



Starters

Local Abalone	Extra Virgin Olive Oil, Lemon, Chipotle, Ginger, Garlic & Soy Sauce	\$ 350.00
Abalone “Sopecitos” Isla de Cedros	Abalone Chorizo and Salsa Brava	\$ 140.00
Empanadas Baja	Lobster Chorizo and creamy bean sauce	\$ 135.00
Whitefish Strips Ceviche (150 gr)	Tomato, Purple Onion, Habanero	\$ 195 .00

Salads, Fresh Pasta and Soup

Punta Morro Salad	Mixed salad with Grilled Shrimp, Blue Cheese Dressing	\$ 180.00
Tomato and Salmon Torreta	Tomato, Smoked Salmon, Goat Cheese	\$ 185.00
Portobello mushroom	Tomato, Smoked Salmon, Goat Cheese	\$ 130.00
Clam Chowder		\$ 90.00
Garden Linguini		\$ 160.00
Duck Lasagna		\$ 230.00

Poultry, Beef, Fish and Seafood

Quail from the Valley (3 pz)	Grilled, Boneless Quail, Beer Sauce	\$ 280.00
Baja-Med Chicken Breast (200 gr)	Chicken Breast with Mushrooms, Artichoke Hearts, Garlic, Green Onions and White Wine Sauce	\$ 225.00
Sworfish (280 gr)	With your choice of: White wine, Butter and Caper Sauce or Thai Marinade Sauce	\$ 395.00
Roasted Octopus	Chimichurri sauce, onion, Chistorra sausage, bell peppers	\$ 280.00
Atlantic Salmon (240 gr)	Roasted peppers Sauce, served over Risotto	\$ 380.00
Punta Morro Shrimp (240 gr)		\$ 335.00
Grilled Flank Steak (280 gsr)		\$ 345.00
New Zeland Rack Lamb (450 gr)	Grilled with Red Wine Sauce	\$ 615.00
Angus Rib Eye		
12 OZ	\$ 480.00	16 OZ \$ 630.00

PRICES ARE IN PESOS AND INCLUDE TAX