



SNACKS

Guacamole \$480 

Chips & Pico de Gallo

Seasonal Fruit \$373 

Limes, Chilli Sauce on the Side

Hummus & Crudites \$373 

Organic Vegetables, Pita Bread, Zatar

SEAFOOD & RAW BAR

Baja Oysters (6) \$638

Mango Aguachile Sauce

Veggie Bowl \$469 

Rice, Tofu, Edamame, Avocado, Cucumber

Citrus Vinaigrette

Baja Poke Bowl \$587

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

Seafood Ceviche \$593

Shrimp, Octopus, Catch of the Day

Vuelve a la Vida Sauce (5.2oz)

Tuna Tartar Crispy Taco (3) (3.5oz) \$655

Wakame, Spiced Ginger Alioli, Macha Sauce

Trilogy Clams \$734

Spicy Mango, Cevichera, Green Aguachile

SALADS

Spinach & Apple Salad \$531 

Grilled Portobello, Walnuts, Goat Cheese

Blackberries, Avocado, Balsamic Dressing

Baja-Med Niçoise \$604 

Local Farms Vegetables, Mesclun Greens

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

Creamy Lemon Vinaigrette

Caesar Salad Tijuana Style \$519 

Romaine Lettuce, Tijuana's Original Caesar Dressing

Parmesan Cheese, Croutons

Green Salad \$531 

Avocado, Mint, Basil, Quilites, Red Onion

Dill, Cilantro, Pear, Orange Vinaigrette

Enhancements:

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

QUESADILLAS

\$649

"El Huerto" 

Organic Vegetables, Skordalia

Cilantro Pesto, Goat Cheese

Chicken Tinga (3.5oz)

Cotija Cheese, Chipotle, Sour Cream

Refried Beans, Lettuce

Shrimp & Ajillo (4.2oz)

Arugula, Radish, Cilantro

Daily Quesadilla

Made with Seasonal Ingredients

CATCH OF THE DAY FROM CORTES SEA (7.7oz) \$937

Made with Seasonal Ingredients in Wood-Fired Oven

TACOS (3 PIECES)

Al Pastor \$599

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

Asada \$717

Sirloin Steak (6.3oz), Grilled Onions, Avocado

Charred Tomatillo Sauce

Baja Style \$689

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

Coleslaw, Pico de Gallo, Pickled Onions, Sour Cream

SANDWICHES

Black Angus Cheeseburger (7oz) \$779

Bacon, Tomato, Caramelized Onion, Chihuahua Cheese

Chipotle Mayonnaise

Fried Fish Burger (4.2oz) \$779

Green Apple Coleslaw, Avocado, Tomatillo Tartar Sauce

Chicken Milanese Torta (6.3oz) \$655

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

Veggie Sandwich \$593 

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

Sour Cream, Quilites Salad

Carnitas Torta (5.2oz) \$655

Cilantro Salad & Green Sauce



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).