

APPETIZERS

HAWAIIAN POKE TOSTADAS

Cubes of bluefin tuna marinated with Hawaiian seasonings. Served on home made tostadas in our wood oven, garnished with diced avocado. \$470

GRILLED OCTOPUS CARPACCIO

Thinly sliced charcoal-broiled octopus accompanied with spring mix and Italian vinaigrette, topped with shaved slivers of Reggiano parmesan cheese and decorated with cherry tomatoes. \$510

ALASKAN WILD SALMON TIRADITO

Thin slices of salmon marinated with citrus vinaigrette and smoked salt, sriracha mayonnaise and red onion, decorated with cueresmeño chiles. \$400

HIGH CHOICE PLUS BEEF TARTAR

High choice plus beef tenderloin, diced and marinated, prepared with olives, almond pesto and spices, decorated with Alaska salmon roe. \$630

LEBANESE PLATE

Jalapeño-spiced hummus, jocoque, tabbouleh, falafel and peperonata (grilled, seasoned bell peppers), served with puffy pita bread with oil and rosemary. \$400

MEXICAN GUACAMOLE

Avocado mashed in a volcanic rock mortar and pestle, mixed with cilantro, diced onion and a splash of lime, accompanied by cotija cheese. \$230

MUSSELS

Delicious whole black mussels, steamed and covered with a white wine sauce, sliced garlic and seafood veloute. \$700


BUTTON MUSHROOMS


Selected mushrooms, fried in Provençal butter, demi glace and aromatic herbs. Served with home-baked wood-fired bread. \$310


SEAFOOD OR SHRIMP


CASSEROLE

Mix sea food (shrimps, squid, mussels and octopus) seasoned in tomato cassé and white wine reduction. \$730-\$750

 RAW

 Vegetarian

 Vegan

 Spicy



KHYRA

SEAFOOD • GRILL • STEAKS

- T U L U M -



OYSTERS

ON THE HALF SHELL

Fresh, au natural, mounted on a bed of ice, accompanied by minced onion, fresh cilantro and ponzu sauce. \$740

ROCKEFELLER

Filled with creamed spinach, parmesan cheese and bacon, with gouda cheese au gratin. \$740

CEVICHES

Choose from:

Scallops - \$400 | Octopus - \$430

Mexican Caribbean Lobster - \$510

Shrimp - \$360 | Mixed - \$440

PERUVIAN

Your choice of seafood, marinated with leche de tigre, sea salt, sweet peppers, baked sweet potato, red onion, toasted Peruvian corn, extra-virgin Italian olive oil and fresh citrus juice.

CARIBBEAN

Your choice of seafood marinated with citrus juice, fresh mango, cucumber, onion, avocado, cherry tomato, sea salt, white pepper, a touch of white wine and extra-virgin Italian olive oil.

AGUACHILE

Your choice of seafood marinated in fresh red peppers and citrus juice, thin strips of red onion, cucumber rounds and cilantro leaves.

Raw products consumption is under your own responsibility.



SALADS

GRILLED ASPARAGUS SALAD

Marinated and grilled with sun-dried tomato vinaigrette. \$240

CAPRESE SALAD WITH HOME MADE

TRUFFLE CHEESE

A salad of tomato and cheese marinated with summer truffles and almond pesto. \$430

POKE MIX SALAD

Cubes of bluefin tuna, cucumber, avocado, cherry tomato, Alaska salmon roe and seaweed, marinated with ponzu sauce. \$450

SPINACH SALAD

Selection of baby spinach with sliced strawberries, dried blueberries, gorgonzola cheese, caramelized walnuts. Served with regional Mayan dressing (Melipona honey, citrus and ginger). \$230

HOUSE SALAD

Spring mix, truffled burrata cheese accompanied with roasted cherry tomatoes, toasted white pine nuts, rosemary and extra virgin olive oil. \$250

SOUPS

WILD MUSHROOMS CREAM

Prepared with mixed mushrooms, white butter and spices, adorned with Reggiano parmesan shavings. \$280

SEAFOOD SOUP

A red seafood broth (octopus, shrimp and scallops) with vegetables, seasoned with Mexican spices. \$350

LOBSTER BISQUE

Creamy soup made with a crustacean base, vegetables and white butter. \$400

PASTAS

RISOTTO WITH PORTOBELLOS, WILD MUSHROOMS AND BLACK TRUFFLE

Carnaroli (arborio) rice cooked with a garlic and onion soffrito, wild mushrooms, white wine, Reggiano parmesan cheese and black truffles. \$520

OPEN-FACED SEAFOOD RAVIOLI

Thin sheets of fresh home made pasta filled with mixed seafood (shrimp, lobster and crab) covered with pink sauce. \$510

PIZZETAS

Artisan baked dough.

LOBSTER

Base of Italian-style tomato sauce seasoned a la diabla, mozzarella cheese, with fresh Caribbean lobster. \$510

EUROPEAN

Base of Italian-style tomato, Iberian serrano ham, mixed olives and baby arugula. \$400

CAESAR WITH GRILLED SHRIMP

Romaine lettuce dressed with anchovy sauce, grilled rosemary shrimp and shaved chips of Reggiano parmesan cheese. \$430

SEAFOOD

Shrimp, octopus, mussels and salmon. \$750



MEXICAN

Refried bean sauce, with acuyo and bacon, grilled flank steak, mozzarella cheese, grilled onions and pickled jalapeño peppers. \$590

HAWAII

Canadian loin and axiote roasted pineapple. \$400

VEGETARIAN

Roasted mixed peppers, artichoke hearts, fresh asparagus cut in three and black olives. \$350

VEGAN

Sliced mixed mushrooms, tofu cheese, cherry tomato, fresh garlic spinach. \$350

TACOS

All of our tacos are served in homemade corn tortillas and accompanied by red taquera sauce and avocado & tomatillo sauce.

CASTACAN

Delicious Yucatan-style fried pancetta. \$280

SHRIMP

Juicy shrimp marinated in mixed citrus and weathered with the house recipe. \$340

HIGH CHOICE PLUS GAONERAS

Finely-sliced seasoned beef tenderloin, sealed on the grill. \$500

SOFT-SHELL CRAB

Crispy crab batter-fried with the house seasoning. \$360



LAMB

AUSTRALIAN LAMB CHOPS

Served with grilled vegetables and mint sauce. \$950

SURF & TURF

All meats are High Choice Plus.
Served with seasonal grilled vegetables and grilled sweet corn on the cob.

NEW YORK STEAK (360 gr) AND
CARIBBEAN LOBSTER TAIL (350 gr)
\$2,350

CENTER-CUT BEEF TENDERLOIN
(300 gr) AND JUMBO SHRIMP
5 pieces. \$1,550

HIGH CHOICE PLUS BEEF CUTS

Served with grilled seasonal vegetables and sweet corn on the cob. We have created alliances with highly prestigious companies to bring you the best quality of beef cuts on the market.

- FRESH MEAT FROM ITS ORIGIN,
NEVER FROZEN -

CENTER-CUT BEEF TENDERLOIN (300 gr)
\$860

RIB EYE (400 OR 800 gr).
\$1,050 - \$1,900

NEW YORK (350 gr).
\$920

BEEF SKIRT STEAK (350 gr)
\$640

KANSAS (550 gr)
\$1,100

TOMAHAWK (1,200 gr)
\$2,900

AUSTRALIAN WAGYU RIBEYE (200 gr)
\$1,600

SAUCES TO ACCOMPANY YOUR BEEF CUTS

- Bordelesa
- Port Wine
- Peppercorn Medley
- Dark Gorgonzola Cream Sauce

FISH & SEAFOOD

CARIBBEAN LOBSTER TAIL
350 gr onwards, grilled or steamed. \$1,550

CATCH OF THE DAY FILLET
\$740

JUMBO SHRIMP
5 pieces. \$890

CHARCOAL-BROILED OCTOPUS
\$810

PREMIUM ALASKA SALMON
\$700

SAUCES TO ACCOMPANY THEM

- Roasted Garlic and Mezcal
- Zarandada
- Amandine (almonds, butter and lemon juice)
- Salsa Brava (tomato, chiles and spices)



ACCOMPANIMENTS FOR MAIN DISHES

- Baby Potatoes with Rosemary. \$160
- Twice-Baked Potatoes. \$160
- Mashed Potatoes with Spinach and Bacon. \$180
- Wild Rice with White Butter. \$160
- Sauteed Broccoli. \$130
- Baby Carrots with Pistachios. \$160
- Grilled Mixed Vegetables with Balsamic Demi-Glace. \$180

CHEF'S SPECIALTIES

MEXICAN SPECIALTIES

GRILLED GOAT CHEESE AND OAXACA CHEESE WITH SACRED MEXICAN PEPPERLEAF AND CHILE MORITA

Grilled soft goat cheese mixed with Oaxaca cheese, covered with fresh Mexican pepperleaf and olive oil, mounted over a green tomatillo sauce and pickled dried morita chile. \$360

AMARANTH-ENCRUSTED TURKEY BREAST MEDALLIONS

Grilled and mounted over a rosemary potatoes bed and mixed seasonal vegetables. \$400

XIMBO CHICKEN

Chicken cooked inside maguey stalks, slathered with adobado sauce and marinated with pre-hispanic spices. Filled with shredded pork in orange sauce. \$430

