

LUMBRE REST

OUR MENU • SAN JOSÉ DEL CABO

BOTANA & SEA LIFE OVER FLAMES

Bread & Bone Marrow Butter **MXN 395**

Crudo **MXN 395**

Sea Lettuce Juice | Fermented Mango + Habanero Puree | Pickled Cucumber

Bluefin Tuna **Akami 600 / Toro 700**

Fermented Habanero | Dashi | Black Truffle

SSAM Ash Tempura Shrimp (3 pcs) **MXN 325**

Butter Lettuce | Ginger + Serrano Mayo | Jicama Salad

Aguachile Tiradito **MXN 380**

Catch of the Day | Asian Pear | Chayote | Mandarin | Manzano Chili

Grilled Oysters (5 pcs) **MXN 350**

Tomato Butter | Jalapeño Chili | Parmesan Cheese | Chili Oil

BRASERO & GREENS

Cochinita (3 pcs) **MXN 350**

Steamed Bun | Pork Belly | Black Beans | Roasted Habanero Sauce | Sunomono

Tender & Crispy Octopus **MXN 630**

Sweet Breads | Flour Tortillas | Veneno Beans

Heirloom Salad **MXN 310**

Local Tomato | Burrata | Kale Pesto | Grilled Lemon Vinaigrette

Beets Salad **MXN 280**

Cauliflower + White Chocolate Purée | Roasted Beet Dressing | Strawberries Balsamic | Pistachio

FIRE AND TIME

“Zarandeado” Fish (220 grs)

MXN 680

Toasted Garlic | Chiltepin | Grilled Avocado | Eggplant Bok Choy | Tortillas

Catch of the Day

MXN 610

Chili Beurre Blanc | Fennel Salad | Brussels Sprouts | Avocado | Jalapeño Chili

New York Carne Asada (400 grs)

MXN 1650

Uni Butter | Black Garlic Bean Jus | Asparagus | Lobster Sabayon | Corn Tortillas + Tormenta Sauce

Roasted Chicken (300 grs)

MXN 540

Roasted Red Pepper Emulsion | Butter Lettuce | Sweet Potato Purée

Share The Fire (For Two)

MXN 1750

Zarandeado Fish | New York New York | Smooth & Crispy Octopus | Spreads + Vegetables

SIDES & DESSERTS

Brussel Sprouts

MXN 195

Caramelized Seeds | Champagne Vinaigrette

Grilled Broccolini

MXN 210

Chintextle Purée | Almond Crumble | Amadare | Parmesan Cheese

Confit Potatoes

MXN 230

Broccoli and Lemon Purée | Creamy Potato | Aged Cheddar Foam | Chives

Lumbre Dessert

MXN 265

Warm White Chocolate Cake | Porcini Ganache | Blue Cheese Joconde | Carajo Café

One Classic and Always Fashion

MXN 210

Crème Brûlée Donut | Rose Peppercorn | Crémeux Chamomile & Hibiscus Ice Cream

SIGNATURE COCKTAILS

Old Fire Wash

MXN 300

Whisky Bourbon | Butter Fat Wash

Agavegroni

MXN 280

Mezcal Espadín | Roasted Pineapple | Dry Vermouth

California Bichi

MXN 260

Gin | Jasmín Citrus Honey Bee Cordial | Vanilla from Papantla

Mar de Fuego**MXN 280***Mezcal | Licor 43 | Carrot | Passion Fruit***Lumbre Season****MXN 320***Pox | Italicus | Agave Syrup | Orange | Salt Mango Foam***Bone Ember Jack****MXN 350***Jack Daniel's No 7 | Bone Marrow Fat Wash | Maple Syrup*

PRICES ARE IN MEXICAN PESOS - TAXES INCLUDED

Jose Maria Morelos 162, Centro, 23400 San José del Cabo, B.C.S.
Wednesday to Monday 5:00 pm - 10:00 pm