

Starters

Local Abalone

Extra Virgin Olive Oil, Lemon and Chipotle and Ginger, Garlic Soy Sauce \$ 360.00

Fresh Kumamoto Oysters

Served with Mignonette and Cocktail Sauce 1 Dozen \$ 380.00

½ Dozen \$ 190.00

Steamed Clams (1 kg)

Todos Santos or with White Wine, Garlic and Parsley \$ 200.00

Abalone “Sopecitos” Isla de Cedros

Abalone Chorizo and Salsa Brava \$ 140.00

Empanadas Baja

Lobster Chorizo and creamy bean sauce \$ 135.00

Whitefish Strips Ceviche (150 gr)

Served with Tomato, Purple Onion, Habanero and Oregano \$ 195.00



Salads

Punta Morro Salad

Mixed salad with Grilled Shrimp Kebab (85gr) and Blue Cheese Dressing \$ 180.00

Tomato and Salmon Torreta

Tomato, Smoked Salmon (50gr), and Goat Cheese slices Black Pepper
and Extra Virgin Olive Oil Vinaigrette \$ 190.00

Caesar Salad

Hearts of Romaine Lettuce with Garlic Croutons, Parmesan Cheese
and Homemade Caesar Dressing \$ 155.00

Portobello

Grilled Portobello Mushrooms with Roasted Tomatoes, Spinach
and tangerine Vinaigrette \$ 130.00

Mediterranean Salad

Roasted Peppers, Grilled Eggplant, and Baked Garlic with Goat Cheese
and Balsamic Vinaigrette \$ 150.00

Fresh Pasta and Soups

Clam Chowder \$ 90.00

Soup of the Day \$ 80.00

Home Made Raviolis

Please ask your server for today's freshest filling \$ 160.00

Garden Linguini

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

* *Add Grilled Chicken or Shrimp (112gr) \$ 250 .00

Duck Lasagna \$ 230.00

Poultry

Quail from the Valley (3 pc)

Grilled, Boneless Quail served with Sautéed Garlic Mushrooms and
Sun Dried Chili and Beer Sauce \$ 340.00

Baja-Med Chicken Breast (200 gr)

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

Chef Special (200 gr)

Roasted Chicken Breast Filled with Shrimps Mousse and Poblano Peppers
Served with Squash Blossom Sauce \$ 235.00



Fish and Seafood

Catch of the Day (200 gr) Market Price

Sworfish (280 gr)

With your choice of: White wine, Butter and Caper Sauce or Thai

Marinade Sauce \$ 420.00

Roasted Octopus (200 grs)

With Chimichurri sauce, onion, Chistorra sausage, bell peppers

and Regional Olives, served with pasta Tostadas \$ 340.00

Atlantic Salmon from Canada (240 gr)

With roasted peppers Sauce, served over seasonal Risotto \$ 425.00

Lobster Enchiladas (120 gr)

Chile Guajillo sauce and beans \$ 590.00

Punta Morro Shrimp (240 gr)

Filled with Clams Mousse and wrapped with Bacon served with sautéed

mushrooms and white wine sauce \$ 360.00

Baja Lobster (750 gr)

With your choice of: Thermidor, Garlic Butter, Guajillo, Chimichurri,

Sautéed Mushrooms Market Place

Meats

Beef Tenderloin (280 grs)

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

\$ 410.00

Grilled Flank Steak (280 grs)

Mexican Salsa, Guacamole, Tomatoes, Real del Castillo Cheese and Beans

\$ 390.00

Prime Cuts

New Zealand Rack Lamb (450 gr)

Grilled with Red Wine and Rosemary Sauce

\$ 910.00

Pork Rib (300gr)

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

\$ 285.00

Angus Rib Eye Prime USD

12 OZ \$ 690

16 OZ \$ 930.00

Angus New York Prime USD

16 OZ \$ 920.00

Prime Rib – PRIME USD (Only Thursday 5 a 7 pm)

32 OZ \$ 1,350.00