

RAW BAR

Market Availability

DAILY SELECTION

CATCH OF THE DAY 2 Oz Regional, Local	\$280
PACIFIC OYSTERS 1/2 Dozen Sustainable, Baja California, Mex.	\$600
GULF CLAMS 1/2 Dozen Sustainable, Baja California, Mex.	\$560
SHRIMP 3 Oz Sinaloa & Gulf Of Mexico	\$510
ABALONE 3 Oz Sustainable, Ensenada	\$600
SCALLOPS EA Baja California	\$620
SAUCES Gaia Tartar Hibiscus Mignonette House Cocktail Serranito Sauce Aji Amarillo Alioli Tiger Milk Ponzu Emulsion	\$100 EACH
SEAFOOD TOWER Price For 2 Pax 1 Oz Catch Of The Day 3x Oysters 3x Clams 2 Oz Shrimp 1 Oz Abalone 4x Sauces	\$1800

COLD APPETIZER

B.C BLUE CRAB Tomatillo, Avocado, Cucumber and Local Lime Oil	\$420
YELLOWTAIL TARTARE 3 Oz Ponzu and Avocado	\$450
ENSENADA CRUDO Aji Amarillo, Red Onion, Avocado, Cilantro and Chili Oil	\$420
MELON OKROSHKA Cold Soup, Local Cucumber, Coconut and Seaweed Caviar	\$390

SIDES

JASMINE RICE Citrus Oil, Chives and Shallots	\$180
FELIPE CARRILLO VEGETABLES Olive Oil	\$230
CREAMY SWEET POTATO Agave Honey	\$210
GREEN BEANS REMOULADE Mustard, Capers, Guajillo Vinaigrette, Shallots, Soft Egg, Chives and Feta Cheese	\$200

HOT APPETIZER

MELOZO SEAWEEED RICE Plankton, Halophytes and Cheese From Valle de Ojos Negros	\$590
MAYAN OCTOPUS Broad Beans, Temozon Sausage Oil and Mint Pesto	\$500

MAIN COURSE

GULF SHRIMP 6 Oz Leeks, Hoja Santa, Tomato and Brassicas	\$890
BLUEFIN TUNA 10 Oz Black Garlic Jus, Potato and Hydroponic Lettuce	\$1390
TOTOABA 6 Oz Pil Pil Sauce, Snow Peas and Kombu Oil	\$980
PACIFIC ROCKFISH 6 Oz Espelette Pepper Sauce, Peppers and Lebanese Ragout	\$900
SEAFOOD CASSOULET Catch Of The Day, Clams, Scallops, Sea Snails and Citrus Herb Cream	\$920
LINGCOD 6 Oz Caviar, Brown Butter and Potato Mousseline	\$1280
LOCH DUART SALMON 6 Oz Garlic Emulsion, Local Sweet Potato and Bok Choy	\$985
VENUS CLAMS Calamarata Pasta, Grana Padano Butter and Sagrame Seaweed	\$980

ENTREES

BUTCHER'S CUT CROSS WAGYU 6 oz Valle De Bravo Mushrooms and Miso Sweet Potatoes	\$1620
ROASTED CHICKEN Mustard, Butternut Squash, Pumpkin Seeds and Cilantro	\$920
CARIBBEAN MUSHROOMS ROBATA Leek Fondue and Rice Bean Vinaigrette	\$845

DESSERT

MANGO CHAMOY Mango Cream, Chipotle Jelly and Almond Biscuit	\$285
GAIA FRAISIER Ruby Chocolate, Pink Peppercorn, Hibiscus Biscuit and Strawberry Crisp	\$285
JALISCO PUDDING Tres Leches Brioche, Plantain Compote, Salted Peanuts and Cotija Cheese	\$310
VEGAN PASSION Amaranth, Chocolate Cream, Passion Fruit and Coconut Tuile	\$285
CHOCOLATE TEXTURES Mole & Chocolate Croquettes, Cocoa Crunch, Coffee and Papantla Ice Cream	\$310

