



Ember

DINNER

SOMETHING FRESH

To start

CHARRED ROMAINE SALAD

Garlic & parsley marinated romaine
charred on the grill, blue cheese
chantilly, parmesan cheese,
confit tomatoes, and grilled bread

STEAK TARTAR

Hand cut, grain mustard, scallions,
cucumber, exotic peppers, parsley, cashews,
egg yolk, aioli sauce and toasted bread

ROASTED BONE MARROW, SWEETBREADS AND CORN

Bone marrow on the grill, crispy
sweetbreads, chili pepper
mayonnaise and fresh baby corn

RAW BAR

Shrimp, oysters, crab, mussels, lemon,
cocktail sauce and chili pepper sauce

TO SHARE

Tastes better

SHANK TACOS

Braised shank, handmade
corn tortillas, morita chili sauce,
“toreados” chilis, and pork rind

WHOLE JUMBO SHRIMP

Grilled and pickled, sikil pak,
pork belly and meat juice

ROASTED OCTOPUS

Octopus on the grill, artichoke
puree and pancetta

FROM THE GRILL

To your table

STEAKS

| | |
|-------------------|---------------|
| SALMON FILLET | 6.3 / 5 OZ |
| RIB EYE STEAK | 10.6 / 5.3 OZ |
| NEW YORK STEAK | 10.6 / 5.3 OZ |
| CARIBBEAN LOBSTER | 10.6 OZ |
| SPRING CHICKEN | 17.6 / 8.8 OZ |
| OUTSIDE SKIRT | 8.8 / 4.2 OZ |
| SHORT RIBS | 10.6 OZ |
| TENDERLOIN STEAK | 8.8 / 4.2 OZ |

A LA CARTE

TONI’S BURGER

Brioche, 300 grs of premium burger pattie,
charred onion, pancetta, pickles, provolone
cheese and BBQ sauce

Sides YOUR CHOICE

SAUCES

BBQ
BBQ
CHIPOTLE
HONEY
MUSTARD
CHIMICHURRI
MUSHROOM
CREAM
ROQUEFORT
DEMI

SIDES

MAC & CHEESE
ALIOLI POTATOES
PEPPERS
AND ONIONS
MASHED
POTATOES
BROCCOLI
AND CAULIFLOWER
PUREE



THE SWEETEST

To enjoy

CHEESECAKE
& RED BERRIES GLACE

APPLE & CINNAMON TART
With bourbon reduction

NEW YORK BROWNIE
With caramel sauce

SPECIAL

GRILLED
TOMAHAWK CAB \$1800 MXN

PLANT - BASED

SOMETHING FRESH

CHARRED
ROMAINE SALAD
Available our vegan version

TO SHARE

CHARRED
GARDEN VEGETABLES
Chimichurri marinated and grilled,
mushrooms, endives and asparagus
with parsley and garlic

A LA CARTE

PASTA WITH CAULIFLOWER
AND CHIPOTLE SAUCE

THE SWEETEST

STRAWBERRY
AND MINT SALAD
With blackcurrant
and sparkling wine sorbet

Some dishes can be made gluten free (ask your waiter)
If you have allergies, ask your waiter about food allergens

THANK YOU FOR CONTRIBUTING TO THE CONSERVATION OF THE LOBSTER!
From April 1st to June 30th, we respect the lobster breeding season by not fishing or serving
this product at our hotels, and therefore a substitute will be offered.