

DINNER MENU

17:00 to 21:30 hrs



STARTERS

✓ CHIPS & GUACAMOLE

Pico de gallo, tortilla chips and creamy serrano sauce

280

✓ SMOKED BEETROOT HUMMUS

Flat bread, locally grown vegetables & roasted peannuts on top.

285

CRISPY CALAMARI (180 g)

Lemon, chipotle aioli, marinara sauce

300



SOUPS & SALADS

✓ TRADITIONAL AZTEC SOUP

Vegetable-based tomato and guajillo light spiced soup with local fresh cheese, avocado and tortilla strips.

285

✓ HOUSE GREEN SALAD

Mixed baby greens, local vegetables, salty pecans, local goat cheese and Zesty vinaigrette

230

✓ SEASONAL FRUIT & TOMATO SALAD

Seasonal tomatoes, seasonal fruit, mixed baby greens, feta cheese & pistachio.

270

✓ BLACK CAESAR SALAD


Baby romaine lettuce, black garlic dressing, brioche croutons & parmesan cheese.

270

✓ LEMONGRASS QUINOA GREEK SALAD

Cherry tomato, local goat cheese, cucumber, kalamata olives, basil, lemongrass vinaigrette

320

 *Vegetarian or vegan option*



MAIN

VEGETABLE RISOTTO

Ghee, organic local veggies & aged parmesan

350

WILD MUSHROOM GNOCCHI (12 PC)

Creamy mushroom sauce, homemade authentic Italian gnocchi

320

AZUL CORTÉS SOPE (1 PC)

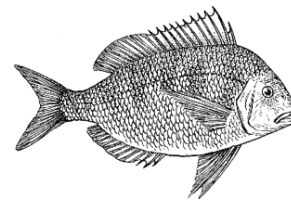
Blue corn Mexican dough, guacamole, sautéed mushrooms with melted cheese, topped with pickled red onion and beetroot.

320

SHRIMP PENNE PASTA (160 g)

Fresh baja shrimp, creamy mezcabal marinara, topped with cherry tomatoes.

440



WILD MUSHROOM TARTAR

Classic tartar made vegetarian with wild mushroom, served with bread

290

AZUL CORTÉS SCALLOPS (130 G)

Pan seared scallops with guajillo butter, lemon jam, cilantro, roasted corn kernels on carrot and charred garlic puree.

495

THE LODGE CATCH OF THE DAY (180 g)

With cherry tomatoes, kalamata olives and spinach with light butter and white wine sauce, served with pan seared potatoes.

525

SEAFOOD PASTA (180 G)

Homemade fresh pasta, caramelized onion and garlic confit creamy sauce with seafood.

350

 *vegan or vegetarian option*



FIRED WOOD OVEN PIZZA

(Thursday through Sunday 17:00–21:00 hrs only)

MARGHERITA

Marinara homemade sauce, basil from our garden & fresh mozzarella cheese

250

BAJA CHEESY

Marinara sauce, local goat cheese, fresh mozzarella & parmesan cheese

280

PEPPERONI

With our homemade Mariana sauce.

280

FUNGHI

With wild mushroom mix and crispy garlic chips.

280

9 PALMS

Black garlic-anchovies alioli, mozzarella cheese, grilled shrimp, arugula and green apple.

340

 *vegan or vegetarian option*



@whitelodgebaja



The White Lodge

www.whitelodgebaja.com