

# MENÚ

BAJA CALIFORNIA SUR

## CRUDOS

### CHINGÓN OYSTER

*ají amarillo, chives, shallots*

### CHOCOLATA CLAM A "LA DIABLA"

*ginger, cucumber, red serrano chile*

### KAMPACHI

*seaweed salad, cashew vinaigrette, sesame-corn furikake*

### ABALONE & CHUTORO

*bluefin tuna, black sesame, roasted poblano, yuzu-kosho, sea beans*

### TOMATO "CRUDO"

*cured heirloom tomato, dulce & kombu, tamari trout roe*

### "CALLO DE HACHA"

*sea scallop tostada, kimchi and avocado, cilantro chiltepín aguachile*

### SHRIMP & LOBSTER TOSTADA

*radish salad, avocado, guajillo mayo*

### SMOKED TUNA TOSTADA

*avocado, citrus, marinated tomato, cilantro*

### OCTOPUS "KASTAKAN"

*crispy pork belly "chicharrón", octopus, cilantro*

### BAJA CEVICHE

*heirloom corn mix, epazote, leche de tigre*

## GREEN & FRESH

### COMAL GARDEN SALAD

*cilantro and parsley dressing, heirloom tomato, Cotija cheese*

### AVOCADO "W" SALAD

*heirloom greens from our garden, carrot top pesto*

### MIXED TOMATO SALAD

*heirloom tomatoes, onion, lemon vinaigrette*

### LOBSTER GREEN SALAD

*organic heirloom cucumber, mixed lettuce, saffron dressing*

## ANTOJITOS

### SHORT RIB "DORADITAS"

*chihuahua cheese, cabbage and beet slaw, arriera salsa*

### GREEN RICE WITH CHILE POBLANO

*wild mushrooms, junipero cheese, squash blossom*

### DUCK "CARNITAS"

*hand made flour tortilla, "ciruela de monte" salad*

### OCTOPUS "A LAS BRASAS"

*"salsa verde", leeks, mustard greens*

### RIB-EYE QUESADILLA "KEKA"

*avocado, red onion, tomato, arriera salsa*

### BAJA MUSSELS

*chorizo, mezcal, "chile comapeño", tomato, cilantro*

## MAIN

### CHARRED BLUE SHRIMP

*black garlic, shishito, huancaína peanut & sesame macha*

### "COSTEÑO STYLE" RED SNAPPER

*pineapple and chilhuacle adobo, crispy garlic purslane salad*

### BLACK ANGUS PRIME RIB-EYE

*adobo dry rub, fingerling potatoes, onion soubise, quelite "chimi" & jus*

### ROASTED TOTOABA

*parsnip, cauliflower, marcona almonds, lemon confit*

### WAGYU BARBACOA

*slow cooked wagyu cheek, chickpeas, fava beans, criollo corn*

### "LOMO SALTADO"

*beef tenderloin, tomato, potato, cilantro, creamy rice, beef jus*

## TO SHARE

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### COMAL GRILL

*grilled picaña, red snapper, shrimp humita empanadas,  
vegetables*

### LOBINA ZARANDEADA

*arugula salad*

### GRILLED MEXICAN WAGYU FLAT IRON

*"criolla" salad*

### ROASTED CHICKEN & PÉRIGORD BLACK TRUFFLE

*endives, squash, truffle sauce*

## SIDES

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WITH BLACK TRUFFLE

MAC & CHEESE

MASHED POTATO

GRILLED BROCOLINNI

SWEET POTATO FRIES

GRILLED AVOCADO

MEXICAN STREET CORN

FARM ORGANIC VEGETABLES

ROASTED HEIRLOOM TOMATOES

MELTED HEIRLOOM BEANS

CHARRED BRUSSEL SPROUTS

BLISTERED SHISHITO PEPPER