

### Individual

All appetizers with drink + **Selection of 1 main course** with drinks + Desserts with drinks **\$1,210**

### Family style

All appetizers with drink + **Selection of 2 main courses** with drinks + Desserts with drinks **\$1,240**

All appetizers with drink + **Selection of 3 main courses** with drinks + Desserts with drinks **\$1,350**

All appetizers with drinks + **Selection of 4 main courses** with drinks + Desserts with drinks **\$1,420**

*(All dishes can be replenished as per demand)*

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### Appetizers to share

*Welcome drink: Choice of Michelada or Glass of Sparkling wine*

Local catch Sushi & Sashimi

Wood fire baked clams with seafood, bacon and cheese

Fresh oysters with ceviche

Goat cheese & fresh herbs avocado toast

### Main Courses

*Cocktail: Choice of Beer Michelada / Sparkling wine / Spritz cocktail or Mezcalita*

Shrimp & beef chicharron chilaquiles with morita & chipotle creamy sauce

Organic chicken & mole negro enchiladas, sour cream and aged Cotija cheese

Suckling pig & black bean tamales, hoja santa salsa verde, chicharrones, fried egg

Arrachera steak and slow roasted onions, guacamole, queso asado, tortillas

Baja style fish & oyster tacos on flour tortillas, avocado, jicama slaw, spicy mayonnaise

Seafood burritos, garlic & guajillo pepper butter, refried beans, asadero cheese

### Eggs specials

Classic Benedict eggs with smoked pork loin, grilled asparagus and bacon

Beef machaca scrambled eggs, bone marrow, refried beans & queso fresco,

Fried eggs on herbed Greek yogurt, roasted vegetables, macha butter, charcoal bread

Truffled scrambled eggs with Ramonetti cheese on brioche toast with mushrooms

"Huevos rancheros" jalapeno spiced tomato salsa, beef chorizo, queso fresco & avocado

### Desserts

*Cocktail: Carajillo*

French toast of the week

&

Churros