



STARTERS

PESOS / USD APPROX

Appetizer Sampler x2 \$580 / 34

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

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 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

Arugula and Beet Salad \$349 / 20

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

Caesar Salad \$349 / 20

Romaine lettuce, anchovy 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

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

Homemade Sea Of Cortez Wild Shrimp and Ricotta Ravioli \$615 / 36

Red pepper sauce, parmesan cheese, basil

Miso-Glazed Fresh Tuna Fish \$715 / 42

Jazmine 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

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

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