

Season Menu

Bays Oyster

Oyster From The False Bay Seasonad With Cantaloupe, Serrano Ham,
Salicornia, Green Chile And Peppers

\$ 185.00

Pickled Mushroom Tostada

Mushroom Marinated Tostada Accompanied With Asparagus Puree,
Carrots, Sweet Peas, Slices Of Cauliflower Dehydrated Tomatoes

\$ 70.00

Salmon And Scallops

Salmon and Scallops Accompanied With Dehidrated Tomato Paste,
Crunchy Peanuts And Basil Pesto

\$ 110.00

Seasonal Specialties

Starters

Local Abalone

Extra Virgin Olive Oil, Lemon and Chipotle and Ginger Garlic Soy Sauce \$350.00

Fresh Kumamoto Oysters

Served with Mignonette and Cocktail Sauce 1 Dozen \$285.00

½ Dozen \$145.00

Steamed Clams

Todos Santos or with White Wine, Garlic and Parsley \$160.00

Abalone “Sopecitos” Isla de Cedros

Abalone Chorizo and Salsa Brava \$110.00

Empanadas Baja

Lobster Chorizo and creamy bean sauce \$105.00

Whitefish Strips Ceviche (140gr)

Served with Tomato, Purple Onion, Habanero and Oregano \$180.00



Salads

Punta Morro Salad

Mixed salad with Grilled Shrimp Kebab (85gr) and Blue Cheese Dressing \$150.00

Tomato and Salmon Torreta

Tomato, Smoked Salmon (50gr), and Goat Cheese slices Black Pepper and Extra Virgin Olive Oil Vinaigrette \$185.00

Caesar Salad

Hearts of Romaine Lettuce with Garlic Croutons, Parmesan Cheese and Homemade Caesar Dressing \$110.00

Portobello

Grilled Portobello Mushrooms with Roasted Tomatoes, Spinach and tangerine Vinaigrette \$90.00

Mediterranean Salad

Roasted Peppers, Grilled Eggplant, and Baked Garlic with Goat Cheese and Balsamic Vinaigrette \$120.00

Fresh Pasta and Soups

Clam Chowder \$80.00

Soup of the Day \$55.00

Home Made Raviolis

Please ask your server for today's freshest filling \$155.00

Garden Linguini

Sautéed with Olive Oil, Tomato, Olives, Mushrooms, Roasted Garlic and Parmesan Cheese \$160.00

*Add Grilled Chicken or Shrimp (112gr) \$225.00

Duck Lasagna (252gr) \$220.00

Poultry

Quail from the Valley (3pc)

Grilled, Boneless Quail served with Sautéed Garlic Mushrooms and Sun Dried Chili and Beer Sauce \$270.00

Baja-Med Chicken Breast (224gr)

Sautéed Chicken Breast with Mushrooms, Artichoke Hearts, Garlic, Green Onions and White Wine Sauce \$225.00

Chef's Special (224gr)

Roasted Chicken Breast Filled with Shrimps Mousse and Poblano Peppers Served with Squash Blossom Sauce \$215.00



Fish and Seafood

Catch of the Day (224gr) Market price

Swordfish (400gr)

With your choice of: White wine, Butter and Caper Sauce or Thai Marinade Sauce \$395.00

Roasted Octopus (196gr)

With Chimichurri Sauce, Onion, Chistorra Sausage, Bell Peppers and Regional Olives, Served with Pasta Tostadas \$225.00

Atlantic Salmon (224gr)

With Roasted Peppers Sauce, Served over Seasonal Risotto \$380.00

Lobster “Enchiladas” (112gr)

“Chile Guajillo” Sauce and Beans \$560.00

Punta Morro Shrimp (225gr)

Filled with Clams Mousse and wrapped with Bacon served with sautéed mushrooms and white wine sauce \$335.00

Baja Lobster (450gr)

With your choice of: Thermidor, Garlic Butter, Guajillo, Chimichurri, Sautéed Mushrooms Market price

Meats

Beef Tenderloin (224gr)

Covered with Walnuts and fresh Rosemary, Red Wine Sauce, with Glazed Onions and Baby Potato \$ 345.00

Grilled Flank Steak (280gr)

Mexican Salsa, Guacamole, Tomatoes, Real del Castillo Cheese and Beans \$ 325.00

Prime Cuts

New Zealand Rack of Lamb

Grilled with Red Wine and Rosemary Sauce 454gr \$615.00

Pork ribs (300gr)

In BBQ sauce along with glazed onion & new potatoes with a touch of herbs and garlic \$215.00

Angus Rib Eye

12 OZ \$445.00 16 OZ \$595.00

Angus New York

12 OZ \$425.00 16 OZ \$570.00

Prime Rib (Only Thursday)

16 OZ \$595.00 32 OZ \$980.00

PRICES ARE IN PESOS AND INCLUDE 16% TAX