



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
<i>(Sea Bass, Shrimp, Scallop & Octopus)</i>	
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, and balsamic vinegar reduction.	
Sea bass ceviche, teriyaki sauce, avocado, and 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 mushrooms, 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	
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, cranberries, 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

Seafood Stuffed Chile Relleno

\$680 / 36

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