



## 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