

# MENÚ

BAJA CALIFORNIA SUR

## SPREADS

### YAYA MEZZE (L,G,N)

"baba ghanoush" + hummus musabaha + walnut muhammara dip + organic vegetables from miraflores + pita bread

### WHIPPED AVOCADO (V)

rice chips + nori

### HUMMUS MUSABAHA (V,G)

evoo + parsley + cilantro

## APPETIZERS

### "ARANCINI" (L,G)

fried rice balls filled with mozzarella & beef ragù + spicy pomodoro sauce

### TUNA CARPACCIO

bluefin tuna + green herb oil + sumac + fennel + capers + citrus salt & potato crisps

### KAMPACHI CRUDO CITRUSES & PAPRIKA

clarified lime & yellow chili pepper + green oil + fennel

### WARMED DATES FILLED WITH SOPPRESSATA

piquillo sauce

## SALADS

### RED LETTUCE (N)

avocado + pink pine nuts from puebla + serrano ham + champagne vinaigrette

### BURRATA SALAD & BASIL PESTO (L,N)

heirloom tomato + balsamic vinegar

### ROMAINE LETTUCE (L,G)

parmigiano reggiano + lemon confit + smoked caesar dressing + chives

### FATTOUSH (G,L)

lavash + persian cucumber + feta cheese + heirloom tomatoes + green herbs + sumac vinaigrette

### LITTLE GEMS (L)

mixed salad & bacon + egg + meyer lemon + gorgonzola + tomato

### HEIRLOOM TOMATOES FROM MIRAFLORES (V)

basil oil + green herbs + black salt

## DOUGHS

(Gluten free options & vegan cheese are available by request)  
(G)

### PASTA "AL FORNO"

paccheri pasta + ragù + mozzarella + cherry tomato

### LASAGNA DI YAYA (SERVES THREE)

fresh homemade spinach pasta + beef ragù + organic vegetables from miraflores + crema di parmigiano sauce

### PASTA

all served with parmigiano reggiano on top

#### TYPES:

penne | spaghetti | orecchiette | rigatoni | fettuccini

#### SAUCES:

beef ragù | crema di parmigiano | pomodoro | chard pesto | pink vodka sauce | arrabiata

### PIZZETTA (SERVES ONE)

prosciutto + gorgonzola + guava | margherita | meat lovers | pepperoni

## FROM THE EMBERS

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### **30 DAY DRY AGED GRILLED RIB EYE (L)**

*caramelized onion + potato purée + mixed organic vegetables  
from miraflores + jus*

### **RED SNAPPER FROM LA PAZ (L)**

*black garlic + roasted cauliflower purée*

### **BOMBA RICE (G)**

*octopus + fried fish + shrimp + chistorra + organic  
vegetables*

### **RED SNAPPER FROM LA PAZ (N)**

*root vegetables + preserved citrus + salsify purée*

### **ORGANIC ROASTED CHICKEN "MUSSAKHAN" (L,N)**

*style + sumac + pink pine nuts from puebla + parsnip purée*

### **RED SNAPPER FROM LA PAZ "A LA VIZCAÍNA" (N)**

*potatoes + marcona almonds + castelvetrano olives*

### **MEATBALLS "AL SUGO" (L,G)**

*parmigiano reggiano + chives*

### **PACIFIC PRAWNS "AGLIO-OLIO- PEPERONCINO"**

*mixed herbs + lemon*

## VEGETABLES & GRAINS

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### **BUTTERNUT SQUASH (L)**

*pumpkin seeds + citrus crème fraîche*

### **ASPARAGUS (L)**

*green emulsion + fennel*

### **CHARRED CAULIFLOWER (V)**

*tahini + pesto + crispy kale*

### **SLOW ROASTED CARROTS (L)**

*orange blossom labneh*

### **GRILLED BROCOLINI (V)**

*sesame seed spicy crunch + chives*

### **ROASTED BRUSSELS SPROUTS (V)**

*sherry & maple glaze fried kale + sunflower seeds*

### **HARISSA POTATOES (L)**

*smoked paprika + yogurt & celery dip*

### **VEGETABLE CASSOULET (V)**

*heirloom beans + zucchini*

## DESSERT

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### **10 INCH SKILLET S'MORES (L,G)**

*assortment of homemade cookies + 66% chocolate + vanilla  
marshmallow*

### **BASQUE CHEESECAKE (L)**

*mango sauce*

### **GIANT CHOCOLATE CHIP COOKIE (L,G,N)**

*gianduja + hazelnut praline*

### **TIRAMISÚ (L,G)**

*mascarpone cream + espresso + cacao*

### **STRAWBERRIES & VANILLA CREAM (L)**

*strawberry consommé + olive oil & citrus*

### **YOUR SELECTION OF OUR HOMEMADE ICE CREAMS OR SORBETS**