

HU MO

VEGAN

APPETIZERS

- ROASTED CAULIFLOWER SOUP**
Butternut Squash Roulade, Brassicas, Eggplant Puree, Garlic Chicharron 650
- EMPANADA CRIOLLA** 170
Beyond Meat
- NIKKEI CEVICHE** 650
Heart of Palm, Watermelon, Grilled Pineapple, Sweet Soy Dressing, Edamame, Corn Tostada

BAJA'S FARMERS MARKET

- GRILLED ROMAINE SALAD** 520
Green Peas, Tomato Fondue, Crispy Bread, Lemon Vinaigrette
- ORGANIC BEETS** 575
Beet Hummus, Roasted Beets, Arugula, Walnuts, Champagne Vinaigrette
- ROASTED BRAISED PEAR SALAD** 600
Caramelized Pistachios, Heirloom Tomato, White Balsamic Vinaigrette

MAIN COURSE

- BRASA RICE** 1,100
Artichoke, Asparagus, Tomato & Dried Chili Broth, Harissa Sauce
- BRAISED CELERY ROOT** 950
Champagne Braised Celery Root, Golden Raisin & Crispy Celery Root Salad, Chimichurri
- GRILLED WATERMELON STEAK** 723
Sweet Potato & Coconut Puree, Oil & Swiss Chard Salad

DESSERTS

- CHOCOLATE CAKE** 400
Tropical Compote, Avocado Mousse & Passion Fruit Sorbet
- STRAWBERRY GAZPACHO** 400
Strawberry Coulis, Vanilla Crumble, Berries, Lemon grass & Basil Granite
- ASSORTED SORBET** 400