



APPETIZERS & BITES


MEXICAN

01 SWEET PLANTAIN GORDITAS 
Filled With Goat Cheese + Chile Cascabel Sauce.
/ \$95

02 SQUASH BLOSSOM & PORK BELLY
QUESADILLA
Oaxaca cheese, Apple Salsa And Cholula
Hot Sauce. / \$75

03 INFLADA DE CARNITAS (60 G)
Blue Corn Masa Filled With Pork Cooked In
Lard And Orange. Onion, Orange Wedges &
Pickled Radishes. / \$85

04 MEXICAN CORN (ESQUITES) 
Corn Kernels Sautéed In Butter With Onions,
Chopped Piquín Chiles, Epazote And Salt.
Served With Sides Of Lime Juice, Chile Powder,
Cheese And Chile Manzano Mayo. / \$65

05 HOUSE GUACAMOLE 
A House Favorite. Spicy, With Lots Of Cilantro
And Lime. / \$95

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

MEDITERRANEAN

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

02 HUMMUS 
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. / \$120
**Extra order Pita Bread (3) \$45*

MEDITERRANEAN PLATE OF CHEESE, FRUIT & COLD CUTS

To Share: (4Pax) Gruyere, Camembert, Raclette, Port Salut And Goat Cheese. Salami and Serrano Ham. With Walnuts, Bosc Pear, Figs, Dasilva Malt Rustic Loaf, Grapes, Thyme Honey, Chipotle, Melon & Lavender Jam. / \$995


Individual: Chef's Selection of Cheeses and Fresh Fruits. Crostini and House Made Jams. / \$295

water

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

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


TACO BAR

- 01 TACOS DE CECINA (3) (105 G)
Thin Slices Of Grilled, Salted And Air-Dried Beef.
With Pico De Gallo, Avocado, Fresh Cheese And
Mexican Cream. / \$165
- 02 SHRIMP TACOS (3) (90 G)
Beer Battered Shrimp With Coleslaw Relish,
Mayo & Syracha Dip. / \$195
- 03 RIB-EYE STEAK TACOS (3) (120 G)
On Charred Corn Tortillas. Port Salut, Fresh
Mozzarella & Blue Cheese. With Arugula, Balsamic
Vinegar Reduction + Pear And Jalapeño Salsa.
/ \$195
- 04 FISH TACOS (3) (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. / \$150
- 05 VEGETARIAN TACOS (3) 
Black beans with Epazote, Baked Mushrooms
with Hot Pepper Oil, Fresh Mexican Cheese,
Serrano & Onions on Blue Corn Tortilla. / \$140

PIZZAS

- 01 MARGHERITA 
Mozzarella, Garlic, Tomato + Fresh Basil. / \$180
- 02 SERRANO HAM, FRESH PINEAPPLE &
JALAPEÑO PIZZA
Fresh Mozzarella And Tomato-Rosemary Sauce.
/ \$255
- 03 CALIFORNIA
Chicken, Caramelized Onions, Cilantro &
Mozzarella. / \$225
- 04 MEDITERRANEAN 
Fresh Mozzarella, Garlic Confit, Sauteed Spinach
And Finished With Crushed Chili-Pepper Flakes.
/ \$210

CEVICHE BAR


- 01 SHRIMP & SEABASS WITH MANGO,
PINEAPPLE AND AVOCADO (150G)
Marinated In Lime & Chipotle. Cucumber, Jicama.
Corn Chips. / \$290
- 02 ACAPULCO (230G)
Lime-Marinated Shrimp, Octopus & Croaker.
Witches Brew, OJ, Orange Mexican Soda,
Pico De Gallo, Ketchup & Fresh Oregano Oil.
Fried Tostadas. / \$295
- 03 NEGRO (110G)
Grilled Octopus + Shaved Pacific Ocean Clam
"Mule's Foot" (Marinated In Lime, Worcestershire,
Cilantro, Onion & Jalapeño) Avocado, Radish,
Cilantro & Olive Oil. Fried Blue Corn Tostadas. /
\$255
- 04 PLAYA
Lime Marinated Fish, Purple Onion, Cucumber,
Avocado & Tiger's Milk.
CROAKER (90G) / \$180 - SEA BASS (90G) / \$260
- 05 VEGETARIAN 
Portobello, Oyster & Champiñón Mushrooms.
Avocado, Pickled Onion, Prickly Pear, Jalapeño
Broth, Tofu Cream & Sesame Oil. / \$135
- 06 SEA BASS CARPACIO (180 G)
Marinated In Orange & Lime. Cucumber,
Jalapeño, Coriander, Ginger, Black Olive Sauce,
Red Onion, Extra Virgin Olive Oil, Parmesan &
Charred Avocado. / \$495

BURGERS & SANDWICHES

- 01 MINI-HAMBURGUESAS HOUSE (135 G)
With Lettuce, Tomato, Onions, Gouda Cheese
+ Pickles. / \$169
- 02 MINI-HAMBURGUESAS PALM SPRINGS
(135 G)
Sliders Grilled. With Bacon, Sautéed Spinach,
Gouda And Blue Cheese And Caramelized Onions.
/ \$190
- 03 AVOCADO-CUCUMBER TUNA
SALAD SANDWICH
Albacore Tuna, Sweet Pepper Mayo And
Mustard Relish On Olive Oil Grilled Rustic
Bread. With Side Of French Fries Or Arugula-
Lime Salad. / \$185

MAIN

chicken

- 01 **BLACK MOLE (180 G)**
With Chicken Breast, Caramelized Sweet Plantains And Steamed Rice. With Blue Corn Hand-Made Tortillas. | Vegetarian Option: Portobello Mushroom. / \$220 
- 02 **AFGHANI RICE (150 G)**
Marinated Chicken Breast In Yogurt, Lemon, Paprika And Cardamom On Basmati Rice With Blonde Raisins, Carrots And Cinnamon + Rustic tomato Sauce. / \$220
- 03 **ROSEMARY CHICKEN (180 G)**
Slow Roasted Chicken With White Wine, Butter, Herbs & Rustic Vegetables. With Sweet Potato Purée. / \$235
- 04 **GOAT CHEESE-ROASTED CHICKEN (WITH HONEY, BALSAMIC AND STRAWBERRY SAUCE) (220 G)**
Served With Mashed Potatoes & BAKED GREEN BEANS. / \$245
- 05 **BACON WRAPPED CHICKEN BREAST (STUFFED WITH PROVOLONE CHEESE) (220 G)**
Served With Sweet Mashed Zucchini And Sautéed Rustic Vegetables. / \$290

meat

- 01 **PLUM AND POMMEGRANATE GLAZED PORK RIBS (300 G)**
Purée Of Celery Bulb And Vanilla Pod. Caramelized Onions And "Quelite" Salad. / \$295
- 02 **PORK LOIN IN PURSLANE AND TOMATILLO SAUCE (150 G)**
With Black Beans & Steamed Rice. Poblano Chile Slits & Fresh Corn. / \$220
- 03 **PORK BELLY IN LAVENDER HONEY (170 G)**
Glazed In Lavender Honey And Golden Beer. With Purslane, Radish And Carrot Salad. Lemon And Olive Oil Vinaigrette. / \$235
- 04 **PRIME NEW YORK STEAK (300 G) / \$495**
Sides: Mashed Potatoes \$70 / Baked Potato* \$90 / Grilled Asparagus \$65 / Grilled Vegetables (Bell Pepper, Zucchini, and Onions) \$ 85
**Please Allow 45 Minutes For Potato To Bake.*

fish

- 01 **GRILLED FISH WITH PAPAYA-MANGO SALAD (150 G)**
On A Bed Of Jasmine Rice & Tomato-Cilantro-Pineapple & Habanero Broth. / \$265
- 02 **GRILLED SHRIMP WITH WATERMELON-FETA SALAD (5 PZAS.)**
Marinated In Garlic And Olive Oil. On Watermelon Cubes And Finished With Feta And Mint Leaves. / \$295
- 03 **MALIBU SEA BASS (180 G)**
Glazed With Tomato Butter And Spinach. On Bed Of Arugula, Avocado And Orange Wedges. / \$495
- 04 **GRILLED SEABASS WITH MANGO CHUTNEY (180 G)**
Served With Jasmine Rice And Fresh Mixed Lettuce Salad. / \$495

MAIN

(CONTINUED)

pasta

- 01 SPAGHETTI BOLOGNESE (100 G)
Classic Italian Sauce With Beef, Garlic, Rosemary, Red Wine & Parmesan Cheese. / \$195
- 02 RAVIOLI 
Stuffed With Ricotta, Mozzarella & Spinach. Sautéed In Butter And Garlic Confit,
With Bell Pepper-Tomato Sauce. / \$245
- 03 POMODORO 
Tomatoes, Garlic, Basil, Olive Oil, Butter & Parmigiano- Raggiano. / \$175
- 04 THREE-CHEESE PASTA WITH GRILLED SHRIMP (100 G)
Penne Pasta, Mozzarella, Goat Cheese, Parmigiano-Reggiano & Pomodoro Sauce. Shrimp Roasted
In Garlic & Olive Oil And Finished With Chile De Arbol Seeds. / \$335

SALADS

- 01 SONOMA 
European Mixed Greens, Green Apple, Caramelized Walnuts, Fresh Berries Oil-Dressing And
Rosemary Crouton With Warm Goat Cheese. / \$175
- 02 ARUGULA, SERRANO HAM & PECORINO CHEESE
With Lemon-Thyme Vinaigrette. Grilled Rustic Bread With Olive Oil & Fresh Garlic. / \$195
- 03 COBB
Grilled Chicken Breast, Bacon. Lettuce, Tomato, Celery, Watercress, Hard-Boiled Egg,
Roquefort, Avocado & Chives. / \$225
- 04 CAPRESE 
Tomato, Basil and Fresh Mozzarella, Reduction of Balsamic Vinegar & Honey +
Fresh Melon and Basil Oil. With Garlic Croutons. / \$195
- 05 CAESAR WITH GRILLED CHICKEN (120 G)
Grilled Chicken Breast, Romaine Lettuce, Parmigiano-Reggiano, Crouton +
House Caesar Dressing. / \$170

SOPAS

- 01 LENTIL & PORK BELLY
Cooked In Beef Broth with Bits of Fried Pork Belly, Topped With Gouda Cheese Grilled Toast. / \$75
- 02 CREAM OF TOMATO
Charred & Roasted Tomatoes With A Light Base Of Chicken Broth And Butter.
Perfumed With Rosemary. Pesto Crouton. / \$85