


# El Barrio

## SNACKS

Guacamole \$405 

Chips & Salsa

Seasonal Fruit \$315 

Limes, Chilli Sauce on the Side

Hummus & Crudites \$315 

Organic Vegetables, Pita Bread, Zatar

## SEAFOOD & RAW BAR

Baja Oysters (6) \$540

Mango Aguachile Sauce

Veggie Bowl \$395 

Rice, Tofu, Edamame, Avocado, Cucumber

Serranito Sauce

Baja Poke Bowl \$620

Enhancements: Tuna / Salmon / Shrimp

Seafood Ceviche \$500

Shrimp, Octopus, Catch of the Day

Vuelve a la Vida Sauce


Tuna Tartar Crispy Taco (3) \$555

Wakame, Spiced Ginger Alioli, Macha Sauce

Trilogy Clams \$620

Spicy Mango, Cevichera, Green Aguachile

## SALADS

Spinach & Apple Salad \$450 

Grilled Portobello, Walnuts, Goat Cheese


Blackberries, Avocado, Balsamic-Caramel Dressing

Baja-Med Niçoise \$510 

Local Farms Vegetables, Mesclun Greens

Hard Boiled Eggs, Grilled Tuna Loin, Olives

Creamy Lemon Vinaigrette

Caesar Salad Tijuana Style \$400 

Romaine Lettuce, Tijuana's Original Caesar Dressing

Parmesan Cheese, Croutons

Green Salad \$450 

Avocado, Mint, Basil, Quilites, Red Onion

Dill, Cilantro, Dressing, Cotija Cheese

Enhancements:

Grilled Chicken / Asada Steak / Shrimp \$255

## QUESADILLAS

\$550

"El Huerto" 

Organic Vegetables, Skordalia

Cilantro Pesto, Goat Cheese

Chicken Tinga

Cotija Cheese, Chipotle, Sour Cream

Refried Beans, Lettuce

Shrimp & Ajillo

Arugula, Radish, Cilantro

Daily Quesadilla

Made with Seasonal Ingredients

## CATCH OF THE DAY FROM CORTES SEA \$790

Made with Seasonal Ingredients in Wood-Fired Oven

## TACOS (3 PIECES)

Al Pastor \$505

Vertical Spit Roasted Pork, Pineapple, Cilantro, Onion

Asada \$605

Sirloin Steak, Grilled Onions, Avocado

Charred Tomatillo Sauce

Baja Style \$580

Fish / Shrimp / Tempura Battered Veggies

Coleslaw, Pico de Gallo, Pickled Onions, Sour Cream

## SANDWICHES \$660

Black Angus Cheeseburger

Bacon, Tomato, Roasted Onion, Chihuahua Cheese

Chipotle Mayonnaise

Fried Fish Burger

Green Apple Coleslaw, Avocado, Tomatillo Tartar Sauce

Chicken Milanese Torta

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

Veggie Sandwich 

Marinated Panela Cheese, Macha Sauce, Avocado

Sour Cream, Quilites Salad

Carnitas Torta

Cilantro Salad & Green Sauce

 Vegetarian

 Vegan

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

Our prices are in Mexican pesos and include 16% VAT. 15% service charge will be added.