

APPETIZERS

TEHUAMIXTLE OYSTERS 6 Pcs | \$14

Quelites, Bacon, Parmesan, Habanero Butter, Portobello, Fresh Wakame, Ponzu Sauce

FRESH KAMPACHI FROM BAJA 120 gr | \$16

Rocotto Tiger's Milk, Kafir Lime Oil, Ginger, Fried Cancha, Sweet Potatoe, Avocado, Coconut Sponge, Aguachile Foam

GUACAMOLE RIB EYE "CHICHARRON" 150 gr | \$21

Guacamole, Aged Cotija, Trio Sauce (Pico de Gallo, Borracha y Tatmada), Corn Tortillas

SEA FOOD "CAMPECHANA" COCKTAIL 20 gr c/u | \$18

Shrimp, Octopus, Conch, Oyster, Sea Scallop, Cucumber, Red Onion, Coriander, Tomato Juice & Dried Shrimp Consommé, Baked Tlayuda

BUFFALO COLIFLOWER 140 gr | \$12

Asian Tempura Batter, Activated Charcoal, Sesame Seed, Chipote & Borwn Sugar Syrup

BONE MARROW 2 Pcs | \$16

Serrano Creamy Sauce, Baked Tlayuda, Cactus Prickly Pear Pico de Gallo, Chiltepin Chile

LOBSTER TINGA EMPANADAS 3 Pcs | \$21

Lobster Stew, Chorizo, Chipotle, Crème Fraiche, Aged Cotija, Lettuce, Macha Sauce

CLAM & ENGLISH PEA SOUP 200 ml | \$12

Lemon Grass, Coconut Milk, Ginger, Potato, Carrot, Served in a Sourdough Bread

BAJA STYLE SHRIMP TACO 3 Pcs | \$16

Baja Style Shrimp in Flour Tortilla, Cabbage, Pico de Gallo Sauce, Chipotle Mayonnaise and Huichol.

SAN BLAS BLACKNED FRIED SHRIMP 150 gr | \$21

Chef's Black Sauce from Mazatlan

SALADS

PITA NICOISE | \$16

Seared Fresh Yellow Fin Tuna (90 gr) Coriander Seed, Grilled Pita, Haricot Vert, Soft Boiled Egg, Mixed Organic Greens, Tomato, Olives, Cucumber, Mustard V, Herbs, Pumpkin Seed, Tzatzik

BURRATA BRULEÉ 160 gr | \$16

Mixed of Heirloom Tomatoes, Basil, Balsamic Glazed with Berries, Poppy Seed Lavash, Hoja Santa Pesto, Snow Peas

GRILLED CAESAR 140 gr | \$16

Heart Romaine, Aged Cotija, Parmesan Aioli, Focaccia Crouton, Anchovy Vinaigrette

QUINOA SALAD 160 gr | \$16

Mixed Organics Greens, Cilantro, Roasted Fennel, Feta Cheese, Sesame Vinaigrette, Fresh Fava Bean, Chinese Green Bean

ADD 120 gr

*Chicken Breast \$6
Grill Shrimp \$9*

*Beef Tenderloin \$10
Salmon \$9
Coriander Seeds Crusted Tuna \$9*

OVEN & GRILL SPECIALTIES

OCTOPUS <i>180 gr</i> <i>Ajillo</i>	\$24	RIB EYE <i>450gr</i> <i>Pepper & Lime Demiglace</i>	\$60
CATCH OF THE DAY <i>250 gr</i> <i>Scampi</i>	\$38	BEEF TENDERLOIN <i>250 gr</i> <i>Chipotle Béarnaise</i>	\$60
BEEF TOMAHAWK <i>2pax 900 gr</i> <i>Pepper & Lime Demiglace</i>	\$130	SAN CARLOS WHOLE LOBSTER <i>350 gr</i> <i>Clarified Butter</i>	\$60
KOROBUTA PORK TOMAHAWK <i>300 gr</i> <i>Accompanied by Beef Jus, Beans, Serrano Chile</i>	\$58	VEGETARIAN "MEXTLALPIQUE" <i>250 g</i> <i>Guajillo Chile & Garlic Sauce</i>	\$20

DISHES ARE ACCOMPANIED BY CREAMY
CORN "ESQUITES".

FROM THE WOODFIRE OVEN AND GRILL
TRADITIONAL ZARANDEADO STYLE

ROCK CORNISH
450 gr | \$24

WHOLE CATCH OF THE DAY FROM LA
CRUZ BAY *500 gr | \$57*

WHOLE OCTOPUS
180 gr | \$24

SAN BLAS COAST HEAD ON SHRIMP
200 gr | \$42

CATCH OF THE DAY FILET
250 gr | \$30

ACCOMPANIED BY
TORTILLAS CREAMY CORN "ESQUITES"
SAUCES: CHIMICHURRI, DEMI GLACE AND
BEARNAISE

SIDES *120 gr | \$7*

- Sweet Potato Fries, Truffle Oil Fine Herbs and Parmesan Cheese
- Orange Glazed Brussels Sprouts, Bacon, Fine Herbs, Parmesan Cheese
- Butter Grilled Vegetables
- French Fries
- Shishitos Peppers, Sesame Oil with Onion, Ponzu Sauce
- Mashed Potato
- Truffled Mac & Cheese
- Gratin Dauphinoise
- Lobster Mac & Cheese \$10

Prices shown in American Dollars and include a local 16% TAX and service charge 10%. cash payments in Mexican Pesos, please review the valid exchange rate available at the front office. Payment methods include cash, debit, Credit and room charges for registered guests. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a Food allergy.