



TO SHARE

		USD
ADOBO CHOCOLATA CLAMS Mexican Corn Dumplings, Red Onion, Adobo	 	\$19
CHOCOLATA CLAMS IN RED AGUACHILE Cucumber, Red Onion, Cilantro, Sesame Seeds	 	\$19
COMONDU MANGROVE OYSTERS Mezcal, Lemon Juice, Black Saucer	  	\$25

SALADS

		USD
MIRAFLORES ORGANIC LETTUCES Adobo Chicken Breast, Red Onion, Cucumber, Sunflower Seeds, Tomatillo, Mustard Vinaigrette		\$15
ARUGULA FROM PESCADERO WITH BLUE CHEESE ICE CREAM Green Apple, Avocado, Green Beans, And Vanilla Vinaigrette from Papantla	 	\$15
GRILLED ROMAINE LETTUCE Anchovy dressing, Parmesan Cheese Shavings, Sourdough Croutons	 	\$15
HEIRLOOM TOMATO SALAD Miraflores' Harvest of the Day, Strawberries, Caramelized Goat Cheese Balls, Mixed Greens, Country Bread, Damiana Vinaigrette		\$15

STARTERS

CRISPY OYSTER TACO 1 PZ Plantain Tortilla, Sweet and Sour Tomatillo Sauce, Spicy Tempura, Red Onion		\$14
AL PASTOR LION'S PAW SCALLOP 3 PZ Sweet Corn Tamale, Pineapple Stew with Avocado Cream Sauce	  	\$39
TETELA FILLED WITH BLACK BEANS AND OAXACA CHEESE Grilled Bacon-Wrapped Octopus with Pumpkin Seed Chimichurri, Mole from Baja	  	\$25
ROASTED SUCKLING PIG BAGUETTE 150 GR Pickled Vegetables, Guajillo Chili Aioli		\$27
MUSHROOM TINGA TOSTADA Corn Tostada, Chickpea Puree, Tomato, Panela Cheese, Sour Cream	 	\$10
FRESH FISH TIRADITO FROM SAN LUCAS 100 GR Mango-Citrus Sauce, Sea Asparagus, Thin Slices of Garlic, Habanero Chili Oil	 	\$21
BAJA'S MITOTERO CEVICHE 250 GR Shrimp, Oysters, Clams, Octopus, Cucumber, Tomato, Onion, Avocado, Cilantro, Tomato Juice, Black Sauces	 	\$34

SOUPS AND CREAMS

PASILLA CHILI CREAM Curd Cheese Foam, Mexican Corn Dumplings, Pasilla Chili Strips		\$16
BOUILLABAISSE SOUP MADE WITH FRESH CATCHES FROM THE PACIFIC Clam Scallops, Mussels, Shrimp, Crouton with Saffron Aioli	 	\$16
YUCATAN-STYLE LIME SOUP Chicken, Crispy Tortilla, Avocado, Tomato, Xcatic Pepper		\$16
SWEET CORN CREAM SOUP Poblano Pepper Stew with Bell Peppers, Shrimp, Chili Oil, Corn Kernels	  	\$16

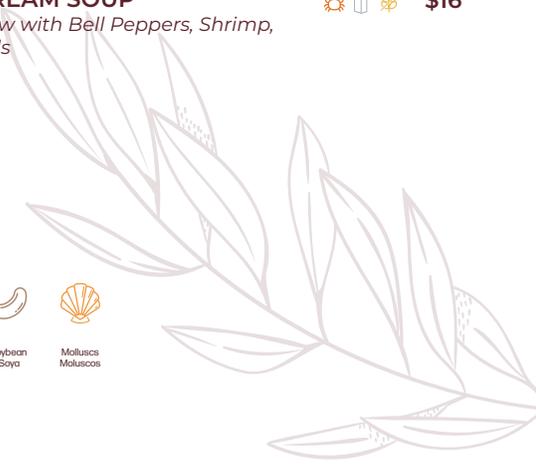


***NOT INCLUDED IN YOUR MEAL PLAN PACKAGE**

Prices are in U.S. dollars, 16% tax included.

In compliance with Mexican sanitary regulations, please be aware that consuming raw or undercooked meat, poultry, seafood (fish, shellfish), eggs, or unpasteurized milk may increase your risk of foodborne illness and are served at the customer's discretion.

Please let your server know if you have any dietary restrictions.





FRESH CATCH

USD

RED SNAPPER FILLET A LA TALLA 200 GR    **\$48**
Mushroom risotto and mint yogurt sauce

ROASTED CABRILLA FISH WITH ROSEMARY 200 GR    **\$45**
Cauliflower Puree, Vegetable Barigoule With Artichokes, Sun-Dried Tomatoes

MEXICAN SPICE-CRUSTED TUNA STEAK 200 GR    **\$55**
Stewed Alubia Beans, Caramelized Green Onions, Red Wine Habanero Sauce

FROM BAJA

* **MAGDALENA BAY LOBSTER TAIL** 200 GR   **\$85**
Refried Beans, Herb Butter, Flour Tortillas

CLAMS WITH TOMATE SAUCE   **\$26**
Diced Tomato Sauce, Chipotle Chili, Basil, Grilled Bread

SIDE DISHES

MEXICAN RICE  **\$11**

GARLIC MASHED POTATOES   **\$11**

ORGANIC VEGETABLES  **\$15**

RISOTTO OF THE DAY   **\$25**

SPECIALS

USD

* **LOBSTER ENCHILADAS** 120 GR    **\$85**
Pumpkin Seed Sauce, Quail Eggs, Tomato Jam

HOMEMADE FETTUCCINE WITH SHRIMP 200 GR    **\$79**
U12 Shrimp with Roasted Garlic sauce

GREMOLATA SPRING CHICKEN 400 GR   **\$45**
Potato Gnocchi with Chorizo, Organic Vegetables

BRAISED BEEF RIBS WITH MOLE AND RED WINE 300 GR    **\$65**
Garlic Potatoes Au Gratin, Scallions

PIPIAN PORK BELLY **\$39**
Pickled Vegetables, Pipian Rojo, Purslane Salad

GRILLED BEEF STEAK 220 GR   **\$69**
Cassoulet, Mushroom-Stuffed Bone Marrow

PORK CHOP WITH MANCHAMANTELES SAUCE 350 GR  **\$75**
 Lentil Hummus, Bacon-Wrapped Asparagus, Plantain Fritters

PASTA WITH CLAMS **\$29**
Spaguetti, Creamy Blue Cheese Sauce, Bacon, Spinach Oil

TOMATO PASTA WITH SALMON **\$55**
Fresh Pasta, Found with Bacon, Organic Zucchini, Brussels Sprouts, Parmesan

SMOKED

* **RIB EYE** 400 GR **\$85**

* **HALF RACK OF LAMB** **\$59**

SALMON WITH BACON-MORITA CHILI GLAZE **\$39**

* **SAN QUINTIN GRILLED OCTOPUS** 350 GR **\$85**



***NOT INCLUDED IN YOUR MEAL PLAN PACKAGE**

Prices are in U.S. dollars, 16% tax included.

In compliance with Mexican sanitary regulations, please be aware that consuming raw or undercooked meat, poultry, seafood (fish, shellfish), eggs, or unpasteurized milk may increase your risk of foodborne illness and are served at the customer's discretion.

Please let your server know if you have any dietary restrictions.

