


•MENÚ•

STARTERS 

• **Cheese & olives** **\$295**  
Selection of herb-marinated olives served with goat cheese and aged sheep cheese, accompanied by house-made rustic bread.



• **Regional tamales (2 pcs)** **\$230**  
Traditional Choyero-style tamales from Baja California Sur, filled with beef stew cooked with guajillo chili and olives, served with Mexican sauce and green sauce.

 • **Pork “mochomo”** **\$230**  
Slow-cooked pork (3.5 oz), lightly fried for a crispy finish, served with salsa macha, Mexican sauce and flour tortillas.

• **Lobster-stuffed potato** **\$445**  
Baked potato filled with lobster (3.5 oz) cooked in butter and topped with bacon au gratin.

• **Raw oysters on the half shell (5 pcs)** **\$360**  
Fresh San Carlos oysters served on the half shell with damiana vinaigrette and a touch of habanero.


• **Roasted oysters (5 pcs)** **\$395**  
Oysters baked with house-made mezcal-infused BBQ sauce, crispy bacon, and gratinéed parmesan.


 • **Raw tuna tartare** **\$255**  
 Fresh tuna cubes (3.5 oz) marinated in ginger oil, mixed with watermelon, jalapeño, and radish, served with sour cream and crispy corn tostadas.

• **Shrimp tostadas (3 pcs)** **\$305**  
Cooked shrimp mixed with chipotle mayo, peas, black sesame seeds, and scallions, served over crispy corn tostadas.

• **Octopus tostadas (3 pcs)** **\$330**  
Octopus sautéed in garlic mojo with a hint of paprika, topped with avocado cubes, pickled onion, and refried black beans on crispy corn tostadas.

SALADS 

 • **Beet salad** **\$275**  
Slow-cooked beet served with blanched tomato and goat cheese cream, finished with wasabi-agave vinaigrette.

 • **Caesar salad** **\$340**  
Grilled romaine lettuce tossed in house-made Caesar dressing, served with parmesan cheese and crunchy white-bread croutons.

SOUPS 

• **Tortilla soup** **\$210**  
Traditional Mexican tomato-based soup with dried chilies, served with fresh avocado, fresh cheese, sour cream, and crispy tortilla strips.

• **Corn cream soup** **\$225**  
Smooth corn and butter cream soup topped with crab meat, charred corn, fried epazote, and a fragrant touch of hoja santa oil.

FROM THE SEA & COAST 

• **Shrimp skewers (6.3 oz)** **\$365**  
Grilled shrimp marinated in togarashi and kosho, served over rice and sautéed chard.





- **Fish fillet (7 oz)** **\$295**  
Perfectly roasted cabrilla served with a provençal stew of pink potatoes, kalamata olives, and cherry tomatoes.
- **Lobster risotto (6.7 oz)** **\$940**  
Creamy risotto with shiitake mushrooms, spinach, and a touch of coconut cream, topped with lobster sautéed in white wine and butter.

### FROM THE FARM & RANCH

- **Breaded chicken breast (7 oz)** **\$205**  
Crispy panko-breaded chicken breast served with a creamy caper sauce and fresh lettuce-green apple salad.
- **Beef barbacoa (4.2 oz)** **\$245**  
Slow-cooked for 8 hours and served with corn tortillas and charred salsa.
- **Braised Lamb Shank (13.4 oz)** **\$425**  
Slow-braised lamb shank in its own juices, served with sautéed spinach and mushrooms, creamy polenta, and parmesan.
-  • **Roasted pork belly (7oz)** **\$490**  
Roasted pork belly with glazed carrots, sautéed potatoes, and a Damiana-perfumed jus.
- **Short rib with fusilli (7 oz)** **\$510**  
Slow-braised short rib ragout mixed with al dente fusilli, sautéed spinach, and beef jus.
- **New York strip (12 oz)** **\$1,005**  
Sterling Silver grilled cut served with corn prepared with mayo, cheese, and Tajín, onion rings, seared chili pepper, and beef jus.

### VEGGIE WITH FLAVOR

Meat-free options crafted to satisfy every craving.

-  • **Glazed carrots** **\$160**  
Baby carrots sautéed with ginger, garlic, thyme, and agave honey, served over aromatic basmati rice.
-  • **Roasted cauliflower** **\$160**  
Cauliflower marinated in spices and herb oil, seasoned with cayenne pepper and sea salt.
-  • **Sweet potato with mole** **\$160**  
Oven-roasted, caramelized sweet potato topped with our house-made sweet mole and toasted sesame seeds.
-  • **Vegetable ceviche** **\$165**  
Fresh ceviche made with grated cauliflower, red onion, edamame, serrano pepper, zucchini, tomato, and yellow corn, all marinated in a lime vinaigrette with toasted pumpkin seeds. Served with plantain chips.

### DESSERTS

- Corn cake** **\$205**  
• Yellow corn sponge cake served with caramelized popcorn, chocolate sauce, and a scoop of vanilla ice cream.
- Chocolate tamal** **\$205**  
• Soft chocolate tamal served with rompopo sauce, cacao nibs, whipped cream, and chocolate ice cream.
- **Banana pie** **\$170**  
Tart filled with damiana-infused vanilla cream, caramelized banana, berries, and semi-sweet chocolate.
- **Ice cream and sorbets** **\$125**



RAW



ALMOND



CHILI



NUTS



VEGETARIAN



PORK

CONSUMING RAW PRODUCTS IS AT YOUR OWN RISK. PRICES IN MEXICAN PESOS. TAX INCLUDED.