



APPETIZERS

GRILLED BAJA OYSTERS (3 or 6) Herb Butter	\$460 / \$850
PERUVIAN CEVICHE (4oz) ★ King Kampachi, Leche de Tigre, Sweet Potato Peruvian Corn	\$750
NIKKEI CEVICHE (4oz) Tuna, Grilled Pineapple, Tamarind Leche de Tigre Edamame, Crispy Wonton	\$780
CHARRED GRILLED OCTOPUS (5oz) Confit Potatoes, Red Chimichurri, Carretillera Sauce	\$760
FILET MIGNON BEEF TARTARE (3.5oz) Black Garlic Aioli, Capers, Egg Yolk, Brioche	\$780
LOBSTER WONTON (5) Ginger, Pickled Jicama, Peruvian Sauce	\$860
GRILLED PROVOLONE VEG Tomato Chutney & Herbs, Sourdough Bread	\$650
EMPANADA CRIOLLA (1) VEG Beef Filet or Vegan Option / Mushroom & Cheese	\$185 / \$160

FARMER’S MARKET

ORGANIC BEETS VEG VA ★ Arugula, Miraflores Requeson, Walnuts Champagne Vinaigrette	\$600
GRILLED ROMAINE HEARTS VEG VA Green Peas, Tomato Fondue, Crispy Bread Parmesan Dressing	\$560
BRAISED PEAR & BURRATA CHEESE VEG VA Caramelized Pistachios, Heirloom Tomato White Balsamic Vinaigrette	\$730

CHEF SPECIALTIES

GRILLED WATERMELON STEAK V Sweet Potato & Coconut Puree, Swiss Chard Salad	\$725
BAJA CLAM PASTA Fried Garlic Clams (3.5oz), Chardonnay Pecorino Emulsion, Fresh Herbs	\$1,220
AMERICAN WAGYU BEEF CHEEK (6oz) ★ Braised in Chicha de Jora, Andean Potatoes Gnocchi Cilantro & Güero Chili Salad	\$1,720
SEAFOOD BRASA RICE VA ★ Seafood of the day (3.5oz), Chistorra, Adobo Seasonal Organic Vegetables, Aji Amarillo Aioli	\$1,550
LOBSTER RISOTTO Lobster (2oz), Cauliflower, Grana Padano Cheese	\$2,010
BRAISED CELERY ROOT V Champagne-Braised, Golden Raisins & Crispy Celery Root Salad, Chimichurri	\$1,050

FROM THE GRILL

PARRILLADA (Serves 2 - 3) Rib Eye Cap (5oz) - Santa Carota Farm Whole Catch of the Day (7oz) - Santo Mar Farm Porkbelly (7oz)	\$4,370
<i>Served with Argentinean Salad</i>	
FISH & BANANA (7oz) ★ Catch of the Day, Citrus Coconut Milk, Fried Plantain	\$1,650
SUSTAINABLY SOURCED GRILLED TOTOABA (7oz) Celeriac Puree, Swiss Chard, Dill Beurre Blanc	\$1,880
GRILLED STRIPED BASS (7oz) Cilantro & Herb Emulsion, Shiitake & Roasted Roots Brussels Sprout Slaw	\$1,250
WILD SHRIMP MOQUECA (8oz) Braised Pearl Onion, Tomato Coconut & Bell Pepper Sauce	\$2,400
GRILLED NIKKEI SALMON (7oz) Ginger Wild Rice, Grilled Bok Choy Miso & Yuzu Emulsion, Salmon Roe	\$1,620
ROASTED FREE-RANGE CHICKEN (14oz) Salsa Carretillera	\$1,200
FILET MIGNON (7oz) ★ Prime	\$2,180
RIB EYE (14oz) Santa Carota Farm	\$3,190
AUSTRALIAN ANGUS PICANHA (10oz) Black Onyx	\$2,360
EYE OF RIB EYE (10oz) Santa Carota Farm	\$3,250
TOMAHAWK (35oz) Creek Stone Farm	\$5,100
SAUCES: Chimichurri / Malbec / Green Peppercorn	

ORGANIC VEGETABLES

WILD MUSHROOM VEG Ajillo, Chives	\$440
"AL RESCOLD" SEASONAL VEGETABLES VEG Harissa	\$460
GRILLED BRUSSELS SPROUTS VEG Fennel Pesto, Pine Nuts	\$440
GRILLED ASPARAGUS VEG Maltaise Sauce	\$440

STARCHES

CREAMY MASHED POTATOES VEG	\$390
CHARRED PARSNIP & CARROT PUREE VEG Roasted Onions, Carrot Chimichurri	\$420
HOMEMADE FRIES VEG ★ Parmesan Cheese, Parsley, Chimichurri Aioli	\$395
BONE MARROW-ROASTED ROOTS VEG ★ Caramelized Onion, Sweet Potato & Purple Potatoes	\$395

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

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.