

# EDITH'S

*Restaurante*

## SALADS

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### ORGANIC ARUGULA SALAD

Arugula, parmesan cheese, cherry tomatoes stuffed with cheese, bell peppers, pear, avocado and parsley. Dressing made with roasted cherry tomatoes, olive oil and herbs. Baja Farm. Pescadero

### CAESAR SALAD

Caesar salad has had a following ever since the late 1920's. The original recipe created by two Italian brothers, Alex and Cesar Cardini in their Tijuana restaurant. Proudly prepared at your table. Baja Farm. Pescadero

### HEIRLOOM TOMATO SALAD

From our organic Pescadero orchard, Baja Farm, we bring our tomatoes to your table. virgin olive oil, pine nuts, basil, goat cheese, and balsamic vinegar. Rustic bread with oregano and Parmesan cheese.

## SOUPS

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### AZTEC SOUP 250ML

A traditional tortilla soup, made with organic chicken broth, garnished with guajillo peppers, fresh regional cheese, avocado, epazote, and sour cream.

### SOUP OF THE DAY, BISQUE OR CHOWDER 300ML

Served on homemade rustic sourdough bread, made of lobster, shrimp, or corn. Different every day. Your waiter will let you know.

## APPETIZERS

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### OVER ½ LB. OF JUMBO SHRIMP

U-10 (250 g) Cold, shelled, served with a dipping cocktail sauce, laced with horseradish.

### ABALONE CARPACCIO

(225 g) Abalone juice, olive oil, mustard, onion, and oregano. Dressing with basil infusion and red pepper infusion.

### TUNA TARTAR TACOS

(4 pieces) (150 g) Tuna, Lettuce, ginger, garlic, chives, green pepper, onion, cilantro, habanero pepper, olive oil, sesame seeds.

### LOBSTER TAQUITOS, PUERTO NUEVO STYLE

(4 pieces) (150 g) Lobster, Flour tortillas, pinto beans, red rice, lettuce, cherry tomatoes, guajillo sauce, sour cream, and cilantro.

### GRILLED RIB EYE TACOS

(4 pieces) (150 g) Yellow corn tortilla, pinto beans, avocado, radish, and cilantro salsa.

### GRILLED FRESH FISH TACOS

(4 pieces) (150 g) Corn with flaxseed, Lettuce, avocado sauce, black beans, mint, and cilantro.

### QUESADILLAS TRES MARIAS

(4 pieces) (100gm) Red corn tortilla, filled with shrimp and cheese. Green corn tortilla, filled with zucchini blossoms, epazote, and cheese. White corn tortilla with flax seeds, filled with rib-eye steak and cheese.

## EDITH'S FAVORITES

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### ORGANIC CHICKEN & GREEN PIPIAN MOLE

(350 g) Chicken, this dish originally from the mountains of Guerrero, has been present by generations in Chef Edith's family reunions. Pumpkin seeds, tomatillo, garlic, onion, cilantro, epazote, radish leaves. Served with a black bean and ashes tamale.

### FISH "VERACRUZ" STYLE

(300 g) Chunks of fresh catch of the day, prepared on a sauce made with olive oil, garlic, chile guero, onions, poblano peppers, tomatoes, olives, and fine herbs, served with steamed white rice.

### BREADED JUMBO SHRIMP U-10

(300 g) Served with French fries, a red cocktail sauce and tartar sauce. This dish is in honor of the Randy Mosley and Estela's restaurant "Estela's by the Sea", Now Edith's restaurant, where Chef Edith worked 44 years ago as a waitress.

### WALLY'S SPECIAL

In honor of "The Little Rascals," Wally Allbright is the family's great friend. He attended every day and only ordered this combination: 150 g grilled lobster, 150 g garlic-laced butterflied shrimp, and 150 g Catch-of-the-day. Served with a baked potato & our grilled seasonal vegetables, the rest is history...

### TAMPIQUENA WITH CENTER CUT BEEF FILLET

(275 g) A combination of mesquite grilled cut Fillet Mignon, chicken enchilada covered with a red guajillo sauce and a cheese quesadilla with zucchini blossom, garnished with a chipotle and requeson sauce, red rice, pinto beans and guacamole.

## MIRAFLORES MESQUITE GRILL

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### FILET MINON US CAB

(350 g) US CAB, Mesquite grilled, served with mashed potatoes infused with truffle oil, mushroom gravy garnished with fresh steamed asparagus, spinach and carrots with parmesan cheese.

### RIB EYE US CAB

(500 g) US CAB, served with grilled seasonal vegetables and baked potatoes or mashed potatoes with white truffle oil, mushroom gravy.

### NEW YORK US CAB

(500 g) US CAB, served with grilled seasonal vegetables and baked potatoes or mashed potatoes with white truffle oil, mushroom gravy.

### ARRACHERA

(300 g) Served with Cheese quesadilla, grilled onions, guacamole, pinto beans and Pico de Gallo.

### CAJUN TUNA

(300 g) Served with mashed potatoes, grilled vegetables and papaya sauce.

### WHOLE LIVE BAJA RED LOBSTER

Grilled, steam, or deep-fried Baja Style. Served with butter and lemon.

## BAJA FRESH CATCH OF THE DAY

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### GRILLED FRESH FISH (CATCH OF THE DAY)

(300 g) Over a bed of steamed spinach. Served with mashed potatoes and grilled seasonal vegetables.

### BAJA STYLE SHRIMP U-8

(300 g) A Baja classic, large, butterflied shrimp, grilled & smothered in our garlic sauce. Served with Pacific rice, beans, tomato, avocado and basil.

### SCAMPI JUMBO SHRIMP & PASTA U-8

(300 g) A delicious combination based on large fresh shrimp sautéed with garlic, butter, white wine, lime juice, parsley and basil.

### IMPERIAL JUMBO SHRIMP U-10

(375 g) Stuffed shrimp with jalapeño and cheese wrapped in bacon and covered with chipotle and cheese sauce, drizzled with jalapeño chutney. Served with mashed potatoes and grilled vegetables.

### STEAMED LOBSTER & SCAMPI SHRIMP

(200 g) Lobster, (150 g) U-10 Shrimp cooked with garlic, butter, white wine, lemon juice, parsley. Served with Pacific rice, spinach and parmesan cheese.

## MEXICAN DISHES

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### ORGANIC GRILLED CHICKEN ENCHILADAS IN A GUAJILLO SAUCE

(300 g) Organic chicken enchiladas smothered in a red guajillo sauce, topped with Monterrey Jack cheese, served with red rice, pinto beans and guacamole.

### BEEF FILLET ENCHILADAS IN A ROASTED TOMATILLO SAUCE

(300 g) Topped with Oaxacan cheese, fine herbs and a touch of black beans.

### STUFFED PEPPER WITH RIB EYE & CHEESE

(300 g) Poblano pepper stuffed with three cheeses and ground beef. Served with red rice, pinto beans and guacamole.

### PANCHO VILLA

(250 g) A combination of grilled organic chicken breast, a Poblano pepper stuffed with three cheeses, battered and fried and a beef enchilada smothered in a roasted tomatillo sauce served with red rice, pinto beans, guacamole and fried plantains.

### RIB EYE & U-12 SHRIMP FAJITAS

(300 g) Sautéed with onions, poblano peppers and tomatoes. Served with guacamole, red rice, beans, sour cream, and flour tortillas.

## DESSERTS

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### HOME MADE FLAN

### BANANAS FLAMBÉ

with Vanilla Ice Cream

### CHOCOLATE FONDANT

with Vanilla Ice Cream

### CORN TAMAL

with Vanilla Ice Cream

### CHURROS

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*Los precios no se encuentran publicados en el menú oficial de nuestro sitio web.  
Consulte con su mesero sobre los precios actuales o las sugerencias del día.*