



BREAKFAST

\$20 - Mexican Breakfast

\$23 –Continental Breakfast

(4 people/item minimum charge)

Mexican Breakfast

All breakfast served whit

- **2 Styles of Salsas**
- **Refried beans whit fresh cheese**
- **Seasonal fresh fruit**
- **Fresh Orange juice**
- **Coffee**

Select one of the options below:

- 1 **Chilaquiles** red or green salsa whit eggs any style with option of chicken breast.
- 2 **Burritos** (beef, Machaca (shredded beef), chicken, pork, chorizo, eggs, beans)
- 3 **Molletes** (baguette whit refried beans and melted cheese)
- 4 **Eggs choices:**
 - ✓ Rancheros
 - ✓ Omelet (mushroom, tomato, onion, peppers and cheese)
 - ✓ Divorced (whit green and red salsas)
 - ✓ Scramble



CONTINENTAL BREAKFAST:

- **Fresh orange juice**
- **One type of eggs with bacon from the menu**
(choice of eggs any style)
- **Or**
- **Home-made hot cakes with butter, honey and syrup**
- **Fresh seasonal fruit**
- **Toast with butter and Jam**
- **Assorted sweet rolls, muffins or Danish**
- **Coffee or tea**

Choice of eggs

- ✓ **Natural**
- ✓ **Scramble**
- ✓ **Omelet (Mexican, mushroom, ham and cheese)**
- ✓ **Mexican Style (Rancheros)**
- ✓ **Benedict**
- ✓ **Divorced**

Customized menus are available

Chef Service prices do not include a 15% gratuity or 11% tax.



TACO FESTIVAL

\$33 usd per person
(4 people/item minimum charge)

All Taco Fiestas is served with:

- ✓ **Flour and Corn Tortillas**
- ✓ **Refried Beans**
- ✓ **Grilled Serrano and jalapeño chile**
- ✓ **Guacamole**
- ✓ **Assorted salsas**
- ✓ **Mexican Rice**

Taco Fiesta Includes

- ✓ **Pastor** (marinade pork meet)
- ✓ **Arrachera**
- ✓ **Chicken Breast**
- ✓ **Fish**
- ✓ **Shrimp**

Customized menus are available
Chef Service prices do not include a 15% gratuity or 11% tax.



MEXICAN FIESTA

\$40 usd per person

(4 people/item minimum charge)

Traditional Mexican Buffet of 5 Different Regions

All Lunch or Dinner served with:

- ✓ **Guacamole with chips**
- ✓ **Salsa Mexicana and Salsa Ranchera**
- ✓ **Mexican rice**
- ✓ **Refried beans**
- ✓ **Corn tortillas**
- ✓ **Piñata**

Veracruz

- **Fish Veracruzana Style**
- **Corn Tamales**
- **Tapixte** (Chicken Barbecue)

Yucatan

- **Cochinita Pibil** (Shredded pork in achiote sauce)
- **Lime Soup**
- **Papadzules** (cooked egg tacos in a pumpkin seed sauce)
- **Panuchos** (Small fried tortillas stuffed with beans and covered with meat and vegetables)



Puebla

- **Mole Poblano** (chicken in spicy and sweet sauce)
- **Chiles en Nogada** (Poblano chile stuffed with beef and pork bathed in a walnut cream and decorated with pomegranate)
- **Pambazos** (Small bread with chorizo, lettuce, and is bathed in a marinade)

Jalisco

- **Pozole** (pork broth with corn accompanied by vegetables)
- **Frijoles charros**
- **Tortilla soup** (crunchy tortilla strips, chili, cheese and cream)

Baja California Sur

- **Burritos** (Flour tortilla stuffed with black beans and sausage)
- **Cactus Salad**
- **Ceviche de camaron**

Dessert

- **Homemade Flan**
- **Arroz con Leche**
- **Empanadas de frutas**
- **Pastel de chocolate**

Customized menus are available

Chef Service prices do not include a 15% gratuity or 11% tax.



YOU FISH, WE COOK!

\$20 usd per person

(4 people/item minimum charge)

Appetizer

Select two of the options below:

- Sashimi
- Fish Ceviche
- Fish Fingers

Salad

Select one of the options below:

- **Mixed** (*with tomato, onion, bacon and croutons*)
- **Green** (*different kind of vegetables*)

Main Course

Select four of the options below:

- Blacked
- Garlic
- Guajillo sauce
- Spinach Cream
- Tai
- Lemon / pepper
- Grilled

Dessert

Select one of the options below:

- Homemade Flan
- Chocolate Cake

Customized menus are available

Chef Service prices do not include a 15% gratuity or 11% tax.



MEXICAN LUNCH OR DINNER

\$38 usd per person

(4 people/item minimum charge)

All Lunch or Dinner served with:

- ✓ **Guacamole with chips**
- ✓ **Salsa Mexicana and Salsa Ranchera**
- ✓ **Mexican rice**
- ✓ **Refried beans**
- ✓ **Corn tortillas**

Appetizer

Select one of the options below:

- **Tacos dorados** (*fried tortilla, with beef or chicken*)
- **Sopes** (*soft tortilla with beans, fresh cheese, salad, tomato, cream*)
- **Ceviche Shrimp or fish**
- **Seasonal fruit Skewers** (*whit chile and lime*)

Soup or Salad

Select one of the options below:

Soup

- **Tortilla** (*crunchy tortilla strips, chili, cheese and cream*)
- **Gazpacho Tapatio** (*tomato, olive oil, garlic, green pepper, avocado and croutons*)
- **Cilantro Chicken Soup** (*rice, cilantro, vegetables, chicken*)
- **Black Bean Soup** (*black beans, cream, cheese, croutons*)

Salad

- **Mixed** (*with tomato, onion, bacon and croutons*)
- **Green** (*different kind of vegetables*)
- **The Baja Salad** (*Shrimp tempura, cherry tomato, honey and mustard dressing*)
- **Jícama Salad** (*jícama, pineapple, lemon juice, chile de árbol*)
- **Cesar Salad**



Main Course

Select one of the options below:

- **The Baja Hot Stone (Molcajete):** (*Shrimp or/and chicken, or/and beef, cactus, tomato sauce, in a red medium spicy sauce*)
- **Red or green Enchiladas with Chicken**
- **Sea food or Beef or Cheese Chile Relleno**
- **Pork carnitas** (*roast pork loin*)
- **Mole Poblano**
chicken in spicy and sweet sauce
- **Mole Verde Traditional from Oaxaca**
chicken in green spicy sauce
- **Carne Asada Tampiquena** (*grilled filet of beef, Mexican style*)
- **Tacos** (*soft chicken, beef, shrimp or fish*)
- **Fajitas** (*chicken or beef with garnish*)

Dessert

Select one of the options below:

- **Homemade Flan** (*classic Mexican caramel custard with Cinnamon*)
- **Chocolate Cake**
- **Ice Cream or Seasonal Fruit Sorbet**
- **Cheese cake**
- **3 Milk Cake**
- **Fried Ice Cream**

Customized menus are available

Chef Service prices do not include a 15% gratuity or 11% tax.



FROM THE SEA LUNCH OR DINNER

\$40 usd per person

With Lobster add **\$20 usd per person**

With Jumbo Shrimp add **\$10 usd per person**

(4 people/item minimum charge)

All Lunch or Dinner served with:

- ✓ **Guacamole whit chips**
- ✓ **Salsa Mexicana and ranchera salsa**
- ✓ **2 Sides**

Appetizer

Select one of the options below:

- **Ceviche** (*fish or shrimp tips marinated in lemon juice seasoned with natural herbs*)
- **Tuna or Marlin Sashimi** With sesame oil, soy sauce, serrano pepper, red onion, cucumber)
- **Mixed sea food cocktail** (*Shrimp, octopus, oyster, chinese sea snail and clams cold or hot broth.*)
- **Shrimp or Octopus cocktail** (*cold or hot broth*)
- **Shrimp aguachile** (*red onion, cucumber, serrano pepper, lime juice*)
- **Shrimp Pastor Tacos** (*marinated in achiote spices*)



Soup or Salad

Select one of the options below:

Soup

- **Lobster bisque**
- **Clam Chowder**
- **Sea food Soup** (*octopus, scallops, shrimp, crab*)
- **Fish or Shrimp Soup**

Salad

- **Shrimp Salad**
- **Sea Food Salad** (*octopus, scallops, shrimp*)
- **Lobster Salad**

Main Course

Select one of the options below:

- **The Baja Fish Fillet** (*Stuffed with our great spinach cream and manchego cheese gratin on top*)
- **Fish fillet** (*With garlic, grilled or breaded*)
- **Veracruzana fish fillet** (*The always great Veracruz sauce*) **Fried red snapper** (*Zarandeado Style*)
- **Lobster** (*With garlic, grilled*)
- **The Baja Shrimp** (*Fried in butter, white wine, onion, celery and sea food broth*)
- **Jumbo Shrimp** (*With garlic, grilled, breaded, ranch or diablo*)
- **Sea Food Hot Stone (Molcajete)** (*octopus, Shrimp, Scallops, in a Red Salsa*)



Dessert

Select one of the options below:

- **Homemade Flan** (*classic Mexican caramel custard with cinnamon*)
- **Chocolate Cake**
- **Ice Cream or Seasonal Fruit Sorbet**
- **Fried Ice cream**
- **Cheese cake**
- **3 Milk Cake**

Customized menus are available

Chef Service prices do not include a 15% gratuity or 11% tax.



INTERNATIONAL LUNCH OR DINNER

\$40 usd per person

With Lobster add **\$20 usd per person**

With Jumbo Shrimp add **\$10 usd per person**

(4 people/item minimum charge)

All Lunch or Dinner served with:

- ✓ **Grilled vegetables** or **Bayaldi de legumes** (*vegetables cooked in white wine, garlic and fresh herbs*)
- ✓ **Rice or risotto**
- ✓ **Smash potato or oven potato** (*with cheese and cream*)

Appetizer

Select one of the options below:

- **Prosciutto and melón**
- **Tuna sashimi with peppered crust**
served with soy sauce and wasabi
- **Cold shrimp with The Baja dipping sauce** (*Chef recipe*)
- **Scallop roll with curry sauce**
- **Beef Carpaccio** (Thin slices of lean beef tenderloin with olive oil, lime and parmesan cheese)
- **Fish Carpaccio** (Thin slices of fish marinated with lime, capers and olive oil)



Pasta or Salad

Select one of the options below:

Salad

- **Capresse** (Mozzarella, jitomate y vinagreta al pesto / Mozzarella and tomatoes with pesto vinagreta)
- **Traditional Cesar Salad** (*With Chicken or Shrimp*)
- **The Baja Salad** (*Shrimp Salad, Avocado, Grapefruit and Vinaigrette*)
- **Antipasto Grilled Vegetables** (*From Our Own Garden Served with Prosciutto, Mozzarella, Black Olive oil*)

Pasta

- **Linguini** (*with Scallops, shrimp & mushrooms*)
- **Fettuccini** (*with crab and Scallops*)
- **Fettuccini or Linguini** (*pesto or Alfredo*)
- **Spaguetti Bolognese**

Main Course

Select one of the options below:

- **Rib Eye or T-Bone or New York or Filet Mignon**
Grill or With mushrooms or green pepper sauce
- **Lobster** (Grilled, garlic-buttered, mild-roasted ajillo chili pepper, diabla)
- **Shrimp to taste**
(Grilled, garlic-buttered, mild-roasted ajillo chili pepper, diabla, meuniere, breaded, Stuffed with cheese and wrapped in bacon)
- **Fish:** Salmon or Marlin or Tuna or Dorado
(Grilled, breaded, mild-roasted ajillo chili peppers, diabla, garlic, or oven cooked achiote-papillote)
- **Chicken** (Grilled, breaded, filled with huitlacoche, chesse and ham, parmesan)
- **Combinations**
Grilled fillet of Angus beef and lobster tail or Brochette of Angus beef and shrimp
- **Salmon**
Guajillo Pepper Salsa



Dessert

Select one of the options below:

- **Homemade Flan** (*Classic Mexican caramel custard with cinnamon*)
- **Chocolate cake**
- **Three Milk cake**
- **Tiramisu**
- **Lemon pie**
- **Apple pie**
- **Ice Cream**
- **Seasonal fruit Sorbet**
- **Cheese cake**
- **Chocolate mousse**
- **3 Milk Cake**
- **Fried Ice Cream**

Customized menus are available

Chef Service prices do not include a 15% gratuity or 11% tax.