fresh Burrata, Confit Garlic in Sourdough Bread, Tailand Basil and Grain Salt

SWEETBREADS 7oz 380

Accompanied with Lime and Frisse Salad

CHINCHULINES 7oz 320

Crispy Accompanied with Tortillas and Lemon

TURNOVERS (2 pcs) 380

Traditional argentinan Sourdough puff pastry stuffed with beef tenderloin and peppers

GRILLED PROVOLONE 5oz 260

Cow Ripe Cheese, Inspired by Buenos Aires, Creole Peppers Dip.

ARGENTINE CHORIZO SAUSAGE 6oz 240

On the Grill accompanied with Argentine Sauces

 **PRIME TACOS** 6oz 550

Grilled Prime Beef Tenderloin with CheeseCrust and Confit Potatoes, Homemade Sauces

SINGED OCTOPUS 6oz 650

Grill Octopus with Celery Mayo, Black Radish, Avocado and Tomatoe

SOUPS

FRENCH ONION SOUP 8oz 280

Cooked during five hours Onion, Gruyere Cheese and Crouton

GAZPACHO 7oz 210

Red Pepper and Peach, Cookie Crumble and Peach Jelly

MUSHROOM POTAGE 8oz 210

Shimeji, Cremini, Morilla Mushrooms and Truffle Crumble

SALADS

GRILL 8oz 220

Heart lettuce Cooked with Garlic and Parsley Alioli on the Grill, Confit Tomatoe Cherry, Sourdough Bread

HEIRLOOM TOMATO 9oz 260

Herloom Tomatoes Marinated with Lemon Vinaigrette, Onion, Garden Basil, and Cilantro

ARGENTINA 7oz 220

Lettuce and Tomatoe Hydroponic, Red Onion, Lemon Vinaigrette.

GREEK 9oz 220

Green Pepper, Kalamata Olives, Feta Cheese, Frisse Lettuce, Red Wine Vinaigrette

SPINACH 7oz 240

Organic Spinach, Caramelized Orange, Roasted Beet and Goat Cheese

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 Sauce 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

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 Burger 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



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