









TO SHARE

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

SALADS

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

STARTERS

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

SOUPS AND CREAMS

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



\*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
<b>RED SNAPPER FILLET A LA TALLA</b> 200 GR	  	<b>\$48</b>
<i>Mushroom risotto and mint yogurt sauce</i>		
<b>ROASTED CABRILLA FISH WITH ROSEMARY</b> 200 GR	  	<b>\$45</b>
<i>Cauliflower Puree, Vegetable Barigoule With Artichokes, Sun-Dried Tomatoes</i>		
<b>MEXICAN SPICE-CRUSTED TUNA STEAK</b> 200 GR	  	<b>\$55</b>
<i>Stewed Alubia Beans, Caramelized Green Onions, Red Wine Habanero Sauce</i>		

## FROM BAJA

<b>* MAGDALENA BAY LOBSTER TAIL</b> 200 GR	 	<b>\$85</b>
<i>Refried Beans, Herb Butter, Flour Tortillas</i>		
<b>CLAMS WITH TOMATE SAUCE</b>	 	<b>\$26</b>
<i>Diced Tomato Sauce, Chipotle Chili, Basil, Grilled Bread</i>		

## SIDE DISHES

<b>MEXICAN RICE</b>		<b>\$11</b>
<b>GARLIC MASHED POTATOES</b>	 	<b>\$11</b>
<b>ORGANIC VEGETABLES</b>		<b>\$15</b>
<b>RISOTTO OF THE DAY</b>	 	<b>\$25</b>

## SPECIALS

		USD
<b>* LOBSTER ENCHILADAS</b> 120 GR	  	<b>\$85</b>
<i>Pumpkin Seed Sauce, Quail Eggs, Tomato Jam</i>		
<b>HOMEMADE FETTUCCINE WITH SHRIMP</b> 200 GR	  	<b>\$79</b>
<i>U12 Shrimp with Roasted Garlic sauce</i>		
<b>GREMOLATA SPRING CHICKEN</b> 400 GR	 	<b>\$45</b>
<i>Potato Gnocchi with Chorizo, Organic Vegetables</i>		
<b>BRAISED BEEF RIBS WITH MOLE AND RED WINE</b> 300 GR	  	<b>\$65</b>
<i>Garlic Potatoes Au Gratin, Scallions</i>		
<b>PIPIAN PORK BELLY</b>		<b>\$39</b>
<i>Pickled Vegetables, Pipian Rojo, Purslane Salad</i>		
<b>GRILLED BEEF STEAK</b> 220 GR	 	<b>\$69</b>
<i>Cassoulet, Mushroom-Stuffed Bone Marrow</i>		
<b>PORK CHOP WITH MANCHAMANTELES SAUCE</b> 350 GR		<b>\$75</b>
<i>Lentil Hummus, Bacon-Wrapped Asparagus, Plantain Fritters</i>		
<b>PASTA WITH CLAMS</b>		<b>\$29</b>
<i>Spaguetti, Creamy Blue Cheese Sauce, Bacon, Spinach Oil</i>		
<b>TOMATO PASTA WITH SALMON</b>		<b>\$55</b>
<i>Fresh Pasta, Fount with Bacon, Organic Zucchini, Brussels Sprouts, Parmesan</i>		

## SMOKED

<b>* RIB EYE</b> 400 GR	<b>\$85</b>
<b>* HALF RACK OF LAMB</b>	<b>\$59</b>
<b>SALMON WITH BACON-MORITA CHILI GLAZE</b>	<b>\$39</b>
<b>* SAN QUINTIN GRILLED OCTOPUS</b> 350 GR	<b>\$85</b>



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