



Zibu[®]

Mextai[®] seafood grill & bar

MENU

HISTORY



ZIBU REPRESENTS THE FIRST ISLAND FROM THE ORIENT WHERE THE CITY THAT GAVE BIRTH TO THE FLAVOR EXCHANGE BETWEEN ASIA AND MÉXICO, THROUGH THE GALLEON OF MANILA, WAS FOUNDED.

ACAPULCO *inas* BECAME THE COMMERCIAL CENTER THAT WELCOMED THIS VESSEL THAT ARRIVED FULLY LOADED WITH FINE TREASURES: SILK, CHINA, JEWELS AND THE VERY COVETED SPICES THAT COMPLEMENTED THE GOURMET FOOD OF THE TIME.

WITH THE SPICE TRADE, THE FLAVOR OF MEXICAN FOOD WAS TRANSFORMED AS WELL AS THE FLAVOR OF DIFFERENT CUISINES AROUND THE WORLD.

ZIBU RESCUES THE HISTORY OF THE CULINARY INFLUENCE THAT ACAPULCO EXEMPLIFIED IN THE XVI CENTURY AND TAKES IT ONE STEP FURTHER MAKING NEW FUSIONS OF FLAVORS BY MIXING ASIAN AND MEXICAN INGREDIENTS, THUS HONORING THE INTREPID SOULS THAT CONTRIBUTED TO THE FLAVOR EXCHANGE OF TWO DIFFERENT WORLDS, AND THAT TODAY COMBINE TO CREATE ONE: THE MEXTAI WORLD.

APPETIZERS



SEA BASS TARTAR

WRAPPED IN SMOKED SALMON WITH A WATERCRESS SAUCE

MUSSELS IN THEIR OWN SHELL

FROM NEW ZEALAND, STEAMED WITH INFUSED LEMON GRASS THAI JUICE

ANCHO CHILE SANGALAKI

STUFFED WITH TUNA FISH OVER A MIRROR OF BELL PEPPER AND THAI SPICES SAUCE

SHRIMP LOLLIPOPS

SUGAR CANE STICKS SURROUNDED BY MARINATED SHREDDED SHRIMP WITH SWEET AND SOUR MEXTAI® STYLE SAUCE

SPRING ROLLS

STUFFED WITH MINCED PORK MEAT AND SHREDDED CRAB MEAT WRAPPED IN A LEAF OF LETTUCE WITH NUOC-CHAM SAUCE

SUMMER ROLLS

STUFFED WITH SHRIMPS, FRESH LETTUCE, CUCUMBER WITH PEANUT SAUCE

THAI SURF AND TURF

SKEWERS COMBO: CHICKEN AND SHRIMP SATAY WITH PEANUT SAUCE AND SWEET CHILI SAUCE

SEA SCALLOP CARPACCIO

SERVED WITH A VINAIGRETTE OF SERRANO CHILI AND CORIANDER

YELLOW FIN TUNA CARPACCIO

SERVED WITH LIGHT ORIENTAL CITRUS VINAIGRETTE

SALADS

PHUKET TUNA SALAD

A COMBINATION OF FINE HERBS WITH TUNA MEDALLIONS SERVED WITH A MANGO COULIS

SEAFOOD SALAD

A COMBINATION OF CALAMARI, OCTOPUS AND SHRIMP SERVED WITH A MINT AND CORIANDER SAUCE

GOAT CHEESE SALAD

FRENCH LETTUCE WITH CRYSTALLIZED NUTS AND CITRUS VINAIGRETTE

SOUPS

YOUNG COCONUT BROTH

A REAL DELIGHT, WITH SMALL PIECES OF CHICKEN AND YOUNG COCONUT

TOM YAM

TRADITIONAL THAI FLAVORED SOUP WITH SHRIMP, LEMON GRASS AND STRAW MUSHROOMS. ¡SPICY!

CHILLED CUCUMBER SOUP SERVED WITH JICAMA AND DILL WEED

A VERY REFRESHING RECIPE OF THE HOUSE

MAIN COURSES

SALMON IN RED CURRY

GRILLED WITH THAI CURRY AND COCONUT MILK

SOL Y SOMBRA SHRIMPS

SHRIMP MEDALLIONS WITH GINGER AND MANGO SAUCE AND CHIPOTLE AND TAMARIND SAUCE, RICE AND FRIED BANANAS

FISH WRAPPED IN BANANA LEAF

THE CATCH OF THE DAY STEAMED WITH A SAUCE OF TARRAGON AND BLOND CHILIES

SHRIMP WITH DRIED FRUITS

SAUTÉED WITH HONEY, PEACHES, PLUMBS AND DEHYDRATED APPLES SERVED WITH GREEN PAPAYA SALAD.

SIPADAN LOBSTER TAIL

FROM THE GRILL TO YOUR TABLE ACCOMPANIED WITH A LIGHT GARLIC BUTTER

GRILLED FISH FILET WITH ALMONDS

WITH A LIGHT LEMON SOY SAUCE

FILET MIGNON

U.S.D.A. CHOICE, SERVED WITH WILD MUSHROOMS AND BABY CACTUS PADDLE

KARI GAI

THAI CHICKEN CURRY WITH COCONUT MILK, STEAMED RICE AND FRIED BANANAS

MEXTAI' PASTA

RIGATONE WITH GOAT CHEESE, TOMATO SALSA, BASIL AND DRIED THAI CHILI

RIB EYE

U.S.D.A. CHOICE, WITH GRILLED VEGETABLES OVER A SAUCE OF WILD MORRELS



DESSERTS

TROPICAL CASSATA

GUAVA MARZIPAN WITH YOGURT ICE-CREAM

MEXTAI® JUNGLE

CRUNCHY JUNGLE WITH COCONUT ICE-CREAM

CHOCOLATE SOUFFLÉ WITH IRISH CREAM

WHITE CHOCOLATE SAUCE ON THE SIDE. PLEASE ORDER 20 MINUTES IN ADVANCED.

PASTEL HELADO DE PIÑA CON COCO

WITH ALL THE LUSCIOUS TASTE OF ACAPULCO

ALMOND TULIP

TROPICAL FRUITS AND SHERBETS WITH RASPBERRY COULIS