

REY CARBON

The Rey Carbon experience begins with our high-temperature wood burning open flame grill that locks in all the flavors, offering a unique taste that only open flame cooking can deliver. Savor our assortment of USDA Prime steaks cooked to perfection or enjoy our exquisite seafood creations.

Our executive chef takes modern techniques and fuses them with traditional Mexican cuisine, influenced by French, Asian and molecular cuisine, resulting in an award-winning culinary experience.

APPETIZERS

	* TUNA TOSTADITA 2 PIECES 14
	CHILE MORITA DRESSING, AVOCADO MOUSSE, CHOPPED CHIVES & MC GREENS.
	* RAW OYSTERS 4 PIECES 20
	LOCAL OYSTERS SERVED WITH PONZU SAUCE, HABANERO MIGNONETTE & AVOCADO.
	BRASA OYSTERS 4 PIECES 25
	SERVED WITH PARMESAN CHEESE, RED CAVIAR, ROASTED ARUGULA & AVOCADO.
	CHICHARRON & OCTOPUS SOPES 2 PIECES 12
	REFRIED BLACK BEANS, CHICHARRON AL CHILE GUAJILLO, GRILLED OCTOPUS & AVOCADO.
	GREEN AGUACHILE SHRIMP 25
	* SERVED IN CUCUMBER GEL, AVOCADO MOUSSE, CILANTRO, CHILI OIL & RED ONION.
	PORK BELLY TACO 1 PIECE 15
	BLUE CORN TORTILLA, PORK BELLY, SPINACH PUREE, AVOCADO MOUSSE & PINEAPPLE "PICO DE GALLO".
	TACOS GOBERNADOR 2 PIECES 25
	LOBSTER, PINEAPPLE "PICO DE GALLO", MC GREENS, RED CAVIAR, AVOCADO & ROASTED PARMESAN CHEESE.

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



STEAKS AL CARBON

✿ A5 - WAGYU

TENDERLOINS 8oz \$120 - NEW YORK 12oz \$155 - RIBEYE 12oz \$155

✿ RIBEYE

PRIME 8oz \$38 -12oz \$57

✿ NEW YORK

PRIME 8oz \$35 -12oz \$52

✿ FILET MIGNON

PRIME 8oz \$45 -12oz \$65

✿ PORTERHOUSE

PRIME 16oz \$85

✿ TOMAHAWK

PRIME \$150

✿ ZABUTON

SNAKE RIVER 8oz \$45 - 12oz \$65

✿ VACIO

SNAKE RIVER 8oz \$40 - 12oz \$55

✿ TOP SIRLOIN

AMERICAN WAGYU 8oz \$55 - 12oz \$75

SIDES

VEGGIES AL GRILL 12

ASPARAGUS, BEETS, CORN, BABY CARROT & BROCCOLINI.



PLANTAIN TAMALE 12

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

POBLANO STRIPS 15

POBLANO STRIPS AND ROASTED CORN WITH CREMA DE RANCHO & COTIJA CHESSE

CAMPESINO PUREE 12

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

CRAB DIP 20

CREAM CHEESE MIX WITH CRAB MEAT, PARMESAN CHEESE AND ROASTED PANKO WITH GARLIC, CILANTRO & JALAPEÑO SAUCE.

ESQUITE 15

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

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SEAFOOD BRASA STYLE

Premium seafood perfectly cooked
over a wood-burning open flame

✿ **SALMON** **32**

WITH FENNEL SAUCE, CHILI OIL, ROASTED LIME,
GRILLED ASPARAGUS & MASHED POTATOES.

BEER SAUCE OCTOPUS **30**

MARINATED IN BEER SAUCE, POTATOES AU GRATIN,
SMOKED CHORIZO & GRILLED SALAD WITH CILANTRO OIL.



✿ **TUNA TIKIN XIC** **28**

GRILLED TUNA WITH SESAME SEEDS, MARINATED IN
TIKENCHIC SAUCE, ACCOMPANIED WITH ESQUITE JICAMA
RELISH, ASPARAGUS & SIKIL PAK MAYAN SAUCE

BRANZINO ZARANDEADO **30**

GRILLED LIME, SALSA RANCHERA, ROASTED
BRUSSELS SPROUT SALAD & PICKLED ONIONS.

LA ESENCIA Y EL SABOR, SAUCES

XCATIC CHILE & BEARNAISE SAUCE: BUTTER EMULSION, MEXICAN SPICES.

CHARDONNAY: REDUCED BY 12 HOURS.

MEAT SAUCE: REDUCED BY 24 HOURS.

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

SALADS



ROASTED CAULIFLOWER **18**

WITH SAUTEED MUSHROOMS, AVOCADO,
SERRANO CHILI SLICES & PICKLED RED ONIONS.



BEETS ASADOS **20**

GOAT CHEESE, FRIED ARUGULA, BABY RADISH
SLICES, CITRUS SUPREMES & SPINACH PUREE.



ENSALADA DE SANDIA **22**

FRESNO VINAIGRETTE, THYME OIL, COTIJA CHEESE, PUMPKIN PIP,
ROASTED AVOCADO, ARUGULA, ROASTED SALAD, MARRON PEPPER,
GREEN APPLE & MINT-LIME SORBET.

Add: Filet Mignon +\$20, Organic Chicken +\$15, Jumbo Shrimp +\$18

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SPECIALS

❖ **FILET MIGNON CURADO** PRIME 8oz \$55 -12oz \$75
CURED FOR 2 WEEKS WITH COFFEE, SPICES &
MICHELADA SAUCE.

PORK BELLY MOLE **25**

MASHED SWEET POTATOES, HOMEMADE MOLE,
GRILLED VEGETABLES & RED PICKLES ONION.



❖ **SASHIMI TUNA BAJA** **22**

FRESH TUNA MARINADE IN SOY REDUCTION WITH GINGER,
SESAME OIL, MC GREENS, CILANTRO & AVOCADO ON A BASE
OF PERSIAN CUCUMBER.



OCTOPUS **26**

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



SCALLOPS **25**

TROPICAL FRUIT SAUCE, WHITE WINE, WILD MUSHROOMS,
PANKO CRUST, CURLY POTATO & ROASTED ARUGULA.



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.



REY CARBON TACOS **45**

STREET TACOS STYLE, CHOOSE:
NEW YORK OR RIBEYE.

CHICKEN PARMESAN MOLE **28**

COOKED IN MOLE SAUCE, CORDON BLEU STYLE,
CHOCOLATE STRIPED & PARMESAN CHEESE STRIPS

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LA GOZADERA

DESSERTS

3 LECHEs IN DECONSTRUCTION 17

MOUSSE, FOAM, TRITURATED GRAHAM CRACKERS,
VANILLA ICE CREAM & RED FRUIT JAM.



CAFÉ DE OLLA 15

COCONUT, MICRO BIZCOCHO, COFFEE CAVIAR, CAFE DE OLLA
MOUSSE, ORANGE TILES, & CHOCOLATE COFFEE GANACHE.

CORN SURPRISE 18

ROASTED CORN ICE CREAM ACCOMPANIED WITH BAVARESA CORN,
GOFIO WITH GINGER, BLUEBERRIES AND BERRY PUREE.