

SNACKS

Guacamole \$480 🌱 📏

Chips & pico de gallo

Enhancements:

Al pastor shrimp (4oz) \$375 octopus & ajillo (4oz) \$385

Seasonal Fruit \$380 🌱 ★

Limes, chilli sauce

Hummus & Crudites \$385 🌱 🌾 📏

Organic vegetables, pita bread, zaatar

SEAFOOD & RAW

Baja Oysters (6) \$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 Tartar Crispy Taco (3) (3.5oz) \$660 ★ 🥜

Tuna (3.5 oz), wakame, spiced ginger alioli, macha sauce

Aguachile Clams \$650

Black aguachile, cucumber, jicama, mixed seaweed, avocado

SALADS

Spinach & Apple Salad \$560 🥜 📏

Grilled portobello, nuts, goat cheese, blackberries, 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, purslane, red onion, dill, cilantro, pear,

orange vinaigrette

Complement your salads with:

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 (4.5oz) \$690 🌾

Arugula, radish, cilantro

Skirt Steak \$655 🌾

Grilled onion, avocado, charred tomatillo salsa

CATCH OF THE DAY \$980

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

TACOS (3)

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 battered 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

Pepito Skirt Steak \$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 (6.5oz), macha sauce with sesame,
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.