

Chef Patrón Stuart Roger

Complementing its striking setting, Neptune is devoted to sharing the emerging "Baja Med Cuisine" that combines fresh Baja California ingredients with elements from Mediterranean and Asian kitchens. Neptune's cuisine centers on remarkably fresh seafood, local organic produce and intriguing ingredients as diverse as chipotle, acuyo, extra-virgin olive oil and lemongrass. The sea bass, parrot fish, mussels, oysters, clams, shrimp and blue fin tuna we serve is caught in the waters off of Ensenada and La Paz. Our miniature organic vegetables are from the fields of Miraflores and the olives originate in the winemaking region of the Guadalupe Valley just northeast of Ensenada. Beautiful heirloom tomatoes and strawberries arrive straight from the fields near San Jose del Cabo. Neptune proudly features local organic poultry, prized Wagyu Beef imported from Japan and juicy Milk-Fed Veal. Chef Patron Stuart Roger is particularly focused on presentation; each dish is a unique creation that he personally designs for your enjoyment. Bon Appétit!

COLD APPETIZERS ENTRADAS FRÍAS

Organic Tomato Salad \$299

Organic lettuce, pickled pearl onions, cucumber, pumpkin seeds, morita chile dressing

El Tomate Heirloom \$299

Lechuga orgánica, cebolla perla encurtida, pepino, pepitas, aderezo de chile morita

Organic Miraflores Vegetables \$359

Vegetable confit, quail egg, Iberian ham, tapenade crouton, arugula emulsion, balsamic dressing

Los Vegetales Orgánicos de Miraflores \$359

Vegetales confitados, huevo de codorniz, Jamón Ibérico, croton de tapenade, emulsión de arugula, aderezo balsámico

Colossal Blue Crab Tostada \$369 PREMIUM

Cilantro, fennel, lime confit, avocado purée

El Cangrejo Azul Colosal \$369 PREMIUM

Salpicón de cangrejo, cilantro, hinojo, limón confitado, puré de aguacate

Acorn-Fed Iberian Ham 3oz \$899 PREMIUM

Served with Tumaca Bread

Jamón Ibérico de Bellota 80gr \$899 PREMIUM

Acompañado de Pan Tumaca

CEVICHE AND RAW BAR TIRADITOS, CÉVICHE Y CRUDOS

Tiraditos

Choice of Fresh-Caught Tuna, Hamachi or Lion's Paw Scallop

Atún Fresco, Hamachi o Callo Garra de Leon a elegir

Citrus Segments, Chives, Avocado, Yellow Aji Chile Sauce \$299

Supremas de Cítricos, Cebollín, Aguacate, Salsa de Aji Amarillo \$299

Tomato Confit, Pine Nuts, Basil Oil, Spring Onion \$299

Tomate Confitado, Piñones, Aceite de Albahaca, Cebolla Cambray \$299

Osetra Caviar, Mussel-Dill-Citrus Emulsion \$759 PREMIUM

Caviar Osetra, Emulsión de Mejillón, Eneldo y Cítricos \$759 PREMIUM

Neptune's Shrimp Cocktail \$349

Tomato, chipotle oil, lime confit

Coctel de Camarón Neptune \$349

Ceviche de camarón, agua de tomate, aceite de chile chipotle, limón confitado

Local Sea Bass Ceviche \$349

Red onion, cilantro, habanero chile, cucumber, corn

Ceviche de Cabrilla \$349

Cebolla morada, cilantro, habanero, pepino, elote, leche de tigre

(6) Oysters on the Half Shell \$389

Lime, shallot vinegar, ojo rojo sauce

(6) El Ostión en su Concha \$389

Limón, vinagre de chalote, salsa ojo rojo

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 PREMIUM.
*Los precios son en pesos mexicanos e incluyen impuestos. No se aceptan pagos en efectivo.
Nuestros huéspedes Todo Incluido tienen un 40% descuento en alimentos y 35% en bebidas marcados PREMIUM*

HOT APPETIZERS ENTRADAS CALIENTES

Ensenada Mussels Marinere \$299

Añejo tequila, shallots, parsley, crème fraîche

Los Mejillones de Ensenada \$299

Mejillones Marinière, tequila añejo, chalote, perejil, crème fraîche

Ajillo Grilled Octopus \$299

Mild Iberian paprika, garlic, guajillo chile, potato confit, Guadalupe Valley extra virgin olive oil

Pulpo al Ajillo \$299

Pimentón de la vera, ajo, chile guajillo, papa confitada, aceite de olivo extra virgen de Valle Guadalupe

Linguini with White Clams \$349

Acuyo leaf, butter, garlic, tomato confit

El Liguine \$349

Almejas blancas, hoja santa, mantequilla, ajo, tomate confitado

Shrimp Risotto \$399

Carnaroli rice, shrimp, saffron cream

El Risotto Carnaroli \$399

Camarón, crema de azafrán

Seafood Tlayuda (To Share) \$429 PREMIUM

Sea bass, shrimp, octopus, truffled white bean purée, Oaxaca cheese

Tlayuda de Mariscos (A compartir) \$429 PREMIUM

Cabrilla, camarón, pulpo, puré de alubia con trufa, queso Oaxaca

Rock Lobster and Black Truffle Barley Risotto \$479 PREMIUM

Pearl barley, asparagus, chives

Cebada Cremosa de Langosta y Trufa Negra \$479 PREMIUM

Cebada perla, espárragos, cebollin

SOUPS SOPAS Y CREMAS

Cream of Portobello Mushroom \$269

Epazote, leek julienne

El Hongo Portobello \$269

Crema de portobello, epazote, poro en juliana

Lobster Bisque \$369

Lobster medallions, croutons, saffron aioli

La Langosta Roja \$369

Bisque de langosta, medallones de langosta, crotones, alioli de azafrán

Butternut Squash Soup \$399 PREMIUM

Pan-seared foie gras, allspice whipped cream

Crema de Calabaza Mantequilla \$399 PREMIUM

Foie gras sellado, crema batida con pimienta de jamaica

Seafood Consommé with Saffron \$399 PREMIUM

Scallops, shrimp, mussels, clams

Consomé de Mariscos al Azafrán \$399 PREMIUM

Callo, camarón, mejillón, almeja

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FRESH FISH AND SEAFOOD PESCADOS Y FRUTOS DEL MAR

Seared Red Snapper \$369

Bergamot-orange braised fennel, soybeans, niçoise olive sauce

El Huachinango \$369

Hinojo braseado a la bergamota, frijol de soya, salsa de aceituna niçoise

Raw Seared Local Tuna \$499

Hibiscus flower crust, beet purée, cauliflower, Bunapi mushrooms

El Arón \$499

Sellado con costra de flor de jamaica, puré de betabel, coliflor, hongo Bunapi

Oven Roasted Local Sea Bass \$529

Creamy black quinoa, red pearl onions, organic carrots, Champagne vinegar sauce

La Cabrilla del Pacífico \$529

Quinoa negra cremosa, cebolla perla roja, zanahoria orgánica, salsa de vinagre de Champagne

Jumbo Shrimp \$569

Black garlic-ginger oil marinade, sucrine lettuce, cilantro-citrus basmati rice

Los Camarones Gigantes \$569

Camarones marinades con aceite de ajo negro y jengibre, lechuga sucrine, arroz basmati, mantequilla de cilantro

Seared Parrot Fish \$599

Organic carrot-cumin purée, fresh soybeans and peas, acorn-fed Iberian ham emulsion

El Perico \$599

Perico sellado, puré de zanahoria orgánica al comino, frijol de soya y chicharros frescos, emulsión de Jamón Ibérico de Bellota

Slow-Cooked Totoaba \$699 PREMIUM

Black salsify purée, greens

Totuaba \$699 PREMIUM

Pure de salsify negro

Baja California Red Lobster 6oz \$899 PREMIUM

Sautéed purslane, fig-port wine confit, mascarpone-lime polenta

La Langosta Roja de Baja California 180gr \$899 PREMIUM

Verdolaga salteada, higos confitados al oporto, polenta de limón con queso mascarpone

MEAT & POULTRY CARNES Y AVES

Roasted Carrizal Ranch Organic Chicken Breast 6oz \$389

Organic vegetables, heirloom potatoes, rosemary chicken jus

La Pechuga de Pollo Orgánico 170gr \$389

Pollo del Rancho Carrizal rostizado, vegetales orgánicos, papa heirloom, jugo de pollo al romero

Roasted Beef Tenderloin 6oz \$699

Thyme, cauliflower purée, King Trumpet mushrooms, zucchini, organic Swiss chard

El Filete de Res 190gr \$699

Rostizado con tomillo, puré de coliflor, Hongo Trompeta Royal, calabacita, acelga orgánica

Rock Lobster 3oz & Short Rib Braised for Twelve Hours 3oz \$899 PREMIUM

Sunchoke purée, asparagus

Langosta Roja 90gr y Short Rib de Res de 12 horas 90gr \$899 PREMIUM

Puré de alcachofa de jerusalén, espárragos

Milk-Fed Veal Chop 12oz \$999 PREMIUM

Asparagus, organic leeks, cranberry beans, veal jus

Chuleta de Ternera de Leche 340gr \$999 PREMIUM

Espárragos, poro organico, frijol "arándano", jus de ternera

Japanese Black Wagyu New York Steak, AS Grade 7oz \$1,899 PREMIUM

Black truffle potato purée, agave honey-glazed carrots

Res Japonés New York Steak, Wagyu Negro Calidad AS 220gr \$1,899 PREMIUM

Puré de papa con trufa negra, zanahorias glaseadas con miel de agave

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DESSERTS POSTRES

Warm Apple Tart \$199

Speculoos, sour cream sauce

Tarta Tibia de Manzana \$199

Speculoos, salsa, de crema agria

Poached Meringue \$199

Passion fruit cream, pink peppercorn shaved ice

Merengue Pochado \$199

Crema de fruta de la pasión, granizado de pimienta rosa

Textures of Three Chocolates \$199

Dark Honduran 70%, Ecuadorean Milk 40%, Ivory Coast White 35%

Texturas de Tres Chocolates \$199

Oscuro de Honduras 70%, Leche de Ecuador 40%, Blanco de Costa de Marfil 35%

Pink Guava Cheesecake \$199

Jamaica flower and berry caviar

Pastel de Queso a la Guayaba Rosada \$199

Caviar de Flor de Jamaica y frutos del bosque

Meyer Lemon Pie \$199

Crumble, prickly pear sorbet

Pie de Limón Meyer \$199

Crumble, sorbete de pitahaya

Creamy Piña Colada Rice \$199

Pineapple-aged rum confit, coconut sorbet

Arroz Cremoso de Piña Colada \$199

Piñas confitadas al ron añejo, sorbete de coco

SPECIALTY COFFEES CAFÉS FLAMEADOS

Mexican Coffee \$169 PREMIUM

Tequila, Kahlua, whipped cream

Café Mexicano \$169 PREMIUM

Tequila, Kahlua, crema chantilly

Spanish Coffee \$169 PREMIUM

Brandy, Kahlua, Controy, Amaretto, whipped cream

Café Español \$169 PREMIUM

Brandy, Kahlua, Controy, Amaretto, crema chantilly

Irish Coffee \$169 PREMIUM

Bushmills Irish whiskey, brown sugar, whipped cream

Café Irlandés \$169 PREMIUM

Bushmills whiskey irlandés, azúcar morena, crema chantilly

French Coffee \$169 PREMIUM

Absinthe, sugar, whipped cream

Café Frances \$169 PREMIUM

Absinthe, azúcar, crema chantilly

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