




LUNCH & DINNER





STARTERS



TAPATÍO GUACAMOLE (250g)  **280**
Fresh guacamole mixed with charred peppers, cotija cheese, pico de gallo and tlayudas

Add-ons:

— Crispy shrimps (100g) **150**
— Crispy Pork belly (100g) **180**




CHICHARRON GORDITAS **240**
(3 pcs)   
Corn dough stuffed with chicharron, green salsa, sour cream, macha aioli and xnipec

TUNA TARTARE (120g)     **390**
Onion, capers, ginger, soy sauce, sesame oil and seeds, serrano pepper, cilantro, yuzu aioli and tapioca crackers



SHORT RIB PELLIZCADA (1 pc)   **300**
Grilled corn dough topped with black beans, Oaxaca cheese, short rib, green sauce, pickled onions, avocado mousse and roasted salsa

GRILLED CAESAR 'S SALAD **280**
(90g)   
Grilled romaine heart, parmigiano, garlic croutons and caesar dressing

TODOS SANTOS SALAD (90g)   **290**
Mixed greens, strawberries, blueberries, confit xoconostle, fennel, puffed red quinoa, goat cheese mousse, red wine vinaigrette

PESCADILLAS (3 pcs)    **300**
Deep fried corn quesadilla with mexican style fish stew, avocado mousse, lettuce, sour cream, cotija cheese, roasted salsa



CHEESE FONDUE (180g)  **180**
Mixed variety of cheeses, confit onion, corn tortilla and roasted salsa

TLAYUDA OAXAQUEÑA (1 pc)   **290**
Black beans, Oaxaca cheese, avocado, purslane, pickled onions and roasted salsa

Add-ons:



— Chicken (120 g) **100**
— Skirt steak (120 g) **130**
— Shrimps (90 g) **120**
— Mushrooms (120 g) **90**


SOUPS



TORTILLA SOUP (250g)   **260**
Sour cream, panela cheese, avocado mousse, crispy guajillo pepper and tortilla juliennes

SHRIMP MEXICAN BISQUE **280**
(250g)    
Shrimp tartare, fennel crumble, creme fraiche and avocado mousse

VEGAN ZONE


QUINOA SALAD (90g)   **210**
Mixed greens, beetroot, confit xoconostle, cherry tomatoes, cashews, sherry vinaigrette

GREEN VEGAN CEVICHE (220g)  **180**
Tomatillo, cherry and steak tomatoes, cucumber, jicama, avocado and spearmint-cucumber aguachile







MUSHROOMS TLAYUDA (1 pc)   **350**
Black bean, vegan manchego cheese, pickled onions, avocado, purslane, sauteéd mushrooms, roasted salsa

BAJA STYLE CAULIFLOWER TACOS **180**
(140g)   
Tempura cauliflower, avocado mousse, pico de gallo, red cabbage in corn tortillas and roasted salsa

VEGAN BURGER (200g)   **550**
Vegetable protein patty, hummus, lettuce, tomato, pickles, homemade bun, french fries or fresh salad and lemon vinaigrette


ROASTED CAULIFLOWER (300g)  **210**
Oven roasted cauliflower, romesco, virgin sauce and sauteéd purslane




TACOS

BAJA STYLE TACOS (140g)       **220**
Tempura fried fish, macha aioli, pico de gallo, red cabbage, corn tortillas and roasted salsa

AL PASTOR SHRIMP TACOS (180g)  **320**
Cucumber and pineapple relish, avocado mousse, corn tortillas and roasted salsa

NEW YORK TACOS (200g) **360**
Grilled confit onions, corn tortillas and roasted salsa

SALMON "ZARANDEADO" TACOS (180g)  **460**
Grilled with adobo, cucumber and pineapple relish, avocado mousse, corn tortillas and roasted salsa

BURRO GOBERNADOR (150g)    **420**
Sauteéd shrimps and peppers, white rice, black beans, guacamole, Oaxaca cheese, shredded lettuce wrapped in a big flour tortilla, roasted salsa

COCHINITA PIBIL (160g) **200**
Braised pork with local spices, xnipec pickled onions, black beans on corn tortillas and roasted salsa

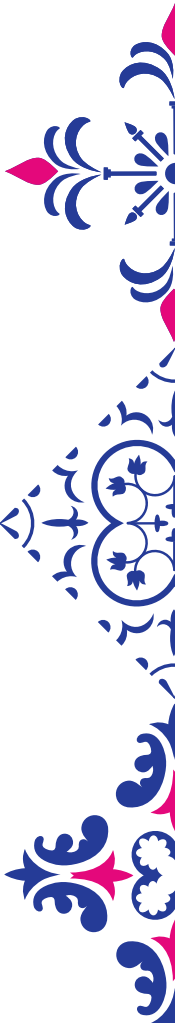
COCHINITA CHEESE TACOS (160g)  **260**
Cheese taco shells stuffed with cochinita pibil, pickled onions, black beans and roasted salsa

AL PASTOR OCTOPUS TACOS (200g)    **320**
Black garlic and habanero aioli, grilled octopus, adobo and roasted salsa

GRILLED LOBSTER TACO (250g) **1,100**
* EXTRA COST FOR MEAL PLAN OF \$350
Grilled with adobo, cucumber and pineapple relish, chihuahua cheese, manzano hollandaise and avocado on flour tortillas and roasted salsa

 VEGAN  VEGETARIAN  GLUTEN  DRY FRUITS  RAW  KIDS  DAIRY  SEEDS  FISH  EGG  SHELLFISH

PRICE IN MEXICAN PESOS, INCLUDES 16% VAT. LUNCH HOURS FROM 1:00 PM TO 10:00 PM ADDITIONAL INGREDIENTS HAVE AN EXTRA CHARGE. WEIGHT BEFORE COOKING. THE CONSUMPTION OR RAW OR UNDERCOOKED PRODUCTS IS UNDER THE RESPONSABILITY OF THE CONSUMER. PLEASE INFORM THE STAFF IF YOU HAVE ANY FOOD ALLERGIES. * THE CHILDREN'S MENU IS CONSIDERED UP TO 12 YEARS OLD.





LUNCH & DINNER

FROM THE SEA

DEL PACÍFICO SEAFOOD COCKTAIL (200g) **460**
Poached shrimp, local scallops and octopus, pico de gallo, avocado, chilled shrimp broth, morita macha and tortilla chips

SINALOA AGUACHILE (160g) **350**
Shrimp, cucumber, red onion, cilantro, avocado, chiltepín aguachile, morita macha and corn tortillas

SHRIMP PATÉ AND SCALLOP TOSTADA (180g) **320**
Chiltepín aguachile, cucumber, red onion, cilantro, avocado mousse and morita macha

FISH CHICHARRON (200g) **370**
Deep fried fish slices, onions, jalapeño slices, corn tortillas and roasted salsa

CRISPY SHRIMPS (200g) **390**
Crispy fried shrimps, jalapeños and onions, macha aioli, corn tortillas and roasted salsa

SANDWICHES

GRAND BURGER (200g) **480**
Provolone cheese, caramelized onions and bacon compote, tomato, lettuce, pickles, garlic aioli, french fries or salad

SURF & TURF BURGER (300g) **580**
Homemade patty, sautéed mojo shrimps, provolone cheese, tomato, lettuce, pickles, garlic aioli and french fries or fresh salad

SHRIMP ROLL (160g) **420**
Poached shrimp, celery and dill salad on a brioche bun, crispy onions, macha aioli and french fries

FRIED CHICKEN SANDWICH (200g) **390**
Crispy chicken thigh, brioche burger bun, red cabbage, lettuce, macha aioli and french fries

CHEF'S SPECIALS

GLAZED PORK CHOP (350g) **510**
Soy and chilies glaze, white rice, sesame seeds, scallions and grilled bok choy

ADOBO SHORT RIBS (180g) **650**
** EXTRA COST FOR MEAL PLAN OF \$200
Plantain pureé, cambray potatoes and purslane*

ROASTED HALF CHICKEN (500g) **590**
Cooked with cajun spices, corn and lemon risotto, confit cambray onions

CELESTÚN (200g) **450**
Catch of the day, wrapped in hoja santa, sautéed corn, acorn squash, corn cream.

SCAMPI FRADIIVOLO SPAGHETTI (180g) **440**
Roasted tomatoes and guajillo creamy sauce, grilled jumbo shrimps, parmigiano and arugula

BRAISED PORK BELLY (180g) **490**
Pink mole, xoconostle relish, pickled mustard seeds and purslane

* ALL OUR GRILL DISHES ARE GARNISHED WITH TRUFFLED POTATO ALIGOT

NEW YORK (420g) **680**
** EXTRA COST FOR MEAL PLAN OF \$200*

ARRACHERA (350g) **450**

OCTOPUS (400g) **620**

"ZARANDEADOS" JUMBO SHRIMP (200g) **680**
** EXTRA COST FOR MEAL PLAN OF \$200*

SEA BASS (200g) **420**

LOBSTER TAIL (250g) **4***
** PER GRAM
** EXTRA COST FOR MEAL PLAN OF \$350*

FROM OUR GRILL

SIDES

GRILLED VEGETABLES **150**
Broccoli, zucchini, carrots, peppers and cilantro infused cilantro butter

MASHED POTATOES (300g) **190**
Crispy onions and parsley

TRUFFLE FRIES (250g) **220**
Parmigiano, white truffle oil and parsley

CITRUS BROCCOLI (250g) **170**
Confit garlic, pepperoncino, butter and lime

CORN ON THE COB (300g) **170**
Cotija cheese, garlic aioli and tajín chili powder

