Scan QR for allergen card



PIQUITOS PEQUEÑOS

PAN [v] 7
bread • cheddar • chimichurri

PAPAS FRITAS [v] 7.5
fries • lime aïoli • parmesan • chives

QUESADILLA [v] 9
tortilla • tomato salsa • guacamole
• cheese

CHORIZO 9.5
chorizo croquettes • ají verde

NACHOS [v] 12.5
tomato salsa • guacamole • crème fraîche
• jalapeño • cheese

POLLO 10.5
crispy chicken • mango salsa • fried onion

ACEITUNA [vgn] 6
marinated olives • garlic
• red pepper

CORN RIBS [vgn] 9
corn • lime aïoli • tajín

MANCHEGO [v] 9.5
manchego cheese • fig jam • crispy corn

PIMIENTOS DE PADRÓN [vgn] 8.5
padrón peppers • green herb oil
• sea salt

LA OSTRA 3.5 p.pcs.
oyster • hibiscus • green herb oil

ENTRADAS

CÓCTEL DE CAMARONES 13.5
shrimp • cucumber • apple • pickled jalapeño • cocktail sauce • tajín

PICANHA 14
thinly sliced picanha • amarillo mayonnaise • sweet potato salad • pomegranate • red onion • cilantro

ENSALADA TABÚ [vgn] 12.5
quinoa • cucumber • avocado • vinaigrette • paprika • radish • sourdough

CEVICHE DE PALMITO [vgn] 12
hearts of palm • leche de tigre • sweet potato • chilli • cilantro • corn

CEVICHE DE JAMAICA 13.5
sea bass • hibiscus • pickled onion • spring onion • crispy quinoa • cilantro

CEVICHE CLÁSICO 13
sea bass • leche de tigre • sweet potato • lime • cilantro • corn

[v] = vegetarian • [vgn] = vegan

TACOS

TACO CON POLLO TINGA 12.5
chicken • 2 soft tacos • avocado cream • chipotle ketchup • crispy corn • cilantro

TACO AL PASTOR 12.5
pulled pork • 2 soft tacos • pickled cabbage • pineapple salsa • crispy quinoa • chipotle mayonnaise • cilantro

TACO DE SETAS [vgn] 11.5
mushrooms • 2 soft tacos • bean spread • pickled onion • cilantro

TACO CON ATÚN 12.5
tuna • 3 crispy wontons • kimchi • miso • sesame • cucumber

TACO ESPECIAL 12.5
featured taco • ask your server

BOTTOMLESS TACO TUESDAYS @ TABU 24.5
Every Tuesday from 5:00 PM – unlimited tacos

**Due to limited availability, reservations are required for Taco Tuesdays*

our tortillas are made from exclusively organic corn by Tortillería Taiyari

PLATOS FUERTES

From 17.00

POLLITO AL REVÉS 23.5
spatchcocked chicken • bean salad • potato • tomato gravy

CHANCHARRO 24.5
ocean perch • moqueca curry sauce • sweet potato • quinoa • herb oil

VACÍO A LA PARRILLA 29.5
flank steak • potato purée • grilled beets • mole gravy • chimichurri

PECHO DE TERNERA 25.5
brisket • agave glaze • coleslaw • sweet potato • chimichurri

ZAPALLO AL HORNO [vgn] 21.5
squash • quinoa • cassava crisps • agave glaze • mole sauce • herb oil

LOS AMIGOS

3-COURSE MENU 42.5
can be ordered per table

GUARNICIONES

ELOTE [v] 7.5
corn • chimichurri • parmesan • butter

PAPAS FRITAS [v] 7.5
fries • lime aïoli • parmesan • chives

ENSALADA DE FRIJOLES [vgn] 7.5
black beans • white beans • corn •
tomato • aguachile dressing

ENSALADA TABÚ [vgn] 6.5
quinoa • cucumber • avocado
• vinaigrette • paprika • radish

BATATAS TABÚ [v] 8
sweet potato • crème fraîche
• salsa macha • pomegranate

DULCE

MOUSSE DE ELOTE [v] 9.5
corn mousse • corn brittle • chocolate crumble • popcorn

PASTEL DE NATA [v] 8
puff pastry • custard • spices • almond • cinnamon ice cream

PIÑA VERACRUZANA [vgn] 9.5
marinated pineapple • coconut crumble • coconut sorbet

GOLOSINAS [v] 10.5
three kinds of little desserts

DIGESTIFS

RUM

PLANTERAY 3 STARS 6
fresh • soft • notes of vanilla & coconut

PLANTERAY ORIGINAL DARK 6
dark • spiced • toffee • cinnamon

PLANTERAY GRANDE RESERVE 8
smooth • tropical • caramel • banana

PLANTERAY XO 9
luxurious • creamy • rich vanilla • honey • oak

DISCARDED BANANA PEEL RUM 8
sweet • fruity • banana bread • toffee

WHISKEY

JOHNNIE WALKER BLACK LABEL 7
smoky • rich caramel • dried fruit

JOHNNIE WALKER BLACK RUBY 8
softer • red fruit • chocolate

WOODFORD RESERVE 8
warm • rich • vanilla • orange • oak

PRIETO Y PRIETA WHISKY MEXICANO 6.5
100% Mexican whiskey with corn • vanilla • chocolate • cinnamon

LIQUEURS

FRANGELICO 6

GRAND MARNIER 6

LICOR 43 6

QUAGLIA AMARETTO 6

BAILEYS 6

TIA MARIA 6

SHANKY'S WHIP 6

CAIPI GINGER 6

CAIPI YUZU 6

QUAGLIA NINE BAR ITALIAN COFFEE LIQUEUR 6