



OYSTERS TO SHARE

BARBECUED CHOCOLATA CLAMS
 Corn chochoyotes, Purple Onion, Cilantro.



BLACK AGUACHILE WITH GEODUCK CLAMS FROM CEDROS ISLAND
 Cucumber, Red Onion, Cilantro, Seaweed



COMONDU MANGROVE OYSTERS
 Mezcal, Lemon Juice, Black Sauce, Chiltepin Pepper



SALADS

MIRAFLORES ORGANIC LETTUCES
 Adobo-Marinated Chicken, Red Onion, Cucumber, Roasted Pumpkin Seeds, Tomatillo, Mustard Vinaigrette



ARUGULA FROM PESCADERO WITH BLUE CHEESE ICE CREAM
 Green Apple, Avocado, Green Beans, And Vanilla Vinaigrette from Papantla



GRILLED ROMAINE LETTUCE
 Anchovy dressing, Parmesan Cheese Shavings, Sourdough Croutons



HEIRLOOM TOMATO SALAD
 Miraflores' Harvest of the Day, Strawberries, Caramelized Goat Cheese Balls, Arugula, Country Bread, Damiana Vinaigrette



DESERTICA WITH RAMONETTI CHEESE
 Barrel Cactus Buds, Prickly Pear Pad, Figs, Dragon Fruit, Spinach, Pumpkin Seed Vinaigrette



STARTERS

CRISPY OYSTER TACO 2 PZ
 Plantain Tortilla, Cilantro, Sweet and Sour Tomatillo Sauce, Chipotle Pepper, Hoja Santa



AL PASTOR LION'S PAW SCALLOP 4 PZ
 Sweet Corn Tamale, Pineapple Stew with Cilantro, Jalapeno sSauce



TETELA FILLED WITH BLACK BEANS AND OAXACA CHEESE
 Grilled Bacon-Wrapped Octopus with Pumpkin Seed Chimichurri, Mole from Baja



ROASTED SUCKLING PIG BAGUETTE 150 GR
 Suckling Pig Carnitas, Pickled Vegetables with Guajillo Chili

MUSHROOM TINGA TOSTADA
 Corn Tostada, Lettuce, Chickpea Puree, Onion, Tomato, Chipotle Pepper, Panela Cheese



FRESH FISH TIRADITO FROM SAN LUCAS 100 GR
 Mango-Citrus Sauce, Sea Asparagus, Thin Slices of Garlic, Habanero Chili Oil



BAJA'S MITOTERO CEVICHE 250 GR
 Shrimp, Oysters, Clams, Octopus, Cucumber, Tomato, Onion, Avocado, Cilantro, Tomato Juice, Black Sauces



SOUPS AND CREAMS

LA MARQUESA MUSHROOM SOUP
 Epazote, Beef, Chives, Cilantro, Chili Pepper, Squash Blossoms



BOUILLABaisse SOUP MADE WITH FRESH CATCHES FROM THE PACIFIC
 Bell Peppers, Clam Scallops, Mussels, Shrimp, Tomato, Crouton With Saffron Aioli



YUCATAN-STYLE LIME SOUP
 Chicken, Crispy Tortilla, Avocado, Habanero Pepper, Bell Peppers, Epazote



SWEET CORN CREAM SOUP
 Corn Kernels, Poblano Pepper, Shrimp, Red Bell Pepper



*** NO INCLUIDOS EN PAQUETE DE MEAL PLAN**

+ En cumplimiento con las normas sanitarias mexicanas, favor de tener en cuenta que el consumo de carnes, aves, mariscos o huevos crudos y/o poco cocidos puede aumentar el riesgo de contraer enfermedades transmitidas

a través de los alimentos y son servidos a discreción del cliente.

Favor de informar a su mesero si cuenta con alguna restricción alimenticia.





FRESH CATCH

RED SNAPPER FILLET A LA TALLA 200 GR   
 Mushroom risotto and mint yogurt sauce

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

TOTOABA FROM CONCEPCION BAY 200 GR  
 Dry noodles, Aged cheese, Avocado, Garlic Mayo

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

FROM BAJA

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

* **SAN QUINTIN GRILLED OCTOPUS** 350 GR   
 Risotto With Corn Smut, Queso Fresco

MUSSELS WITH TEQUILA AND COCONUT MILK  
 300 GR
 Cherry tomatoes, Cilantro, Arbol Chili, Butter, Croutons

SIDE DISHES

MEXICAN RICE 

GARLIC MASHED POTATOES  

ORGANIC VEGETABLES 

RISOTTO OF THE DAY  

SPECIALS

* **LOBSTER PAPADZUL** 120 GR   
 Pumpkin Seed Sauce, Tomato Confit, Quail Eggs

HOMEMADE FETTUCCINE WITH WHITE TRUFFLE ESSENCE 200 GR   
 UT2 Shrimp with Roasted Garlic sauce

GREMOLATA SPRING CHICKEN  
 400 GR
 Potato Gnocchi with Chorizo, Organic Vegetables

BRAISED BEEF RIBS WITH MOLE AND RED WINE   
 300 GR
 Garlic Potato au Gratin, Green Onion

* **BBQ RACK OF LAMB** 
 250 GR
 Plantain Stew with Poached Peppers

GRILLED BEEF STEAK 220 GR  
 Vegetable Casserole, Mushroom-Bone Marrow Sauce

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

SMOKED

* **RIB EYE** 400 GR

* **FULL RACK OF LAMB**

CHIPOTLE-GLAZED SALMON



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