

STARTERS

Ceviche Baja* GF

Cabrilla, local mango, jicama, cucumber, yellow citrus
21 usd / 430 mxn

Tuna Tostada* GF

Spicy tuna in escabeche, stone-ground salsa, guacamole, crispy onions, chichatana mayo
18 usd / 369 mxn

Tuna Tiradito

Mango, jicama, serrano chili, leche de tigre, cilantro, sweet potato & lime
22 usd / 451 mxn

Shrimp al "Comal"

Open-face quesadilla, quesillo, epazote, garlic pepper, avocado
13 usd / 267 mxn

SOUPS & SALADS

Watermelon & Organic Greens

Roasted beets, apple, avocado tartar, chile ancho, tomatillo vinaigrette, honey comb
14 usd / 287 mxn

Heirloom Tomato Salad

Jicama, polvo de chicharrón, nopales, roasted tomatoes, chia, Baja olive oil, nanches, house vinaigrette
14 usd / 287 mxn

Tortilla Soup

Tomato- chile guajillo broth, avocado, regional cream, crispy tortilla, cotija cheese
13 usd / 267 mxn

TACOS

Street Tacos (3)

Arrachera from Sonora / Kastakan, suadero, chorizo, octopus on flour or corn tortilla
26 usd / 533 mxn

Tecate Beer Battered "Veggie" Taco

Epazote leaf, goat cheese, quesillo, cuitlacoche tortilla, pickled veggies
13 usd / 267 mxn

SMALL PLATES

Guacamole

14 usd / 287 mxn

Guacamole Our Way

Choice of traditional chicharron or tuna
16 usd / 328 mxn

Queso Fundido

Three cheeses: Chihuahua, Oaxaca & Asadero, roasted poblano peppers, homemade chorizo, fresh corn & flour tortillas
23 usd / 471 mxn

Salsa Flight

Charred tomato "chichatana tamulada sauce" chile cascabel, regional cheese
Sikil pak "toasted pumpkinseed" tomato, garlic, cilantro, habanero tomatillo & criollo avocado, onion, chile verde

Homemade totoposte, tlayuda chips, plantain, sweet potato & pumpkin chips
6usd / 123 mxn

SIDES

Tamales of the day

Corn on the cobb

Black charros beans

Buttered cuitlacoche and corn kernels

Mexican rice

Del mercado green salad

Al carbón seasonal vegetables

8 usd / 164 mxn

FROM THE SEA

Pescado Zarandeado – Baja

Grilled Baja Pacific sea bass, roasted tomatillo salsa, garden greens
30 usd / 615 mxn

Huachinango a la Veracruzana

Whole red snapper a las brasas, roasted tomatoes, olives, crispy cappers
32 usd / 656 mxn

Cabrilla Tikin-Xic

Yucatan barbacoa style grouper, roasted in banana & avocado leaves, annatto seeds
28 usd / 574 mxn

Camarones al Mojo de Ajo – Sinaloa

Grilled jumbo Sinaloa blue shrimp, black garlic & chile mojo, verdolagas & hoja santa
30 usd / 615 mxn

Mariscada de Molcajete ^{GF}

Grilled Pacific shrimp 360 g, jurel fish 120 g, mezcal flambéed, charred lemon garlic vinaigrette
40 usd / 820 mxn

FROM THE LAND

Al Carbon Carne Asada – Sonora

Grilled rib eye 360 g, bone marrow butter, roasted cauliflower, scallions, oaxacan mole, pasilla glaze & tomatillo chimichurri
36 usd / 738 mxn

Tampiqueña 6oz.

Seared open beef tenderloin, mole enchilada, Mexican rice, black beans
34 usd / 697 mxn

Chamorro – Puebla

Crispy roasted pork shank, green pipian, cactus, roasted vegetables, purslane, sweet corn tamale
28 usd / 574 mxn

Mole de Oaxaca

Black mole, free range chicken, toasted sesame, almonds, radish, plantain
22 usd / 451 mxn

Enchiladas Oaxaca & Guerrero

Braised chicken tinga, charred tomato, black mole, guajillo adobo, avocado, greens, fresh cheese
25 usd / 512 mxn

EL MESON

LOS CABOS

DESSERTS

Flan

Oven baked Oaxaca cheese flan, passion fruit, warm guava caramel, home-made mamey ice-cream

12 usd / 246 mxn

Cacao-Mexique

66% forastero bitter & fruit chocolate bizcocho cake, butter ganache

12 usd / 246 mxn

Torta 3 Leches

Papantla vanilla mousseline cream, berries compote & guajillo glaze

12 usd / 246 mxn

Xurro

Churro trio, plain & corn churro, cocoa & dulce de leche

12 usd / 246 mxn

Artisanal Ice Cream

Corn & amaranto

12 usd / 246 mxn

Sorbet

Prickle pear & watermelon

12 usd / 246 mxn