



Zibu is inspired by the first island of the East, where the city that became the meeting point for the exchange of flavors between Asia and Mexico was founded through the historic Manila Galleon trade route.

APPETIZERS

Summer Rolls \$ 220



Fresh lettuce, soybean sprouts and shrimp wrapped in rice paper, served with tamarind peanut sauce. (120 g, 3 pieces)

Satays \$ 290



Charcoal-grilled chicken and pork belly skewers, served with a sweet and sour cucumber sauce and peanut sauce. (400 g / 100 g each skewer)

Fish Spring Rolls \$ 220



Crispy spring rolls filled with yellowfin tuna, served with lettuce leaves, cilantro, mint, and tamarind ketchup. (110 g, 2 pieces)

Vegetarian

Ceviche \$ 180



Served inside a Hungarian pepper with hearts of palm, tomato, onion, cilantro, pecans, and olive oil. Accompanied by avocado sauce, roasted chili sauce, and sweet potato chips. (120 g)

Grilled Hearts of Palm

with Avocado \$ 140



Flame-grilled hearts of palm served with miso sauce and toasted sesame seeds. (120 g)

Abalone Carpaccio \$ 280



Thin slices of Ensenada abalone with Oriental sauce, shaved radish, and chipotle mayo. (100 g)

TACOS & BUNS

Short Rib Bao Bun \$ 140



Slow-braised beef short rib nestled in a pillowy steamed bao bun with sweet potato fries, served with our signature three-chili sauce. (50 g)

Pork Belly Bao Bun \$ 140



A pillowy steamed bao bun filled with braised pork belly, pickled cucumber and hoisin sauce. (50 g)

Pork Jowl Taco \$ 180

Handmade corn tortillas filled with charcoal-roasted pork jowl, habanero sauce, and guacamole. (160 g, 2 tacos)

Adobo Fish Carnitas Taco \$ 450



Handmade corn tortillas filled with coastal adobo-style fish carnitas. (200 g)

SOUPS

Chilled Cucumber

and Jicama Soup \$180



Our signature refreshing recipe with cucumber, dill, ranch-style cream, and natural yogurt. (200 ml)

Young Coconut

Soup \$210



A delightful house specialty slow-simmered with chicken and tender young coconut. (300 ml)

SALADS

Crab Caesar Salad \$350



Crisp endives, aged Parmesan cheese, Meyer lemon and artisanal baguette crumble. (100 g)

Thai Salad with

"Scorpion" Shrimp \$305



An explosion of flavors, dressed with a red serrano chili vinaigrette and grilled shrimp in a roasted chili sauce. (180 g)

MAIN COURSES

Khao Pad (Wok-Fried Rice)



Wok-fried rice with your choice of protein. Available with:

Seafood

(shrimp & octopus, 150 g) \$400

Chicken (100 g) \$380

Vegetarian (100 g) \$350

Pad Thai



Rice noodles in a tamarind and chili sauce, Thailand's national noodle dish.

Chicken (100 g) \$250

Shrimp (100 g) \$280

Beef (100 g) \$280

Mixed (300 g) \$310



Gluten



Soja



Nuts



Seafood



Mollusc



Egg



Crustaceans



Milk



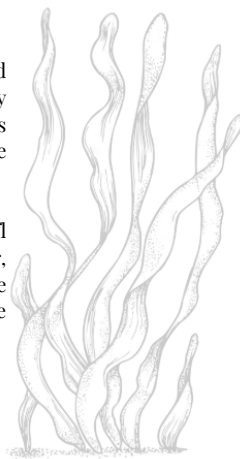
Wellness



Vegan

All prices are listed in Mexican pesos and include 8% VAT applicable in Mexicali, Nuevo Laredo, Ciudad Juárez, Tijuana and Chetumal, and 16% VAT for the rest of the country. The weight indicated for each dish reflects the raw weight of the primary protein. Dishes prepared with raw or semi-raw eggs, fish or meat are consumed at the guest's discretion and with full awareness of the associated risks. Menu items may contain nuts or other ingredients linked to food allergies; consumption is the exclusive responsibility of the guest.

Unless menu indicates otherwise, all our alcoholic beverages are served at a measure of 1.5 fl oz per glass and served with a 12 fl oz soft drink. Ounces are considered equivalent to the US standard of 29.57 ml. The content of products identified as beer, premium beer or craft beer may vary depending on the brand. The content of liquor or spirit bottles may vary depending on the brand; each bottle may be served with four (4) 12 fl oz soft drinks, or 1 l (33 fl oz) of fruit juice. Sale of alcohol is subject to the time schedule established by the authorities and will only be made to adults. All images are illustrative. Avoid excess.





FROM THE SEA

Almond-Crusted Fish \$ 580



Fish fillet with light soy-lemon sauce and baked almonds, served with sautéed Japanese snow peas. (200 g)

Mediterranean Salmon \$ 650



Salmon loin served over creamy mushroom risotto with garlic mushrooms, finished with a white truffle essence sauce. (200 g)

Garlic Butter and

Lemon Tea Shrimp \$ 590



Charcoal-grilled shrimp cooked with roasted chili sauce, served over creamy mushroom risotto with garlic mushrooms and vegetables. (200 g)

Masala Grilled Fish \$ 620



Red snapper fillet with masala grilled sauce, served with our biryani rice. (200 g)

Charcoal-Grilled

Octopus \$ 495



Colossal octopus tentacle marinated with Meyer lemon juice, olive oil, and chili powder. Grilled over charcoal and served with masala sauce and rustic potatoes. (180 g)

MEATS

Braised Short Rib \$ 990



Beef short rib slow-braised over charcoal with hoja santa mirepoix and red wine, served with rustic potatoes and our signature three-chili sauce. (600 g)

Rib eye \$ 1050



Sterling Silver charcoal-grilled ribeye served with rustic potatoes and three-chili sauce. (400 g)

KIDS' MENU

Slider \$ 300



Mini charcoal-grilled artisan beef burger served with golden French fries. (150 g)

Alfredo Pasta \$ 220

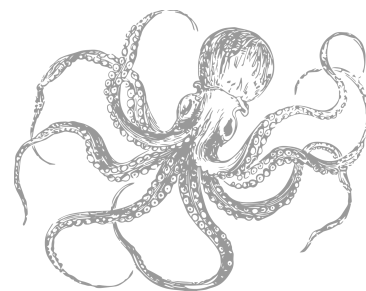


Tagliatelle tossed in creamy Parmesan Alfredo sauce. (120 g)

*The **Mex-Tai** concept was created by Chef Eduardo Palazuelos, inspired by his travels around the world, and celebrates a fusion of spicy, savory, sweet, and bitter flavors.*



DESSERTS



SWEET POTATO CRÈME BRÛLÉE -242-

A silken sweet potato custard, caramelized to a perfect amber finish and crowned with a medley of fresh red berries — a contemporary reinvention of the French classic with a distinctly Mexican soul. (120gr)

MANGO WHISPER -242-

Delicate macerated mango topped with airy yogurt foam and a bracing lemon sorbet — a study in contrasts between tropical intensity and refreshing lightness. (120gr)

SUNSET TROPICAL -242-

Yuzu cream nestled atop a light lemon sponge, paired with velvety passion fruit cream and a tangy kumquat compote — a citrus-forward ode to the flavors of the Pacific Rim. (120gr)

CORN CAKE* -220-

A moist, fragrant corn cake served alongside artisanal vanilla ice cream and crunchy caramelized popcorn — a playful marriage of textures rooted in Mexican culinary heritage. *Gluten-free option available. (150gr)

CHOCOLATE & CARDAMOM MOUSSE -242-

A rich chocolate sponge resting on a fragrant peach and cardamom confit, finished with dark chocolate ganache and an elegant peach gelée — a dessert of remarkable depth and aromatic complexity. (150gr)

ICE CREAM & SORBET* -200-

A curated selection of seasonal flavors crafted from peak-harvest ingredients. Ask your server for today's available offerings. *Vegan option. (180 gr)

