



APPETIZERS

Fish Ceviche (100 gr aprox) Catch of the day with a mixture of jicama, cucumber, avocado and olive oil flavored with lemon, with chili pepper.	\$219	Frida Tuna Tostada (1 pc) (60 gr aprox) Coriander and avocado dressing, marinated tuna, fried leek and carrot, sunflower seeds and dried chili sauce, all served on an exquisite homemade baked toast.	\$109
Salmon Carpaccio (180 gr aprox) In thin slices, with olive oil, lemon, capers and serrano pepper.	\$319	Natural Melted Cheese (200 gr aprox) Served with handmade tortillas, add seasonal mushrooms \$29, or green or red sausage \$39.	\$159
Tongue Casserole (150 gr aprox) Exquisite preparation in crushed sauce, flamed with mezcal and marrow, accompanied by tortillas and rimmed toast.	\$269	Green Street Esquites (190 gr aprox) Corn kernels accompanied with special La Bikina broth, mayonnaise, fresh cheese, lemon and house chili pepper.	\$129
Grilled Artichoke With grilled panela cheese, sour cream dressing and chiltepin.	\$269	Beef Tenderloin Carpaccio (120 gr aprox) Thin slices of USDA PRIME meat, accompanied by parmesan cheese, cherry tomato and arugula with our special dijon mustard dressing.	\$399
Green shrimp aguachile (6 pcs) (110 gr aprox) Served with aguachile sauce, leche de tigre, radish cucumber, avocado and jicama seasoned with chiltepin and accompanied by banana chips.	\$189	Tuna Tartare (200 gr aprox) Fresh imported tuna in cubes, marinated with soy ginger sauce, piloncillo honey and avocado, served with handmade tostadas.	\$299
Marrow to the Smoker (750 gr aprox) Roasted marrow accompanied by homemade northern sausage, beans and corn, accompanied with handmade tortillas.	\$349	Sinaloa calamari Fried calamari covered with paprika, served with sriracha-chipotle dip & eureka lemon.	\$289
Rib Eye pork rind (150 gr aprox) On guacamole, with a touch of xnipec.	\$289	Tuna Tiradito Ensenada tuna slices, served with a truffle-sriracha vinaigrette & jalapeño slices.	\$229
Rib Eye Roll (200 gr aprox) Mounted on melted cheese and handmade tortillas.	\$229	Salmon Tiradito Smoked salmon slices, served with habanero-mango vinaigrette, mango slices, basil, creamy avocado sauce & spring onion.	\$249

SOUPS

Carranza Meat Juice (150 gr aprox) Extracted from the best meats, accompanied by coriander, onion, serrano pepper and sherry.	\$159	Aztec Soup with Blue Corn Balls (250 gr aprox) With tomato sauce, asadero cheese, avocado, guajillo chili and cotija cheese Nevada.	\$109
Marquise Mushroom Soup (180 gr aprox) Zetas broth and creole nopales.	\$109	Green Broth (180 gr aprox) Chicken soup with vegetables: broccoli, zucchini, green bean and asparagus.	\$109
Soup Of The Day (150 gr aprox) Check with your waiter today's chef's option.	\$109		

SALADS

Beets with Goat Cheese (200 gr aprox) Roasted beets, with caramelised walnuts, ash goat cheese and prickly pear mayo, with a touch of coriander dressing.	\$159	César (290 gr aprox) Lettuce mix with special house dressing. Add chicken (60 gr) for \$49 or grilled shrimp (60 gr) for \$69.	\$169
Bikina Capresse (260 gr aprox) Panela cheese, tomato, mulatto vinaigrette accompanied with fried epazote.	\$159	Toasted Artichoke Salad Most artichoke hearts, mixed with argula, lettuce & spinach, served with parmesan cheese, red onion slices & eureka lemon vinaigrette.	\$329
From the orchard (260 gr aprox) Combination of lettuce, cherry tomato, pumpkin flower, onion, fried sweet potato, roasted pepitas in a reduction of ancho chili and piloncillo.	\$149		

MAIN COURSE

Salmon market with esquites Finished in the oven with morita mayonnaise, corn cob, grated cheese and chili pepper.	(250 gr) \$419	Molcajete La Bikina Skirt steak, red sausage, nopal, panela cheese, cambray onion sauce and pork rinds, all accompanied with our handmade tortillas and La Bikina sauce.	(295 gr) \$399
Proud Crusted Tuna Crust Tuna cooked at term, with a pistachio crust, accompanied by a mix of lettuce in ponzu sauce.	(200 gr) \$399	Grilled Vegetables Portobello, carrot, pumpkin, bro-ccoli, tomato and mix of peppers with vegetable dressing.	(200 gr) \$199
Roasted Chamorro Roasted chamorro in it's juice accompanied with Zapata beans, guacamole and Xnipex sauce.	(600 gr) \$549	Zarandeado Octopus Conquista Yucatecan marinated octopus accompanied with tatemado corn puree, purple cauliflower and garlic chips.	(300 gr) \$489
Chicken supreme to the mustard Succulent breast with mustard accompanied by asparagus to the almond.	(250 gr) \$249	Piperade Grilled Octopus Bikina Grilled yucatecan octopus marinated with oil of fine herbs, accompanied by piperade and asparagus to the almond.	(300 gr) \$489
Breaded Sirloin Sandwich Delicious Sirloin breaded, with Manchego cheese crust served in water bread, morita mayonnaise dressing, avocado and tomato served with a side of homemade pickled chili peppers.	(250 gr) \$249		

MEATS

Flamed beefsteak with Mezcal Certified Angus Beef fillet flamed, accompanied with quail egg, mounted on a block of salt.	(200 gr) \$499	Rib Eye Delicious! cooked on charcoal in our josper.	(300 gr) \$519
Flamed Tomahawk (1000 gr aprox) Delicious cut cooked on the embers seasoned with a special house butter and flamed.	(600 gr) \$1229	Flamed Cowboy Exquisite bone-in Rib Eye Angus cooked on the charcoal grill.	(800 gr) \$1249
Skirt Steak with Truffle French Fries Delicious flank steak accompanied by truffle french fries with parmesan cheese.	(Al mezcal) \$1799 (Al tequila) \$1999		(1000 gr) \$1,899
	(350 gr) \$449		

ACCOMPANIMENT

Cambray Onions (150 gr aprox) Candied on the grill with marrow.	\$149	Truffle French Fries (200 gr aprox) French fries with herb butter, parmesan cheese and paprika.	\$229
Grilled Asparagus (5 pcs) (130 gr aprox) Sautéed and seasoned in La Bikina style, served with tuna mayonnaise.	\$229	Guacamole Oaxaca (140 gr aprox) Prepared at the table with avocado, onion, tomato, olive oil, fine salt, lemon and some delicious roasted grasshoppers.	\$199
Grilled Cauliflower (220 gr aprox) Finished in the oven, wrapped in banana leaf, bathed with vanilla vinaigrette, cooked to the bathom's chili mayonnaise and cotija cheese.	\$199	Souffle Potato Crisps (150 gr aprox) Delicious portions of goldel potatos sasonated with the special mix of home.	\$229
		Mashed Potatoes Exquisite La Bikina mashed potatoes special recipe. (With jalapeño +29 MXN)	\$119

TACOS

Zapata's Favorite (1 pc) (60 gr aprox) Rib eye with fried tripe finished to a crisp point with Mexican sauce and pineapple, accompanied with our chiltepin sauce.	\$99	Breaded Sirloin with Crusted Manchego (1 pc) (60 gr aprox) Delicious beef schnitzel, accompanied by Mexican sauce and avocado, served in our freshly handmade tortillas.	\$89
Beef Tripe (1 pc) (60 gr aprox) Crispy golden tripe accompanied with onion, cilantro and dried chili sauce, served in our made tortillas a hand.	\$89	Haughty Shrimp (1 pc) (50 gr aprox) Seasoned shrimp served with mayonnaise and a special emulsion of habanero, cabbage and carrot.	\$99
Rib Eye taco (1 pc) (60 gr aprox) Grilled Rib Eye seasoned with our mexican touch.	\$119	Steak and tuetano taco (3 pcs) Delicious tortilla cheese crust tacos with charcoal grilled steak, served with bone marrow, avocado & Pico de Gallo Sauce (chop tomato, onion and serrano peppers with salt, lime juice and cilantro).	\$449
Piglet (1 pc) (75 gr aprox) Smoked mesquite on guacamole with Xnipec sauce.	\$149		
Blue dough gordita filled with chicharron Homemade, served with green sauce at the time, accompanied by cilantro & onion.	\$119		

DESSETS

La Bikina Combread (385 gr aprox) Flour free, gluten free, accompanied by vanilla ice cream, tomato jam and huitlacoche.	\$249	Oaxacan Chocolate Volcano (120 gr aprox) Accompanied by a caramel sauce and vanilla ice cream.	\$199
Mexican Churros La Bikina (180 gr aprox) Fried, sprinkled with sugar and cinnamon, served with s'mores ice cream, sauce of cajeta and chocolate, red berries and tradicional mexican obleas.	\$149	Pot of chocolate, fruits and flowers (180 gr aprox) Delicious bitter chocolate mousse, sprinkled with  cookie soil and chocolate logs, accompanied by caramel popcorn ice cream.	\$299
Caramelized Apple Pie (150 gr aprox) Served on a waffle base flamed with Zoco Pacharan and cajeta sauce and sprinkled with dulce de leche flakes, served with violet and lemon ice cream	\$299	Eskimal Made with Licor 43 horchata, sprinkled with cinnamon, served with homemade mini corn muffins.	\$249
Guava Candy with Manchego Cubes (150 gr aprox) Accompanied by red berries.	\$189	Maria Félix Cake 3-milk coffee & chocolate biscuit, filled with cherry-hazelnut ganache, served with Mexican obleas.	\$599

*The tip is not mandatory. *Our prices include 16% TAX. *If they don't give you your ticket, we will refund you double your consumption. *The consumption of mainly raw shellfish are risky for health and are subject to predisposing habits and allergies: being the consumption of the same absolute responsibility consumer.