



LUNCH MENU

SOUPS & SALADS

tortilla soup, roasted cherry tomatoes, avocado & panela cheese

greek salad, cucumber, tomatoes, kalamata olives
feta cheese & oregano

baby arugula and spinach salad, smoked bacon
warm goat cheese, plum vinaigrette

organic greens, brie cheese, sun dried tomato vinaigrette

blue-fin tuna niçoise, green beans, cabernet vinaigrette

caesar salad, shaved reggiano, focaccia croutons
-with grilled chicken or shrimp

CEVICHE

blue-fin tuna, avocado, soy-nori vinaigrette

baby shrimp, orange juice, guajillo puree

ceviche tasting carousel

TACOS & ANTOJITOS

(with homemade nixtamal tortilla)

lobster "al pastor", cilantro, lime & grilled pineapple salsa

pulled pork pibil with escabeche onions

grilled octopus, avocado, garlic aioli, guajillo chile

fish tacos "baja style", habanero cream, avocado & tomato salsa

beef picadillo sopes, frijoles refritos, grilled tomatillo salsa

lobster enchiladas, dark chocolate mole from chiapas & panela

SANDWICHES & PASTA

open-faced blue fin tuna
on grilled olive levain with tomato "picada"

black angus sirloin burger
toasted sesame brioche, mustard aioli

chipotle chicken breast
grilled potato sourdough, caramelized onions

the shrimp burger
crispy tobacco onions, chipotle aioli

bocatta
shaved serrano, smoked idiazabal & arbequina olive oil

macheroni al pesto
stewed tomatoes, roasted garlic, reggiano

seafood linguine
black mussels, clams & shrimp in white wine broth