



**PARA PICAR** \$270

**Pulpo (140gr)**  
Alioli de cenizas de habanero,  
rodajas de limón

**Láminas de picaña (100gr)**  
Parmesano, tomates marinados,  
mayo de wasabi

## Ensaladas

**Ensalada de Atún (80gr) encostrado en chía** \$310  
Hojas, aguacate, apio,  
vinagreta de fresas y manzana

**César** \$325  
Lechuga romana, panceta, crotones  
picosos, pechuga de pollo asada (170gr)

**Simplemente Guacamole** \$390  
Chicharrón de rib eye (180gr), atún o queso,  
tomatillo rostizado, pico de gallo de piña  
(a compartir)

## TACO (1 pieza)

**Baja taco de camarón (130gr) o pesca del día (170gr)** \$110  
Nixtamal amarillo, guacamole, ensalada de col

**Pollo empanizado enojado (190gr)** \$110  
Tortilla de harina, crema de aguacate, pepino  
kimchee, mayo de habanero, toreados caseros

**Pulpo enchilado (120gr)** \$125  
Chicharrón de puerco, aguacate, pimienta  
y cebolla asados, chips de papa

**Vacío argentino y chicharrón de queso (170gr)** \$125  
Tortilla de maíz azul, aguacate, Cotija,  
lechuga en chiffonade

## CEVICHES Y AGUACHILES

**Camarón (130gr), pescado (170gr), pulpo (130gr), mixto (170gr) (C)** \$310  
pepino, cilantro, tomate, aguacate

**Atún (A)** (180gr) \$285  
Aguacate, manzana verde,  
ponzu de jalapeño

**Camarón + camarón (A)** (200gr) \$325  
Crudo con salsa de chile serrano, pepino,  
cebolla morada, + camarón empanizado

**Mariscada** (a compartir) (C) \$420  
Torre de atún, camarón (130gr), pescado (130gr),  
pulpo, tomate, aguacate y salsa de la casa

## ESPECIALES

**Hamburguesa casera** (200gr) \$395  
Queso azul, jalapeño asado, arúgula,  
aguacate, tocino, chips de papa y camote

**Vacio Argentino** (350gr) \$620  
Gratin de papas, demiglace de Jamaica,  
chimichurri de perejil

**Short rib de res braseado** (600gr) \$720  
Papas confitadas con jalapeño,  
jugo de carne con mezcal

**Rib eye** (400gr) \$760  
Papas confitadas con jalapeño, reducción  
de vino tinto, pimienta verde y romero

**El corte de su preferencia con:**  
Langosta (180gr) + \$510  
Camarones (130gr) + \$320  
Pulpo (70gr) + \$340

## Del Mar

**Filete de pescado** (220gr) \$490  
En costra de semillas y arándano,  
camote rostizado, espuma de lemon grass

**Camarones gigantes** (220gr) \$560  
Zarandeado asiático, cremoso de papa,  
ensaladilla de pepino y manzana

**Pulpo a las brasas** (180gr) \$480  
Papa rostizada, chistorra, salsa de pimienta

**Cola de langosta de la Baja** (185gr) \$985  
Ghee de jalapeño, gratin de papas, vegetales

## DULCES & SOBREMESA

**Strudel de manzana** (130gr) \$210

**Crepa rellena plátano** (1 unidad) \$195

**Tempura helado de chocolate** (180gr) \$210

**Carajillo** (44ml) \$175  
Shot de espresso, licor 43

**Mezcalillo** (44ml) \$175  
Shot de espresso, mezcal, cajeta

**Espresso martini** (44ml) \$180  
Vodka de vainilla, leche evaporada, espresso

**Café mexicano** (44ml) \$195  
Flameado, licor de café y tequila, helado de  
vainilla, escarchado con azúcar

**Café maya** (44ml) \$195  
Flameado, licor de anís y miel "Xtabentún",  
licor de café (44ml), helado de vainilla



## APPETIZERS

\$270

**Spicy octopus** (140gr)  
Habanero chili aioli topped  
with lemon

**Sliced picanha & wasabi mayo** (100gr)  
Top sirloin cap, marinated tomatoes,  
pesto-lemon dressed leaves

## Salads

**Chia crusted tuna salad** (80gr) \$310  
Mixed greens, avocado, celery,  
strawberries and apple vinaigrette

**Cesar** \$325  
Romaine lettuce, bacon, crispy Parmesan,  
grilled chicken breast (170gr)  
and spicy croutons

**Guacamole** \$390  
Ribeye or tuna or cheese crackings,  
roasted green tomatillo sauce,  
pineapple pico de gallo (to share)

## TACO (1 piece)

**Baja tacos: shrimp** (130gr) or **catch of the day** (170gr) \$110  
Nixtamal tortilla, guacamoles, cole slaw

**Angry breaded chicken** (190gr) \$110  
Flour tortilla, avocado mousse, kimchee cucumber,  
habanero chili mayo, charred chillies

**Spicy octopus** (120gr) \$125  
White Nixtamal tortilla, avocado,  
grilled peppers and onion, potato chips

**Argentinian flap steak and crusted cheese** (170gr) \$125  
Purple corn tortilla, guacamole,  
Cotija cheese, lettuce chiffonade

## CEVICHEs & AGUACHILES

**Shrimp** (130gr), **fish** (170gr),  
**octopus** (130gr), **mixed** (170gr) (C) \$310  
Cucumber, coriander, tomato  
and avocado

**Tuna (A)** (180gr) \$285  
Jalapeño chili ponzu, avocado mousse

**Shrimp + shrimp (A)** (200gr) \$325  
Cured in serrano chili-lemon sauce, cucumber,  
purple onion, + panko breaded shrimps

**Mariscada** (to share) (C) \$420  
Layered tuna, shrimp (130gr), fish (130gr), octopus,  
tomato, avocado, house special sauce

## SPECIALS

**Our Burger** (200gr) \$395  
blue cheese, grilled jalapeño chili, arugula,  
avocado salad, bacon, potato and  
sweet potato chips

**Argentinian flap steak** (350gr) \$620  
Potatoes gratin, hibiscus demi glace,  
parsley chimichurri

**Braised short rib** (600gr) \$720  
Comfit potatoes with jalapeño chilli,  
beef jus with mezcal

**Rib eye high choice** (400gr) \$760  
Comfit potatoes with jalapeño chilli,  
red wine reduction and green pepper sauce

### Your choice of steak with:

Lobster (180gr) + \$510

Shrimps (130gr) + \$320

Octopus (70gr) + \$340

## Ocean

**Catch of the day** (220gr) \$490  
Seed and cranberry crusted,  
roasted sweet potato, lemongrass foam

**Wild prawns** (220gr) \$560  
Asian sun dried chillies marinated,  
creamy potato, cucumber and apple salad

**Grilled octopus** (180gr) \$480  
Roasted potato, crispy chistorra and leek,  
sweet pepper sauce

**Baja lobster tail** (185gr) \$985  
Jalapeño melted butter, potato gratin, veggies

## SWEETS & AFTER DINNER

**Apple strudel** (130gr) \$210

**Crepe stuffed with banana** (60gr)  
and **dulce de leche** \$195

**Tempura chocolate ice cream** (180gr) \$210

**Carajillo** (1.5oz) \$175  
Espresso shot, licor 43

**Mezcalillo** (1.5oz) \$175  
Espresso shot, mezcal, cajeta

**Espresso martini** (1.5oz) \$180  
Vanilla vodka, evaporated milk, espresso

**Mexican coffee** (1.5oz) \$195  
Flamed with coffee liquor and tequila,  
vanilla ice cream, sugar rimmed

**Mayan coffee** (1.5oz) \$195  
Flamed with, "Xtabentún" honey and anise  
liquor, coffee liquor, vanilla ice cream