

## LUNCH MENU

12:00 to 5:00 Pm



#### **STARTERS**

#### **▽ CHIPS & GUACAMOLE**

Pico de gallo, tortilla chips and creamy serrano sauce **280** 

## **VSMOKED BEETROOT HUMMUS**

Flat bread, locally grown vegetables & roasted peanuts on top

285

# CATCH OF THE DAY / ▼CAULIFLOWER CEVICHE (180 g)

Fish, shrimp or cauliflower. Pineapple pico de gallo, citrus and more **285** 

## CRISPY CALAMARI (180 g)

Lemon, chipotle aioli, marinara sauce **300** 



#### **SOUPS & SALADS**

**V** GAZPACHO

Ask for the option of the day **230** 

## **V HOUSE GREEN SALAD**

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

230

#### **VSEASONAL FRUIT & TOMATO SALAD**

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

270

## **VBLACK CAESAR SALAD**

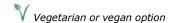
Baby romaine lettuce, black garlic dressing, brioche croutons & parmesan cheese.

270

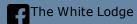
## **V LEMONGRASS QUINOA GREEK**SALAD

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

320









#### **MAIN**

# √ AL PASTOR CHICKPEAS / CHICKEN QUESADILLA (3 PC)

Housemade blackened pastor adobo, pico de gallo, guacamole and locally sourced sour cream

270

#### **ORGANIC CHICKEN SANDWICH**

Local free-range chicken (180 g), lemongrass, mushroom paste, homemade pickled vegetables, cilantro on homemade bread.

290

## **VEGETARIAN EGGPLANT BURGER**

With sun-dried tomatoes, arugula, goat cheese crust, served with ultrathin cut fries

270

## **VWILD MUSHROOM GNOCCHI (12** PC)

Creamy mushroom sauce, homemade authentic Italian gnocchi **320** 



#### **FISH**

## BAJA CALIFORNIA SHRIMP/FISH TACOS (3 PC)

Topped with cabbage slaw, chipotle aioli & salsa on the side

290

## SEA OF CORTÉS CATCH OF THE DAY (180 g)

Lime cilantro basmati, cauliflower puree, pineapple pico de gallo

495

## **VVEGAN CHORIZO**

Made with sun-dried tomato, seeds and chorizo spices, with a garlicky red wine sauce, served with bread

290

## **∀ WILD MUSHROOM TARTAR**

Classic tartar made vegetarian with wild mushroom, served with bread

290

