

*Oysters \$24 OF
Yuzu · Ponzu

*Fresh Fish Strips Ceviche \$22 Fish slices · Seafood sauce · Spicy matate solo

*Poke Bowl \$24 ©F Jerky beef bowl · Fresh fish · Rice · Vegetables

Mussels \$20 GF
Pomodoro sauce · Local Mexican sausage

Shrimp Casserole \$22 GF Green sauce

Mushroom Casserole \$18 GF
Garlic · White wine · Chile de arbol

Local Broiled Cheese \$20 GF

Ranchera sauce · Local Mexican sausage

Grilled Asparagus \$16 (V) (GF)
Cotija cheese sauce · Roasted garlic

Grilled Nopales Tostada \$12 V

Lentil purée · Lettuce · Tomato · Avocado · Cheese · Cream · Homemade sauce

Barbacoa Tacos \$24 GF OF
Grilled · Barbacoa broth · Pickled onion

Sea Urchin Season
15% off with your Meal Plan package

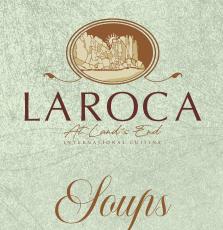
Salads

La Roca \$16 ♥ GF
Tomato · Green beans · Local cheese · Olive oil · Lemon

Bixbite \$16 V F F Carrots · Beets · Quinoa · Raisins · Toasted Almonds · Organic lettuce

(V) Vegetarian (DF) Dairy Free (GF) Gluten Free

Prices are in US Dollars, 16% Tax included
*In compliance with Mexican regulations regarding raw ingredients these menu selections are served at the customer's desire.



Red Garlic \$12 P

Mussels · Clams · Fried Shrimp

Asparagus Cream \$12 V GF DF Sundried tomato croutons

Pantrucas \$12 P
Beef rib broth · Vegetables · Dough chochoyotes

Main Courses

Yellow Mole Oaxaca Style \$22 V GF DF Vegetables · Rice

Grilled Mushrooms \$25 \vee GF DF Pasilla chile sauce \cdot Corn \cdot Nopales \cdot Tomato sauce

Roasted Octopus \$28 P

*Fresh Catch of the day \$38 GF
Chayote puree · Chickpea stew · Green Beans

*Beef Filet Tacos \$35
Flour tortilla · Sauces · Toreado chiles · Beans with cecina

*Grilled Josper Rib Eye \$39 GF
Baked potato

Organic Chicken \$35 P
Beer marinade · Mustard · Potato with fine herbs

Pork Shank \$32 ©F DF Wrapped in its skin · Guajillo mashed potatoes · Pickled vegetables

Seafood Baked Rice \$28 GF DF 40 minutes · For two

V Vegetarian DF Dairy Free GF Gluten Free

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At Land's End INTERNATIONAL CUISINE

15% off with your Meal Plan package

New Zealand Lamb Chops \$69 GF Sweet potato puree · Mint marshmallow · Jalapeño · Cocoa chimichurri

*Live Lobster*By season market price

*Bone in Tenderloin \$79

*New York Mishima \$110

*Rib Eye Roll Prime \$79

*Kurobuta Chop \$49
18 oz

 $Asparagus \cdot French \ fries \cdot Mashed \ potato \cdot Mushrooms \cdot Oven \ potato \cdot Roasted \ vegetables$



Brownie \$8 (v)
Peanut ganache · Caramelized peanut · Red berry sorbet

Key Lime Pie \$8
Crumble · Meringue · Dehydrated lemon

Passion Fruit Panna Cotta \$8

Crunchy oatmeal · Mango paste · Fruits of the forest

Pears in Red Wine \$10

Caramelized quinoa · Goat cheese ice cream

Citrus Cheesecake \$8

Orange ice cream · Citrus supreme

Chocolate Textures \$8

Red fruit sauce · Creamy white chocolate · Cocoa meringue · Dark chocolate

Raspberry · Gold

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