REC CARBON

Kitchen with Brasa y Humo, flavor of México, smell of sea. "Rey Carbon" was inspired to create experiences day by day using high quality local ingredients.

Traditional Mexican fused with Modern techniques.

APPETIZERS

TUNA TOSTADITA 2 PIECES CHILE MORITA DRESSING, NORI (SEAWEED) YUZU & CHILE DE ARBOL.	14
RAW OYSTER 4 PIECES LOCAL OYSTER SERVED WITH PONZU SAUCE, HABANERO MIGNONETTE, & AVOCADO.	17
BRASA OYSTER 4 PIECES SERVED WITH CHEESE CRUST & CILANTRO.	19
SOPE DE CHICHARRON 2 PIECES WITH OCTOPUS BLACK BEAN PURE, CHICHARRON AL CHILE GUAJILLO, GRILLED OCTOPUS.	11
GREEN SHRIMP AGUACHILE ROSTEAD AVOCADO, CUCUMBER, CILANTRO, CHILI OIL & RED ONION.	25
PORK BELLY TACO 1 PIECE BLUE TORTILLA, BRAISED IN IT'S JUICE, AVOCADO CREAM, PINEAPPLE, RADISH, MC GREENS CENIZAS.	5
TACOS GOBERNADOR 2 PIECES LOBSTER, PINEAPPLE, PICO DE GALLO, MC GREENS AVOCADO.	14

⇔ CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK FOR FOOD-BORNE ILLNESS



✿ A5 - WAGYU

TENDERLOINS 80z 120 - NEW YORK 120z 155 - RIB EYE 120z 155

⇔ RIB EYE

PRIME 8oz 27 -12oz 45

⇔ NEW YORK

PRIME 8oz 25 -12oz 37

⇔ FILET MIGNON

PRIME 8oz 40 -12oz 60

PORTER HOUSE

PRIME 16oz **75**

☆ TOMAHAWK

PRIME 85

⇔ ZABUTON

SNAKE RIVER 80z 40 - 120z 55

₩ VACIO

PRIME RIVER 8oz 30 - 12oz 48

⇔ TOP SIRLOIN

AMERICAN WAGYU 8oz 55 - 12oz 75

SIDES

VEGGIES AL GRILL 8

ASPARAGUS, BEETS, SWEET POTATO, GREEN BEANS, CORN, BABY CARROT.

奥黎県 PLANTAIN TAMALE 7

CRIOLLA GREEN SAUCE, CREMA DE RANCHO, CAVIAR & GOLD SHEETS.

RAJAS 8

CORN WITH CREAM, POBLANO CHILI, CURED CHEESE, CRISPY CORN

CAMPESINO PURE 7

POTATO, BUTTER, GARLIC CREAM, GREEN ONIONS, OLIVES.

ESQUITE 10

GRILLED CORN WITH CHIPOTLE MAYO, QUESO COTIJA, SOUR CREAM, LIME & HOUSE TAJIN.



CRAB DIP 12

BLACK BEANS, JALAPENO & CILANTRO CREAM, CRAB MEAT, PARMESAN CHEESE CRUST.



⇔ SALMON 32

WITH CITRUS SAUCE, MUSHED POTATOES, ORANGE, MC GREENS, CHILI OIL & QUESO FRESCO.

OCTOPUS 30

NORTH MARINATED, GRATIN POTATO, GREEN BEANS, SMOKED CHORIZO & GRILLED SALAD.

☆ TUNA TIC IN CHIC

28

ESQUITE, JICAMA, RADISH, ASPARAGUS, SIKILPAC SAUCE MAYA.

BRONZZINO ZARANDEADO 30

GRILLED LIME, SALSA RANCHERA AND CLASSIC PICO DE GALLO.

LA ESENCIA Y EL SABOR, SAUCES

CHILE XCATIC BEARNAISE SAUCE: EMULSION BUTTER, MEXICAN SPICES.

CHARDONNAY: REDUCTION BY 12 HOURS.

MEAT SAUCE: 24 HOURS BY REDUCTION.

CHIMICHURRI: PARSLEY, CILANTRO, ARBOL CHILI, EPAZOTE, CHOPPED GARLIC, OLIVE OIL & LIME.

SALADS



BREASTED CAULIFLOWER

18

GRILLED AND BAKED AT LOW TEMPERATURE, BELL PEPPER PUREE. GREENS ONION, CENIZAS.



BEETS ASADOS

20

GOAT CHEESE, AVOCADO PUREE, CITRUS SUPREMES, CILANTRO VINAIGRETTE, PUMPKIN SEEDS.



ENSALADA DE SANDIA

22

FRESNO VINAIGRETTE, GREEN ONIONS, THYME OIL, BEEF MACHACA, QUESO FRESCO, PUMPKIN PIP, SPRING MIX, ROASTED AVOCADO.



PORK BELLY

24

HOMEMADE MOLE, GRILLED VEGETABLES, RED PICKLED ONIONS.



⇔ SASHIMI TUNA BAJA

22

SOJA REDUCTION WITH GINGER, SESAME OIL, MC GREENS, CILANTRO, AVOCADO.



OCTOPUS

26

BLACK GARLIC PASTOR SAUCE, PINEAPPLE PUREE, GRILLED ONIONS, CILANTRO OIL, AVOCADO CREAM.



SCALLOPS

22

PASSION FRUIT SAUCE, WHITE WINE, PANKO CRUST, WILD MUSHROOMS, CURLY POTATO & MC GREENS.



MAGRET DUCK

24

HIBISCUS XO SAUCE, SWEET POTATO PUREE, GRILLED LEEK.

⇔ BLACK VACIO AGUACHILE 28

CUCUMBER SLICES, BLACK HOUSE SAUCE, SERRANO CHILI, RED ONION, MC GREENS, AVOCADO, CILANTRO OIL.

QUAIL

24

ROASTED THEN MARINATED WITH YOGURT AND BEER, MOLITO DATE, SPINACH, BABY CARROT & RISSOTTO.

LECHON TERRINA

26

GREEN SALAD, CHILI OIL, ROASTED APPLE, BABY CARROT & APPLE PUREE.



DESSERTS

3 LECHES DE CONSTRUCTION 14

MOUSSE, FOAM, SWEET LAND, VANILLA ICE CREAM & RED FRUIT JAM.



CAFÉ DE OLLA

12

COCONUT, MICRO BIZCOCHO, COFFE JELLY, CARAMEL MOUSSE, ORANGE TILE, COFFEE CHOCOLATE GANACHE.

SURPRISES CORN

16

BAVARESA CORN, PINOLE, CORN SAUCE, CHILATE, MICRO GREENS.