





FRESH FLAVORS OF THE PENINSULA

Fresh flavors inspired by the sea and the desert.

Stuffed Clams (2 pcs)	\$374
San Carlos clams sautéed with ham, bacon, onion, tomato, and garlic, gratineed with cheddar cheese. A warm, flavorful starter to begin with energy.	
Tuna Tostada (3.5 oz)  	\$346
Fresh tuna slices over a crispy wonton tostada with cream cheese, avocado, and a yuzu–habanero vinaigrette for freshness and a spicy touch.	
Tiradito (3.5 oz)  	\$238
Thin slices of fresh fish served with a radish salad, ginger oil, and serrano chili sauce. Light, vibrant, and perfect for rooftop weather.	

MEXICAN FLAVORS

Comforting classics elevated with a rooftop twist.

Tortilla Soup	\$200
Pre-Hispanic tomato and dried chili soup served with fresh avocado, queso fresco, sour cream, and crispy tortilla strips. Comforting and full of Mexican flavor.	
Black Bean Soup	\$200
Creamy black bean soup served with leg ham, goat cheese, and a touch of sour cream. Smooth, warm, and perfect any time of day.	



UMBRAL SNACKS

Relaxed plates meant for sharing with an ocean view.

Lettuce Tacos	\$338
Sautéed chicken breast (3.5 oz) with shiitake mushrooms, served on lettuce leaves with rice noodles, sambal sauce, and mustard dressing. Fresh, light, and full of flavor.	
Carne Asada Tacos (3 pcs)	\$352
Juicy grilled beef (7 oz) served with refried black beans, avocado, caramelized onion, corn tortillas, and charred salsa. A classic with a contemporary twist.	
Baja-Style Fish Tacos (3 pcs)	\$360
Traditional battered fish (7 oz) served with coleslaw, flour tortillas, and charred salsa. Crispy, fresh, and perfect for open-air dining.	
Tongue Sopos (3 pcs)	\$352
Nixtamal sopos topped with beef (3.5 oz) tongue in green mole and white truffle oil, served with refried black beans and toasted pumpkin seeds. A refined take on a Mexican favorite.	

ROOFTOP-STYLE PIZZAS

Thin, crispy, and made to pair with a cocktail.

Margherita Pizza	\$220
Thin crust with tomato sauce, fresh mozzarella, and basil. A classic, light choice to enjoy with an ocean view.	
Italian Pizza	\$275
A blend of gouda and mozzarella over tomato and basil sauce, topped with Italian sausage (2.1oz). Robust and traditionally inspired.	
White Pizza 	\$270
House-made dough with creamy white sauce, bacon, spinach, parmesan, mozzarella, and fresh basil. Aromatic and full of texture.	
BBQ Pizza 	\$290
Fontina and mozzarella with sliced chicken breast (3.5 oz), red onion, and our house-made BBQ sauce. Sweet, smoky, and perfect for sharing.	
Seafood Pizza	\$345
Shrimp (2.1 oz), octopus (2.1 oz), and scallops (2.1 oz) sautéed with garlic, served over mozzarella, tomato sauce, and fresh basil. A coastal pizza ideal for rooftop dining.	

HOMESTYLE DESSERTS

Desserts blending tradition with creativity.

Fruit Pizza 	\$306
Crispy pizza crust with berry jam, seasonal fruit, chocolate sauce, and pecans. Sweet, fresh, and fun.	
Buñuelos	\$175
Sweet fried dough with sugar and cinnamon, served with burnt-cajeta sauce and light chocolate. Crispy and comforting.	
Fried Milk	\$175
Breaded and fried milk custard served with vanilla ice cream and chocolate sauce. Soft, warm, and perfect to end a meal.	
Ice Cream & Sorbets	\$125
Refreshing and ideal for rooftop weather.	