



DEL HUERTO

MIRAFLORES

Mixed local organic vegetable, lettuce, pear and asparagus. Fine herbs vinaigrette
\$159

LOS VEGETALES

Warm vegetables salad, goat cheese, peanut. Pineapple vinaigrette.
\$159



EL TOMATE

Tomato, fresh mozzarella, basil pesto, balsamic reduction and kiwi
\$189

LA GRIEGA

Lettuce, kalamata olive, radish, feta cheese, oregano vinaigrette
\$189

LA CESAR

Crispy Romaine leaves, parmesan cheese, garlic croutons,
Caesar dressing with chipotle scented
\$169

Chicken \$189

Shrimp \$219



At your table \$199

LAS SOPAS

LA CEBOLLA

Traditional French onion soup, melted gruyere cheese and crouton
\$189

ALMEJA DE LA BAJA

Local clam chowder, root vegetables
\$189

LA TORTILLA

Crispy blue corn tortillas juliennes, sea food, grilled vegetables
\$189

LA INSPIRACION

Chef's soup of the day
\$189



Vegetarian Dishes

Prices are in Mexican pesos and include tax.
Please note that we are unable to accept cash payments.

Our All Inclusive & Meal Plan Guests enjoy a 40% food and 35% beverage discount on items marked.





LAS ESTRADAS

EL CAMARON

Shrimp cocktail with cucumber, avocado and cocktail sauce
\$199



EL CANGREJO

Blue crab cakes, mango & papaya chutney
\$249

LOS CALLOS

Pan seared scallops, cauliflower puree, mushrooms, and caper sauce
\$219

LOS MEJILLONES

Tequila sautéed black mussels, coconut milk and cilantro
\$189

EL TARTAR

Tuna mounted on bed of English cucumber, avocado, sweet potato and fried plantains
\$269

EL GNOCHI

Marjoram tomato, clam gnocchi, pernot creamy sauce, parmesan cheese
\$219

LAS PASTAS

EL SPAGHETTI

Sautéed shrimp, arrabiata sauce
\$269



EL FETUCCINI

Fettuccini, lobster, asparagus, baileys foam.
\$399

EL RAVIOLI

Salmon ravioli, thyme sauce vodka scented, parmesan
\$219

EL RISOTTO

Sea food & vegetables risotto, chardonnay wine, parmesan
\$399


Vegetariano

Beetroots risotto, gorgonzola & parmesan cheese
\$229



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LA PESCA

LA CABRILLA (8 oz)

Pan seared local sea bass, barigoule artichoke, roasted potato,
Ginger & balsamic sauce
\$459

EL PERICO (8 oz)

Roasted parrot fish, spinach, scallops, fine herbs broth
\$509

EL HUACHINANGO (8 oz)

Slow cooked red snapper, sea food creamy paella with saffron sauce
\$519



EL ATUN (8 oz)

Tuna steak with herbs, beetroots and mandarin reduction
corn smut puree and vegetables
\$459



LA LANGOSTA (14 oz)

Butter & tarragon slow cooked lobster, corn sauce, micro greens
\$849

PERLA DEL MAR DE CORTEZ (12 oz)

Seafood bouillabaisse soup, saffron, anis bulb, foccacia croutons
\$419

LA GRANJA

EL POLLO (8 oz)

Roasted baby chicken, creamy polenta, carrot, onion
\$445



EL CERDO (8 oz)

Korobuta pork chop, mashed sweet potatoes, asparagus and plum sauce
\$589

LA COSTILLA (8 oz)

Braised short rib, celery leaves and gremolata. Quinoa with dry nuts,
Orange sauce
\$549



EL MAR Y TIERRA (8 oz)

Grilled beef tenderloin, lobster tail confit potatoes, carrots, mushroom sauce
\$689



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AL GRILL

Filet Mignon (8 oz)
\$599

Sonora Quality
New York (14 oz)
\$599

Rib Eye (14 oz)
\$599

Beef tenderloin (8 oz)
\$769

Angus Quality
New York (14 oz)
\$769

Rib Eye (14oz)
\$769

Beef tenderloin (8 oz)
\$969



Prime Quality
New York (14 oz)
\$989

Rib Eye (14 oz)
\$989

Beef tenderloin (8 oz)
\$1,509



Kobe Quality
New York (14 oz)
\$1,539

Rib Eye (14 oz)
\$1,539

Select Two Sides:

*Mashed potatoes, organic vegetables,
Sautéed mushrooms, roasted new potatoes, creamy corn*

Steak Sauce:

Pepper sauce, Rosemary, Horseradish

PARRILLADA



MARISCADA DE LA BAJA

Grilled lobster tail, shrimp, scallops, catch of the day. Organic vegetables

For two
\$1,799

✓ SPA, GLUTEN FREE & VEGETERIAN

LA LASAGNA VEGETARIANA

Organic vegetables, mozzarella cheese, pomodoro, chardonnay sauce
\$239

EL CHILE RELLENO

Poblano chile stuffed with tabouleh. Vegetable broth with saffron
Accompanied with Haritha
\$299

EL JUREL (8 oz)

Glazed with miso sauce, asparagus, mushroom
\$459



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