

Appetizers & Salads.

Guacamole	\$12
Pico de gallo, aged cheese, chips, morita pepper sauce	
<i>Add: Annatto marinated crispy Rib Eye</i>	<i>\$18</i>
Pinto bean Hummus	\$12
Sun-dried tomato, pico de gallo, chips	
<i>Add: Annatto marinated crispy Rib Eye</i>	<i>\$18</i>
Quinoa & Heirloom tomato	\$16
Corn, asparagus, arugula, cucumber, lemon grass and citrus oil	
Roasted beet & Goat cheese	\$16
Arugula, citrus wedges, balsamic & pecan dressing	
Strawberry & Heirloom tomato	\$15
Mint, basil, hibiscus & chia vinaigrette	

Raw & Ceviches.

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

Tacos.

(2 pc)

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

Hungers.

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

Beef burger \$19

Brioche bread, lettuce, tomato, pickles, cheddar cheese, dijonnaise

Add: Melted cheese with chorizo \$4

Melted cheddar cheese with chiles toreados \$2

TBLT Sandwich \$16

Turkey ham, bacon, lettuce, tomato, dijonnaise

Special platters from the Grill.

(for two)

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

Seafood \$59

Local catch with black garlic mojo, stuffed clams, annatto marinated octopus and shrimp

Prime beef asado \$76

Rib Eye steak, tri-tip steak, bone marrow, “queso fundido” with chorizo

Vegan \$38

Eggplant with chimichurri, cauliflower a la “Talla”, maitake mushroom on black mole, banana pepper

Extended Breakfast.

Chilaquiles green or red sauce \$11

Sour cream, aged cheese, onion, cilantro

Add: Carne asada \$19

Grilled chicken breast \$18

Fried egg or scrambled \$15

Omelette \$16

Chorizo, Oaxaca cheese, poblano chili pepper

Sun-dried beef “machaca”, panela cheese,

refried beans \$16

White eggs, spinach, mushrooms, goat cheese \$16

Huevos Rancheros \$14

Black bean, root beer leaf “acuño”, fried corn

tortilla, aged cheese, ranchera sauce

The Cape Toast \$15

Whipped vanilla cream, raspberry, brown sugar syrup, candied almond, mint leaves

Avocado Toast \$15

Strawberry, burrata cheese, green leaves, guacamole

Iberian ham, heirloom tomato, green leaves, guacamole \$22

Cured salmon, pickled radish, green leaves, guacamole \$21

Desserts.

Lemon pie	\$10
Basil sorbet, mezcal meringue, lemon confit	
Spiced churros	\$12
Made with gluten-free flour, chocolate cream with "dulce de leche", carajillo ice cream	
Apple tart	\$10
Vanilla ice cream, cinnamon roll, apple chips	
Chocolate cake	\$12
Spiced mole ganache, mango sorbet	