







APPETIZERS

Crab Cake (250 g) 
Celery, green apple, mint
cilantro, radish, chili sauce

Shishitos
Soy reduction, preserved lemon
miso & truffle aioli


House Empanadas 3 pcs 
Fresh salad, jalapeño sauce


Local Catch Tiradito (170 gr)  
Leche de tigre with hoja santa, corn
sweet potato, green apple, cilantro



Burrata & Salmorejo   
Grilled endives, fried prosciutto
roasted pine nuts, grilled sourdough


Grilled Artichokes
Spiced aioli, grilled lemon

SALADS

Grilled Romaine Lettuce 
Anchovy oil, garlic, parmesan cheese
Caesar dressing

Local Tomatoes   
Jocoque, basil, kaffir lemon oil,
roasted pineapple, chili & honey vinaigrette

Miraflores Salad    
Cucumber, jocoque, celery, fennel bulb
caramelized sunflower seed, pita bread

Avocado Salad 
Mixed lettuce, cherry tomatoes, red onion
jicama, roasted corn, chard lime dressing

FAMILY STYLE

Nayarit Style Zarandeado Fish (900 g)
Mexican rice · beans · flour tortillas

Braised Bone-In Rib (700 g)
Mixed corn risotto · chili powder · parmesan cheese

Bone-In Rib Eye* (800 g)
Creamy blue cheese polenta ·
broccoli · Au jus

MEZQUITE GRILL

BAJA ´S SEAFOOD

Served with wild rice

Catch of the Day (220 g) 

Prawn (220 g) 

Lobster Tail * (280 g) 

Red Snapper (220 g) 

FARM-RAISED CUTS

Served with fried potato wedges
with habanero aioli





Picanha (380 g) 

Argentinian Vacio (320 g)


Pork Chop (310 g)

Flank Steak (320 g) 

SIDES


Truffle Potatoes  - Glazed Carrots 
Macaroni & cheese  - Grilled asparagus 
Brussels sprouts

COCINA DEL FUEGO

Lobster Tail* (280g) 
Clarified butter, citrus relish, gremolata

Wood-fired Rice with Seafood
Octopus, jumbo shrimp, mussel, scallops
(80 g) (140 g) (60 g) (50 g)

Striped Bass (220 g)  
Green romesco, garlic cream

Lacquered Octopus (250 g) 
Pineapple puree, citrus supremes
yuzu vinaigrette, ancho chili BBQ

Free Range Half Chicken (400 g)
Confit potatoes, jus, bok choy






Grilled Salmon (220 g)
Baby salad, chard sautee, citrus puree

Suckling Pig Carnitas (280 g)
Guacamole sauce, pico de gallo
homemade corn tortillas

Grilled Seafood to share*
Lobster (220 g), catch of the day (220 g),
shrimp (120 g), octopus (160 g).

Grilled Surf and Turf to share*
Lobster (220 g), catch of the day (220 g),
shrimp (120 g), octopus (160 g), beef fillet (250 g).

Pizza or Flat Bread  
Margarita · Pepperoni · Bianca · Meat lovers

* Items not included in the meal plan  Locally sourced  Contains gluten  Contains dairy  Contains nuts  Vegetarian option available
Sustainability fee not included. Menu available from 5:00 pm to 10:00 pm. Prices quoted in Mexican pesos, 15% Service charge and 16% taxes included.

 Consuming raw or undercooked products may increase your risk of food-borne illness.