



SNACKS

Guacamole \$480  

Chips & Pico de Gallo

Seasonal Fruit \$380  

Limes, Chilli Sauce

Hummus & Crudites \$385  

Organic Vegetables, Pita Bread, Zaatar

SEAFOOD & BAR

Oysters & Clams (6) \$850

Mango Aguachile, Rasurada Sauce, Matavenado Sauce, Lime

Baja Poke \$480    

Rice, Tofu, Edamame, Avocado, Cucumber, Citrus Vinaigrette

Choice of Protein \$200

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

Ora King Salmon Tostada (2) \$480

Hummus, Zatziki, Chili Vinaigrette, Cilantro, Onion

Seafood Ceviche \$660

Shrimp, Octopus, Catch of the Day, Vuelve a la Vida Sauce (5.2oz)

Sushi Taco (4) \$385 

Salmon Tartare (2oz), Tuna Tartare (2oz), Rice, Nori, Avocado

Jicama, Cucumber, Nikkei Mayonnaise

Maki Acevichado \$630 

Crab Meat (3oz), Fried Shrimp (3oz), Avocado, Cream Cheese

Cucumber, Acevichada Sauce

Maki Bisbee's \$660

Spicy Tuna (3oz), Breaded Shrimp (3oz), Cream Cheese, Avocado

SALADS

Spinach & Apple Salad \$560   

Grilled Portobello, Walnuts, Goat Cheese

Blackberries, Avocado, Balsamic Dressing

Baja-Med Niçoise \$615  

Local Organic Vegetables, 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, Rustic Bread Croutons

Green Salad \$535  

Avocado, Mint, Basil, Purslane, 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, 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)

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

Spicy Fish Burger \$610  

Tempura-Battered Fish (5oz), Sriracha Mayonnaise, Pickle Tartar

Lobster Roll \$1130 

Lobster (5oz), Asian Salad, Fresh Herbs, Ginger Mayonnaise

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



Sensei



Signature



Vegan



Gluten



Nuts

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.