



CANCÚN

The background image shows a rustic dining room. The ceiling is made of dark wooden beams. The walls are light-colored and textured. There are several wooden tables and chairs, some with woven seats. A large, conical, woven lampshade hangs from the ceiling. On the wall, there are wooden shelves with various ceramic and metal items. The floor is light-colored and has shadows cast by the tables and chairs.

THE TABOO EXPERIENCE

We adopt Mediterranean cuisine as a lifestyle. Fresh and regional ingredients prepared in a simple way, where the focus is on purity, authenticity and the reinterpretation of iconic recipes of Mediterranean and healthy cuisine.

We love artisanal, from the strict selection of the best ingredients, to the creation of the dishes.

Every detail is important to us, as well as ensuring you enjoy a transcendent culinary experience.

MENU 1

APPETIZER

SALAD TABOO

Baby spinach, roasted pepper, asparagus, feta cheese mousse, grilled baby carrot, toasted sesame, balsamic reduction

CREAM OF ASPARAGUS

Asparagus, feta cheese

FISH CEVICHE

Catch of the day, bell pepper, chillies
Coriander, lime

MAIN DISH

SALMON

Wood Fired flambéed with Ouzo anise 300gr

ROCK CORNISH

Wood fired, pesto 500 gr

VEGAN PAPPARDELLE

Organic vegetables vegan
cream tofu cheese

DESSERT

ITALIAN CANNOLIS TASTING


Nutella, ricotta and coffee

RICOTTA ORANGE CHEESECAKE

Caramelized orchard oranges

CATALAN CREAM

Sicilian lemon, caramel crust



\$950

MENU 2

APPETIZER

USDA PRIME BEEF CARPACCIO

Shaved truffle, mushroom mix, truffle oil

GREEK MEATBALLS

Wood fired, beef meat balls, Tzatziki

MUSSELS

Sautéed, white wine, Sicilian lemon
parsley

MAIN DISH

SEAFOOD SPAGHETTI

Spicy red sauce, parmesan clams squid, shrimp,
mussel

SUN DRIED COLOSSAL OCTOPUS

Grilled, mushy peas, bell pepper, olive oil

NEW YORK USDA PRIME

Baked Cambray potatoes with fine herbs and garlic

DESSERT

HOMEMADE APPLE TART

Banana cream, caramelized banana caramel
dome

ITALIAN LEMON FIORENTINA PIE

Sicilian lemon cream, basil, Blackberries
made with Italian olive oil

CARROT CAKE WITH GREEK YOGHURT

Sugar free, gluten free, low carb Organic,
pecan nut



\$1,200

GOURMET MENU

APPETIZER

TUSCAN SALAD

Grana padano cheese slices, lettuce, tomato Cucumber, avocado, bell pepper orange wedges, red and white cabbage
creamy balsamic dressing

ORGANIC VEGETABLES

Wood fired, olive oil

FISH CARPACCIO

Catch of the day, olive oil Sicilian lemon

SIDE DISH

GREEK YOGHURT WITH EGGPLANTS

Spicy pomodoro sauce . smoked eggplants
parsley . olive oil

TUNA TARTAR

Avocado, lemon vinaigrette,
arugula

CALAMARI

Grilled, black mayo

MAIN DISH

RIB EYE PRIME 200 g

NEW ZEALAND RACK OF LAMB
Wood fired, mint ragu with olive oil 450g

DESSERT

BLACK & WHITE CHOCOLATE CAKE
Berries, white and dark Valrhona chocolate

ITALIAN CHEESECAKE
Mascarpone, ricotta, Greek honey fresh figs, walnuts

BANANA BREAD TIRAMISU
Banana cream, mascarpone cheese cream coffee, bitter
chocolate

\$1,600



MIXOLOGY KIT

THREE ALCOHOLIC BEVERAGES AND TWO NON ALCOHOLIC BEVERAGES PER PERSON

INCLUDES

SODA, JUICES, WATER, NATIONAL BEER, WINES AVAILABLE NY GLASS, ALL OUR MIXOLOGY GINS Y LIQUORS

(Spirits: Appleton, Smirnoff, Bacardi Rum (White and solera), Matusalem, Chinchon, J&B, Centenario Tequila, Tradicional Reposado Tequila, Absolut, Sambuca, Herradura, Jagermeister, Ketel One, Don Julio white, Don Julio Reposado, Don Julio 70, J.W Red Label, Licor 43, Jack Daniel's, Baileys, Hendriks, Belvedere, 400 Conejos espadín mezcal).

NOT INCLUDED: J Walkers blue, black, Green or platinum label, Martell Brandy, Hennessy Brandy, Don Julio Real & 1942, Garrafas Xajuar Mezcal, Casa Dragonos, Buchanans, Zacappa Centenario Rum, Angostura 1824, Macallan, Glendfidich, Monkey 47 Gin, Single Barrel, Elephant, Remy Martin, Angostura, Chivas Regal, Brandy Carlos I, Moet Chandon.

\$750





TERMS AND CONDITIONS

The dishes included in the menu can be changed for vegetarian, vegan, gluten-free and lactose-free dishes, at the request of any guest who suffers from allergies or intolerances.

Children from 2 to 12 years old, have a children's menu available.

The assembly will be carried out at the request of the client, in tables of up to 15 people maximum.

The furniture and decoration of the restaurant cannot be modified. Screens, microphones or lighting that alter the atmosphere of the restaurant are not allowed.

Any request to enter decorative material must be made in advance.

The restaurant has a Valet Parking service, a resident DJ, personalized menus with a logo and a sparkler show for birthdays.

By company policy we do not handle uncorks.

All of the above depending on the regulations set by the government according to how the COVID Pandemic is going.

PAYMENT:

To confirm the reservation a 50% deposit is required.

The forms of payment if you are within the country (Mexico): It can be direct at the branch days before the event in cash, credit / debit card; Bank transfer, bank deposit or PayPal.

International Payments (Outside Mexico): Credit / Debt Card with PayPal. | The 50% settlement must be paid upon arrival at the branch on the day of the event. The extras will be paid at the end of the event.

Any cancellation or change of date, 10 or more days in advance, will have a charge for administrative expenses of 10% of the total service. With less than 10 days in advance, a 50% charge will be made on the total service.

With less than 48 hours in advance of the event's start time, a 100% charge will be made on the total service.



RECEPTION



MAIN ROOM - INDOORS



OPEN AREA AND LOUNGE ROOMS



BAR



DJ

DDJ-RZX



VIEW TO THE LAGOON



T A B O O
RESTAURANT

www.taboorestaurant.com.mx

