



MONO

WILD GRILLHOUSE

MONO is an intriguing culinary oasis that invites you to venture into a jungle world full of unique flavors and experiences.

A space that brings together the sexy, exotic, and casual aspects of the new grill cuisine, urban international cravings, and a high-quality Japanese bar.

MONO is a journey that elevates new gourmet cuisine with a selection of various international, Japanese and fire-cooking dishes such as tacos, meats, seafood, tostadas, and the finest selection and quality of nigiris in the heart of the Hotel Zone in Cancún.



APPETIZERS

SEAFOOD

- AEGINA OCTOPUS CEVICHE (120 G)** **\$350**
Red leche de tigre, cilantro, red chili oil, green onion, and togarashi.
- SEA BASS (100 G) CEVICHE WITH SWEET POTATO CRUNCH** **\$325**
Fried sea bass and sweet potato with cilantro, green onion, cilantro, criolla sauce, cucumber, lemon, and ginger.
- ORA KING TIRADITO (100 G)** **\$465**
Ora king salmon, serrano pepper, citric sauce, and pico de gallo (Mexican sauce).
- HAMACHI TIRADITO WITH BLACK AGUACHILE (100 G)** **\$450**
Black aguachile, chili oil, serrano pepper, cilantro, cucumber, green onion, yellow lemon, and mashed avocado.
- TUNA (120 G) WITH AVOCADO RELISH** **\$350**
Charred yellowfin tuna with avocado relish, red serrano pepper, green onions, and banana leaf.
- STUFFED SHRIMPS (150 G)** **\$450**
Chili and lemon marinated shelled shrimps, with cilantro, and spicy mayonnaise.
- ROCA OYSTERS WITH SHRIMPS (6 PIECES)** **\$550**
Roca oysters from Sinaloa, with oysters sauce, and shrimps.
- CHOCOLATAS XNIPEC STYLE CLAMS (3 PIECES)** **\$495**
Chocolata clams in Xnipec sauce, with cilantro, cilantro oil, and ikura.
- SEAFOOD ASPIC (180 G)** **\$350**
Prepared with seasonal catch, shrimp, squid, creole sauce, lemon emulsion, banana leaf, and tempura.

VEGETABLES

- FARM MUSHROOMS CEVICHE** **\$275**
White mushrooms with chili oil, lime, cilantro, red onion, fried garlic, serrano pepper, avocado, and tempura.
- BEEF AND PEACH CARPACCIO** **\$250**
Roasted beet, grilled peach, prosciutto, balsamic reduction, pistachio, cherry tomato, arugula, burrata, and mint.
- WATERMELON TATAKI** **\$225**
Tataki watermelon, caramelized walnut, goat cheese, beet sprouts, and arugula.
- BANANA DOUGH EMPANADA STUFFED WITH CHEESE AND ROTTI PEPPERS (2 PIECES)** **\$155**
Banana dough empanada stuffed with cheese, rotti peppers, guacamole, and borracha sauce.
- PORTOBELLO MUSHROOM TOSTADA (1 PIECE)** **\$225**
Marinated Portobello, goat cheese, fried onion, cilantro, and peperoncino.
- FRIED BRUSSEL SPROUTS** **\$225**
Seasoned with lemon, tajín, and soy sauce.
- CAULIFLOWER POPS** **\$195**
With green onions, chipotle cream, sprouts, sesame seeds, and tempura.

MEAT

- JUNGLE RIBS (5 PIECES)** **\$280**
Baby ribs in chili marinade, bittersweet sauce, green onions, and sesame seeds, served with french fries.
- PORK BELLY PIB GUA BAOS (3 PIECES)** **\$275**
Marinated pork belly, pickled radish, Xnipec, cilantro, and chili oil.
- VENECIAN WRAP WITH ANCHOVY DRESSING (120 G OF PRIME BEEF FILLET)** **\$580**
Prime fillet sheet with tartar sauce, green onions, avocado, grada pano cheese, anchovy alioli, balsamic reduction, and arugula.
- PORK BELLY TIRADITO (150 G)** **\$325**
Chili marinated pork belly with citrus-muddled sauce, soy sauce cilantro, fried garlic, crushed chile de árbol, and yellow corn tortillas.
- NORTEÑO STYLE GUACAMOLE (120 G) (PREPARED ON THE TABLE)** **\$240**
Guacamole with pork belly chicharrón, cilantro, tortillas and pico de gallo (Mexican sauce), prepared on the table by our Chef.
- SMOKED AGUACHILE (150 G)** **\$485**
New York Prime, roasted and toasted aguachile, red onion, red serrano pepper, avocado, cilantro, and yellow tostadas.
- MECHADO CASSEROLE (150 G)** **\$450**
Chili marinated short ribs with cilantro, stewed hredded meat juice, avocado, tortilla, and banana leaf.
- BANANA DOUGH EMPANADA STUFFED WITH BEEF MEAT (2 PIECES)** **\$180**
Banana dough empanada stuffed with beef meat, guacamole, and borracha sauce.
- BANANA DOUGH EMPANADA STUFFED WITH PORK STEW (2 PIECES)** **\$165**
Banana dough empanada stuffed with pork stew in chorizo sauce, guacamole, and borracha sauce.



TACOS & TOSTADAS

SMOKED SEA TUÉTANO TACOS (3 PIECES) (PREPARED ON THE TABLE) Shrimp with head, colossal octopus, and bone marrow with cilantro, macha sauce, and softened onion.	\$395	YELLOWFIN TUNA TOSTADA (3 PIECES) Yellowfin tuna, poblano pepper sauce, chorizo, cilantro, mayonnaise, and mashed avocado.	\$335
SHORT RIBS TACOS (3 PIECES) Braised rib with cilantro, pickled onion, and avocado.	\$285	CATARINA TOSTADAS (3 PIECES) Catarina clam, chiltepín chili, red onion, citrus green sauce, and cilantro.	\$340
GARLIC SHRIMP TACOS (3 PIECES) Garlic seasoned shrimp, melted cheese, pork chicharrón, and cilantro, served on a chipotle flavored tortilla.	\$285	GRILLED SHRIMP TOSTADA (3 PIECES) Marinated shrimp with onion, cucumber, chili oil, and guacamole.	\$295
OCTOPUS CHORIZO TACOS (3 PIECES) Octopus chorizo, onion, roasted garlic, cilantro, and muddled chile de árbol sauce, served on a white corn tortilla.	\$300	ARRACHERA VOLCANOES (3 PIECES) Arrachera beef steak with lime, red onion, cilantro, macha sauce, manchego cheese, and guacamole.	\$325
		PICANHA TACOS (3 PIECES) Grilled picanha, citrus onion, Creole cilantro, avocado, and chapulin (grasshopper) sauce.	\$335

MONO SPECIALTIES

SHORT RIBS IN THEIR JUICE (300 G) Short ribs in their juice with vegetables, yellow lemon juice, mushrooms, and mashed potatoes.	\$580	MONO STYLE PLANTAIN WITH PRIME FILLET (160 G) Grilled plantain, prime beef steak with butter, green onion, ranch cream, and cotija cheese.	\$625
DUCK BARBACOA (1/2 DUCK) Served with pickled vegetables, cilantro, barbecue juice, house-made tortillas, a touch of brandy and white wine.	\$595	CANADIAN SALMON STEAK (250 G) Salmon fillet seasoned with lemon, butter, and parsley, served with bacon and mashed brown potatoes.	\$495
NIGERIAN TIGER PRAWN (1 PIECE) With green onion tail, roasted garlic, and fried sweet potato salad.	\$725	FRESH KING CRAB (400 G) Buttered King Crab with lemon, garlic, parsley, rosemary, paprika, and aioli.	\$2,250

SALADS & SOUPS

BURRATA SALAD Burrata, avocado cream, arugula salad, and olive oil.	\$300
COOB SALAD (80 G OF SHRIMP MEAT) Romaine lettuce with shrimp, avocado, corn, crispy bacon, green olives, and creamy blue cheese dressing.	\$365
MUSSEL CHOWDER (100 G) Chowder prepared with clam juice, mussels, butter, bacon, potato, carrot, celery, onion, garlic, a touch of brandy and white wine.	\$320
GYOZA MEAT SOUP (3 PIECES) Soup with meat wontons in dashi broth, and green onions.	\$295

RISOTTOS & PASTAS

TRUFFLED MUSHROOM RISOTTO Risotto with cubed dried mushrooms, black truffle, bacon, basil, butter, sprouts, and Parmesan cheese.	\$425
CARIBBEAN LOBSTER RISOTTO (100 G OF LOBSTER MEAT) Risotto with lobster, chopped parsley, lemon, and Parmesan cheese.	\$675
REGINETTE GREMOLATA Riginette pasta prepared with our homemade gremolata sauce recipe.	\$350
RIGATONI WITH RIB STEW (120 G) Rigatoni pasta with rib stew, roasted tomato cream, basil, and Parmesan cheese.	\$450



GRILLHOUSE CUISINE

MEAT

PORTERHOUSE PRIME (1.2 KG) Prime Porterhouse with butter, brandy, burnt rosemary, served with roasted garlic heads and arugula salad.	\$2,000	SURF AND TURF (150 G OF PICANHA AND 250 G OF LOBSTER MEAT) Picanha and lobster seasoned with our Chef's special recipe.	\$2,000
TOMAHAWK PRIME (1.2 KG) Prime Tomahawk with brandy, butter, burnt rosemary, served with roasted garlic heads, and arugula salad.	\$2,000	LAMB RACK (300 G) Lamb rack with olive oil, yellow lemon zest, mixed tender leaves, sautéed spinach, mashed sweet potatoes, and mint jelly.	\$895
RIB EYE PRIME (400 G) Rib Eye Prime served with burnt rosemary and garlic butter prepared on the table.	\$1,150	PRIME BEEF HAMBURGUER (200 G) Prime beef meat, mixed cheese, homemade pickles, arugula, blue cheese, caramelized onion, and a fried egg.	\$485
TENDERLOIN PRIME (250 G) Prime beef Tenderloin with fine herbs and seasonal sprouts, clarified butter, and roasted garlic, served with baby potatoes.	\$980	GRILLED BEEF (250 G) Marinated New York Prime with grilled green onions, cilantro, lemon, and serrano peppers.	\$980

SEAFOOD

GRILLED KING CRAB (350 G) King crab with butter, lemon, garlic, parsley, rosemary, paprika and alioli.	\$2,500	CHARCOAL OYSTERS (6 PIECES) Roca oysters from Sinaloa, cream cheese, panko, Eureka lemon, and chili oil.	\$550
GRILLED CARIBBEAN LOBSTER (300 G) Lobster tail seasoned with butter, lemon, garlic, parsley and white wine, served with french fries.	\$1,500	OCTOPUS (250 G) WITH ESQUITE CREAM Mayan octopus with roasted garlic, cilantro, esquites, chili adobo, yellow lemon, togarashi, and lemon emulsion.	\$670
GRILLED MERO (400 G) Grouper fish with roasted garlic, lime, orange, mint, cilantro, with Creole salad, banana leaf, and banana dough tostones.	\$725	BARBECUED FISH TAIL (300 G) Sea bass tail with fried garlic and onion, cilantro, grilled Eureka lemon, macha sauce, red onion, chili adobo, and tortillas.	\$590

SIDE DISHES

FRENCH FRIES With parsley, Parmesan cheese, and garlic.	\$120	CAULIFLOWER POPS With green onions, chipotle cream, sprouts, sesame seeds, and tempura.	\$195
GRILLED CHEESE Seasoned with fine herbs and peperoncino.	\$120	MASHED POTATOES Exquisite mash made with yellow or brown potatoes.	\$135
POTATO AND PORE CRUNCH Potato and pore with garlic and onion salt, parsley, and tajín.	\$135	GRILLED VEGETABLES Asparagus, green beans, mushrooms, green onions, and garlic with olive oil and lemon.	\$130
FRIED BRUSSEL SPROUTS Seasoned with lemon, tajín, and soy sauce.	\$225		