



COLD APPETIZERS

PERUVIAN CEVICHE 4 oz ★ Seafood of the Day, Black Causa, Rocoto Leche de Tigre, Peruvian Corn	750
EASTER ISLAND CEVICHE 4 oz VA Tuna, Roasted Peppers, Cashew, Dried Chilis & Sesame Oil, Spicy Coconut Dressing	780
FILET MIGNON BEEF TARTAR 3 oz Black Garlic Aioli, Capers, Egg Yolk, Brioche	780
CARPACCIO 3 oz Kobujime Salmon, Compressed Turnip, Citrus Segments, Herb Dressing	650

HOT APPETIZERS

GRILLED BAJA OYSTERS (3 or 6) Grana Padano Leche de Tigre	460 / 850
CHARRED GRILLED OCTOPUS 5 oz Potato Confit, Olive Chimichurri, Aji Amarillo Sauce	760
GRILLED PROVOLONE VEG Tomato Chutney, Herbs, Sourdough Bread	860
EMPANADA CRIOLLA (1pc) VEG Beef Filet / Shrimp & Provolone Cheese / Mushrooms & Cheese	220 / 200

FARMER’S MARKET

ORGANIC BEETS VEG VA ★ Arugula, Goat Cheese Mousse, Pumpkin Seeds, Strawberry Vinaigrette	600
GRILLED ROMAINE HEARTS VEG VA Green Peas, Tomato Fondue, Crispy Bread, Parmesan Dressing	560
SEASONAL MANGO & BURRATA VEG VA Pistachios, Heirloom Tomato, White Balsamic Vinaigrette	730

CHEF SPECIALTIES

GRILLED WATERMELON STEAK V Chickpea Hummus, Crispy Quinoa, Swiss Chard Salad	725
BAJA CLAMS PASTA Fried Garlic Clams 3.5 oz, Chardonnay, Pecorino Emulsion, Fresh Herbs	1,220
AMERICAN WAGYU BEEF CHEEK 6 oz ★ Braised in Malbec, Charred Parsnip & Carrot Puree, Crispy Andean Potatoes	1,720
SEAFOOD BRASA RICE ★ Seafood of the day 3.5 oz, Chistorra, Adobo, Seasonal Organic Vegetables, Ají Amarillo Aioli	1,550
LOBSTER RISOTTO Lobster 2.1 oz, Cauliflower, Grana Padano Cheese	2,010

FROM THE GRILL

PARRILLADA (Serves 2 - 3) Australian Angus Picanha 5 oz, Black Onyx Whole Catch of the Day 7 oz, Santo Mar Farm Iberian Pork Tomahawk Chop 5 oz, Campo Grande Farm Served with Argentinean Salad	4,370
FISH & BANANA 6 oz ★ Striped Bass, Citrus Coconut Milk, Fried Plantain	1,650
SUSTAINABLY SOURCED GRILLED TOTOABA 6 oz Roasted Sunchoke Puree, Swiss Chard, Dill Velouté	1,880
WILD SHRIMP & SCALLOP MOQUECA 8 oz Braised Pearl Onion, Tomato, Coconut & Bell Pepper Sauce	2,400
CEDAR WOOD SALMON 6 oz Citrus Cous Cous & Beans, Salmon Roe, Cilantro & Lime Sauce	1,620
ROASTED FREE - RANGE CHICKEN 14 oz Salsa Carretillera	1,200
FILET MIGNON 7 oz ★ Prime	2,180
RIB EYE 14 oz Santa Carota Farm	3,190
AUSTRALIAN ANGUS PICANHA 10 oz Black Onyx	2,360
TOMAHAWK 35 oz Creek Stone Farm	5,100
IBERIAN PORK TOMAHAWK 10 oz Campo Grande Farm	2,500

SAUCES: Chimichurri / Malbec / Porcini & Green Peppercorn

ORGANIC VEGETABLES & STARCHES

"AL RESCOLD" SEASONAL VEGETABLES VEG Mojo de Cilantro	460
GRILLED BRASSICAS VEG Greek Yogurt & Black Garlic Macha	440
ROASTED ASPARAGUS VEG Lemony & Caper Hollandaise	440
CREAMY MASHED POTATOES VEG	390
HOMEMADE FRIES VEG Parmesan Cheese, Parsley, Chimichurri Aioli	395
ROASTED SWEET POTATO VEG Piloncillo Whisky Honey, Blue Cheese	395

VA – Vegan Available | VEG – Vegetarian | V – Vegan | ★ – Signature

All prices are in Mexican pesos, include service charge and taxes (tips not included).
We accept American Express, Visa or MasterCard, room charge as a payment methods.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.