



APPETIZERS & BITES

- 01 SWEET PLANTAIN GORDITAS / \$75 
Filled With Goat Cheese + Chile Cascabel Sauce.
- 02 SQUASH BLOSSOM & PORK BELLY
QUESADILLA / \$65
Oaxaca cheese, Apple Salsa And Cholula
Hot Sauce.
- 03 INFLADA DE CARNITAS / \$85 (60 G)
Blue Corn Masa Filled With Pork Cooked
In Lard And Orange. Onion, Orange Wedges &
Pickled Radishes.
- 04 MEXICAN CORN (Esquites) / \$70 
Corn Kernels Sautéed In Butter With Onions,
Chopped Piquín Chiles, Epazote And Salt.
Served With Sides Of Lime Juice, Chile Powder,
Cheese And Mayo.
- 05 HOUSE GUACAMOLE / \$95 
A House Favorite. Spicy, With Lots Of Cilantro
And Lime.

06 PA AMB TOMÀQUET (3) / \$150
Olive Oil Grilled Rustic Bread With
Tomato, Aged Manchego Cheese +
Serrano Ham.

07 HUMMUS / \$120  **NEW**
Served With Bell Peppers And Cherry
Tomatoes Sautéed In Paprika Oil,
Chickpeas perfumed With Turmeric,
Feta Cheese, ground Ancho Chiles,
Fresh Cilantro And Homemade
Pita Bread.
Extra order Pita Bread (3) \$45


08 CROSTINI WITH CHECCA / \$50 


09 RIB-EYE STEAK TACOS (3) /
\$195 (120 G)
On Charred Corn Tortillas. Port Salut,
Fresh Mozzarella & Blue Cheese.
With Arugula, Balsamic Vinegar
Reduction + Pear And Jalapeño Salsa.

10 TACOS DE CECINA (3) / \$165 (105 G)
Thin Slices Of Grilled, Salted And
Air-Dried Beef. With Pico De Gallo ,
Avocado, Fresh Cheese And
Mexican Cream.

11 FISH TACOS (3) / \$150 (100 G)
Croaker Fish In Tempura, Cucumber
And Red Onion Salad. With Avocado
Salsa And Dip Of Charred “Manzano”
Chiles On A Blue Corn Tortilla.

12 SHRIMP TACOS (3) / \$195 (90 G)
Beer Battered Shrimp With Coleslaw
Relish, Mayo & Syracha Dip.

13 VEGETARIAN TACOS (3) / \$140 
Black beans with Epazote, Baked
Mushrooms with Hot Pepper Oil,
Fresh Mexican Cheese, Serrano &
Onions on Blue Corn Tortilla.

14 VEGETARIAN CEVICHE / \$135 
Portobello, Oyster & Cremini Mushrooms,
Avocado And Pickled Onions. Xoconostle And
Jalapeno Broth. Tofu Cream And Sesame Oil.

15 TUNA TARTARE TOSTADA / \$165 (90 G)
Tuna Fish Marinated In Teriyaki & Cilantro
Sauce, Avocado, Garden Sprouts, Arugula &
Serrano Pepper on Fried Blue Corn Tortilla.

16 CEVICHE PLAYA **NEW**

Fish marinated in lime, red onion and cucumber, on a bed of avocado and tiger's milk,
finished with extra virgin olive oil. **Corvina (90 G) \$180 Sea Bass (90 G) \$260**

MAIN



chicken

- 01 BLACK MOLE / \$220 (180 G)
With Chicken Breast, Caramelized Sweet Plantains And Steamed Rice. With Blue Corn Hand-Made Tortillas. | Vegetarian Option: Portobello Mushroom. 
- 02 AFGHANI RICE / \$215 (150 G)
Marinated Chicken Breast In Yogurt, Lemon, Paprika And Cardamom On Basmati Rice With Blonde Raisins, Carrots And Cinnamon + Rustic tomato Sauce.
- 03 ROSEMARY CHICKEN / \$235 (180 G)
Slow Roasted Chicken With White Wine, Butter, Herbs & Rustic Vegetables. With Sweet Potatoe Purée.
- 04 GOAT CHEESE-ROASTED CHICKEN (WITH HONEY, BALSAMIC AND STRAWBERRY SAUCE) / \$225 (220 G)
Served With Mashed Potatoes & Baked Brussel Sprouts.
- 05 BACON WRAPPED CHICKEN BREAST (STUFFED WITH PROVOLONE CHEESE) / \$290 (220 G)
Served With Sweet Mashed Zucchini And Sautéed Rustic Vegetables.

meat

- 01 PLUM AND POMMEGRANATE GLAZED PORK RIBS / \$295 (300 G)
Purée Of Celery Bulb And Vanilla Pod. Caramelized Onions And “Quelite” Salad.
- 02 PORK LOIN IN PURSLANE AND TOMATILLO SAUCE / \$195 (150 G)
With Black Beans & Steamed Rice. Poblano Chile Slits & Fresh Corn.
- 03 PORK BELLY IN LAVENDER HONEY / \$295 (170 G)
Glazed In Lavender Honey And Dark Beer. With Purslane, Radish And Carrot Salad. Lemon And Olive Oil Vinaigrette.
- 04 PRIME NEW YORK STEAK / \$495 (300 G)
With Side Option Of Baked Potato Or French Fries.

seafood

- 01 SEA BASS CARPACIO / \$495 (180 G)
Thin Slices Of Sea Bass Marinated In Orange And Lime, With Black Olive Sauce, Red Onion, Cucumber, Jalapeño, Coriander And Ginger. Finished With Extra Virgin Olive Oil, Parmesan And Charred Avocado.
- 02 GRILLED FISH WITH PAPAYA-MANGO SALAD / \$215 (150 G)
On A Bed Of Jasmine Rice & Tomato-Cilantro-Pineapple & Habanero Broth.
- 03 GRILLED SHRIMP WITH WATERMELON-FETA SALAD (5 PZAS.) / \$295
Marinated In Garlic And Olive Oil. On Watermelon Cubes And Finished With Feta And Mint Leaves.
- 04 MALIBU SEA BASS / \$395 (180 G)
Glazed With Tomato Butter And Spinach. On Bed Of Arugula, Avocado And Orange Wedges.
- 05 GRILLED SEABASS WITH MANGO CHUTNEY / \$395 (180 G)
Served With Jasmine Rice And Fresh Mixed Lettuce Salad.



MAIN

(CONTINUED)

pasta

- 01 SPAGHETTI BOLOGNESE / \$195 (100 G)
Classic Italian Sauce With Beef, Garlic, Rosemary, Red Wine & Parmesan Cheese.
- 02 RAVIOLI / \$175 
Stuffed With Spinach, Mozzarella & Ricotta Cheese. Sautéed In Garlic Confit. With Bell Pepper & Pomodoro Sauce.
- 03 PASTA POMODORO / \$160 
Tomatoes, Garlic, Basil, Olive Oil, Butter & Parmigiano- Raggiano.
- 04 THREE-CHEESE PASTA WITH GRILLED SHRIMP / \$335 (100 G)
Penne Pasta, Mozzarella, Goat Cheese, Parmigiano-Reggiano & Pomodoro Sauce. Shrimp Roasted In Garlic & Olive Oil And Finished With Chile De Arbol Seeds.

pizzas

- 01 CALIFORNIA PIZZA / \$225
BBQ Chicken, Caramelized Onions, Cilantro & Mozzarella.
- 02 MEDITERRANEAN PIZZA / \$175 
Fresh Mozzarella, Garlic Confit, Sautéed Spinach And Finished With Crushed Chili-Pepper Flakes.
- 03 MARGHERITA PIZZA / \$145 
Mozzarella, Garlic, Tomato + Fresh Basil.
- 04 SERRANO HAM, FRESH PINEAPPLE & JALAPEÑO PIZZA / \$255
Fresh Mozzarella And Tomato-Rosemary Sauce.


hamburgers & sandwiches

- 01 MINI-HAMBURGUESAS PALM SPRINGS / \$190 (135 G)
3 Sliders Grilled. With Bacon, Sautéed Spinach, Gouda And Blue Cheese And Caramelized Onions.
- 02 MINI-HAMBURGUESAS HOUSE / \$169 (135 G)
3 Sliders Grilled. With Lettuce, Tomato, Onions, Gouda Cheese + Pickles.
- 03 AVOCADO-CUCUMBER TUNA SALAD SANDWICH / \$195
Albacore Tuna, Sweet Pepper Mayo And Mustard Relish On Olive Oil Grilled Rustic Bread.
With Side Of French Fries Or Arugula-Lime Salad.




SALADS

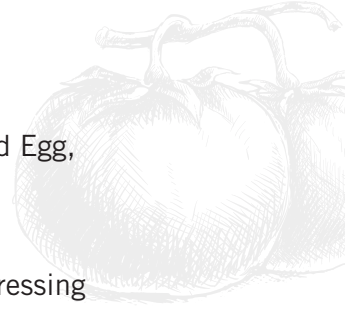
01 ARUGULA, SERRANO HAM & PECORINO CHEESE / \$195
With Lemon-Thyme Vinaigrette. Grilled Rustic Bread With Olive Oil & Fresh Garlic.

02 CAPRESE / \$180 
Tomato, Fresh Mozzarella And Basil Pesto With Balsamic Vinegar
& Honey Reduction + Extra Virgin Olive Oil.

03 COBB SALAD / \$265
Grilled Chicken Breast, Bacon. Lettuce, Tomato, Celery, Watercress, Hard-Boiled Egg,
Roquefort, Avocado & Chives.

04 SONOMA / \$160 
European Mixed Greens, Green Apple, Caramelized Walnuts, Fresh Berries Oil-Dressing
And Rosemary Crouton With Warm Goat Cheese.

05 CAESAR SALAD WITH GRILLED CHICKEN / \$185 (120 G)
Grilled Chicken Breast, Romaine Lettuce, Parmigiano-Reggiano, Crouton
+ House Caesar Dressing .



SOUPS / \$75

01 LENTIL & PORK BELLY
Cooked In Beef Broth with bits of Fried Pork Belly, Topped With Gouda Cheese Grilled Toast.

02 CREAM OF TOMATO
Charred & Roasted Tomatoes With A Light Base Of Chicken Broth And Butter.
Perfumed With Rosemary. Pesto Croston..

03 SOUP OF THE DAY
Based On Local And Seasonal Ingredients. Please, Check With Your Waiter.

CHEESE BOARD / \$295

Chef's Selection of cheeses and fresh fruits. Crostini and house made jams.

Da Silva Rustic Loaf / \$90 | 1/2 Order \$45



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FLAT- Fiji (1 Lt)/ \$180 - Evian (1 Lt) / \$105 - Agua De Piedra (660 ML) / \$95

SPARKLING- San Pellegrino (250 ml) / \$46 - Perrier (330 ml) / \$60 - Agua De Piedra (660 ML) / \$105