



## SNACKS

Guacamole \$480

Chips & Pico de Gallo

Seasonal Fruit \$380

Limes, Chilli Sauce on the Side

Hummus & Crudites \$385

Organic Vegetables, Pita Bread, Zatar

## SEAFOOD & RAW BAR

Baja Oysters (6) \$715

Mango Aguachile Sauce

Veggie Bowl \$480

Rice, Tofu, Edamame, Avocado, Cucumber

Citrus Vinaigrette

Baja Poke Bowl \$595

Enhancements: Tuna (3.5oz) / Salmon (3.5oz) / Shrimp (4.2oz)

Seafood Ceviche \$660

Shrimp, Octopus, Catch of the Day

Vuelve a la Vida Sauce (5.2oz)

Tuna Tartar Crispy Taco (3) (3.5oz) \$660

Wakame, Spiced Ginger Alioli, Macha Sauce

Black Aguachile Clams \$750

Seaweed Salad, Avocado

## SALADS

Spinach & Apple Salad \$560

Grilled Portobello, Walnuts, Goat Cheese

Blackberries, Avocado, Balsamic Dressing

Baja-Med Niçoise \$615

Local Farms Vegetables, Mesclun Greens

Hard Boiled Egg (1pz), Grilled Tuna Loin (3.5 oz), Olives

Creamy Lemon Vinaigrette

Caesar Salad Tijuana Style \$525

Romaine Lettuce, Tijuana's Original Caesar Dressing

Parmesan Cheese, Croutons

Green Salad \$535

Avocado, Mint, Basil, Quelites, Red Onion

Dill, Cilantro, Pear, Orange Vinaigrette

### Enhancements:

Grilled Chicken (7oz) \$237 / Asada Steak (4oz) \$299/ Shrimp (4.2oz) \$311

## QUESADILLAS

"El Huerto" \$630

Organic Vegetables, Skordalia

Cilantro Pesto, Goat Cheese

Chicken Tinga (3.5oz) \$665

Cotija Cheese, Chipotle, Sour Cream

Refried Beans, Lettuce

Shrimp & Ajillo (4.2oz) \$690

Arugula, Radish, Cilantro

Daily Quesadilla \$655

Made with Seasonal Ingredients

## CATCH OF THE DAY FROM CORTES SEA (7.7oz) \$980

Made with Seasonal Ingredients in Wood-Fired Oven

## TACOS (3 PIECES)

Al Pastor \$620

Vertical Spit Roasted Pork (6.3oz), Pineapple, Cilantro, Onion

Asada \$720

Sirloin Steak (6.3oz), Grilled Onions, Avocado

Charred Tomatillo Sauce

Baja Style \$715

Fish (4.2oz)/ Shrimp (4.2oz) / Tempura Battered Veggies

Coleslaw, Pico de Gallo, Pickled Onions, Sour Cream

## SANDWICHES

Black Angus Cheeseburger (7oz) \$785

Bacon, Tomato, Caramelized Onion, Chihuahua Cheese

Chipotle Mayonnaise

Soft Shell Crab Burger (4.2oz) \$ 820

Green Apple Coleslaw, Menonita BBQ Sauce, Fresh Salad

Fried Fish Burger (4.2oz) \$779

Green Apple Coleslaw, Avocado, Tomatillo Tartar Sauce

Chicken Milanese Torta (6.3oz) \$670

Beans, Avocado, Sour Cream, Cilantro, Green Sauce, Onion

Veggie Sandwich \$600

Marinated Panela Cheese (5.2oz), Macha Sauce, Avocado

Sour Cream, Quelites Salad

Vegetarian

Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

All prices are in Mexican pesos, include service and taxes (tips not included).

We accept American Express, Visa, Mastercard and room charge as payment methods.