



Room Service

STARTERS

Tuna tostada (60 g), avocado, and creamy shrimp spread with chiltepín	\$ 316.25
Hamachi tiradito (70 g), passion fruit vinaigrette, tamarind reduction, and nam jim sauce	\$ 304.75
Baja oysters (3 pcs), miso butter, honey and lime, mandarin oil, and sourdough bread	\$ 327.75
Grilled lettuce heart, pistachio and jalapeño dressing, pecorino cheese, rib-eye chicharrón	\$ 287.50
Roasted beet salad, goat cheese cream, candied pistachio, citrus vinaigrette	\$ 304.75
Pork Belly skewers (2 pcs), Korean BBQ with fermented chilies, yellow lemon marmalade	\$ 362.25
Charcoal-grilled octopus tacos (100 g), beer lemon butter, plantain tortilla, corn mayonnaise, and fire-roasted chili	\$ 419.75
Flour gordita with short rib (2 pcs), esquites, shishito pepper, sprout salad with yogurt and mint dressing	\$ 362.25

MAINS

Rigatoni with arrabbiata cream, butter-poached Baja California lobster (60 g), xnipec onion, and pecorino cheese	\$ 402.50
Duck-filled tortellini (6 pcs), creamy yuzu butter sauce, and mushrooms	\$ 362.25
Slow-cooked Picanha (200 g) with beef demi-glace, potato espuma, and glazed carrots	\$ 747.50
Aged beef burger (170 g), meat jus, caramelized onion, french fries	\$ 632.50
Confit cauliflower, mole, fried Brussel sprouts, pink pine nuts, and cambozola cheese	\$ 454.25
Catch of the Day (150 g) with zarandeado-style sauce, creamy rice, kale salad with persian cucumber, and chili sauce	\$ 623.50
Iberian pork chop (250 g), bean salad, charcoal-grilled bok choy, and chimichurri with fire-roasted pineapple	\$ 864.80

DESSERTS

Cerrajería Chocolate Cake	\$ 270.25
Strawberries with cardamom Cream, white chocolate cookie, freeze-dried raspberry	\$ 270.25
Coconut flan with vanilla and cinnamon ice cream	\$ 270.25
Banana tart with coffee ice cream	\$ 270.25
Cheese board with honeycomb and seasonal jam	\$ 362.25