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*To Share*

## APPETIZERS

### SUMMER TOMATO AND BURRATA SALAD

*Blistered tomato and chilli vinaigrette,  
basil, Baja olive oil*

### FRIED CALAMARI

*Meyer lemon, chili and furikake*

## MAINS

### WHOLE BRANZINO

*Grilled over charcoal with mojo verde, caper berry and  
Baja olive oil*

### MOJO DE AJO TOFU

*Charmoula, roast cipollini and pickled wild mushrooms*

### HALF ROAST CHICKEN

*Grilled over charcoal with red onion chimichurri and  
chorizo crema*

## SIDES

### FRIES

*Meyer lemon mayo and chili salt*

### CHARRED CORN AND CHICKPEAS

*Poblano, romano, lettuce, radish and lime*

## DESSERT

### TRES LECHE CAKE

*Toasted almond ice cream, almond crumble and  
whipped white chocolate ganache dulce de leche*



**APPETIZERS****SUMMER TOMATO AND BURRATA SALAD**

*Blistered tomato and chilli vinaigrette,  
basil, Baja olive oil*

**GREEN CHORIZO MEATBALLS**

*Arriera salsa, jalapeño yogurt,  
tomatillo and grilled tortilla*

**MAINS****HALF ROAST CHICKEN**

*Grilled over charcoal with  
red onion chimichurri and chorizo crema*

**MOJO DE AJO TOFU**

*Charmoula, roast cipollini and pickled wild mushrooms*

**ROAST LAMB CUTLETS**

*Pickled eggplant, sherry vinegar, roast eggplant  
and yogurt purée*

**SIDES****FRIES**

*Meyer lemon mayo and chili salt*

**CHARRED CORN AND CHICKPEAS**

*Poblano, romano, lettuce, radish and lime*

**DESSERT****TRES LECHE CAKE**

*Toasted almond ice cream, almond crumble  
and whipped white chocolate ganache dulce de leche*

**FLOURLESS CHOCOLATE CAKE**

*Chocolate glaze, vanilla ice cream*



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## APPETIZERS

### LEAFY GREEN SALAD

*Asparagus, radish, miso vinaigrette and crispy onions*

### AHI TUNA CEVICHE

*Watermelon, aguachile, avocado and tostada*

### FRIED CALAMARI

*Meyer lemon, chili and furikake*

## MAINS

### 14 OZ. DRY AGED RIBEYE

*Grilled over charcoal with veal jus and truffle crema*

### WHOLE BRANZINO

*Grilled over charcoal with mojo verde,  
caper berry and Baja olive oil*

### MOJO DE AJO TOFU

*Charmoula, roast cipollini and pickled wild mushroom*

## SIDES

### CHARRED GREEN BEANS

*Ajo blanco, chimichurri and marcona almonds*

### CHORIZO LENTILS

*Vera Cruz sauce, chorizo, olives and beluga lentils*

## DESSERT

### TRES LECHE CAKE

*Toasted almond ice cream, almond crumble  
and whipped white chocolate ganache dulce de leche*

### FLOURLESS CHOCOLATE CAKE

*Chocolate glaze, vanilla ice cream*

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**APPETIZERS****LEAFY GREEN SALAD**

*Asparagus, radish, miso vinaigrette and crispy onions*

**AHI TUNA CEVICHE**

*Watermelon, aguachile, avocado and tostada*

**CHARCOAL GRILLED OCTOPUS**

*N,duja, sikil pak and spiced pumpkin seeds*

**MAINS****14 OZ. DRY AGED RIBEYE**

*Grilled over charcoal with veal jus and truffle crema*

**ROAST LAMB CUTLETS**

*Pickled eggplant, sherry vinegar, roast eggplant  
and yogurt purée*

**MOJO DE AJO TOFU**

*Charmoula, roast cipollini and pickled wild mushroom*

**WHOLE BRANZINO**

*Grilled over charcoal with mojo verde,  
caper berry and Baja olive oil*

**SIDES****FRIES**

*Meyer lemon mayo and chili salt*

**CHARRED GREEN BEANS**

*Ajo blanco, chimichurri and marcona almonds*

**BROCCOLINI**

*Soy, sesame, chilli and furikake*

**CHARRED CORN AND CHICKPEAS**

*Poblano, romano, lettuce, radish and lime*

**DESSERT****TRES LECHE CAKE**

*Toasted almond ice cream, almond crumble  
and whipped white chocolate ganache dulce de leche*

**STRAWBERRY SHORTCAKE PARFAIT**

*Macerated strawberries, shortbread crumble  
and whipped vanilla cheese cake*

**FLOURLESS CHOCOLATE CAKE**

*Chocolate glaze, vanilla ice cream*



**APPETIZERS****LEAFY GREEN SALAD***Asparagus, radish, miso vinaigrette and crispy onions***AHI TUNA CEVICHE***Watermelon, aguachile, avocado and tostada***GREEN CHORIZO MEATBALLS***Arriera salsa, jalapeño yogurt, tomatillo and grilled tortilla***CHARCOAL GRILLED OCTOPUS***Nduja, sikil pak and spiced pumpkin seeds***MAINS****14 OZ. DRY AGED RIBEYE***Grilled over charcoal with veal jus and truffle crema***ROAST LAMB CUTLETS***Pickled eggplant, sherry vinegar, roast eggplant and yogurt purée***MOJO DE AJO TOFU***Charmoula, roast cipollini and pickled wild mushroom***WHOLE BRANZINO***Grilled over charcoal with mojo verde, caper berry and Baja olive oil***SIDES****FRIES***Meyer lemon mayo and chili salt***CHARRED GREEN BEANS***Ajo blanco, chimichurri and marcona almonds***BROCCOLINI***Soy, sesame, chilli and furikake***CHORIZO LENTILS***Vera Cruz sauce, chorizo, olives and beluga lentils***CHARRED CORN AND CHICKPEAS***Poblano, romano, lettuce, radish and lime***DESSERT****TRES LECHE CAKE***Toasted almond ice cream, almond crumble and whipped white chocolate ganache dulce de leche***STRAWBERRY SHORTCAKE PARFAIT***Macerated strawberries, shortbread crumble and whipped vanilla cheese cake***FLOURLESS CHOCOLATE CAKE***Chocolate glaze, vanilla ice cream*