TICUÍ

C. de Cedaceros, 6, 28014 Madrid

RAW BAR

SMOKED OYSTER
Tuna Ceviche, Citrus Tarama, Olive Powder
7

RAZOR CLAMS
Verdejo, Butter, Pasilla Chile
19

SEA BREAM
Yuzu Kosho, Trout Caviar, Cilantro Oil
21

THREE CHILE TUNA
Tiradito-style, Ponzu, Fresh Chiles
23

KAMPACHI SASHIMI
Macha, Truffle
24

CEVICHE
Tostada, Coastal Leche de Tigre, Trout Roe
22

SHRIMP TACO *(Best Taco in Madrid 2026)*
Cheese, Chorizo, Guajillo Chile
11

SALMON TACO
Smashed Foie, Tare Sauce
12

TUNA TOSTADA
Guacamole, Chile Emulsion, Leek
16

CARABINERO TOSTADA
Avocado, Cured Egg Yolk, Citrus
21

WAGYU TENDERLOIN
Apache Sauce, Rosarito Sauce
24 / +15 Caviar

CAESAR SALAD
Baby Gem Lettuce, Galmesán, Santoña Anchovy
17

COMAL

TUNA RIB-EYE
Robata, Arriera Sauce, Beef Bone Marrow
38

“TALLA” GRILLED FISH
Chile Adobo, Pork Beans, Pico de Gallo
33/59

YAKINIKU FISH
Charcoal-Grilled, Charred Seaweed Sauce
29

ROSARITO SHRIMP
Tempura, Macha Sauce, Sweet & Spicy Cabbage
24

OCTOPUS SOPE
Black Beans, Nasturtium Leaf, Sea Bass Roe
14

SOFT SHELL CRAB
Sweet & Sour Sauce, Cilantro, Mint
12

ESQUITES
Corn, Galmesán, Österreich, Gouda
24

BIRRIA
Wagyu, Garden Vegetables
23 / 34

MACHETE RIB
Nuevo León–Style Barbecue, Slow-Cooked for 16h
32 / 55

PORK BELLY
Carnitas, Truffle Macha, Mint
19 / 31

SUCKLING PIG PIBIL
Pibil, Xnipec
22 / 36

TICUÍ EXPERIENCE
85/130