

Appetizers & Salads.

	USD	MXN
Guacamole	\$12	\$242
Pico de gallo, aged cheese, chips, morita pepper sauce		
<i>Add: Annatto marinated crispy Rib Eye</i>	\$18	\$363
Pinto bean Hummus	\$12	\$242
Sun-dried tomato, pico de gallo, chips		
<i>Add: Annatto marinated crispy Rib Eye</i>	\$18	\$363
Quinoa & Heirloom tomato	\$16	\$322
Green leaves, corn, asparagus, avocado, cassava chips, citrus vinaigrette		
Roasted beet & Goat cheese	\$16	\$322
Arugula, citrus wedges, balsamic & pecan dressing		
Strawberry & Heirloom tomato	\$15	\$302
Mint, basil, hibiscus & chia vinaigrette		

Raw & Ceviches.

Local Catch (2 pc) \$9-\$181
On rind flour "chicharron", carrot, cucumber, pico de gallo, Cholula & Valentina sauce
Shrimp & Octopus (2 pc) \$9-\$181
On corn tostada, guacamole, pumpkin seeds, cucumber, cilantro, soy & ginger sauce
Local Catch Tataki \$16-\$322
Crispy mushrooms, cilantro sauce
Oysters (3 pc) \$12-\$242
Bluefin tuna tartar on top, chili oil, lemon
Vegan \$16-\$322
On corn tostada, heart of palm, green olives & kalamatas, pico de gallo, olive oil, guacamole

Tacos.

(2 pc)	USD	MXN
Crispy Octopus	\$12	\$242
Jicama and cucumber, guacamole, hot and sour tamarind soy sauce		
Blackened fish or Baja style tempura	\$12	\$242
Coleslaw and pineapple, dried chili dressing		
Shrimp "Alambre"	\$12	\$242
Flour tortilla, poblano pepper, corn, asadero cheese		
Ginger Spiced Crispy Chicken	\$12	\$242
Flour tortilla, lettuce, cucumber, coleslaw, miso dressing		
Veggie Baja style tempura	\$11	\$222
Avocado, asparagus, green onion, jicama, sweet and sour shiitake sauce		

Hungers.

Choice of: sea salt fries, sweet potato fries or green salad

	USD	MXN
Beef burger	\$19	\$383
Brioche bread, lettuce, tomato, pickles, cheddar cheese, dijonnaise		
Add: Melted cheese with chorizo	\$4	\$80
Melted cheddar cheese with chiles toreados	\$2	\$40
TBLT Sandwich	\$16	\$322
Turkey ham, bacon, lettuce, tomato, dijonnaise		

Special platters from the Grill.

Served with guacamole, chiles toreados, grilled green onions, habanero spiced pineapple, pickled potatoes, assorted sauces, flour & corn tortillas

Seafood	\$59	\$1,189
Local catch with black garlic mojo, stuffed clams, annatto marinated octopus and shrimp		
Prime beef asado	\$76	\$1,531
Rib Eye steak, tri-tip steak, bone marrow, “queso fundido” with chorizo		
Vegan	\$38	\$766
Eggplant with chimichurri, cauliflower a la “Talla”, maitake mushroom on black mole, banana pepper		

Extended Breakfast.

	USD	MXN		USD	MXN
Chilaquiles green or red sauce	\$11	\$222	The Cape Toast	\$15	\$302
Sour cream, aged cheese, onion, cilantro			Whipped vanilla cream, raspberry, brown sugar syrup, candied almond, mint leaves		
Add: Carne asada	\$19	\$383			
Grilled chicken breast	\$18	\$363	Avocado Toast		
Fried egg or scrambled	\$15	\$302	Strawberry, burrata cheese, green leaves, guacamole	\$15	\$343
Omelette			Iberian ham, heirloom tomato, green leaves, guacamole	\$22	\$443
Chorizo, Oaxaca cheese, poblano chili pepper	\$16	\$322	Cured salmon, pickled radish, green leaves, guacamole	\$21	\$423
Sun-dried beef “machaca”, panela cheese, refried beans	\$16	\$322			
White eggs, spinach, mushrooms, goat cheese	\$16	\$322			
Huevos Rancheros	\$14	\$282			
Black bean, root beer leaf “acuyo”, fried corn tortilla, aged cheese, ranchera sauce					