



CHINGÓN
DUBAI

FOOD

STARTERS TO SHARE

LOTUS CHIPS 25
CHINGÓN chili powder, lime (Vg)

GUACAMOLE 40
Avocado, pico de gallo, jalapeño slices, corn chips (Vg)

SIKIL P'AK 45
Pumpkin seed hummus, corn chips, chili oil (Vg)(N)

PADRON "TOREADOS" 65
Charred and seasoned with Humo salt (Vg)

POBLANO TAMALES 55
Caramelized onion, with huitlacoche sauce, house made queso fresco (V)

SUNCHOKE FLAUTAS 65
Hoja santa, avocado crema, house made queso fresco, pickled onion

INFLADITAS 75/65
Puffed crispy tortilla shell, house made queso fresco and your choice of slow braised beef, charred corn salsa* (V)

HOJA RELLENA 85
Stuffed vine leaves with slow braised beef and red rice, adobo sauce

CHINGÓN FUEGO PRAWNS 95
Yuzu tempura, roasted seeds, ash mayo

GRILLED OCTOPUS 110
Black parsnip puree, heirloom veggies escabeche, habanero mayo, morita salt (S)



TOSTADAS

HEIRLOOM VEGGIES ESCABECHE (3PCS)	75
Pickled with chipotle pepper, mixed greens, charred padron pepper (Vg)	
SCALLOP (3PCS)	85
Cashew salsa macha, avocado crema, blood orange caviar, habanero oil (S)(N)	
TUNA (3PCS)	95
Pasilla and yuzu mayo, avocado crema, bib lettuce, coriander (S)	

RAW BAR

OYSTERS 1/6/12/24	20/110/200/380
Habanero pico de gallo, lime, CHINGÓN hot sauce	
WILD MUSHROOM CEVICHE	95
Marinated mushrooms mix, serrano & corn sauce, jicama, chili powder, avocado (Vg)	
SCALLOP CRUDO	120
Jalapeno aguachile, watermelon, blood orange, avocado, coriander oil, pasilla pepper flakes	
SNAPPER CEVICHE	125
Spicy guava, compressed mezcal mango, heirloom tomato, pickled onion (A)	
TUNA TIRADITO	130
Coconut leche de tigre, avocado, roasted coconut, pickled ginger, serrano pepper	
WAGYU BEEF TARTARE	140
Smoked chipotle sour sauce, roasted hazelnuts, quinoa crisps	



All prices are in dirhams and are inclusive of 7% municipality fee, 10% service charge & 5% VAT. Kindly inform us of any known allergies & dietary requirements.

SALADS

CHARRED CORN SALAD	65
Pasilla mayo, sundried tomatoes, avocado, house made queso fresco, chili powder (Vg)	
CHIPOTLE KALE	80
Quinoa, charred baby corn, roasted butter pumpkin, mulato flakes, citrus/ponzu dressing, green apple, chili pumpkin seeds (Vg)(N)	
CHIMICHURRI BURRATA	95
Truffle polenta, coriander chimichurri, pickled tomatillo (V)	

TACOS

TOFU (3PCS)	70
Roasted sesame seeds, Padron peppers, tare glaze, scallions (Vg)	
HUITLACOCHÉ & POBLANO (3PCS)	75
Charred baby corn, bean paste, red radish, potato crisps (Vg)	
CHICKEN PASTOR (3PCS)	80
Pineapple salsa, white onion	
"BAJA FISH" (3PCS)	85
Mexican slaw, pickles, habanero aioli (S)(G)	
DUCK CARNITAS (3PCS)	90
Jicama pico de gallo, jalapeno salsa	
"EL DORADO"	115
Black tortilla pressed with 24k gold, A9 Wagyu, avocado crema, black truffle	



MAINS

*All served with Mexican slaw & salsas

CHIPOTLE ROASTED CAULIFLOWER Almonds, spinach, ajillo mushrooms (Vg)(N)	110
TIKIN XIC Galangal, achiote, charred pineapple, Maya sauce	140
BRAISED LAMB SHANK Miso, hoisin mole, crispy garlic, bean puree	165
MEXSZECHUAN CHICKEN Arbol chili, coriander, cashew nuts, fried garlic chips (N)(G)	260
AJILLO TIGER PRAWNS Guajillo chili, crispy garlic, uni/yuzu spuma (S)(N)	280
GRILLED WAGYU STRIPLOIN With coriander chimichurri and confit onion	455
DOS STYLE PESCADO Coated with green & red mojo	550

Vg - Vegan G - Gluten V-Vegetarian S - Seafood N-Nuts A-Alcohol



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