

LUNCH

SNACKS

GUACAMOLE |  480
Chips & pico de gallo

ENHANCEMENTS:

Al pastor shrimp (4oz) \$375

Octopus & ajillo (4oz) \$385

SEASONAL FRUIT |  380
Lime, chamoy

HUMMUS & CRUDITÉS |  385
Organic vegetables, pita bread, za'atar, tahini

SEAFOOD & RAW BAR

BAJA OYSTERS (6 PCS) 715
Ojo rojo sauce, matavenados sauce, mignonette sauce

RED AGUACHILE OF THE DAY |  680
Mixed seafood (4.5oz), jicama, guajillo chilli emulsion, cilantro

VUELVE A LA VIDA CEVICHE |  660
Shrimp, octopus, catch of the day (4.5oz), vuelve a la vida sauce

TUNA TARTARE CRISPY TACOS (3 PCS) |  660
Tuna (3.5 oz), wakame, spiced ginger aioli, macha sauce

CHARRED CLAMS (3 PCS) 750
Black aguachile, cucumber, jicama, red onion, mixed seaweed, avocado

SALADS

SPINACH & APPLE SALAD |  560
Grilled portobello, pecans, goat cheese, blackberry, avocado, balsamic dressing

HEIRLOOM TOMATO SALAD |  680
Tomato carpaccio, crispy capers, burrata cheese, orange & date vinaigrette, sourdough bread

CAESAR SALAD TIJUANA STYLE |  525
Romaine lettuce, Parmesan cheese, croutons, Caesar dressing

GREEN SALAD |  535
Avocado, mint, basil, quelites, red onion, dill, cilantro, pear, orange vinaigrette

ENHANCEMENTS:

Grilled chicken (5oz) \$290

Asada steak (4oz) \$305

Shrimp (4oz) \$375

WOOD-FIRED OVEN

QUESADILLAS

"EL HUERTO" |  630
Organic vegetables, skordalia, cilantro pesto, goat cheese

CHICKEN TINGA |  665
Chicken (5oz), Cotija cheese, sour cream, refried beans, lettuce

SHRIMP & AJILLO |  690
Shrimp (4.5oz), arugula, radish, cilantro

SKIRT STEAK |  655
Skirt steak (5oz), grilled onion, avocado, charred tomatillo sauce

CATCH OF THE DAY

Fresh catch (7.7oz) baked in wood-fired oven, organic vegetables, Mexican-style rice, homemade corn tortillas 980

TACOS

AL PASTOR 675
Vertical spit roasted pork (6.5oz) or tuna (6.5oz), marinated, pineapple, cilantro, onion

ASADA |  720
Sirloin steak (6.5oz), grilled onions, avocado, charred tomatillo sauce

BAJA STYLE 715
Fish / Shrimp / Tempura veggies (5.5oz), coleslaw, pico de gallo, pickled onions, sour cream

SANDWICHES

BLACK ANGUS CHEESEBURGER |  785
Black angus beef (7oz), bacon, tomato, caramelized onion, Chihuahua cheese, chipotle mayonnaise

SOFT SHELL CRAB BURGER |  820
Soft shell crab (4.5oz), green apple coleslaw, avocado, morita pepper BBQ sauce, fresh salad

SKIRT STEAK PEPITO |  795
Skirt steak (7oz), refried beans, caramelized onion, menonita cheese, avocado

CHICKEN MILANESE TORTA |  670
Chicken milanese (6.5oz), beans, avocado, sour cream, cilantro, green sauce, onion

VEGGIE SANDWICH |  600
Marinated panela cheese with macha sauce (6.5oz), sesame seed, avocado, sour cream, quelites salad

 - SENSEI |  - SIGNATURE |  - VEGETARIAN |  - GLUTEN |  - NUTS

Consumption of raw or undercooked meat, poultry, fish, seafood, or eggs may increase the risk of foodborne illness. All prices are in Mexican pesos. Taxes and service charge are included (tips not included). We accept American Express, Visa, Mastercard, and room charges as payment methods.