

THE COLD APPETIZERS

ENTRADAS FRÍAS



Tomato Salad | \$229

Oregano-balsamic vinaigrette, olives, fennel, goat cheese

Green Salad | \$229

Lettuce, cactus pads, cucumber, seaweed, tomato-sesame vinaigrette

Tuna Tartare | \$249

Sweet soy, ahi chile, edamame, avocado purée

Cured Salmon Tostada | \$279

Cucumber, lime confit, sesame

Ceviche of the Day | \$339

Tomato water, fennel, avocado, cucumber, smoked oil

Hamashi Tiradito | \$379

Pasilla Mixe sauce, chives, fermented lemon

Neptune Platter | \$449

Clams, oysters, passion fruit sangrita, pineapple mezcál

Lobster Soup | \$229

Croutons, shrimp, chives

Steamed Buns | \$229

Spice-glazed pancetta, cabbage, avocado

Fried Clam | \$279

Ahí chile tartare, banana peppers, cilantro

Broiled Oysters | \$299

Garlic sauce, spinach, ginger, parmesan

Fish Gyoza | \$299

Sweet chile pineapple sauce

Ocean Duet | \$299

Shrimp, mussels, tomato-chorizo sauce

Soft Shelled Crab | \$399

Chile sauce, organic greens, lime vinaigrette

THE HOT APPETIZERS ENTRADAS CALIENTES

FISH

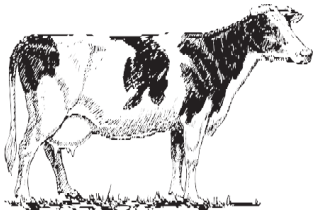
PESCADOS



&

MEATS

CARNES



THE

DESSERTS

POSTRES



Roast Chicken | \$329

Celery root smoked purée, cauliflower, lemongrass sauce

Sea of Cortez Rice | \$339

Mussels, shrimp, octopus, scallops

Roasted Shrimp | \$399 *Premium

Garnishes of the Day

Seared Salmón | \$499

Mussel emulsion, tomato quenelle, fennel

Octopus with Macha Butter | \$539

Rib-eye bits, cauliflower purée

Steamed Totoaba with Mexican Herbs | \$559

Green curry, udon noodles

Sea Bass with Ginger Mojo | \$569

Buttered mushrooms, squash purée

Spicy Red Snapper | \$739 *Premium

Batter-fried cauliflower, pineapple purée

Lobster Tail | \$1199 *Premium

Choice of garlic sauce or spicy chile miso, garnishes of the day

Cowboy Steak | \$1699 *Premium

Garnishes of the day, meat sauce

Warm Chocolate | \$199

Damiana ice cream, cinnamon crumble

Vanilla Crème Brûlée | \$199

French butter cookies, berries

Chocolate Nougat | \$199

Crumble, passion fruit-ginger coulis

Strawberry Cake | \$199

Lime mousse, almond biscuit, white chocolate cream