

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 expert chef begins with modern techniques and fuses them with traditional Mexican cuisine, resulting in an award-winning culinary experience.

APPETIZER

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

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

STEAK AL CARBON

A5 - WAGYU

TENDERLOINS 8oz 120 - NEW YORK 12oz 155 - RIB EYE 12oz 155

RIB EYE

PRIME 8oz 38 -12oz 57

NEW YORK

PRIME 8oz 35 -12oz 52

FILET MIGNON

PRIME 8oz 45 -12oz 65

PORTER HOUSE

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

VEGGIS AL GRILL ASPARAGUS, BEETS, CORN, BABY CARROT AND BROCCOLINI.	PLANTAIN TAMALE CRIOLLA GREEN SAUCE, CREMA DE RANCHO, CAVIAR & GOLD SHEETS.	POBLANO STRIPS AND ROASTED CORN WITH RANCHO CREAM AND COTIJA CHESSE.
CAMPESINO PURE POTATO, BUTTER, GARLIC CREAM, GREEN ONIONS, OLIVES.	CRAB DIP SOUR CHEESE MIX WITH CRAB MEAT, PARMESAN CHEESE AND ROASTED PANKO WITH GARLIC, CILANTRO & JALAPEÑO SAUCE.	ESQUITES GRILLED CORN WITH CHIPOTLE MAYO, COTIJA CHESSE, SOUR CREAM, LIME & HOUSE TAJIN .

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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, SMOKE CHORIZO & GRILLED SALAD WITH CILANTRO OIL.	
TUNA TIC IN CHIC	28
GRILLED TUNA WITH SESAME SEEDS, MARINADE IN TIKENCHIC SAUCE, ACOMPANIED WITH ESQUITE JICAMA RELISH, ASPARRAGUS AND SIKIL PAK MAYAN SAUCE	
BRANZINO ZARANDEADO	30
GRILLED WITH LIME, SALSA RANCHERA, ROASTED BRUSSELS SALAD, AND PICKLED ONIONS.	

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

ROASTED CAULIFLOWER 18
WITH SAUTEED MUSHROOMS, AVOCADO,
SERRANO CHILI SLICES, PICKLED RED ONIONS.

BEETS ASADOS 20
GOAT CHEESE, FRIED ARUGULA, BABY RADISH
CITRUS SUPREMES, SPINACH PUREE.

ENSALADA DE SANDIA 22
FRESNO VINAIGRETTE, THYME OIL, COTIJA CHEESE, PUMPKIN PIP,
ROAST AVOCADO, ARUGULA, ROASTED SALAD, MARRON PEPPER,
GREEN APPLE AND MINT ICE CREAM.

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 AND
MICHELADA SAUCE.

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

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

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

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

MAGRET DUCK
HIBISCUS XO SAUCE, SWEET POTATO PUREE, GRILLED LEEK.

BLACK VACIO AGUACHILE
CUCUMBER SLIDES, BLACK HOUSE SAUCE, SERRANO CHILI,
RED ONION, MC GREENS, AVOCADO, CILANTRO OIL.

REY CARBON TACOS
STREET TACOS STYLE, CHOOSE:
NEW YORK OR RIB EYE.

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

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LA GOZADERA

DESSERTS

3 LECHE DE CONSTRUCTION

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

CAFÉ DE OLLA

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

SURPRISES CORN

**ICE CREAM ROASTED CORN ACCOMPANIED WITH BAVARESA CORN,
PINOLE GOFIO WITH GINGER, BLUEBERRIES AND BERRIES PUREE.**

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