








KARMA

 Vegetarian  Vegan  Gluten-free  Spicy  Artisanal Nuts

Blessed are those present and their companions on this journey through Xibalba and the earthly universe — a voyage infused with magic and mysticism, in pursuit of respect and emotional healing from the very core of the soul. We shall nourish the spirit by awakening each of your senses, satisfying it from within. Savor every moment.

We shall meet again at the end.

Let the Journey Begin ✧

French Fries V \$210

Crispy fries finished with chimichurri and a rich cheese sauce.

Grilled Shrimp 120g Gf V \$320

Shrimp marinated in a traditional Peruvian anticuchera sauce, served with avocado mousse, chimichurri, and Xnipec salsa.

Guacamole 200g Gf V Vg \$310

An ancestral blend of avocado, onion, and cilantro, accompanied by mini goat cheese croquettes and artisanal corn chips.






The Nikkei Universe

A Lighter Voyage

Mixed Tartare   \$460
Salmon, tuna, masago, avocado, mango, and scallions,
finished with a spicy sriracha mayonnaise dressing.

Shrimp Salad  \$320
Grilled shrimp atop a medley of mixed greens, scallions,
red onion, radish, fresh berries, toasted sesame seeds,
and a dressing of fermented passion fruit emulsion.

Beet Salad    \$320
A velvety Maya honey cream paired with fire-roasted
beetroot, arugula, orange supremes, cashew nuts,
watermelon radish, furikake and a drizzle of cascabel
chili oil.

Let Us Continue...

Between Breads

Karmaburger 250g  \$480

Top sirloin patty, crispy bacon, caramelized onions, arugula, cheese sauce, Parmesan-dusted potato wedges, and a topping of xcatic chili – a true experience.

The World of Yemayá

Grilled Octopus 250g  \$780

Marinated and grilled to perfection with Peruvian anticuchera sauce, served with carrot hummus, garlic aioli, and a stuffed baked potato.

Pan-Seared Salmon 220g  \$720

Salmon glazed with Teriyaki, served over white rice with furikake.

Sea Bass Fillet 250g \$720

Brined fresh catch from the Pacific, elegantly paired with hoja santa green mole, plantain purée, and crisped hoja santa leaves.



Sauces

Béarnaise  \$120 **Hoja Santa** \$120

Green Mole

Demi Glace  \$120

Confit Garlic \$120

From the Grills of Xibalba

Cowboy 500g   \$1,200

A (500g) Cowboy cut, grilled to perfection. Served with a smooth confit garlic cream, Mexican chili guindillas, and Colima sea salt, reinterpreting the traditional ajillo sauce in a contemporary, deconstructed version.

Rib Eye 450g   \$1,200

A (450g) Rib Eye, seared to perfection and finished with thyme-infused bone marrow. Accompanied by a fresh purslane and baby corn salad, dressed in a burnt lemon emulsion that balances bright citrus notes with smoky depth.

The Elements 450g  \$1,750

A culinary tribute to the four sacred elements: Rib eye, shrimp, fire-grilled asparagus and a demi glace sauce.

Braveheart Tomahawk   \$3,800

1.2 kg of prime quality beef, uniquely finished at your table – perfect for sharing.



Sides



Mashed Potatoes   \$210

A classic purée infused with the smoky aroma of roasted xcatic chili.

White Rice with Furikake   \$210

Wok-fried rice, Oriental style.

Grilled Asparagus    \$360

Char-grilled to perfection – simply exquisite.

Grilled Corn    \$210

Charred and brushed with anticucho sauce, finished with crumbled feta cheese and a touch of Provenzal herb sauce.



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 karmatulum

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