

SU COCINA

CULINARY EXPERIENCE MENU

BREAKFAST PACKAGES

TRADITIONAL MEXICAN BREAKFAST / BUFFET

FROM THE BAKERY

BASKET OF BREAKFAST PASTRIES

BRIOCHE FRENCH TOAST

with Berries and Coconut Sauce

PANCAKES OR WAFFLES

*Seasonal Fresh Fruit, Berries and Maple Syrup
Chocolate and Pecans, Berries Salad and Whipping
Cream*

*Blueberries, Caramelized Strawberry and Cacao
Nibs Agave Nectar*

(Gluten Free Pancake Batter Available)

LIGHT BEGINNINGS

STEEL CUT OATMEAL

Apricot, Piloncillo and Choice of Milk

CEREAL OR GRANOLA

Milk or Yogurt

BOWL OF PAPANTLA VANILLA YOGURT

Berries or Seasonal Fruit

SEASONAL FRUIT

Cottage Cheese or Yogurt and Agave Nectar

AÇAÍ & GOJI BOWL

Berries, Chia Pudding, Kiwi and Puffed Quinoa

COLD SMOKED SALMON

Cream Cheese Bagel, Capers and Preserved Lemon

EGGS

Accompanied with Roasted Tomato, Potatoes and Black Beans with your Choice of Toast or Tortillas

TWO EGGS ANY STYLE

Your Choice of Bacon, Homemade Chorizo, Black Forest Ham, Turkey Ham or Sausage

THREE EGGS OR WHITE EGGS OMELETTE

Your Choice of one Protein, One Cheese and Vegetables:

– Meats: Black Forest Ham, Turkey Ham, Bacon, Chorizo or Sausage

– Cheeses: Oaxaca Cheese, Monterey Jack, Cheddar, Swiss or Panela

– Organic Vegetables: Spinach, Asparagus, Tomatoes, Bell Peppers, Fresh Herbs, Mushrooms or Onions

VEGAN SCRAMBLED EGGS

Your Choice of Vegetables or Chickpea Chorizo

MEXICAN SPECIALTIES

HUEVOS RANCHEROS

Corn Tortilla, Salsa Ranchera, Refried Beans and Fresh Cheese

RED OR GREEN CHILAQUILES

Organic Eggs Your Style, Sour Cream, Cilantro and Cheese

SHORT RIB BIRRIA SANDWICH

Served with Consommé

AVOCADO TOAST

Poached Eggs, Grilled Sourdough and Creamy Poblano Sauce

CABO BENEDICTS

Brioche, Poached Eggs, Spinach, Tomato Confit, Bearnaise Sauce, and your choice of: Smoked Marlin, Crab meat, or Black Forest Ham

SIDES

Toast Sweet Roll Refried Beans Hashbrown Potatoes Roasted Potatoes Roasted Tomatoes
Ham Homemade Chorizo Bacon Sausage Chickpea Chorizo

SCRAMBLED EGGS BURRITO WITH CHORIZO OR SHRIMP

Caramelized Onion, Mozzarella Cheese, and Chile Güero Sauce

STEAK & EGGS

Eggs your Style, Grilled Flank Steak, Pork and Beans, Cheese Sauce with Chipotle

HUARACHE

Chickpeas Chorizo, Sautéed Oyster Mushrooms, and Avocado

ENCHILADAS MINERAS

Scrambled Eggs, Cheese, Pickled Carrot and Potato with Tomato Sauce

DAY OFFERINGS

STARTERS

GUACAMOLE AND SALSA MEXICANA

Panela Cheese, Totopos, and Pork Rinds

WATERMELON GAZPACHO

Cucumber, Mint, and Frozen Black Berries

BLUE CORN QUESADILLAS

Oaxaca Cheese, Wild Mushrooms, Squash Blossom and Salsa Verde

OAXACA MELTED CHEESE

Served with Corn or Flour Homemade Tortillas

GRILLED TUNA STEAK SLIDERS

Ginger and Chiltepin Sauce, Avocado and Sprouts

SANDWICHES

Selection of Fries with Truffle Oil & Panela Cheese, Chile – Lime or Plain Fries and Onion Rings

PEDREGAL BURGER

Angus Beef, Grilled Pineapple, Bacon, Cheddar Cheese, Lettuce, Tomato, Avocado, and Grilled Onion

FRIED BUTTER CHICKEN FOCACCIA

Tzatziki and Cucumber Salad

TACOS

Order of three, choice of corn or flour tortilla, served with trio of salsas. Or Build Your Own Taco Experience.

SPICED CHICKEN

Jocoque and Cucumber Salad

A LA TALLA SEABASS

Lime and Cured Cabbage

SALADS

CAESAR SALAD

Heart of Romaine Lettuce, Parmesan Cheese, Anchovies Croutons, and Caesar Dressing

HEIRLOOM TOMATO SALAD

Dried Cherry Tomatoes, Tomatillo, Parmesan Croquette, Burrata, Basil Pesto, and Balsamic Reduction

TRADITIONAL COBB SALAD

Lettuce, Avocado, Bacon, Corn, Tomato and Blue Cheese

BEET SALAD

Sweet Potato Purée, Aged Goat Cheese, Pumpkin Seeds and Tepache Vinaigrette

Enhance your salad with: Chicken, Skirt Steak, Catch of the Day, Jumbo Shrimp, Beef Tenderloin or Lobster Tail

RIB EYE SUADERO “TORTA”

Cured Red Onion and Jalapeño Salsa

SHRIMP “AL PASTOR” BURGER

Grilled Pineapple, Radish Salad, Pickled Onion with Jalapeño, and Habanero Aioli

“COSTRA” GRILLED SKIRT STEAK

Avocado Slices, Green Tomatillo, and Red Onion

SPICED GRILLED PORK BELLY

Caramelized Onions, Cilantro, Mint, and Peanut Sauce

CRISPY SHRIMP

Cucumber, Jicama, and Jalapeño Aioli

| TLAYUDAS / MEXICAN PIZZA

GRILLED – MARINATED TLAYUDA

with Beans, Sour Cream, Pico de Gallo, Avocado, and Radish Salad

| OYSTER

OYSTER PIECE OR ORDER OF 6 PIECES

Served with Roasted Garlic-Ginger Ponzu

| TOSTADAS

TUNA NORI TOSTADA

Avocado, Cilantro Criollo, and Salsa Macha

SCALLOP TOSTADA

Rocoto Aioli, Cashews, Spring Onion, and Avocado

SHRIMP TOSTADA

Muhammara, Cucumber, Charred Onion and Garlic Purée

| MAKI ROLLS

All served with homemade ginger, ponzu sauce and wasabi

LOBSTER IN ADOBO TACOS

Refried Beans, Oaxaca Cheese, Spicy Chipotle, Mayonnaise and Xnipec

PORK BELLY AND SHRIMP

Spring Onions and Sweet Siracha

| CEVICHE

SHRIMP RED AGUACHILE

Avocado, Cucumber, Onion, and Garlic Oil

SEAFOOD “MOLCAJETE”

Seabass, Octopus, Scallops, Shrimp, Clams, Cucumber, Red Onion, Serranito Sauce

CATCH OF THE DAY CEVICHE “VALLARTA STYLE”

Carrot, Celery, Red Onion, and Jalapeño Mayonnaise

| CRUDOS

OCTOPUS TIRADITO

Avocado, Chili, Crispy Garlic, Citrus, and Wasabi Mayonnaise

SEA SCALLOP TIRADITO

Fried Banana Leche de Tigre, Chile Serrano Kosho, Radish, and Plantain Chips

AMBERJACK TATAKI

Salsa Criolla, Sweet Sambal, Avocado, and Cilantro

KAMPACHI TIRADITO

Rocoto Dressing, Granny Smith Apple, Parsley, Garlic, and Charred Avocado

PEDREGAL CURRICANES

8 Pieces, Cucumber, Jicama, Avocado, Spicy Crab, Yellow Ají and Ponzu Sauce

| NIGIRIS

All Served with homemade ginger, ponzu sauce and wasabi

KAMPACHI ROLL

Yuzu Aioli and Yellow Aji

BLUEFIN TUNA AND SHRIMP ROLL

Togarashi Emulsion, Crispy Tempura, and Paprika Oil

AMBERJACK AND SPICY CRAB ROLL

Spicy Crab Salad, Macha Mayonnaise, Cured Pearl Onion, and Crispy Nori

BAJA SCALLOPS

Cucumber, Pickled Onion, Lemon Zest and Aji Amarillo

EACH ONE OR TRIO OF NIGIRIS

Shrimp, Kampachi, Bluefin Tuna, Oyster, Seabass

DINNER OFFERINGS

APPETIZERS

OAXACA CHEESE SOUP

Sautéed Huitlacoche and Crispy Plantain

GRILLED SHRIMP FIDEO

“Ocosingo” Cheese and Mole Negro

SMOKED BUTTERNUT SQUASH SOUP

Macadamia Cheese, Grilled Heart of Palm

BLUEFIN TUNA & GRILLED WATERMELON

Aguachile and Crispy Recado

BEEF TARTAR WITH “CHILTEPIN” CHILE

Ginger, Red Wine Vinegar and Beurre Noisette

SEARED SCALLOPS GREEN SALAD

with Pumpkin Seeds-Hoja Santa Pureé “Quelites,” Honeydew, Cantaloupe, Cucumber, Candied Peanuts and Orange-Zaffron Vinaigrette

HEIRLOOM TOMATO SALAD

Local “Requesón”, Mixed Tomatoes, Tamarind Glaze, Tortilla Crumbs and Chile Ancho-Tepache Vinaigrette

SOFT SHELL CRAB RISOTTO

Scented with Chipotle, Crispy Parmigiano-Reggiano and Zucchini

BRAISED SHORT RIB “EMPANADAS”

Romaine Lettuce, “Panela” Cheese and Green Sauce

BONE MARROW & MUSHROOMS “TETELA”

With Wagyu Cheeks and Mole Amarillo

CURED TOTOABA & HIBISCUS SAUCE

Cucumber, Avocado, and Chamoy-Hibiscus Gel

ENTRÉES

BRAISED LAMB CHEEKS IN “MOLE DE OLLA”

Local Organic Vegetables and Gnocchi-Chochoyotes

LOCAL CATCH OF THE DAY

Sweet Potato-Chipotle Purée, Apple Granny Smith, Chayote Squash and Fennel

ROASTED “CERDO PELÓN”

with Achiote Pickled Pearl Onion, Fermented Carrot Purée, Marjoram, and Jalapeño Confit Sauce

BRAISED SHORT RIB

Corn Three Ways and Fermented Raspberries with Chipotle

BEEF “ENMOLADAS”

Mole Negro, Pickled Carrots, Fingerling Potatoes, Avocado and “Panela” Cheese

SLOW COOKED LOBSTER

Chile de Arbol Romesco and Butter Lime Fingerling Potatoes

GRILLED AMERICAN NEW YORK WAGYU (6 OZ.) “CHILMOLE”

Roasted Potatoes and Chayote Squash with Macha Butter, and Tepache Glazed Carrots

PAN SEARED SEA BASS

Beet Pave, Almond Powder, and Mole Rosa

ROASTED YELLOWTAIL AMBERJACK GUAJILLO

“Buñuelo” with Citrus Habanero Sauce, Sautéed Snow Peas and Broccoli Cauliflower Purée

SEARED BLUEFIN TUNA

Cilantro “Güero” and Pineapple, Charred Avocado, Pistachio, and Hoja Santa Salad with Basil Oil

ROASTED FREE RANGE CHICKEN “PIBIL”

From Rancho El Carrizal. Beets, Brussel Sprouts Leaves and Charred Habanero Aioli

SIDES

Organic Vegetables From Tiki Farm Mashed Potatoes With Black Truffle
Mac And Cheese With Black Truffle Roasted Potatoes Sautéed Mushrooms

DESSERTS

MEXICAN CHOCOLATE CREAM PUFF

with Banana Whipped Cream

CINNAMON SUGAR DUSTED CHURROS

with Cajeta Caramel, and Chocolate Sauce

BERRIES CHEESECAKE

with Cajeta Caramel, and Chocolate Sauce

GRANDMA TRES LECHES CAKE

with Strawberries

ICE CREAM 4 SCOOPS

Chocolate, Papantla Vanilla, Strawberry, Coffee, Passion Fruit-Caramel

SORBET 4 SCOOPS

Mango, Raspberry, Pineapple, Coconut