

## •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 Choyer-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 melted bacon.
- **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 koshō, served over rice and sautéed chard.



RAW



ALMOND



CHILI



NUTS



VEGETARIAN



PORK

• **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.

**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 rompope 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



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