



At our restaurant guests can enjoy our Mexican Cuisine prepared using local organic produce from the farms of Miraflore's fields along with Baja's bountiful catches such as San Carlos lobster and seafood. All of the incredible ingredients are unique and cannot be found anywhere else within México and can be paired with one of our 95 wines while overlooking Cabo San Lucas Bay, the famous Arch and Land's End.

Our menu and wine list are perfectly complemented in order to make the most of our guests dining experience and create a lifetime moment.

## MEXICAN TIDBITS

### **GORDITAS WITH BEEF BARBACOA**

Black bean dust, raw green salsa, sour cream

### **SAUTÉED FISH TOSTADAS**

Capers, olives, carrots, peas, guajillo chile, red cabbage, radishes, onion, jalapeño salsa

### **FRIED OCTOPUS SOPES**

Mozzarella, pico de gallo, guajillo adobo, avocado mousse, pineapple, lettuce and cotija cheese salad

### **CRAB TOSTADAS**

Masago mayonnaise, lettuce, chives, cilantro, avocado, lime, olive oil, crisp tortilla

## FROM THE FIELDS OF BAJA TO YOUR TABLE

### **ROASTED BEETS AND WATERMELON**

Beet dressing, seasonal greens, cotija cheese, grapefruit segments

### **PESCADERO GREEN SALAD**

Local strawberries, seasonal greens, brown sugar dressing, smoked cherry tomatoes, goat cheese, pecan

## SOUPS

### **CREAM OF CORN SOUP**

Cacahuazintle corn, mascarpone cheese, cardamom, fresh cilantro

### **BLACK BEAN SOUP**

Chorizo, poblano chile, Parmesan, epazote, crispy rice noodles

### **TORTILLA SOUP**

Tortilla strips, panela cheese, avocado, sour cream guajillo chile





## APPETIZERS

### MIRAFLORES CEVICHE

Roasted peppers, chives, cilantro, carrots, cucumber, avocado, lime juice, chipotle chile, soy sauce

### ROASTED CHEESE

Herb-marinated Oreado cheese, cider vinaigrette, lettuce, jalapeño chile, toast points, tomato aioli

### CUITLACOCHÉ BURRITOS

Flour tortillas, corn fungus, black bean sauce, cotija cheese, mushroom chips

### TUNA COCKTAIL

Tomato juice, beer, chives, cucumber, cherry tomatoes, cilantro soy sauce, sesame oil, tortilla chips, burnt chile sauce

### LOCAL SASHIMI

Catch of the day, lime juice, jalapeño chile, red onion, olive oil, lemon purée, soy sauce caviar, cilantro

## CHEF SALAS' BAJA SPECIALTIES

### BAJA SEAFOOD ENCHILADAS

Flour tortillas, avocado sauce, toasted pecans, potato purée, chile de árbol

### PAN-SEARED SEA BASS

Achiote truffle butter, sautéed wild mushrooms, spinach, shallots and cacahuazintle corn

### YENKAMÚ SURF & TURF

Grilled skirt steak, shrimp, red pepper sauce, potato purée, sautéed black and green beans

### SAN CARLOS LOBSTER TAIL

Spices, chiles, apple-Provolone dip, citrus chard





## FROM THE HACIENDAS

### **DOUBLE CHICKEN BREAST IN MOLE POBLANO**

Sesame seeds, Mexican rice

### **PORK CHOP AL PASTOR (10.58 OZ)**

Xnipec salsa, avocado mousse, polenta tamal, fresh pineapple, cilantro

### **NORTEÑO CHEESE FONDUE**

Grilled skirt steak, deviled shrimp, grilled chicken breast, beans, salsa, cilantro

### **BRAISED PORK BELLY A LA MEXICANA**

Salsa borracha, pico de gallo, black beans, cactus pads

### **CRISPY RED SNAPPER**

Fine herbs, butter, lime, potatoes with chile strips, seasonal greens

### **SHRIMP DEL SURCO**

Chipotle butter, mushroom rice, black beans with epazote, regional organic herbs, cactus pads

### **RIB EYE STEAK IN BROTH FROM THE KETTLE (7 OZ.)**

Pasilla chile sauce, potatoes, green beans, carrots, lima beans, chayote, jalapeño chile, red onion, cilantro

### **NEW YORK STEAK, CHILE AND NUT SAUCE (7 OZ.)**

Guava confit, grilled asparagus, caramelized onions

### **SLOW-COOKED CHICHILO SHORT RIBS (7 OZ.)**

Toasted chile sauce, sweet potato purée, vegetables

### **SAUTÉED BEEF TENDERLOIN (7 OZ.)**

Veal reduction, carrot purée, truffled pico de gallo and cactus pads, chocolate tamal, brie cheese, pasilla chile

### **LOCAL TOTOABA FILLET**

Amaretto glaze, potato confit, truffled poached egg, garbanzo salad





## DESSERTS

**CHURRO WAFERS WITH RICE PUDDING ICE CREAM**

**MILKY VOLCANO CAKE**

Cinnamon ice cream, strawberries

**COFFEE TRES LECHES CAKE**

Crème diplomat filling

**CHOCOLATE MARQUISE CAKE**

Mole poblano, berries

**CORN BREAD WITH AVOCADO ICE CREAM**

Guajillo chile jelly, sweet bean dust

**BANANA LIME CHARLOTTE**

Veracruz vanilla, burnt caramel, coconut crisp

## ARTISAN ICE CREAM AND SORBETS

Made from 100% Mexican products with no preservatives

**CHOCOLATE  
STRAWBERRY  
MANDARIN ORANGE SORBET**

**VERACRUZ VANILLA  
MANGO SORBET  
GREEN APPLE SORBET**

## SPECIALTY COFFEES

**MEXICAN COFFEE**

Tequila, Kahlúa, whipped cream

**SPANISH COFFEE**

Brandy, Kahlúa, Amaretto, whipped cream

**IRISH COFFEE**

Bushmills Irish Whisky, brown sugar, whipped cream

## AFTER DINNER DRINKS

**SAMBUCA**

**KAHLÚA LIQUEUR**

**AMARETTO LIQUEUR**

**BAILEY'S IRISH CREAM**

**CARAJILLO**

Espresso & Liqueur "43" on the rocks.

**DRAMBUIE LIQUEUR**

**GRAND MARNIER LIQUEUR**