



## STARTERS

PESOS / USD APPROX

### **Appetizer Sampler x2**

\$580 / 34

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

### **Chocolata Baja Clams Au Gratin**

\$440 / 26

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

### **Calamari Tempura**

\$349 / 20

Ranch & teriyaki dip sauce

### **Ceviches Shrimp, Sea Bass or Mixed Seafood** 🌱

\$440 / 26

*(Sea Bass, Shrimp, Scallop & Octopus)*

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

### **Fresh Tuna Sashimi Roll**

\$440 / 26

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

### **Seafood Trilogy**

\$390 / 23

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** 🌱

\$440 / 26

Cucumber, cilantro, avocado.

Caper, chile oil, sesame seed, pistachio.

Mango, chive, sesame oil, cashews.

### **Anahuacalli Tortilla Soup** 🌱

\$290 / 17

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

Add Chicken \$379 / 19usd approx

### **Guacamole W/ Crispy Fresh Tuna Bites**

\$359 / 21

### **Guacamole & Crudit  Mix**

\$329 / 19

Carrot, jicama, celery, Persian cucumber

## SALADS

### **Tomatoes & Burrata Salad (Warm)**

\$389 / 23

Mixed dried mushrooms, kalamata olives, fennel, olive oil, and garlic

### **Apple Spinach Salad** 🌱

\$349 / 20

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

### **Arugula and Beet Salad** 🌱 🌱

\$349 / 20

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

### **Caesar Salad**

\$349 / 20

Romaine lettuce, anchovies dressing, homemade croutons & parmesan cheese

### **Choice of Shrimp, Tuna, Sea Bass, or Chicken**

**add \$220 / 13**

***(blakened, mizo marinated, or grilled)***

## MY FAVORITE VEGETARIANS

### **Pan-Fried Feta w/ Thyme & Mix Olives**

\$499 / 29

Grilled naan bread, heirloom tomatoes, arugula, and garlic

### **Quinoa Chipotle-Roasted Sweet Potato Bowl**

\$499 / 29

Cotija and cheddar cheese, cilantro, avocado, apple, cranberries & black beans

### **Organic Stuffed Butternut Squash**

\$499 / 29

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 depicted approximate prices in dollars by using a fixed rate of 17.20 pesos per dollar. The bill is collected in Pesos. When paying with a credit card, your bank makes the exchange to dollars. The peso/dollar exchange rate fluctuates daily. If paying with US dollar bills, consult your waiter for the applicable exchange rate. 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

### 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 / 42

Wild mushroom risotto, sauteed chard

### Homemade Sea Of Cortez Wild Shrimp and Ricotta Ravioli

\$615 / 36

Red pepper sauce, parmesan cheese, basil

### Miso-Glazed Fresh Tuna Fish

\$715 / 42

Jasmine rice, grilled bok choy

### Tikin-Xic Wild Sea Bass

\$715 / 42

Guajillo pepper sauce, Mexican rice, and plantains sautéed

### Mezcal Shrimp

\$615 / 36

Garlic, cilantro, lime, black beans with epazote, steamed white rice, sauteed plantain

## MAIN COURSE

### Surprise me, Chef! 🍷

\$715 / 42

Catch of the day

### Herb Organic Grilled Chicken

\$615 / 36

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

### Filet Mignon (9 oz.)

\$915 / 53

Mixed potatoe, sautéed spinach, guajillo chili sauce

### Rib Eye (US Prime 12 oz.)

\$1115 / 65

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 / 45

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

### Short Ribs Bourguignon

\$995 / 58

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 / 76

Sautéed spinach and rosemary potatoes

## MEXICAN HERITAGE

### "Tampiqueña" Beef Tenderloin Platter 🍷

\$1015 / 59

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

### Seafood Stuffed Chile Relleno

\$680 / 39

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

### Baja Wild Sea Bass or Filet Mignon Tacos 🍷

\$590 / 34

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