

## R A W B A R

**OYSTERS — \$100** (*per piece*)  
CLASSIC MIGNONETTE, COCKTAIL  
SAUCE & LIME.

**PACIFIC CLAMS — \$100** (*per piece*)  
SALPICON, CILANTRO,  
& LIME.

**MEXICAN LOBSTER — \$850**  
REMOULADE & LEMON.

**TUNA TARTARE — \$450**  
MANGO AGUACHILE, RADISH,  
SWEET POTATO & SESAME.

**BAJA CALIFORNIA PRAWNS \$480** (*4 pc.*)  
SIGNATURE COCKTAIL SAUCE & LEMON.

**BLACK ANGUS TARTARE — \$450** (*150 grs.*)  
TRUFFLE EMULSION, CORNICHON,  
CAPERS & BRIOCHE.

**SEAFOOD  
TASTING \$2,600**

(*Serves Two People*)

3 OYSTERS            3 CLAMS  
3 PRAWNS            LOBSTER  
TUNA MIGNONETTE

SIGNATURE COCKTAIL SAUCE  
& REMOULADE.

## A P P E T I Z E R S

**FRENCH ONION SOUP — \$350**  
GRUYERE, CROUTON & BEEF BROTH.

**THE WEDGE — \$300**  
BABY GEM, BACON, BLUE CHEESE & CONFIT TOMATO.

**HOUSE SMOKED ORA KING SALMON — \$585** (*5 oz.*)  
CRÈME FRAICHE, CAPERS, QUAIL EGG, CUCUMBER &  
BRIOCHE.

**LOCAL SMOKED QUAIL — \$450**  
FRISSE, EGGS & LABOSH BREAD.

**SPINACH & KALE — \$300**  
APPLES, PUMPKIN SEEDS, PICKLED RAISINS & MUS-  
TARD VINAIGRETTE.

**HEIRLOOM BEETS — \$340**  
GOAT CHEESE, MUSTARD GREENS & CASHEW.

**CRAB CAKE — \$450** (*4 oz.*)  
SPICY GRIBICHE, LEMON & FRESH HERBS.

**FOIE GRAS POÊLÉ — \$640** (*4 oz.*)  
ALMOND CRUMBLE, PINEAPPLE & AGED RUM.

## W I N E S

## B U B B L E S

MOSCATO VILLA  
SANDI, IT (*gl*) — \$210

PROSECCO FANTINEL  
VENETO, IT (*gl*) — \$310

SPARKLING WINE CHANDON  
CHARDONNAY, PINOT NOIR AND PINOT  
MEUNIER,  
CHANDON BRUT, AR (*gl*) — \$350

CHAMPAGNE MOËT & CHANDON, BRUT  
IMPERIAL, EPERNAY, FR (*gl*) — \$460\*

**HAND PICKS BY THE BOTTLE**  
**AMADO IV,**  
VALLE DE GUADALUPE, MX — \$2,800

CABERNET SAUVIGNON, EMEVE,  
VALLE DE GUADALUPE, MX — \$1,940

CABERNET SAUVIGNON, SILVER OAK,  
ALEXANDER VALLEY, USA — \$6,000

## W H I T E S

PINOT GRIGIO TERRE DEL  
FOHN IGT, IT (*gl*) — \$210

SAUVIGNON BLANC  
**CASA DEL BOSQUE, CASA BLANCA**  
VALLE, CH (*gl*) — \$260

FALANGHINA SARRAPOCHIELLO,  
IT (*gl*) — \$260

DRY RIESLING, CKUNG FU GIRL,  
WASHINGTON, USA — \$295

ALBARIÑO, VIONTA,  
RIAS BAIXAS, ESP — \$300

VINHO VERDE,  
RAZA ARINTO, PT, — \$220

CHARDONNAY, LOUIS LATOUR,  
ARDÈCHE BURGUNDY, FR — \$240

## R E D S

ROSÉ CUVÉE, GUEISSARD CÔTES DE  
PROVENCE, FR (*gl*) — \$250

PINOT NOIR, HERITAGE DU  
CONSEILLER, BURGUNDY, FR (*gl*) —  
\$230

MOURVEDRE SOLAR FORTUN,  
VALLE DE GUADALUPE, MX (*gl*) —  
\$350

CABERNET SAUVIGNON TERRAZAS  
DE LOS ANDES, AR (*gl*) — \$300

CHIANTI PLACIDO, IT (*gl*) — \$240

MERLOT, CHATEAU STE. MICHELLE,  
COLUMBIA VALLEY, USA (*gl*) — \$300

MALBEC TERRAZAS DE LOS ANDES  
RESERVA, MENDOZA, AR (*gl*) — \$300

SHIRAZ ANXELIN,  
VALLE DE ENCINILLAS, MX (*gl*) — \$370

## S A U C E S \$100 (2 oz.)

**ARGENTINIAN CHIMICHURRI**  
PARSLEY, GARLIC, OREGANO,  
PAPRIKA & CHILI.

**BEARNAIS**  
TARRAGON & JEREZ SHERRY VINEGAR.

**GREEN PEPPERCORN**  
ARMAGNAC, BUTTER & SHOLLOTS.

**MOLE NEGRO OAXAQUEÑO**  
CHOCOLATE, PASILLA, SESAME & PENAUT.

**HOUSE STEAK SAUCE**  
CHEF'S MIX OF SPICES & HERBS.

## S I D E D I S H E S

**ORGANIC VEGETABLES — \$200**

**MAC & CHEESE — \$200**

**ASPARAGUS — \$250**  
BEARNAISE

**SEASONAL WILD MUSHROOMS — \$290**

**HOUSE CUT POTATO WEDGES — \$200**  
GRANA PADANO, CRÈME, TRUFFLE SALT.

**POTATO MOUSSELINE — \$200**  
CRÈME FRAICHE & BUTTER.

**CREAMED SPINACH — \$200**

## T O P P I N G S

**PRAWN 3 PC. — \$360**

**LOBSTER TAIL — \$800**

**GORGONZOLA BUTTER — \$100**

**SEARED FOIE GRAS 2 OZ. — \$320**

**OSCAR — \$370**

**ADD SEASONAL TRUFFLE 1GR.\* — \$200**

## P R I M E C U T S

**HOUSE DRY CUT OF THE DAY**  
**MARKET PRICE**  
DRY FROM A VARIETY OF DIFFERENT SUPERIOR  
CATTLE PROGRAMS

**DRY AGED BLUEFIN TUNA STEAK — \$1,800 (16 oz.)**  
BAJA CALIFORNIA, MEXICO

**FILET — \$820 (8 oz.)**  
NORTHWEST, USA.

**CHATEAUBRIAND — \$2,400 (24 oz.)**  
HOUSE STEAK SAUCE, PAT LA FRIEDA,  
MIDWEST, USA.

**BISON NEW YORK — \$1,200 (8 oz.)**  
SOUTHWEST, USA.

**DRY AGED BONE IN NEW YORK STEAK — \$2,400 (21 oz.)**  
MIDWEST, USA.

**RIB EYE STEAK — \$1,400 (16 oz.)**  
MIDWEST, USA.

**BAVETTE — \$700 (10 oz.)**  
MIDWEST, USA.

**TOMAHAWK \$3,000 (42 oz.)**  
MIDWEST, USA  
*Suggested For Two*

## E N T R E E S

**OMG BURGER — \$999**

WAGYU, COMTE, ONION JAM &  
FOIE GRAS & TRUFFLES.

**PACCHERI PASTA & LOBSTER RAGOUT — \$900**  
TOMATO, LOBSTER RAGOUT, DILL & BASIL.

**RACK OF LAMB — \$800 (8 oz.)**  
MUSTARD CRUSTED, RATATOUILLE, AGRI-DULCE  
TOMATOES & PAN JUS.

**WILD TASMANIAN TROUT — \$800 (6 oz.)**  
GREEN PEAS, ROMAINE EMULSION, BROCOLINI,  
CITRUS AVOCADO OIL.

**TOTOABA FISH — \$720 (sustainable)**  
SAUCE VIERGE, SAFFRON & CHARRED  
EGGPLANT.

**CORNISH HEN — \$600 (14 oz.)**  
SPINACH, MUSHROOMS & CHICKEN JUS.

**ROASTED CAULIFLOWER — \$450**  
CHEESE TRUFFLE CREAM, TOASTED CASHEWS &  
CHIVES.

# TAURO

## ALL INCLUSIVE MENU

### 1ST COURSE

*(Choice of One)*

#### FRENCH ONION SOUP

GRUYERE, CROUTON  
& BEEF BROTH.

#### WEDGE SALAD

ICEBERG, BACON, CIBOULETTE,  
BLUE CHEESE & CONFIT  
TOMATO.

#### SPINACH & KALE

GRANNY SMITH APPLES,  
PUMPKIN SEEDS, RADISH &  
RAISIN VINAIGRETTE.

#### TROPICAL TUNA TARTARE

MANGO AGUACHILE, RADISH,  
SESAME & SWEET POTATO  
CHIPS.

### 2ND COURSE

*(Choice of One)*

#### BAVETTE MIDWEST, USA (10 oz.)

ARGENTINIAN CHIMICHURRI.

#### CORNISH HEN (14 oz.)

SPINACH, MUSHROOMS &  
CHICKEN JUS.

#### ROASTED CAULIFLOWER

CHEESE TRUFFLE CREAM,  
TOASTED CASHEWS & CHIVES.

#### TOTOABA FISH FILET

SAUCE VIERGE, SAFFRON &  
CHARRED EGGPLANT.

## SERVED WITH YOUR CHOICE OF A SIDE

GRILLED OR SAUTEED  
LOCAL VEGETABLES

POTATO MOUSSELINE  
CRÈME FRAICHE & BUTTER

CREAMED  
SPINACH

### KEY LIME PIE

LEMON CURD,  
BURNED MERINGUE,  
ALMOND CRUMBLE.

### DESSERTS

*(Choice of One)*

#### VANILLA CRÈME

#### CARAMEL

RUM CARAMEL  
SAUCE

#### FLOURLESS CHOCOLATE CAKE

BITTER CHOCOLATE  
GANACHE, PASSION  
FRUIT ICE CREAM.

Consuming raw or undercooked products increases the risk of food, especially if you have certain medical conditions. Please advise your waiter of any allergies you may have to food products. Our menus are subject to changes without previous notice. Prices are in Mexican pesos, tax included, payable at the exchange rate of the day.

## C O C K T A I L S

**BLUE MANHATTAN — \$240**  
BOURBON WHISKEY, AVERNA  
AMARO, BLUEBERRY CINNAMON  
SHRUB & LEMON AMARILLO ZEST.

**STYLES — \$280**  
LONDON DRY GIN, CACAO  
INFUSED CAMPARI, SWEET  
VERMOUTH & ORANGE ZEST.

**BAD HABITS — \$300**  
4YR OLD RYE WHISKEY,  
STRAWBERRY INFUSED APEROL,  
SWEET VERMOUTH  
& ORANGE ZEST.

**EL MATADOR — \$280**  
VODKA, LONDON DRY GIN,  
DRY VERMOUTH, OROSO  
SHERRY, ORANGE PEEL, SERRANO  
OLIVES & HOUSE PICKLES.

**WILD SIDE — \$260**  
REPOSADO TEQUILA, ORANGE  
CORDIAL, LIME JUICE, DRY  
VERMOUTH & SALT TINCTURE.

**HEAT WAVES — \$260**  
CITRUS VODKA, SPICED ORANGE  
SYRUP, CRANBERRY JUICE, LIME  
JUICE & ORANGE PEEL COUPETTE.

**PAPI'S HOME — \$460\***  
AGAVE GIN, LIME JUICE,  
CANE SYRUP, BUBBLY WINE  
& LEMON ZEST.

**STAR CROSSED — \$340**  
MEZCAL, PASSIONFRUIT SYRUP,  
LEMON JUICE & BUBBLY WINE.

**APIARY ROB ROY — \$280**  
BLENDED SCOTCH WHISKY, SWEET  
VERMOUTH, HONEY SYRUP,  
ORANGE BITTERS  
& ORANGE ZEST.

## M A R T I N I B A R

**KNICKERBOCKER - 1906**

*Legend has it that a Knickerbocker bartender named Martini Di Arma Di Taggia served hotel regular John D. Rockefeller an "unfamiliar concoction" in 1906. He loved the drink and dubbed it the "martini" after its creator. Since then, the drink has become the king of cocktails.*

LONDON DRY GIN, DRY VERMOUTH, SWEET  
VERMOUTH, ORANGE BITTERS — **\$320**

**VESPER - 1953**

*The Vesper, also known as the Vesper Martini, was made famous by James Bond. The cocktail was invented by none other than Bond author Ian Fleming. The drink first appeared in his book "Casino Royale," which was published in 1953, and the cocktail is named after the fictional double agent Vesper Lynd.*

LONDON DRY GIN, VODKA, DUBONETTE, SHAKEN — **\$320**

**DIRTY - 1900's**

*According to Wondrich, the un-fairer Martini's history begins in 1901, when John E. O'Connor served a Martini with muddled olives at the Waldorf Astoria in New York, NY.*

VODKA, OLIVE BRINE, STIRRED OR SHAKEN — **\$260**

**LEMONDROP - 1970**

*The lemon drop was invented sometime in the 1970s by Norman Jay Hobday, the founder, and proprietor of Henry Africa's, a fern bar in the Russian Hill neighborhood of San Francisco California, that opened in 1969. It was originally served in a cocktail glass. The Lemon Drop was most likely named after lemon drop candy.*

VODKA, ORANGE CORDIAL, LEMON JUICE, CANE SYRUP, &  
CANDIED RIM. — **\$260**

# TAURO

## D E S S E R T S

### KEY LIME PIE — \$310

LEMON CURD, BURNED MERINGUE, ALMOND  
CRUMBLE.

### VANILLA CRÈME CARAMEL — \$260

RUM CARAMEL SAUCE.

### FLOURLESS CHOCOLATE CAKE — \$310

BITTER CHOCOLATE GANACHE, PASSION FRUIT  
ICE CREAM.

### AFFOGATO SUNDAE — \$280

COFFEE SAUCE & JELLY, VANILLA ICE CREAM,  
AMARETO SYRUP.

### OUR ETON MESS — \$310

WHIPPED CREAM & BERRIES, RASPBERRY SAUCE.

