

MARTINIS

PITAHAYAS	240
<i>vodka - cointreau - fresh mint - ginger - lemon juice</i>	
LAYERCAKE-TINI	260
<i>rum chata - baileys - vodka</i>	
WASHINGTON APPLE	240
<i>chilled bourbon - apple pucker - cranberry juice</i>	
NEW WAVE COSMO	240
<i>vodka - strawberry - blueberry - lemon juice</i>	
CUCUMBERTINI	240
<i>vodka - cucumber - orange - lemon juice</i>	
COCOTINI	240
<i>coconut water - gin - mint leaves - fresh lemon juice</i>	
GRAN MOJITO	250
<i>ron - grand marnier - fresh mint - lemon - orange</i>	
ESPRESSO	240
<i>vanilla vodka - coffee liqueur - cocoa - espresso</i>	
MUD SLICE	240
<i>vanilla vodka - coffee liqueur - baileys</i>	

BAJA SIGNATURE CUISINE

Work, experience and our infinite curiosity have been shaping our own concept and identity. A space to merge cuisines, cultures and lifestyles... Inspiration comes at any time and place, a trip, a visit to the market, a reflection.

Chef Pilar Silva

» **SNACKS**
- 2 pax -

tempura shrimp
short rib taco
duck dumpling
spicy tuna tartare
980

CAVIAR-SIBERIAN RESERVE

- 1oz -

San Gregorio de Polanco - Uruguay
Service for 2 people
2425

APPETIZERS

TOTOABA & PITAHAYA CEVICHE	410
<i>cucumber, sweet potato, chives, habanero chile and crispy tapioca</i>	
ROMAIN LETTUCE SALAD	370
<i>parsely, chipotle dressing, sesame seed cracker</i>	
OYSTER DUO	310
<i>Raw, ojo rojo sauce, yuzu pearls & au gratin, seaweed butter and goat cheese</i>	
CRISPY SHRIMP	410
<i>tamarind & ginger sauce, spicy peanut curry</i>	
HAND SELECTED TOMATOES	340
<i>tahini and paprika dressing, pearl onion and green sprouts</i>	
GRILLED OCTOPUS	480
<i>charred tomato & pumpkin seed sauce, olive oil and mashed potato</i>	
DUCK CONFIT AND FOIE GRAS ON A PUFFED TOSTADA	480
<i>pitahaya compote, white balsamic vinegar reduction and crispy onions</i>	
CAJUN & SESAME SEEDS YELLOW FIN TUNA TATAKI	350
<i>thai green papaya & mango salad, cilantro and avocado</i>	
ROASTED ORGANIC BEETS	290
<i>feta cheese cremeux, lemon, date and balsamic vinaigrette, olive oil and rocket leaves</i>	
GREEN MIX LETTUCE	510
<i>heart of palm, grill baby corn, avocado, agave and poblano pepper vinaigrette, pumpkin seed and blue cheese</i>	

MAIN COURSE

FARM RAISED TOTOABA WITH CHILES AND GINGERCUS	920
<i>eggplant puree with sherry vinegar, sauteed spinach, cabbage and smoked miso</i>	
BLACKENED FISHERMAN'S OPTION	920
<i>brussels sprouts, sunflower seed sauce and wild rice with fresh herbs</i>	
CREAMY RICE	630
<i>spicy coconut, shitake mushroom, spinach and grana padano</i>	
INDULGE YOURSELF – add lobster tail	380
MISO SOUP	670
<i>with braised short rib dumplings</i>	
» WAGYU FLAP STEAK	1760
<i>with coriander and red kosho sauce, braised kale and snow peas and carrot puree</i>	
SEARED BEEF FILET	960
<i>grilled potato with aji verde, asparagus, beet puree and red wine jus</i>	
LEMON AND CÚRCUMA MARINATED ORGANIC CHICKEN	860
<i>black garlic and ginger puree, roasted fenner and tomato cherry salad</i>	
» ROASTED PORK	1380
<i>roasted plantain with sugar cane and garlic confit, chinese 5 spice demi glace</i>	

DESSERTS

CREAMY CHOCOLATE, cacao nibs and chocolate ice cream	280
PEAR TART with crunchy caramelized almonds	280
TROPICAL COCONUT MOUSSE with pineapple chatney and coconut ice cream	280
YUZU TART with citric sorbet	280
SPRING ROLL, roasted banana, cheesecake and english sauce	280

» In the purchase of these items, the Meal Plan & All Inclusive packages will be applied an additional charge of 320 per person.
Caviar is not included for the Meal Plan and All Inclusive packages.

We can prepare any product in the desired degree on doness - please that some products are more prone to risk if consumed raw or undercooked - some of our dishes may contain allergen products, if you have any restrictions on your diet, please inform your waiter. Parties of 8 will be charged with an additional 15% in service for the bill - prices in mexican pesos - tax included - suggested tip 15%