



STARTERS

PESOS / USD APPROX

Appetizer Sampler x2

\$528 / 28

Tuna tartare, tempura scallops, fish ceviche, calamari tempura, sashimi roll

Calamari Tempura

\$307 / 16

Ranch & teriyaki dip sauce

Ceviches Shrimp, Sea Bass or Mixed Seafood 🍷

\$329 / 18

(Sea Bass, Shrimp, Scallop & Octopus)

Avocado, tomato, onion, serrano pepper, cilantro, cucumber

Fresh Tuna Sashimi Roll

\$329 / 18

Cucumber, teriyaki sauce, kanikama (crab stick), sesame seed, chipotle aioli

Seafood Trilogy

\$329 / 18

Tuna, shrimp, avocado, Mexican sauce, balsamic vinegar reduction.

Sea bass ceviche, teriyaki sauce, avocado, red onions.

Tempura scallop, plum sauce, sambal mayonnaise

Fresh Tuna Tartare Trilogy 🍷

\$329 / 18

Cucumber, cilantro, avocado.

Caper, chile oil, sesame seed, pistachio.

Mango, chive, sesame oil, cashews.

Anahuacalli Tortilla Soup 🍷

\$259 / 14

Organic chicken stock, avocado, chipotle, panela cheese, cream, tortilla chips

Add Chicken \$379 / 19usd approx

Guacamole W/ Crispy Fresh Tuna Bites

\$329 / 18

Guacamole & Crudit  Mix

\$329 / 18

Carrot, jicama, celery, persian cucumber

SALADS

Tomatoes & Burrata Salad (Warm)

\$329 / 18

Mixed dried mushroom, kalamata olive, fennel, olive oil garlic

Apple Spinach Salad 🍷

\$307 / 16

Caramelized walnut, red onion, cherry tomato, blue cheese, jalape o pepper vinaigrette

Arugula and Beet Salad 🍷 🌱

\$307 / 16

Feta cheese, strawberry, caramelized cashews, cherry tomato, parmesan, dijon mustard vin.

Caesar Salad

\$307 / 16

Romaine lettuce, anchovies dressing, homemade croutons & parmesan cheese

Choice of: Shrimp, Fish, or Chicken

\$448 / 24

MY FAVORITE VEGETARIANS

Pan-Fried Feta w/ Thyme & Mix Olives

\$462 / 25

Grilled naan bread, heirloom tomatoes, arugula, and garlic

Quinoa Chipotle-Roasted Sweet Potato Bowl

\$462 / 25

Cotija and cheddar cheese, cilantro, avocado, and black beans

Organic Stuffed Butternut Squash

\$462 / 25

Ancestral grains, Havarti cheese, spinach, pistachios, cranberry, cilantro

Executive CHEF ALEJANDRO RODRIGUEZ PONCE

🍷 GLUTEN FREE – Our bread, corn tortillas, mayonnaise, dressings, and pickles are proudly homemade. Our seafood is fresh from Baja Sur, vegetables and whole chicken are organic from Miraflores town area.

16% Tax is not included in prices - We accept Visa, and MasterCard only. Our menu prices are based on pesos.

For illustration purposes, we calculated approximate prices in dollars by using a fixed rate of 18.5 pesos x dollars. However, the peso/dollar exchange rate fluctuates daily. For an applicable exchange rate if paying in dollars please consult your waiter. 18% service charge may be added to parties of 8 or more.

Dinner is served from 4:30 pm to 10:00 pm.

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.



TREASURES

PESOS / USD APPROX

Chocolata Baja Clams Au Gratin

\$440 / 24

Rice, tomato, potatoes, corn, peas, regional & parmesan cheese

Oven Baked Baja Spiny Lobster with Pasta

MARKET PRICE

Basil, oregano, parsley, dill, kalamata olives, sun-dried tomatoes, parmesan & havarti cheese, bell pepper flakes, pepperoni white sauce

Parchment Baked Norwegian Wild Salmon

\$715 / 38

Wild mushroom risotto, sauteed chard

Homemade Sea Of Cortez Wild Shrimp and Ricotta Ravioli

\$615 / 33

Red pepper sauce, parmesan cheese, basil

Miso-Glazed Fresh Tuna Fish

\$715 / 38

Jazmine rice, grilled bok choy

Tikin-Xic Wild Sea Bass

\$715 / 38

Guajillo pepper sauce, mexican rice, plantains sautéed

Mezcal Shrimp

\$615 / 33

Garlic, cilantro, lime, black beans with epazote sticky rice, sauteed plantain

MAIN COURSE

Surprise me, Chef! 🍷

\$715 / 38

Catch of the day

Herb Organic Grilled Chicken

\$615 / 33

Organic free-range half chicken, cobb salad, avocado, sweet corn, black beans, dijon sauce

Filet Mignon (9 oz.)

\$915 / 49

Mixed potatoe, sautéed spinach, guajillo chili sauce

Rib Eye (US Prime 12 oz.)

\$1115 / 60

Delicate garlic chimichurri and old-style mustard sauce, sautéed mushrooms, baked potato with butter, bacon, sour cream, and chives

New Zealand Grilled Lamb Chops

\$780 / 39

Black pepper crust, lady finger banana with butter chard and sprouts, cabernet rosemary sauce.

Short Ribs Bourguignon

\$995 / 50

Bacon, cipollini onion, carrot, cremini mushroom, mashed potatoes

Rib Eye and Lobster Surf & Turf

MARKET PRICE

Sautéed spinach and rosemary potatoes

Filet Mignon and Lobster Surf & Turf

MARKET PRICE

Sautéed spinach and rosemary potatoes

Filet Mignon and Shrimp Surf & Turf

\$1310 / 71

Sautéed spinach and rosemary potatoes

MEXICAN HERITAGE

"Tampiqueña" Beef Tenderloin Platter 🍷

\$1015 / 55

Carne asada, 1 chicken poblano pepper enchilada, poblano pepper, guacamole, black bean with epazote, Mexican style rice.

Seafood Stuffed Chile Relleno

\$680 / 36

Shrimp, calamari, baby scallops, onion, tomato sauce, pumpkin flower cream sauce, Monterey Jack cheese.

Baja Wild Sea Bass or Filet Mignon Tacos 🍷

\$560 / 30

Corn tortillas, sausage, purslane, avocado, serrano pepper, leek, cilantro aioli

Baja Lobster Tacos 🍷

MARKET PRICE

Corn tortillas, sausage, purslane, avocado, serrano pepper, leek, cilantro aioli