

ÚBAL

TEQUILA AND MEZCAL BAR

Tabú

Where Mexico's vibrant spirit merges with Williamsburg's energetic pulse. Our fusion of bold flavors, lively entertainment, and innovative mixology promises a fresh take on Mexican cuisine. proudly showcases a mosaic of regional flavors, from the coastal charm of Baja California to the ancient traditions of Oaxaca and Yucatán. With an extensive selection of Tequila, mezcal, and other premium agave spirits, each offering ignites your taste buds and fuels your sense of adventure. Join us for a dining experience as vibrant and dynamic as our neighborhood.

UBAT



VENUE





DINING ROOM BUYOUT
Seats 50, starting from:

Monday to Wednesday: \$5K
Thursday and Sunday: \$7K
Friday and Saturday: \$10K

Dining Room

Perfect for your meetings The Dining Room, an exquisite space designed to elevate your gatherings to new heights. Our Dining Room comfortably accommodates up to 30 guests seated, making it the perfect venue for business events, birthday celebrations, and meetings. Inspired by the charm of an old Mexican rancho, this unique space features high ceilings and grand mirrors that enhance its elegant ambiance. Palm tree decorations add a touch of tropical allure, creating a nostalgic and inviting atmosphere reminiscent of a beautiful, historic Mexican estate. Whether you're hosting a corporate function, an intimate birthday bash, or a strategic meeting, the Dining Room offers a distinctive backdrop that combines classic style with modern sophistication. Experience the warmth and grandeur of a bygone era while enjoying contemporary amenities in a setting that's as memorable as your event.

"We Tailor Our Prices to Your Budget"

If our rates don't align with your budget, don't hesitate to reach out. We're happy to customize the experience based on the day, guest count, and menu to ensure the perfect fit for your needs.



Patio

Perfect for your meetings Our Patio is a breathtaking space where elegance meets nature in perfect harmony. Inspired by the timeless beauty of Yucatán's lush landscapes, this exquisite venue features a mesmerizing waterfall, a serene cenote, and an array of vibrant tropical plants, recreating a tranquil garden oasis. Accommodating up to 100 guests seated, the Patio is the ideal setting for a variety of significant events. Whether you're planning a lavish wedding, a heartfelt baptism, a celebratory bar mitzvah, a sophisticated corporate gala, or an impactful conference, this venue provides an unparalleled backdrop for your occasion. The Patio's ambiance is a harmonious blend of natural splendor and refined elegance, offering a unique and memorable experience. With its enchanting design and versatile space, the Patio ensures that every event is celebrated in style. Let the beauty of our Patio transform your special occasion into an extraordinary affair, marked by unforgettable moments and timeless charm.

PATIO BUYOUT:

Seats 80, starting from:

Monday to Wednesday: \$10K

Thursday and Sunday: \$12K

Friday and Saturday: \$15K

"We Tailor Our Prices to Your Budget"

If our rates don't align with your budget, don't hesitate to reach out. We're happy to customize the experience based on the day, guest count, and menu to ensure the perfect fit for your needs.



VIP BUYOUT

Seats 20, starting from:

Monday to Wednesday: \$5K

Thursday and Sunday: \$7K

Friday and Saturday: \$10K

Vip

Step into our vibrant VIP area, where luxury meets excitement. Located in a stunning outdoor space, this exclusive area features a beautiful cenote with a glowing waterfall, dramatically illuminated to create a captivating, dynamic atmosphere. Surrounded by swaying palm trees, the VIP section offers the perfect backdrop for unforgettable celebrations. With seating for up to 20 guests, it's the ideal spot to celebrate birthdays, weddings, graduations, or any special occasion in style and excitement.

"We Tailor Our Prices to Your Budget"

If our rates don't align with your budget, don't hesitate to reach out. We're happy to customize the experience based on the day, guest count, and menu to ensure the perfect fit for your needs.



MISOLOGY CLASS:

- Tickets per Class 8 to 10
- 3 handcrafted cocktails (You learn to make two, and the third one is made by our mixologist for you to just relax and enjoy)
- Delectable bites to complement your crafted cocktails

Cocktail Class is \$100 per person ++

The bar

Stands out with its contemporary and striking 360-degree design, offering service in both the dining room and the patio at the same time. It is characterized by undulating, illuminated shelves that create a modern and elegant atmosphere. This innovative design makes the bar the visual centerpiece of the space, showcasing a wide variety of high-quality mezcals and tequilas.

Enjoy a perfect space to savor artisanal beverages in an environment that combines style and sophistication, turning every visit into a memorable moment.

MENU







Tuna Tiradito



Chilaquiles Verdes



Octopus Tostada



Aguachile Rojo



Hiramasa Ceviche



Fish Tempura Tacos

BRUNCH A LA CARTE

GUACAMOLE 18

Mashed Avocados, Queso Fresco, Add Your Spicy Level

SALSAS AND TOTOPOS 15

Tomatillo-Basil, Macha, Tomate-morita, Habanero-Pineapple, Cruda

AGUACHILE ROJO 24

Red Bell Pepper, Poblano Salsa, Greens

HUEVOS DIVORCIADOS 16

Eggs Any Style, Salsa Roja, Salsa Verde, Black Beans

STEAK AND EGGS 18

Flap Sirloin, Any Style Eggs, Black Beans

FRENCH TOAST 17

Frutos Del Bosque, Cajeta, Piloncillo Glaze

CAESAR SALAD 15

Little Gems, Parmesan Cheese, Avocado

CHILAQUILES VERDES 18

Queso Fresco, Charred Avocado, Eggs Any Style

MUSHROOM QUESADILLA 18

Quesillo, Epazote, Squash Blossoms

FISH TACOS 19

Masa Tempura, Cabbage Salad, Salsa Tartara

PORK CARNITAS TACO 19

Salsa Verde, Chicharron, Cilantro

DESSERTS

TRES LECHES 15

Vanilla Cake, Mexican Dulce de Leche

DINNER MENU

PARA LA MESA

GUACAMOLE 16

Mashed Avocados, Pico de Gallo, Cilantro. Choice Your Spicy Level: Mild, Medium, Spicy

BEET SALAD 16

Jicama, Chevre Crème, Mint Oil

TUNA TOSTADA 22

Chipotle mayo, avocado, Salsa Macha

TLAYUDA 19

Chihuahua Cheese, Jamon Serrano, Salsa Macha

MINI SOPE 19

Refried beans, Green Sauce, Red Sauce, Choice of: Short Ribs or Tinga

TUNA TARTARE 25

Avocado, Poblano, Bell Pepper, Tatemada Sauce, Cured Egg Yolk

CEVICHE DE JALAPEÑO 25

Catch Of The Day, Jalapeño Leche de Tigre, Charred Avocado

AGUACHILE ROJO 24

Shrimp, Guajillo-Piquin Base, Cucumber

ESQUITES 16

Cotija Cheese, Mexican Cream, Epazote Butter

RAJAS 18

Poblano, Nopales, Mexican Cream, Quesillo

PLATOS FUERTES

CARNE ASADA 49

Chef's Choice Steak, Peaweas And Truffle Herb Salsa, Served With Rice and Beans

PORK AL PASTOR 38

Pork Belly, Roasted Pineapple Pico de Gallo, Served with Tortillas

BRANZINO 37

Grilled Adobado Branzino, Mexican cream, Green Sauce, Red Sauce, Radish Sarza

ENCHILADAS 26

Chicken, Mole Negro, Mexican Cream

TACOS

DE PESCADO 19

Fish Soaked in Masa Tempura Served With Cabbage Salad

ASADA 19

Steak Marinated in Guajillo Adobo and Chihuahua Cheese

PULPO 19

Grilled Octopus, Avocado Emulsion, Mango Pico de Gallo

SHORT RIB 21

Birria Style, Chihuahua Cheese, Pico de Gallo

CHORIZO CON PAPA 19

Salsa Cruda, Cotija Cheese

TINGA 21

Hard Shelf, Salsa Verde, Pico de Gallo

PARA ACOMPAÑAR

QUESADILLAS 9

Handmade Tortillas And Quesillo

SWEET PLATAIN 6

Served With Queso Fresco And Mexican Cream

FRIJOLE CHARROS 8

Pinto Beans, Chorizo And Chicharron

ARROZ VERDE 8

Cilantro, Onions And Garlic

POSTRE

TRES LECHES 16

Vanilla Cake, Mexican Dulce de Leche

ICE CREAM 16

Chef's Choice Ice Cream, Chamoy

"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food illness"

LUNCH PACKAGES

WHY CHOOSE OUR PACKAGES

We are thrilled to offer our exclusive Prix Fixe Menu, the perfect choice for any celebration, whether it's a wedding, birthday, anniversary, or any other special occasion. Our menu promises an unforgettable dining experience that will leave a lasting impression on you and your guests.

PERSONALIZED TOUCH

- Customized Menu Headers: Add a special message to your menu, such as "Congratulations," "Happy Birthday," or any other personalized greeting, to make your event truly unique and memorable.

LUNCH PACKAGES

3 Course Menu

Choose one from each course. All our packages includes a champagne toast \$85 per person

FIRST COURSE

ARTESANO CEVICHE

Catch of the day, octopus, fried calamari, rocoto tiger's milk, chulpi, choclo, sweet potato

VEGAN CEVICHE

Mushroom variation, heart of palm tiger's milk, basil, olive oil, choclo, chulpi, sweet potato chips

HOUSE SALAD

Romaine lettuce, pickled onion, parmesan cheese crisp, bacon, focaccia

ACEVICHADO SUSHI ROLL

Fish tempura, avocado, tuna, acevichado Sauce, sweet potato

STEAK SUSHI ROLL

Shrimp tempura, torched steak, chimichurri

SECOND COURSE

LOMO SALTADO

Stir fry filet mignon, soy sauce, oyster sauce, onion, tomato, cilantro, potatoes

AJI DE GALLINA

Shredded chicken breast, pecans, quail egg, black olives, aji amarillo, parmesan cheese

ARROZ CHAUFA

Peruvian fried rice, scrambled egg, plantains, bell peppers, green onions, sesame
Add on: Chicken - Beef

ARTESANO SMASH BURGER

Grass-fed beef patties, american cheese, caramelized onions, bacon, tomato, arugula, rocoto aioli

THIRD COURSE

PERUVIAN GEMS

Chocolate textures, cacao nibs, lúcuma ice cream, passion fruit gel

PISCO TRES LECHEs

Genovese sponge cake, three milk base infused with pisco, pistachios, citrus strawberries

Add on Drink package:

Package #1

Includes Unlimited Beer, Sangria and Wine (Red and White) for 2 hours
\$55 per person

Package #2

Includes Unlimited, Pisco Punch, Wine (Red and white) and beer for 2 hours
\$75 per person

BAR



TABU

TEQUILA AND MEZCAL BAR

CHOROZO
SAMPLE

WARNING
DANGER
SMOKER SERVICE
NO TOBACCO
NO ALCOHOL
NO DRUGS

WARNING
NO SMOKING
NO OPEN FLAMES
NO CIGARETTES
NO LIGHTERS



Our cocktails, personalized and unique, are crafted by our talented mixologist who blends creativity and technique. Each drink is a work of art, playing with flavors, aromas, textures, and presentations to provide a complete sensory experience.





PRESS

[El Diario NY](#) > [Estilo de Vida](#) > [Comida](#)

TABÚ: el nuevo oasis gastronómico de Brooklyn inspirado en Tulum

El vecindario de Williamsburg enriquece su oferta de restaurantes con esta nueva propuesta de comida mexicana



GREENPOINTERS

NEWS ▾ COMMUNITY EAT & DRINK CULTURE ▾ LIFESTYLE ▾ EVENTS

Tabu's octopus tostads. Photo: Tabu

EAT & DRINK

TABU, A TULUM-INSPIRED MEXICAN BAR AND RESTAURANT, OPENS IN FORMER HOME OF TEN HOPE

BK MAG

arts & entertainment style & design food & drink
weekend guide

SUBSCRIBE

Tabu, not Tulum (Photo by Scott Lynch)

food & drink | Aug 5, 2024

WILLIAMSBURG'S CLUBBY NEW TABU SERVES UP FIRST-RATE CONTEMPORARY MEXICAN DISHES

And get ready for shots! There are over 200 different agave labels on the menu, best consumed on the huge outdoor patio

By [Scott Lynch](#)

Full disclosure: I've never gone clubbing in Tulum. So I don't really know how accurately the Artesano Group recreated the vibe they were going for at Williamsburg's brand new clubstaurant [Tabu](#).

But I can tell you that the massive outdoor patio here — it can hold about 75 people — is lush with plant life and fancy beachy furniture. Sand-colored sails provide shade, the bar soars with undulating shelves of tequila and mezcal (prices range from \$12 to \$60

MEMBER | **NEW YORK CITY**
TOURISM + CONVENTIONS

☆ SHARE ↗

Tabú

📍 10 Hope St., Brooklyn, NY, 11211

VIEW WEBSITE ↗

Description

Tabú, located in Williamsburg, Brooklyn, is a proud member of Artesano group, which also includes the celebrated Artesano restaurant in Tribeca. They embody the vibrant spirit of Tulum, Mexico, infused

NEW YORK NEIGHBORHOODS PERFECT

NEW YORK / REVIEWS / TABÚ

PHOTO CREDIT: ALEX STANILOFF

Tabú

WEBSITE DIRECTIONS

MEXICAN | WILLIAMSBURG

\$\$\$ | PERFECT FOR: BIG GROUPS DRINKING GREAT COCKTAILS SITTING OUTSIDE

WILL HARTMAN

TimeOut

News Things to Do Food & Drink Culture Theater Travel Thanksgiving Christmas

News

Oxomoco alum opens regional Mexican spot TABÚ in Williamsburg

The Artesano team is introducing aguachiles, mole old fashioned and more.

Written by **Morgan Carter**
Food & Drink Editor
Wednesday July 24 2024

THE CITIBLOG

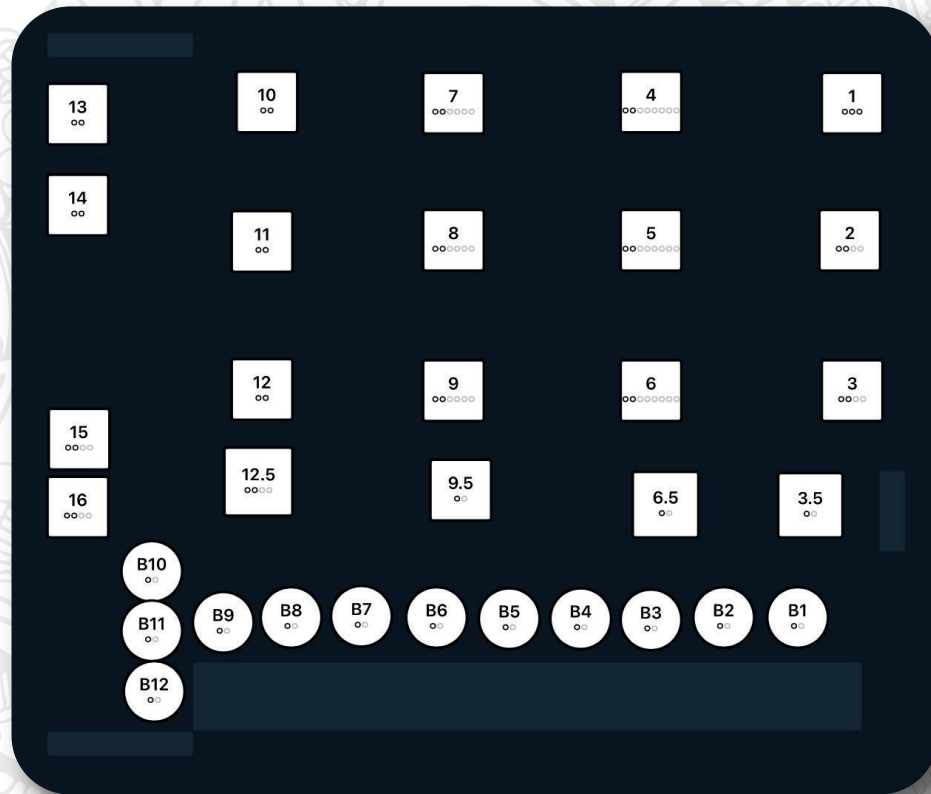
TABÚ Brings the Flavors of Mexico to Williamsburg
July 25, 2024, 5:54.23 pm ET

Facebook Twitter X Pinterest Instagram Snapchat WhatsApp SMS Email Print

Photos: Gustavo Centeno Lobaina

TABÚ has taken up residency at 10 Hope Street in Williamsburg. Leading the kitchen is Executive Chef Kevin Boluarte, formerly of Oxomoco and Mission

Dining Room



Patio





@TABU

70.3K



@TABU

70.3K



@TABU

70.3K



@TABU

70.3K



@TABU

70.3K



Tabu restaurant is focused on peruvian gastronomy with a modern twist based on the use of local products. directing our service towards a multisensory experience.

CATERING

Roman Cervantes
roman@artesanorestaurant.com
+1 (347) 582-6633

PRIVATE EVENTS

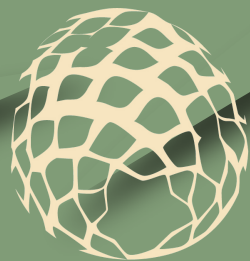
David Romero
dromero@artesanorestaurant.com
+1 (646) 377-2633



info@artesanorestaurant.com



+1 (212) 372 - 0297



U'BAT

TEQUILA AND MEZCAL BAR

HAPPY HOUR

GUACAMOLE 10

Mashed Avocados, Queso Fresco

TACOS DE PESCADO 10

Fish Soaked In Masa Tempura Served With Cabbage Salad

TACOS DE ASADA 1

Steak Marinated In Guajillo Adobo and Chihuahua Cheese

TACOS DE PULPO 1

Grilled Octopus, Avocado Emulsion, Pico de Gallo

TACOS DE CHORIZO CON PAPA 10

Salsa Cruda, Cotija Cheese

BAR

MARGARITA 8

(Add flavor \$2: Passion Fruit, Strawberry, Mango)
Tequila / Triple Sec / Lime / Agave

FROZEN MARGARITA 6

(Ask for flavor of the day)
Tequila / Triple Sec / Lime / Agave

MEZCALITA 9

Mezcal / Triple Sec / Lime

FROZEN MEZCALITA 6

Mezcal / Triple Sec / Mango / Lime / Chamoy

PALOMA 9

Tequila / Lime / Grapefruit Soda

RED OR WHITE WINE 6

Daily Selection

RED OR WINE SANGRIA 6

DRAFT BEER 6

BOTTLE BEER 5

BLANCO OF THE DAY 5

Me pidió una prueba de amor... y le di de mi tequila...

"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food illness"