



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.



CHAMPAGNE PARADES

Selection of bottles to your table, special show included.

PARADE OF 3

PARADE OF 6

PARADE OF 10

PARADE OF 20

ARMAND DE BRIGNAC Gold 750 ml
LOUIS ROEDERER Cristal 750 ml
DOM PÉRIGNON Brut 750 ml

SPECIAL PACKAGES

6 **ARMAND DE BRIGNAC** Gold 750 ml + 1 Bot **THE LONDON ONE** 3L
6 **LOUIS ROEDERER** Cristal 750 ml + 1 Bot **BELVEDERE** 3L
6 **DOM PÉRIGNON** Brut 750 ml + 1 Bot **HAVANA 7 Años** 3L
3 **ARMAND DE BRIGNAC** Gold 750 ml + 2 Bot **DON JULIO 70** Cristalino 750 ml
3 **LOUIS ROEDERER** Cristal 750 ml + 1 Bot **CASA DRAGONES** Añejo 750 ml
3 **DOM PÉRIGNON** Brut 750 ml + 1 Bot **GREY GOOSE** 4.5 L

EXCLUSIVE LABEL SELECTION

750 ML

ARMAND DE BRIGNAC
Gold
Rosé

DOM PÉRIGNON
Brut
Luminous
Plenitud 2
Rosé Luminous
Rosé

KRUG
Grande Cuvée
Rosé

LOUIS ROEDERER
Cristal

MOËT & CHANDON
Ice Impérial
Ice Rosé Impérial

PERRIER JOUET
Belle Epoque

VEUVE CLICQUOT
Rich
Rich Rosé

RUINART
Brut
Rosé Second Skin

1.5 LITRES

DOM PÉRIGNON
Brut Vintage

LOUIS ROEDERER
Colección 241

MOËT & CHANDON
Brut Bright Night
Ice Impérial Rosé
Ice Impérial

PERRIER JOUET
Belle Epoque Rosé
Grand Brut

VEUVE CLICQUOT
Rosé
Brut

3 LITRES

DE VENOGE
Cordon Bleu Brut

DOM PÉRIGNON
Brut Vintage

LOUIS ROEDERER
Colección 241

MOËT & CHANDON
Brut
Brut Bright Night
Ice Impérial
Impérial Rosé

PERRIER JOUET
Grand Brut

VEUVE CLICQUOT
Brut

6 LITRES

DE VENOGE
Cordon Bleu Brut

DOM PÉRIGNON
Brut Vintage

MOËT & CHANDON
Brut

VEUVE CLICQUOT
Brut

9 LITRES

DE VENOGE
Cordon Bleu Brut

MOËT & CHANDON
Brut

PERRIER JOUET
Grand Brut

12 LITRES

DE VENOGE
Cordon Bleu Brut

MOËT & CHANDON
Brut

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

SIGNATURE COCKTAILS

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

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

400 Conejos joven Mezcal
orange liqueur · mango
passion fruit · ginger
syrup · lime

FIRE CHALICE

Absolut Vodka · Ancho Reyes
pineapple · cinnamon syrup
lime juice

SANTORINI SUNRISE

Grey Goose Vodka · St.
Germain · figs · puree
cinnamon syrup

SAINT TROPEZ BREEZE

Bombay Sapphire Gin
Prosecco · St. Germain
lemongrass syrup · lime juice

WATER

AIR



EARTH

VOODOO

Bacardí 8 year Rum · banana liqueur
greek yogurt · coconut · served in
liquid nitrogen

PARADISE FOUND

400 Conejos joven Mezcal · cucumber
lemongrass syrup · pineapple juice · lime
blue curaçao

MIXOLOGIST CREATIONS

ANGOURI

Michelob Ultra Cucumber-Lemon
Grey Goose · cardamom
cucumber · lemon · lemongrass

CARIBBEAN GOOSE

Grey Goose Vodka · Aperol
freeze-dried pineapple
ginger syrup

RED SCARLET

Patrón Silver Tequila · Grand
Marnier · berries · volcano
salt · agave honey

KING MIDAS

Patrón Silver Tequila
Vermouth Dry · yuzu · cinnamon
syrup · pineapple juice

COCONUT

BREEZE

Patrón Silver · coconut water · Green Chartreuse · lemon juice · pineapple syrup · peppermint

TURKISH GIN BAR

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

GALATA TOWER

Bombay Sapphire Gin
Chambord · hibiscus · roses syrup
lemongrass · lime juice

KIZ KULESI

Bombay Sapphire Gin · tangerine
syrup · fresh sage · pink pepper
smoked rosemary

TAKSİM BOTANIC

Bombay Sapphire Gin · kiwi
lemongrass · blue curaçao
lime juice · blueberries

MOCKTAILS

Try any of our Signature Cocktails without alcohol

BEER

HERENCIA CUCAPÁ BORDER 355 ml

BUDLIGHT 355 ml

STELLA ARTOIS 330 ml

MICHELOB ULTRA 355 ml

NEGRA MODELO 355 ml

MODELO ESPECIAL 355 ml

PACÍFICO (CLARA/SUAVE) 355 ml

CORONA (EXTRA/LIGHT/CERO) 355 ml

VICTORIA 355 ml

LEÓN 355 ml

MONTEJO 355 ml

TULUM 355 ml

MICHELOB HARD SELTZER 355ml
(Cucumber Lemon/Strawberry Watermelon/Mango Peach/Spicy Pineapple))

TABLE SET

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

COLD APPETIZERS

ROYAL OYSTERS

Sicilian Lemon
black sauce

FISH CEVICHE

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

MEDITERRANEAN PLATE

Hummus · spicy feta
cheese · tzatziki

ITALIAN BURRATA

Arugula · assorted colour
cherry tomatoes · white
balsamic glaze

TUNA TARTARE

Avocado · lemon
vinaigrette · arugula

USDA PRIME BEEF FILLET TARTARE

Prepared tableside

USDA PRIME BEEF CARPACCIO

Shaved truffle · mushroom
mix · truffle oil

FISH CARPACCIO

Catch of the day · olive oil
Sicilian lemon

ORA KING SALMON TOSTADA

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

ALASKAN KING CRAB

- Cold / Hot -
250 g

HOT APPETIZERS

BEEF SKEWER

Finely chopped beef seasoned
with a mix of spices
Greek yogurt · serrano chili
arugula · cherry tomatoes
avocado

GREEK MEATBALLS

Wood fired · beef meat balls
yogurt with mint

SEAFOOD CROQUETTES

Tzatziki · parmesan cheese
shrimp · calamari · fish
octopus

MUSSELS

Sautéed green Omega
mussels · white wine
Sicilian lemon · parsley

CALAMARI

Grilled · black
mayo

WOOD-FIRED OCTOPUS TACOS

Tzatziki · hummus · bell
pepper · cucumber · serrano
pepper · peperoncino oil

SALMON TACOS

Cucumber and habanero aioli
onion · cherry tomato

U2 NIGERIAN SHRIMP

Wood fired · olive oil · garlic
coriander · spicy pepper

SHRIMP

Skillet · red quinoa · sweet
and sour sauce · Greek yogurt
U-10 6 pieces 320 g

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

SOUPS

MAINE LOBSTER SOUP

Pesto · cherry tomatoes
sicilian lemon

SEAFOOD SOUP

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



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.

SALADS

TABOO SALAD

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

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
olives mix · onion · olive oil

ROASTED BEET SALAD

Caramelized nuts · wild arugula
Greek yoghurt

FISH & SEAFOOD

NORDIC SALMON

Wood fired · flambéed
with Ouzo anise 220 g

CORVINA FILLET

Grilled · olive
oil · parsley
270 g

MEDITERRANEAN SHRIMP

Wood fired · olive
oil · U-10
7 pcs 360 g

SUN DRIED COLOSSAL OCTOPUS

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

TO SHARE

CATCH OF THE DAY

Fresh whole fish · cambray potatoes
800 g

SALT CRUSTED FISH

Catch of the day fillet · baked using
a sea salt crust · flambéed table side
800 g

LOBSTER

CARIBBEAN MONSTER LOBSTER TAIL

Mexico · from 1 kg per piece
- To share - Price per kg

LINGUINI WITH LOBSTER

220 g linguini pasta · 90 g lobster
pomodoro sauce · basil

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 pomodoro sauce
parmesan cheese · clams
squid · shrimp · mussel

SPAGHETTI & GIANT MEATBALL

Pomodoro · ricotta cheese
pesto · stewed meatball

VEGAN RISOTTO

Organic vegetables · vegan
cream · truffle oil

BLACK RISOTTO WITH COLOSSAL CALAMARI

Colossal calamari · Italian bell
pepper · calamari ink · white
wine

SPANISH PAELLA

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

VODKA RIGATONI

Spicy pomodoro sauce
vodka · cream · basil



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STEAKS & MORE

USDA PRIME

Grain fed for 120 days hormone free · tender texture and high quality

TENDERLOIN
280 g

NEW YORK
400 g

RIB EYE
400 g

JAPANESE WAGYU

Selection of the most exclusive Wagyu meats. Limited production

KOBE RIB EYE

100% Tajima Beef, very rare, exclusive, with rich flavor and delicate texture 200 g

NEW ZEALAND RACK OF LAMB

Wood fired · mint jelly · olive oil 450 g

LUCIFER TOMAHAWK ON FIRE

- Spectacular to share -
Flambeéd table-side 2.1 kg

BURGERS

BEEF

USDA prime beef · Gruyère
cheese · serrano aioli

LAMB

New Zealand lamb · Greek
yoghurt · hummus

VEGAN

Portobello · sweet pepper · tofu
dressing · poppy seed bread
natural yeast

SIDES

ORGANIC GIANT ASPARAGUS

Wood fired · olive oil

HOMESTYLE MASHED POTATOES

Butter · black pepper

CAMBRAY POTATOES WITH FINE HERBS

Olive oil · maldon salt

FRENCH FRIES

Paprika · parmesan
cheese 250 g

ORGANIC VEGETABLES

Wood fired · olive oil

SKILLET MUSHROOMS

Mushrooms · white
wine · guindilla pepper
olive oil

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

CHOCOLATE SOUFFLÉ

Handmade at the moment
- 25 minutes -

CARROT CAKE WITH GREEK YOGHURT

Gluten-free · pecans
Greek yogurt topping

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 -

COFFEE & TEA

AMERICANO

CAPPUCCINO

ESPRESSO

CORTADO ESPRESSO

DOUBLE ESPRESSO

RONNEFELDT TEA

Apricot & Almendra · Almond Dreams
Manzanilla · Menta · Morgentau · Dung Ti

RONNEFELDT TEA

Green Dragon · Tie Guan Yin · Pau Mu Tan & Melon
Fancy Sencha Sencha · Pure Fruit

CARAJILLOS

CLASSIC

Chocolate covered coffee beans
Licor 43 · strawberries 120 ml

MAZAPAN

Coffee · Licor 43 · Frangelico Ketel
One vodka · tres leches syrup 120 ml

SPECULAAS

Coffee · Licor 43 · Ketel One vodka
Speculaas syrup 120 ml

DE OLLA

De olla cold brew · Licor 43 · Ketel
One vodka · piloncillo syrup 120 ml

DE ROSAS

Coffee · Ketel One vodka · roses
and cinnamon syrup 120 ml

IRISH

Coffee · Kahlua · Licor 43 · Jameson
whiskey · cream 120 ml

DIGESTIFS

ANÍS LAS CADENAS
AMARETO DISARONNO
BAILEY'S
CHARTREUSE AMARILLO
CHARTREUSE VERDE

CHINCHON DULCE
CHINCHON SECO
COINTREAU
FERNET BRANCA
FRANGELICO
GRAND MARNIER CORDON ROUGE

KAHLUA
LICOR 43
PACHARAN ZOCO
SAMBUCA VACCARI BLANCO
SAMBUCA VACCARI NEGRO
STREGA



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GIN & TONIC MIXOLOGY

FOREST

Brockmans Gin Intensely Smooth · Forest syrup · premium tonic water

MEDITERRANEO

Bombay Sapphire Gin · orange jam · passion fruit syrup · premium tonic water

LONDON PARK

Bombay Sapphire Gin · lemongrass syrup · coriander · premium tonic water

DOLCE MALFY

Malfy Gin · citrus oleo saccharum · cucumber · premium tonic water

GIN S

BEEFEATER 750 ml

BEEFEATER 24 750 ml

BEEFEATER BLACKBERRY 700 ml

BEEFEATER PINK 700 ml

BOMBAY SAPPHIRE 750 ml

BROCKMANS INTENSELY SMOOTH 700 ml

BULLDOG 750 ml

HENDRICK'S 750 ml

MALFY ORIGINALE 750 ml

MOM 700 ml

MONKEY 47 500 ml

TANQUERAY 750 ml

TANQUERAY FLOR DE SEVILLA 750 ml

TANQUERAY RANGPUR 750 ml

TANQUERAY TEN 700 ml

THE BOTANIST 700 ml

THE LONDON Nº 1 700 ml

TONIC WATER

FEVER TREE 200ml

FEVER TREE LIGHT 200ml

SEVENTEEN 200ml

FENTIMANS 200ml

SCHWEPPE S 355ml

SPICES AND ESSENCES

Basil · Star Anise · Cardamom · Clove · Dill · Rosemary
Peppermint · Lemongrass · Black Pepper · Pink Pepper

FRUIT

Berries · Eureka Lemon · Orange · Cucumber · Pineapple · Grapefruit

Our distillates include one mixer (235 ml soda or juice) per glass.
The bottle service includes 5 mixers of 355 ml or 2 Red Bull 250 ml or 1 Lt of juice.
Prices include tax and are in Mexican pesos. Tips are not mandatory.