



ME NÚ *Lunch*

APPETIZERS

SMOKED ESQUITES 🍷 \$15.00
(MEXICAN STREET CORN KERNELS)

Corn Kernels with Sour Cream,
Ranch-Style Cheese, Mayonnaise,
and Grilled Shrimp

BAJA'S OYSTERS 🍷 \$20.00

Served with Shrimp Ceviche in Black Sauce

ORGANIC SALAD 🍷 \$14.00

Organic Lettuce Mix with Baby Beets,
Berries, Goat Cheese, and Cranberries,
Tossed in a Chipotle Honey Vinaigrette

TROPICAL SALAD \$14.00

Serrano Ham, Persian Cucumber,
Cantaloupe, Cherry Tomatoes, Roasted
Peach, and Fresh Basil Tossed in a
Balsamic Vinaigrette

TORTILLA SOUP \$10.00

Crispy Corn Tortilla Strips, Avocado,
Panela Cheese, and Sour Cream

CREAM OF CORN SOUP \$10.00

Sour Cream, Flour, Butter,
Onion, Celery, and Leek

OUR MAIN COURSES

CATCH OF THE DAY 🐟 \$30.00

Grilled and Served with Mole from
Baja and Smoked Esquites (Mexican
Street Corn Kernels)

IMPERIAL SHRIMP 🍷 \$30.00

Stuffed with Oaxaca Cheese and Epazote,
Wrapped in Bacon, and Served with
a Fresh Salad on the Side

CREAMY POBLANO ENCHILADAS 🍷 \$23.00

Stuffed with Shrimp and Topped with a
Creamy Poblano Pepper Sauce, Served with
Refried Beans and Guacamole on the Side

TRADITIONAL ENCHILADAS \$19.00

Your Choice of Red or Green Sauce, Stuffed
with Chicken Tinga, Served with Refried
Beans and Guacamole on the Side

FRIED RED SNAPPER 🐟 \$35.00

Served with a Side of
Salad and French Fries

FAJITAS

Sautéed with Bell Peppers and Onions,
Served with Refried Beans and Guacamole
on the Side

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| Chicken | \$19.00 |
| Beef | \$20.00 |
| Shrimp 🍷 | \$22.00 |

GRILLED FLANK STEAK \$28.00

Served with Asparagus and Baby
Potatoes Sautéed in Rosemary Butter

HOUSE BURGER \$25.00

Arugula, Bacon, Blue Cheese Dressing,
Caramelized Onions, Served with
a Side of Fries

HEALTHY SANDWICH \$20.00

Ciabatta Bread, Grilled Chicken, Pesto,
Tomato, Fresh Mozzarella Cheese, and
Lettuce Mix, Served with a
Side of Green Salad

DESSERTS

TRADITIONAL CHURROS
WITH VANILLA ICE CREAM \$12.00

"ABUELITA" CHOCOLATE CAKE \$12.00

TRES LECHES CHEESECAKE \$12.00