

STARTERS

BRAISED CORN RIBS

With special rub

GRILLED SWEETBREADS

Served with firewood spring onions in black sauces.

FRIED CAULIFLOWER

With house dressing and dried pepper powder.

ESCAMOLES FIREWOOD BEEF BONEMARROW (4 pcs)

Served with beet tortillas, escamoles stewed with butter, epazote and white wine: accompanied with morita chili sauce and lemon.

FIREWOOD BEEF BONEMARROW (4 pcs)

Slowly grilled and served with majestic sauce and edged tortillas

MAMUCAS GUACAMOLE

Avocado squares with red onion, fresh coriander, lemon and olive oil.

HOUSE EMPANADA 50 g

Fried, stuffed with traditional stew.

RAJAS EMPANADA

Fried, stuffed with manchego cheese, corn and poblano pepper.

ASIAGA EMPANADA

Asiago cheese and serrano ham served with chimichurri sauce.

TRUFFLED FILLET CARPACCIO

Served with truffle slices, Grana Padano, capers, lemon, truffle dressing and fresh arugula.

ARTICHOKE CARPACCIO

Artichoke hearts with a creamy black truffle dressing, truffle salt, pine nuts, grated Grana Padano cheese and extra virgin olive oil served with sourdough bread.

YELLOW BEETROOT CARPACCIO

Served with lemon-soy sauce, maize and artichoke dressing.

FLAMBÉE CHEESE WITH LONGANIZA

GRILLED PANELA CHEESE

Artisan served with corn tortillas.

FILLET VOLCANOES 150 g (2 pcs)

Over char broiled tortilla chip, served with guacamole, cheese crust and avocado sauce.

SHAVED RIB EYE 200 g

Rib Eye sheets over shaved sauce and cooked peppers.

RIB EYE CRUNCH 300 g

Crunchy and served with guacamole and corn tortillas.

RIBEYE CRUNCH WITH PEPPERED BONEMARROW 300 g

Crunchy and served with guacamole and corn tortillas.

GRILLED CORN

Tender corn grains seasoned with butter, garlic, cream and parmesan cheese.

FROM THE SEA

TOASTED SHRIMP WONTON 200 g (2 pzas)

Breaded 21-25 count shrimp tossed in peanut sauce, over fried wontons with sriracha sauce with scallions and sesame seeds.

SOFT SHELL CRAB CRUNCH 300 g

Breaded and seasoned with our signature recipe. Served with tartar dressing.

JAPANESE HAMACHI SASHIMI 200 g

Slices of hamachi served on a bed of soy and citrus sauce, black truffle oil and sunflower sprouts.

FLAMING & FIREWOOD OYSTERS (12 pcs)

From Ensenada, with hot pepper sauce and lemon.

FIREWOOD OYSTERS (12 pcs)

From Ensenada, smoked and roasted with butter, garlic, white wine and lemon.

TOASTED TORTILLA SCALLOPS 200 g (2pcs)

Served over Ali-Oli, arugula, creamy avocado, piquin pepper and lemon.

TOASTED TORTILLA TUNA 100 g

Served with avocado, artichoke dressing, fresh cucumber, Composite soy sauce and seasonal sprouts.

SMOKED SALMON CARPACCIO 150 g

Canadian smoked salmon served cold with fresh arugula, ali-oli dressing and shaved sauce truffle dressing.

BLACK SCALLOP AGUACHILE 250 g

Served over a habanera ash and lemon sauce, with avocado, cucumber, red onion and coriander.

TOTOABA AGUACHILE 200 g

Served with avocado, tanned red onion and artichoke dressing.

CRUNCHY OCTOPUS 250 g

Grilled on a creamy sauce of dry peppers: served with guacamole and corn tortillas

TACOS

WAGYU SKIRT 200 g (4 pcs)



On a white corn tortilla, with a Manchego cheese crust and roasted poblano pepper. Served with a creamy piquin-lime salsa.

GUILLO'S RIB 200 g (4 pcs)

BEEF BONEMARROW FILLET 200 g (4 pcs)

LECHON (SUCKING PIG) 320 g (4 pcs)

Slowly cooked and served with tomatillo salsa.

THE BOSS 250 g (4 pcs)

Rib Eye Gaoneras

SPECIAL GAONERAS 200 g (4 pcs)

With dry noodles and chorizo

TOTOABA AL PASTOR 200 g (4 pcs)

With cheese crust, grilled pineapple, avocado sauce and ali-oil.

ESCAMOLES (4 pcs)

In a blue corn tortilla, stewed with butter, epazote, garlic, lemon and a touch of alioli.

BLUE TACOS 200 g (4 pcs)

High sea shrimp over blue corn on a cheese crust, with ali-oil, avocado cream and lime dressing.

GRILLED OCTUPUS 250 g (4 pcs)

Served on an aguachile tortilla, refried beans with crispy corn and seasonal sprouts.

GREEKS 250 g (4 pcs)

Greek spiced pork, oaxaca cheese crust over a crispy flour tortilla.

SOFT SHELL CRAB 100 g (1 pc)

Capped and fried on a flour tortilla with a sliced avocado and tartar dressing. Serve with piquin pepper sauce as a side.

FIREWOOD RIB EYE 200 g (4 pcs)

With Manchego cheese crust.

SALADS

CITRIC SALAD

Organic garden lettuce mix with avocado and cheese parmesan, lemon dressing and shaved sauce.

TORRADA SALAD

With avocado, olives, tomatoes, grated Manchego cheese and house dressing.

SOUPS

MEAT BROTH

NOODLE SOUP

BOSS SOUP 50 g

Noodle soup with RibEye, avocado and panela cheese

SEAFOOD

BRANZINO MENIER 250 g

From the Mediterranean Sea, served with organic vegetables, capers, lemon sauce, parsley and garlic.

MEDITERRANEAN OCTOPUS 350 g

Grilled with worm salt rub, on fresh jocoque accompanied by fried straw potatoes, sautéed cherry tomato and arugula.

LOBSTER TAILS 500 g (2 pcs)

Steamed and marinated with herb oil. Served with clarified butter and lemon sriracha sauce.

GRILLED CANADIAN SALMON 250 g

Served with edamame, yellow and purple beets, asparagus, cherry tomatoes and cilantro sprouts, with a citrus soy-lemon sauce.

LIMED CANADIAN SALMON ON CEDAR BOARD 250 g

OCTOPUS IN PEANUT MACHA SAUCE 250 g

Served with chips, roasted peanuts and piquin mayonnaise.

GRILLED TUNA 250 g

In a mixed sesame crust and served over roasted asparagus and creamy carrot, agave honey and chili pepper.

CHAR GRILLED SHRIMP 250 g

Grilled with special sauce, served with ali-oli dressing and salty vegetables.

GRILLED TOTOABA 250 g

Bumped and grilled on firewood, served over asparagus risotto and toasted peanuts, creamy parsley and dry Serrano pepper.

PRIME STEAKS



RIBEYE WITH BEER REDUCTION SAUCE

Medallions over a slow reduced dark beer glaze, served with house made corn tortillas.

FILLET IN DRIED PEPPER SAUCE 300 g

FILLET IN WHITE TRUFFLE SAUCE 300 g

IMPORTED BEEF FILLET 300 g
600 g

RIBEYE ROLL 300 g
900 g

CHORIZO STEAK PRIME 500 g
800 g

BONE IN FILLET 1 Kg (3 pieces)

Served with baked potato.

PORTER HOUSE PRIME 1.2 kg

PIQUIN PEPPER RIBEYE WITH BEEF MARROW 800 g

TOMAHAWK PRIME 1 kg

UNCLE GUILLO RIBS

SMALL 1.650 kg
LARGE 3.3 kg

WAGYU



AMERICAN WAGYU FLANK STEAK 400 g SRF 極

AMERICAN WAGYU RIBEYE 500 g MISHIMA RESERVE

WAGYU BURGER 300 g SRF 極
Double RibEye meat on artisan brioche bread, double American cheddar cheese and pickles. Served with French fries.

SAUCES

WHITE TRUFFLE SAUCE

DRIED PEPPER SAUCE MEAT JUICE AND SPICES

BLACK PEPPER SAUCE

PLANT-BASED PROTEIN

Protein of 100% vegetable origin, added with iron: Made from Soy Proteins and Gluten.

VEGAN STEAK 125 g \$510
Served over candied tomato sauce.
Accompanied by organic baby vegetables.

VEGAN STEAK TACOS 125 g (3pcs) \$470
In corn tortilla served with natural guacamole and citrus green sauce.

VEGAN STEAK SALAD 125 g \$410
Mix of Kale, arugula and baby spinach.
Served with parmesan flavor vegan cheese, lemon and citrus vinaigrette.



CHICKEN

CHICKEN BREAST WITH MEZQUITE VEGETABLES 300 g

Served with firewood grilled vegetables and guacamole.

FIREWOOD MARINA TED CHICKEN 300 g

Served with small potatoes and tortillas.

PASTA

TRUFFLED PASTA

Jumbo fusilli in creamy Parmesan Reggiano cheese sauce, slices of black truffle, toasted pine nuts and roasted portobello.

BRAVA MAMMA ROSA PASTA

With dried chili powder and basil

HOUSE LASAGNA 150 g

FETTUCCINE ALFREDO

Extra chicken 150 g

Extra cjumbo shrimp 150 g

ON THE SIDE

SPECIAL FRENCH FRIES

With black pepper sauce and Grana Padano cheese.

STEAK BROCCOLI

Grilled with house dressing and Grana Padano cheese.

ROASTED GREEN BEANS

With cashew nuts, roasted sesame seeds and asian dressing.

ROSEMARY BAKED POTATOES

With olive oil and piquin mayonnaise.

VEGETABLE PLATTER

Variety of wood-roasted vegetables with a touch of olive oil and accompanied by an artichoke dressing.

ROASTED ASPARAGUS

Served with olive oil and grain salt.

ROASTED BEET

Served with olive oil and artichoke dressing.

CREAMY SPINACH

Served with parmesan cheese and garlic.

BAKED POTATO

With sour cream, bacon and parmesan cheese.

TRUFFLED MASHED POTATOES

With sour cream, bacon and parmesan cheese.

TRUFFLED FRENCH FRIES