



APPETIZERS

FRESH OYSTERS bahía falsa, ensenada 1/2 DOZEN \$295 🌿

ROCKEFELLER OR GRILLED OYSTERS 1/2 DOZEN \$350 🌿

FIG SALAD 120G
arugula, radicchio, blue cheese, toasted hazelnut \$245 🌿 🍴

RED SNAPPER CEVICHE 90G
leche de tigre, red onion, corn, sweet potato, manzano pepper \$265

WHITE CORN CREAM SOUP 275ML
crab beignets, truffle essence \$215

CAESAR SALAD 120G
fresh lettuce, house recipe dressing, brioche croutons, reggiano crisp \$210

TUNA POKE 90G
avocado, watermelon, macadamia nuts \$295

FRIED CALAMARI 200G
homemade tartar and chipotle sauces \$295

GRILLED PACIFIC OCTOPUS 130G
guajillo pepper, baby onion, romesco, chistorra and lemon potato \$345

LOBSTER AND BONE MARROW TACOS 2PCS 90G
huitlacoche tortilla, avocado, chipotle, pickled onion \$395 🌿

MUSSELS CASSEROLE 250G
garlic bread, pomodoro sauce flamed with tequila \$365

STONE CRAB CAKES 2PCS 120G
bell pepper, parsley, green onion, jalapeño, beet, chipotle alioli \$285

SPECIALTIES

SEAFOOD CHOWDER 180G
shrimp, mussels, scallops, salmon \$510 🌿

STONE CRAB ENCHILADAS 3PCS 180G
poblano pepper sauce, monterey jack cheese, rice and beans \$525 🌿

MESQUITE GRILLED CATCH OF THE DAY 180G
white rice, grilled vegetables, choice of sauce: seafood sauce or butter, capers, and lemon \$465 🌿

GRILLED LACQUERED ORGANIC CHICKEN 190G
potato, carrot, cambray onion, dark beer sauce \$385

PORTOBELLO AND VANILLA RISOTTO 220G
coconut cream, vanilla essence, vegetables, balsamic reduction \$395 **VG** 🌿 🍴

SALMON WITH GINGER AND LEMONGRASS 180G
with lobster sauce \$545

GRILLED SHRIMP 180G
cheese sauce, tarragon, watercress, potato, bell pepper filled with beans and chorizo \$625 🌿

SEARED TUNA 180G
black sesame seeds, potato gratin, sweet corn, goat cheese, cherry tomato sauce \$515 🌿

NEW YORK STEAK US PRIME 370G
asparagus and bacon, potato purée, pasilla pepper sauce \$980 🌿

SEARED SCALLOPS 160G
grilled vegetables, blackened carrot purée, watercress, citrus glaze \$610 🌿

FROM THE SEA 180G
seared scallops, shrimp, octopus, mussels, chorizo, guajillo pepper risotto, seafood sauce \$585 🌿

BAY LOBSTER 700G - 900G
risotto with reggiano cheese, sautéed vegetables (market price)

🌿 *Gluten free* 🍴 *Vegetarian*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Prices in Mexican Pesos. Include sales tax. Do not include gratuity.



ENTRADAS

OSTIONES FRESCOS bahía falsa, ensenada 1/2 DOCENA \$295 🌿

OSTIONES ROCKEFELLER O A LA PARRILLA 1/2 DOCENA \$350 🌿

ENSALADA DE HIGOS 120G
arúgula, radicchio, queso azul, avellana tostada \$245 🌿🍴

CEVICHE DE HUACHINANGO 90G
leche de tigre, cebolla morada, elote, camote, chile manzano \$265

CREMA DE ELOTE 275ML
buñuelos de jaiba azul, aire de trufa \$215

ENSALADA CÉSAR 120G
romana fresca, aderezo receta de la casa, crotones, teja de reggiano \$210

POKE DE ATÚN 90G
aguacate, sandía, nuez macadamia \$295

CALAMAR FRITO 200G
aderezo tártara y salsa chipotle hecha en casa \$295

PULPO ADOBADO A LAS BRASAS 130G
guajillo, cebolla baby, romesco, chistorra y papa limón \$345

TACOS DE LANGOSTA Y TUÉTANO 2PZS 90G
tortilla de huitlacoche, aguacate, chipotle, cebolla curtida \$395 🌿

CAZUELA DE MEJILLONES 250G
pan de ajo, salsa de pomodoro flameado con tequila \$365

PASTELITOS DE CANGREJO 2PZS 120G
morrón, perejil, cebollín, jalapeño, betabel, alioli de chipotle \$285

ESPECIALIDADES

CHOWDER DE MARISCOS 180G
camarón, mejillón, callo perla, salmón \$510 🌿

ENCHILADAS DE CANGREJO MORO 3PZS 180G
salsa de chile poblano, queso monterey jack, arroz y frijoles \$525 🌿

PESCA DÍA AL GRILL CON MESQUITE 180G
arroz blanco, vegetales a la parrilla, salsa a escoger: salsa de mariscos o de mantequilla, limón y alcaparras \$465 🌿

POLLO ORGÁNICO LAQUEADO A LA PARRILLA 190G
papas, zanahorias, cebollitas cambray, salsa de cerveza oscura \$385

RISOTTO DE PORTOBELLO Y VAINILLA 220G
crema de coco, esencia de vainilla, vegetales, reducción de balsámico \$395 **VG** 🌿🍴

SALMÓN AL JENGIBRE Y TÉ LIMÓN 180G
con salsa de langosta \$545

CAMARONES CON SALSA DE QUESOS 180G
estragón, berros, papa, pimienta morrón relleno de frijoles y chorizo \$625 🌿

ATÚN SELLADO 180G
ajonjolí negro, gratín de papa, elote dulce, queso de cabra, salsa de jitomate cherry \$515 🌿

FILETE NEW YORK US PRIME 370G
espárragos envueltos en tocino, puré de papa, salsa de chile pasilla \$980 🌿

CALLOS SELLADOS AL SARTÉN 160G
vegetales a la parrilla, puré de zanahoria tatemada, berros, salsa de naranja \$610 🌿

DEL MAR 180G
callos sellados, camarón, pulpo, mejillón al tequila, chorizo, risotto al guajillo, salsa de mariscos \$585 🌿

LANGOSTA DE LA BAHÍA 700G - 900G
risotto con queso reggiano y vegetales al grill (*precio de mercado*)

🌿 Libre de gluten 🍴 Opciones vegetarianas

Consumir carnes, mariscos o huevos crudos o poco cocidos puede aumentar su riesgo de enfermarse.

Precios en Pesos. Precios totales a pagar. No incluyen propinas.