

DINNER

COLD APPETIZERS & SALADS

Guacamole with Tortilla Chips (4 oz)   \$160
Pico de Gallo, Avocado, Serrano Pepper,
Lemon, Salt *Side Table Service

Kale Salad (4 oz)   \$200
Double Cream Cheese, Grapefruit, Apple,
Mint, Xoconostle Compote, Orange Vinaigrette

Beet Salad (4 oz)   \$220
Mix of Lettuce, Citrus Supreme,
Orange Honey, Beet and Goat Cheese

Fish Ceviche with Habanero Ash (4oz)    \$240
Fresh Fish, Marinated with Lemon, Habanero Chili
and Tortilla Ashes, Chili Mayonnaise, Roasted
Onion, Avocado, Serano Chili and Coriander

Tuna Tiradito (3 oz)    \$220
Serrano Pepper, Green Apple, Grapefruit, Mint,
Chilli Oil, Mango Compote



HOT APPETIZERS

Baja Fish Taco (3 oz)    \$220
Beer Tempura, Habanero Chili Mayonnaise,
Mexican Sauce with Cabbage

Melted Cheese (4 oz)  \$220
Blend Cheese, Green Sauce, Chargrilled Sauce

Gringa (4 oz) \$260
Stuffed with Flank Steak, Gratinated with Cheese,
Guacamole, Chargrilled Sauce and Grilled
Cambray Onions

Duo of Salbute and Gordita  \$240
Flank Steak 2 oz, Pork Carnitas 2 oz, Cotija Cheese,
Sour Cream, Avocado, Lettuce, Coriander, Green Sauce

Blanca Blue Nachos (8 oz)  \$220
Topped with a Bean Sauce with Epazote, Chilibeans,
Cheese Mix, Guacamole and Pico de Gallo

Chicken Enchiladas (4 oz)   \$220
Tomato and Chipotle Sauce, Avocado, Double Cream
Cheese

SOUPS

Stone Broth (4 oz)   \$240
Shrimp, Prawn, Octopus, Mussel, Clam, Fish,
Roasted Tomato Broth and Vegetables

Tortilla Soup (4 oz)   \$200
Guajillo Pepper, Sour Cream, Panela Cheese,
Avocado, Coriander

Roasted Corn Cream (4 oz)    \$220
Corn Grains, Crunchy Corn, Epazote Leaf Fritter



Premium Culinary  20% Discount applies for All-Inclusive and Meal Plan.
Prices are in Mexican pesos and include taxes.
Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish,
eggs or unpasteurized milk may increase your risk of foodborne illness.



Immerse yourself in an extraordinary
culinary experience. Seduce your senses
with flavors and aromas from our specialties.

DINNER

MAINS

Salmon with Chili Nage (6 oz)  \$420
Tomato Confit, Spinach, Sautéed Zucchini, Butter Almond

Corn and Pork Confit  \$420
Puff Pastry (6 oz)
Pink Mole, Coriander Bud, Red Onion, Avocado Mousse, Cream, Cheese and Black Sesame Seeds

Enmoladas (6 oz)  \$340
Corn Tortilla Stuffed with Chicken, Topped with Mole, Cream, Double Cream Cheese and Handmade Cream

Pibil Pork Stew (8 oz)  \$340
Bean Puree, Pickled Red Onion, Coriander Leaf, Xnipec

Catch of the Day (6 oz)  \$420
Green Pipian, Santa Leaf and Coriander Foam

Beef Fillet with Black Chichilo (8 oz)  \$650
Onion Sauce, Vegetables Confit, Radish, Purslane

Short Rib (6 oz)  \$420
Boneless Ribs With Birria Sauce, Grilled Onion, Sweet Potato Sticks, Grilled Corn

Shrimp Risotto with Huitlacoche and Tartuffe (6 oz)  \$400
Corn Mushroom Risotto, Tartuffe, Parmesan Cheese, Cured Lemon, Truffle Oil



SPECIALTIES

Garlic Shrimp (6 oz)  \$420
Encrusted and Sautéed with Guajillo Chilli, White Rice and Vegetables

Grilled Prawn (Per Ounce)  Market Price
White Rice, Beans and Mixed Salad

Molcajete Blanca Blue (33 oz)  \$1,600
Flank Steak, Chorizo, Rib Eye, Cactus, Onion, Roasted Panela, Molcajete Sauces, Beans and Quesadilla

Fajitas Poblanas (6 oz)  \$380
Flank Steak, Poblano Pepper, Onion, Grilled Corn

Grilled Octopus (6 oz)  \$620
Mashed Potatoes, Epazote Leaf Oil, Vegetables, Zucchini, Brocoli, Carrot

Whole Lobster (Per Ounce)  Market Price
• **Rosarito:** Butter, Beans and Rice
• **Gratined:** Shrimp Ragu, Rice and Vegetables
• **Butter & Garlic:** Rice and Vegetables

Cauliflower (8 oz)  \$200
Roasted with Thyme and Garlic Oil accompanied by Mushroom Gravy and Cauliflower Purée

Grilled Fish (Per Ounce)  Market Price
Rice, Beans, Mixed Salad, Vegetables and Traditional Mexican Sauce



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