

Appetizers

PESOS / USD APPROX

APPETIZER SAMPLER FOR 2 Tuna tartare, tempura scallops, fish ceviche, calamari tempura, sashimi roll	528	32
TOMATO AND BURRATA SALAD (warm) Mix dried mushroom, kalamata olive, fennel, olive oil garlic	329	20
CALAMARI TEMPURA Ranch & teriyaki dip sauce	307	18
CEVICHEs SHRIMP, SEA BASS or MIXED (Sea Bass, Shrimp, Scallop & Octopus)  Avocado, tomato, onion, serrano pepper, cilantro, cucumber	329	20
SASHIMI ROLL TUNA Cucumber, teriyaki sauce, kanicama, sesame seed, chipotle aioli	329	20
SEAFOOD TRILOGY Tuna, shrimp, avocado, mexican sauce, balsamic vinegar reduction Sea bass ceviche, teriyaki sauce, avocado, red onions Tempura scallop, plum sauce, sambal mayonnaise	329	20
TUNA TARTARE TRILOGY  Cucumber, cilantro, avocado Caper, chile oil, sesame seed, pistachio Mango, chive, sesame oil, cashews	329	20
APPLE SPINACH SALAD  Caramelized walnut, red onion, cherry tomato, blue cheese, jalapeño vinaigrette	307	18
FIG AND ARUGULA SALAD  Caramelized walnut, goat cheese, cherry tomatoes, parmesan cheese and basil vinaigrette	307	18
CAESAR SALAD Romaine lettuce, anchovies dressing, homemade croutons & parmesan cheese With Shrimp, Fish or Chicken	307	18
ANAHUACALLI TORTILLA SOUP  Organic chicken stock, avocado, chipotle, panela cheese, cream, tortilla chips Add Chicken	259	15
	409	24

My Favorite Vegetarians

PAN-FRIED FETA WITH THYME AND MARINATED GREEK OLIVES Grilled bread naan, heirloom tomatoes, feta cheese, arugula and garlic	462	28
CHIPOTLE-ROASTED SWEET POTATO QUINOA TACOS  Home made corn tortilla, cotija and cheddar cheese, cilantro, avocado, and black beans -flour tortilla or lettuce wrapped available In your Tacos-	462	28
ORGANIC STUFFED BUTTERNUT SQUASH Ancestral grains, havarti cheese, spinach, pistachios, cranberry, cilantro	462	28

All of our bread, corn tortillas, mayonnaise, dressings, and pickles are homemade. Our seafood is fresh from Baja Sur, our vegetables and our whole chicken are organic from the town of Miraflores area. We use corn oil for frying and olive oil for cooking.

SEAFOOD GRILLE

Main Course

PESOS / USD APPROX

SURPRISE ME CHEF!



Catch of the day

715 43

PAN-FRIED SESAME CRUSTED WILD SEA BASS

Noodles, asparagus, avocado, cucumber, sriracha, parmesan cheese

715 43

WILD SEA BASS WITH LEMON BUTTER

Minted feta and green olive salsa, apricot roasted, pumpkin and oregano butter Gnocchi, bell pepper

715 43

MEDITERRANEAN SEARED TUNA

Coriander & teriyaki sauce, sundried tomatoe, potatoe chips

715 43

MEZCAL SHRIMP



Flambeed with garlic, cilantro, lime with black bean, sticky rice and plantains

615 37

GRILLED LOBSTER

Au gratin potatoe, spanish chorizo, Jean Pierre butter sauce, sun dried tomatoes

MARKET / PRICE

HERB ROASTED CHICKEN



Organic free range half chicken, cobb salad, avocado, sweet corn, black beans, dijon sauce

615 37

FILET MIGNON (9 oz.)

Mixed potatoe, sautéed spinach, guajillo chilli sauce

915 55

RIB EYE (US Prime 12 oz.)

Delicate garlic chimichurri and old style mustard sauce, sautéed mushrooms, baked potato with butter, bacon, sour cream and chives

1115 67

CABERNET ROSEMARY NEW ZEALAND LAMB CHOPS

Black pepper crust, lady finger banana with butter chard and sprouts

780 47

BBQ PORK RIBS

Homemade BBQ sauce, grilled vegetables & sweet corn, rustic mashed potatoes

615 37

SHRIMP ANGEL HAIR PASTA

Farmhouse cheddar cheese, prosciutto, bell pepper, brocoli, avocado, cherry tomatoe (choice of wheat or gluten free pasta and chicken)

615 37

SURF & TURF COMBINATION RIB EYE AND LOBSTER

Sautéed spinach and rosemary potatoes

MARKET / PRICE

SURF & TURF COMBINATION FILET MIGNON AND LOBSTER

Sautéed spinach and rosemary potatoes

MARKET / PRICE

SURF & TURF FILET MIGNON AND SHRIMP

Sautéed spinach and rosemary potatoes

1310 79

From México to the Plate

"TAMPIQUEÑA" BEEF TENDERLOIN PLATTER



Carne asada(Silver Sterling), 1 chicken poblano enchilada, poblano peppers, guacamole, black beans with epazote, Mexican rice

1015 61

ENCHILADAS "DOÑA ROSITA"

2 chicken enchiladas, 1 w/ poblana sauce (corn & cheese), 1 w/ mole sauce(onion & sesame seeds), 1 with seafood and squash blossom sauce (pumpkin seed & avocado)

549 33

POBLANO CHICKEN ENCHILADAS



Served with rice and refried beans

440 26

BAJA TACOS SEA BASS OR FILET MIGNON



Homemade corn tortillas, sausage, purslane, avocado, serrano pepper, leek, cilantro alioli

560 34

BAJA TACOS LOBSTER



Homemade corn tortillas, sausage, purslane, avocado, serrano pepper, leek, cilantro alioli

MARKET / PRICE

Executive CHEF ALEJANDRO RODRÍGUEZ PONCE

16% Tax is not included in prices - We accept Visa, MasterCard only

Our menu prices are based in pesos. For illustration purposes, we calculated approximate prices in dollars by using a fixed rate of 18.5 pesos x dollar and are shown at the far right column. However, the peso/dollar exchange rate fluctuates daily.

For an applicable exchange rate if paying with dollar bills, consult your waiter.

18% service charge may be added to parties of 8 or more.

Dinner is served from 4:00 pm to 10:00 pm.