

Meksian

# Hanzo

## TASTING MENU

### Homemade Guacamole

Prepared at your table with national avocado, Pico de Gallo, lime and a side of our homemade fried corn tortilla chips.

### Toro Tuna Tartar

Fat Tuna Belly marinated with truffled oil and ponzu emulsion, served in a wakame and avocado bed.

### Duck Confit Bao Bread

Homemade bao bread filled with low temperature cooked duck, fresh vegetables and Teriyaki sauce.

### Dry Aged Txogitxu Tataki

Seared Txogitxu beef served with sweet chipotle and soja caviar.

### Cristal Shrimp Tacos

Cristal shrimps from Cadiz Bay prepared in Tempura, guacamole base, yuzu emulsion, served in a homemade corn tortilla with beetroot juice.

### Nigiris Set

X2 Txogitxu

X2 Hamachi

X2 Tuna & Foie

X2 Croaker

X2 Salmon & Lime

X2 Eel

76,00€

The prices include the following services



FREE DRINKS OF MARGARITAS



TRANSFER HOME

Meksian

# Frida

## TASTING MENU

### Homemade Guacamole

Prepared at your table with national avocado, Pico de Gallo, lime and a side of our homemade fried corn tortilla chips.

### Red Tuna Ceviche

Marinated in Tiger Milk, oyster and yuzu sauce, avocado, Cancha corn and crunchy spring onions.

### Pork Rib In Mezcal & Pisco Tacos

Low temperature cooked lamb marinated in mezcal and pisco (latin spirits), guacamole base, served on a classic mexican corn tortilla.

### Lamb In Tikka Masala Toquetes

Low temperature cooked lamb with Tikka Masala served on a homemade sweet corn tortilla. Sweet/Salad.

### Granite Cooked Wagyu A5 (150gr) Beef

Prepared in a granite stone at your table. With a side of french potatoes ,vegetables, habanero sauce, chipotle sauce and guasacaca sauce.

### Tres Leches

Traditional mexican cake made with evaporated milk, condensed milk and cream.

112,00€

The prices include the following services



FREE DRINKS OF MARGARITAS



TRANSFER HOME



## In our style

**Homemade Guacamole** **16,00**

Prepared at your table with national avocado, Pico de Gallo, lime and a side of our homemade fried corn tortilla chips.

**Corvin Ceviche** **18,00**

Corvin marinated in Tiger Milk with mashed sweet potatoes, Cancha corn, coriander and marinated onions.

**New Style Salmon** **19,00**

Original recipe from Nobu Matsuhisa, consisting of salmon sashimis dressed in a ponzu and wakame base, cooked in a high temperature sesame and grape oil.

**Meksian Deep Fried Quesadillas** **14,00**

Homemade corn dough filled with poached onions, mushrooms and zucchini, served over a red tomatillo sauce and covered with Sweet Chilli.

**Tempura Mix** **16,00**

Prawns and vegetables in Tempura with a side of soja and yuzu sauces to dip in.

**Red Tuna Tartare Trilogy** **22,00**

1. Senaka (center back) marinated in kimuchi, sriracha, sesame oil and served in a corn toast.
2. Senaka (center back) marinated in ponzu, with seaweeds in tempura and oyster sauce.
3. Toro (belly) marinated in tartufata, truffled oil, blown quail yolk and crispy wonton.

**Steak Tartare Mini Tacos** **19,00**

Txogitxu tartare marinated with lime emulsion, sesame oil, apple and shallot onion, served on crispy wonton pods.

**Tuna Tataki** **18,00**

Seared Tuna Senaka (center back), layed on a passion fruit bed, oyster yuzu sauce, with soja caviar and emulsified yellow chilli.

**Market Fish** **22,00**

Market fish served on a Shimeji Mushroom and smoked pepper base.

**Yellow Aji Chilli Grilled Octopus** **23,00**

Grilled octopus served on a yellow chilli bed, Kalamata olives puree and mashed sweet potatoes.

**Market Tiradito** **S.M.**

Please consult with our staff.



## In our style

### **Beef Satay Brochettes**

**16,00**

Beef skewers marinated in satay curry layed over a potatoes nest, with a side of guasaca, miso and chipotle.

### **Meksian Spider Crab**

**28,00**

Served on its own shell, wakame base, crab meat salted in cream and spring garlics, finished with gratinated kimuchi emulsion.

### **Traditional Thai Curry**

**17,00**

Curry elaborated with coconut milk and served with prawns or crispy chicken, with snow peas, potato cylinders and crispy basil.

### **Selected Beef on Granite**

**45,00**

Selected Txogixtu beef cooked on a granite stone at your table with our personal style, with a side of french potatoes and vegetables.

### **Meksian Special Tacos**

All our tacos are served on homemade corn tortillas. We strongly recommend you to eat the tacos with the hands to have a closer experience to Mexico.

#### **• Duck Confit Tacos**

**18,00**

Duck Confit, guacamole base, pineapple chutney and beans mousse spots, served on a purple corn tortilla.

#### **• Cochinita Pibil Tacos**

**14,00**

Classic mexican pork cooked with orange and achiote, guacamole base, sour cream, Pico de Gallo and marinated onions, served on a homemade green corn tortilla.

#### **• Fish Taco a la Veracruzana**

**16,00**

Taco fish marinated in Veracruz sauce, based on natural tomato sauce with capers and olives with spicy touch.



# Sushi Time

## ROLLS

... 8 PIECES ...

### Salmon Tempura Roll

Filled with avocado, cream and salmon, prepared in Tempura and served with kosher eel sauce and orange Tobiko.

18,00

### Truffled Carpaccio Roll

Filled with asparagus and avocado in tempura, covered with a brulé beef carpaccio with truffled cream.

18,00

### Ceviche Roll

Filled with corvin, chives and cucumber, covered with a prawn ceviche marinated in Tiger Milk.

18,00

### Spicy Tuna Roll

Filled with tuna and cucumber, covered with Shichimi Togarashi and chilli emulsion.

18,00

### Unagi Roll

Filled with smoked eel, cream cheese and avocado, with tempura prawns and kimuchi topping.

18,00

### Ebi Tempura Roll

Classic Ebi Roll, filled with prawns, chives and avocado.

18,00

### King Crab Tempura Roll

Filled with chives, crab and avocado, prepared in Tempura.

18,00

## Japanese Wagyu

A5 QUALITY

75 GR.

60,00€

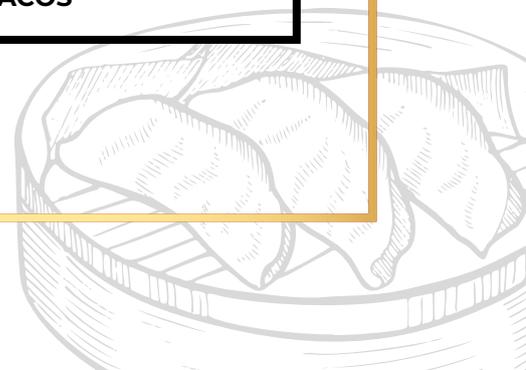
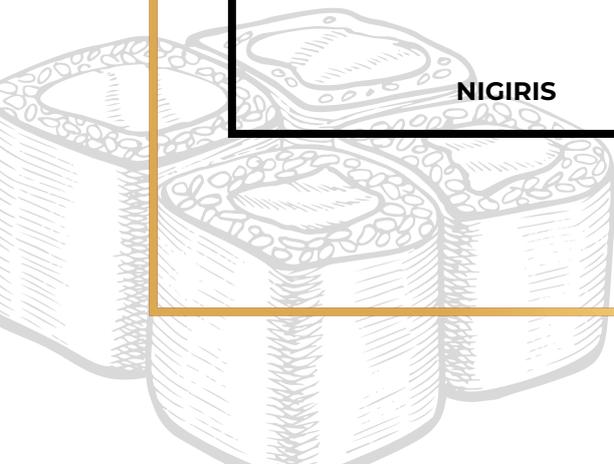
WAYS TO PREPARE IT

NIGIRIS

BRIOCHE

NEW STYLE

TACOS



# Sushi Time

## NIGIRIS

... 2 PIECES ...

<b>Tuna &amp; Foie</b>	<b>12,00</b>
<b>Corvin &amp; Truffle Cream</b>	<b>12,00</b>
<b>Salmon &amp; Lime</b>	<b>9,00</b>
<b>Eel</b>	<b>12,00</b>
<b>Octopus</b>	<b>14,00</b>
<b>Hamachi</b>	<b>12,00</b>
<b>Wagyu A5</b>	<b>22,00</b>
<b>Avocado</b>	<b>6,00</b>
<b>Cucumber &amp; Homemade Teriyaki</b>	<b>5,00</b>

## SASHIMI

... 4 PIECES ...

<b>Tuna</b>	<b>18,00</b>
<b>Salmon</b>	<b>16,00</b>
<b>Corvin</b>	<b>16,00</b>
<b>Toro Tuna</b>	<b>22,00</b>

