


APPETIZERS



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
ANTICUCHOS (2) Rib Eye Santa Carota 4 oz, Ají Panca, Potato Confit, Huacatay Sauce	895
NIKKEI CEVICHE 4.2 oz VA Tuna, Grilled Pineapple, Tamarind Leche de Tigre, Edamame, Crispy Wonton	780
CHARRED OCTOPUS 5 oz Confit Sweet Breads, Ají Costeño, Shishito, 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

ROASTED COULIFLOWER SOUP VA Shrimp Roulade, Brassicas, Eggplant Puree, Garlic Chicharron	735
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

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
AMERICAN WAGYU BEEF CHEEK 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 VA

FROM THE GRILL

PARRILLADA (Serves 2 - 4) Rib Eye Cap 5 oz, Santa Carota Farm Whole Catch of the Day 7 oz, Santo Mar Farm Pork Belly 7 oz Sweet Breads 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

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

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.