

# AGUA

## SALAD

**Ensenada Artichoke Carpaccio** Baby Arugula, Shaved Fennel, Reggiano Parmesan  
Fresh Oregano Dressing 450

**Roasted Baby Beets** Black Garlic, Almond & Goat Cheese Purée, Pressed Cucumber, Quinoa Palanqueta, Extra Virgin Olive Oil, Guava Vinaigrette 500

**Miraflores Organic Mezclun & Citrus** Orange and Grapefruit Segments, Pistachio Tuile, Baby Heirloom Tomato Papantla Vanilla Vinaigrette 380

## APPETIZER

**Todos Santos Chocolate Clams** 200g/7oz Lemon, Shallots, Cilantro, Serrano Pepper Oil, Extra Virgin Olive Oil 430

**Grilled San Carlos Octopus** 150g/5oz Pomme Risssoles, Cherry Capers Herbed Olive Oil 480

**Baja Blue Shrimp Brick Rolls** 150g/5oz Fresh Harissa Cream, Cilantro, Tomato, Adobo Guajillo Sauce 450

**Blue Fin tuna Tartar** 110g/4oz Avocado, Persian Cucumber, Cherry Tomato Lime and Serrano Vinaigrette 420

**Sautéed Foie Gras** 60g/2oz Toasted Brioche, Ate de Membrillo, Chives Pomegranate Reduction 850

## SOUP

**Fresh Corn Soup and Scallops** 30g/1oz Toasted Corn Kernel Huitlacoche Foam 480

**Chicken Tortilla Soup** 50g/2oz Panela Cheese, Avocado, Tomato 450

## VEGETARIAN APPETIZER

**Heirloom Tomato and Cucumber Salad** Jerez Vinaigrette 485

**Endive and Arugula Salad** Basil Aged Balsamic Vinaigrette 550

**Red Quinoa Salad** Avocado, Tomato, Cilantro Lime Dressing 575

**Cauliflower Organic Vegetable Ceviche** Lemon, Coriander, Taro Root Chips 400

## SIGNATURE DISHES

**Roasted Local Sea Bass** 160g/6oz Moroccan olives, Sweet Peas, Lemon confit, Artichokes, Saffron Chermoula Sauce 830

**Baja Seafood Paella For Two** 385g/14oz Saffron Vialone Nano Rice, Spanish Chorizo, Sweet Peas, Roasted Piquillo Pepper, Shrimp, Chicken, Mussels, Clams 2,300

**Short Rib Couscous** 300g/11oz Braised Australian Wagyu Short Rib, Saffron, Whole Wheat Couscous, Chayote, Onion Confit 1,200

**Aged Prime New York Steak For Two** 500g/18oz Confit Shallot, Fingerling Potatoes, Glazed Baby Carrots Black Mole 2,500

## SEAFOOD & FISH

**Bouillabaisse** Seasonal Poached Fish & Seafood Organic Vegetables Guajillo Infusion Chipotle Aioli 800

**Chilean Salmon** 160g/6oz Sautéed Spinach, Haricot Beans Stew, Olives, Berry Capers, Turmeric, Ginger 980

**Yellow Fin Tuna Steak** 160g/6oz Asparagus, Cauliflower, Cherry Tomato, Organic Vegetable Ratatouille Tomato and Lemon Sauce 950

**Whole Roasted Catch of the Day Al Mojo de Ajo** 1Lb/450g/16oz Mexican Rice, Roasted Vegetables Green Tamulada Sauce Molcajete Sauce (Price per Pound) 1,600

## PASTA

**House Made Saffron Fettuccine** Jumbo Blue Shrimps Zucchini Blossom Heirloom Tomato Sauce 850

**Rigattoni Pasta** Short Rib Bolognesa Fresh Basil, Reggiano Parmesan 750

## POULTRY

**Roasted Poussin** 400g/15oz Lemon Confit, Chayote Stew, Fingerling Potatoes Olives Jus 980

## VEGETARIAN

**Tajine of Miraflores Vegetables** Paprika, Saffron Tomato Sauce 475

**Chick Pea Stew** Roasted Red Peppers, Seasonal Vegetables Curry Sauce 450

**Home Made Fettuccine Pasta** Shiitake Mushrooms Roasted tomato and basil Sauce 490

**Penne Pasta Gluten Free** Broccoli, Asparagus, Zucchini Parmesan Sauce 500

**Roasted Whole Poblano Pepper** Saffron Risotto Chile Ancho Sauce 590

## LET'S CELEBRATE

**CAVIAR & CHAMPAGNE \*** 4,900

**Caviar Ossetra Golden** 28g/1oz Organic Boiled Eggs, Chives, Red Onion Sour Cream Two Glasses of Champagne 4oz Per Glass

Pork Spicy Alcohol Nuts R Raw

Prices listed are quoted in Mexican currency, for your convenience 16% VAT and 15% Service Charge are included.

\*Items not included in Meal Plans