

Suviche

TUNA TARTAR	350
Ginger, yellow lime, sesame, avocado creamy sauce	
SHRIMP TARTAR	320
Red onion, lime, avocado and banana	
FISH CEVICHE	320
Catch of the day, tomatoes, red onion and coriander	
BEEF CEVICHE	360
Beef filet, red bell peppers, avocado, coriander and red onion	
VEGETARIAN CEVICHE	390
Hearth palm, mango, tomatoes, mint and red onions	
LOBSTER SUSHI	390
Lobster roll, sea salt from Mar de Cortés, white truffle and sweet eel sauce	
SCALLOPS SUSHI	430
Breaded scallops roll, cream cheese, sesame and vegetables	

Salads & Soups

CAESAR SALAD	280
Traditional Caesar dressing, organic lettuce, parmesan cheese and croutons	
MUSSELS SOUPS	280
White wine, butter and Persil served in a bread bowl	
BAJA CLAM CHOWDER	290
Clam scallops, potatoes, carrots, bacon served in a bread bowl	
LOBSTER BISQUE	290
Flambé with Pernod served in a bread bowl	
BOUILLABASSE	390
Steamy fish and shellfish soup	
LOBSTER SALAD	540
Lobster tail with white truffle oil, mix lettuces and seasonal vegetable	

Steak & Poultry

BAKED ROCK CORNISH	380
Roasted chicken with spices	
VEGETABLES LASAGNA	380
Seasonal vegetables, béchamel sauce, parmesan cheese	
FLANK STEAK 8OZ	390
STERLING SILVER® flank steak full of flavor and very tender	
NEW YORK STEAK 12OZ	650
STERLING SILVER® aged 40 days	

Fish & Seafood

CATCH OF THE DAY	390
Prepared at will	
Pairing: Casa Grande, Chardonnay, Parras, MEX	
YELLOW FIN TUNA LOIN	390
Seared with brunoise of bell peppers, black olives, red onions and white truffle	
Pairing: Joel Gott, Pinot Grigio, Oregon, USA	
SPANISH MUSSELS	390
From Alicante, with saffron, nutmeg and chardonnay sauce	
Pairing: La Lomita, Sauvignon Chenin Blanc, Guadalupe, MEX	
GRILLED OCTOPUS	490
Grilled Peruvian potatoes, piquillos and paprika	
Pairing: Migration, Pinot Noir, Russian River Valley, USA	

PRAWNS Prepared at will Pairing: Cambria, Chardonnay, Santa Maria, USA	590
RED SNAPPER "A la talla" from the beautiful port of ACAPULCO, traditional recipe Pairing: Frank Family, Chardonnay, Napa Valley, USA	590
RED SNAPPER Whole red snapper fried with spicy sauce and organic lettuces Pairing: Dr. L, Reisling, Loosen, ALE	610
SALMON from Chile, with habanero and grilled pineapple sauce Pairing: Sileni, Sauvignon Blanc, Marlborough, USA	650
PAELLA A la minute, chicken breast, pork, prawns, mussels, clams and morcilla Waiting time (40mins) Pairing: Floie a Deux, Pinot Noir, Sonoma, USA	650
LOBSTER TAIL Perfumed with White truffle, clarified butter and rosemary Pairing: Far Niente, Chardonnay, Napa Valley, USA	710
LIVE LOBSTER Ask your waiter to make you chose your live lobster Pairing: Dom Perignon, Vintage, FRA	3.50 X GR.

ALL MAIN COURSES ARE SERVED WITH 2 GARNISH
SEASONAL VEGETABLES, COCONUT SALAD, TRUFFLE MASH POTATOES AND BLACKENED WILD RICE

Dessert

FLAN Traditional & a true classic	150
CHEESE CAKE Creamy pie with seasonal red fruits	190
CHOCOLATE BROWNIE From the oven and served with vanilla ice cream Häagen Dazs®	190
VANILLA, STRAWBERRY OR CHOCOLATE ICE CREAM Creamy and delicious scoop	190

Kids Menu

NOODLE SOUP Chicken broth and vegetable	190
ORGANIC SALAD Lettuce, strawberry and green apple	190
HAMBURGER (6OZ) Homemade buns with beef tomato, lettuce and red onion	190
BREADED CHICKEN OR BEEF (6OZ) Breaded and fried with French fries or salad	190
FISH OR CHICKEN FINGERS (5 PIECES) Breaded and fried with French fries or salad	190

ALL OUR PRICES ARE IN MEXICAN PESOS AND TAXES ARE INCLUDED
THE CONSUMPTION OF RAW PRODUCTS IS UNDER THE CUSTOMER'S RESPONSIBILITY