

FIRST...

Burrata + Heirlooms + olives + cucumber + grilled bread \$420

Garden lettuces + vegetables + apple + sunflower seeds \$380

Romana Heart + gorgonzola + tomatoes + Bacon + berries \$350

Charbroiled Cauliflower + curry alioli \$320

Grilled Local Cheese + Zetas + sundried tomatoes + basil \$350

Kampachi green ceviche + grilled avocado + herbs emulsion \$380

Sea food salad + green beans & sea weed + capers pesto \$430

Octopus cazuelita + Hummus + Eggplant \$480

Cured Beef bruschetta + ricotta + rocket + roasted pepper \$380

Fried Corn Quesadilla + Beef Picadillo + Cactus/Onion Salad \$290

Cochinita Sliders + pickled fennel + Habanero/orange \$320

...THEN...

Rigatoni + Pomodoro sauce + Pecorino + Cinnamon \$350

Fettuccine + Homemade sausage + mushrooms + fresh cream \$390

Asparagus Risotto + Goat Cheese + Cress \$400

Red Chorizo Cappelletti + Roasted potatoes + shells in broth \$420

Grilled Snapper + bok-choy + cured lemon \$520

Adobo Giant Shrimps + Esquite \$590

Organic Chicken + IPA/mustard marinade + vegetables \$560

Pork Belly + Ranchero beans + Macerated Onion \$420

Short Rib + Baja Gravy + Mashed potatoes + Glazed carrot \$850

Tenderloin + Pont Neuf potatoes + Portobello + brown garlic \$800

Lamb Scottadito + Baked sweet potato + steamed Chard \$920

...SWEET END

\$180

Basil Pannacotta + Red Fruit

Fried Buñuelo + Baja requesón + Flowers

Corn Cake + Cajeta Ice Cream

Choco-espresso cake + Nata ice cream

Pie of the day

FOOD