

APPETIZERS





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| GRILLED BAJA OYSTERS (3 or 6) Herb Butter | 460 / 850 |
| PERUVIAN CEVICHE 4.2 oz ★ King Kampachi, Leche de Tigre, Sweet Potato, Peruvian Corn | 750 |
| NIKKEI CEVICHE 4.2 oz VA Tuna, Grilled Pineapple, Tamarind Leche de Tigre, Edamame, Crispy Wonton | 780 |
| CHARRED GRILLED OCTOPUS 5 oz Potato Confit, Red Chimichurri, Salsa Carretillera | 760 |
| FILET MIGNON BEEF TARTAR 3.5 oz Black Garlic Aioli, Capers, Egg Yolk, Brioche | 780 |
| LOBSTER WONTON (5) Ginger, Pickled Jicama, Peruvian Sauce | 860 |
| GRILLED PROVOLONE  Tomato Chutney & Herbs, Sourdough Bread | 650 |
| EMPANADA CRIOLLA (1) Beef Filet or Vegan / Mushroom & Cheese  | 185/ 160 |

FARMER'S MARKET

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

CHEF SPECIALTIES

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| GRILLED WATERMELON STEAK  Sweet Potato & Coconut Puree, Swiss Chard Salad | 725 |
| BAJA CLAMS PASTA Fried Garlic Clams 3.5 oz, Chardonnay, Pecorino Emulsion, Fresh Herbs | 1,220 |
| SHORT RIB 6 oz ★ Braised in Chicha de Jora, Andean Potatoes Gnocchi, Cilantro & Güero Chili Salad | 1,720 |
| SEAFOOD BRASA RICE ★ VA 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 |
| BRAISED CELERY ROOT  Champagne Braised, Golden Raisin & Crispy Celery, Root Salad, Chimichurri | 1,050 |

Vegetarian  Vegan 
Signature  Vegan Available 

FROM THE GRILL

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| PARRILLADA (Serves 2 - 3) Rib Eye Cap 5 oz, Santa Carota Farm Whole Catch of the Day 7 oz, Santo Mar Farm Pork Belly 7 oz Served with Argentinean Salad | 4,370 |
| FISH & BANANA 7 oz ★ Catch of the day, Citrus Coconut Milk, Fried Platain | 1,650 |
| SUSTAINABLY SOURCED GRILLED TOTOABA 7 oz Celeriac Puree, Swiss Chard, Dill Beurre Blanc | 1,880 |
| GRILLED STRIPED BASS 7 oz Cilantro & Herb Emulsion, Shiitake & Roasted Roots, Brussels Sprout Slaw | 1,250 |
| WILD SHRIMP MOQUECA 8 oz Braised Pearl Onion, Tomato, Coconut & Bell Pepper Sauce | 2,400 |
| GRILLED NIKKEI SALMON 7 oz Ginger Wild Rice, Grilled Bok Choy, Miso & Yuzu Emulsion, Salmon Roe | 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 |
| EYE OF RIB EYE 10 oz Santa Carota Farm | 3,250 |
| TOMAHAWK 35 oz Creek Stone Farm | 5,100 |

SAUCES

Chimichurri / Malbec / Green Peppercorn

ORGANIC VEGETABLES

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

STARCHES

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

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.