

# MENÚ QUINTO

## APPETIZERS

### RIB EYE CRISP 5 OZ

Served with guacamole, tortillas, “tomatillo” salsa, and grilled chili peppers.

### BONE MARROW

Cooked in a charcoal oven and served with mint salad, red jalapeño and parsley.

### GRILLED BRIE

Roasted brie cheese with potatoes, mushrooms, arugula and extra virgin olive oil.

### OUR SAUSAGE SELECTION FROM OUR CHARCUTERIE 8 OZ

Spicy Italian and Argentinean sausage, served with house toast and assorted mustards.

### ROASTED RED AND YELLOW PEPPERS

With shaved garlic, lemon, Ibérico ham, and extra virgin olive oil.

## FROM THE SEA

### SUSTAINABLE KAMPACHI TIRADITO 4 OZ

Thinly sliced Kampachi yellowtail with grapefruit air, pickled “xcatic” chili, and ponzu sauce.

### STONE CRAB CLAWS FROM CAMPECHE 12 OZ

With a trio of sauces, garlic confit aioli, peppercorn butter, peanut and toasted chiles.

### STUFFED EGGPLANT ROASTED IN WOOD OVEN

With pesto, Grana Padano cheese, and homemade organic tomato sauce.

### WAGYU TATAKI 3 OZ

Served with a wasabi-soy emulsion, crispy onions, edamame salad and XO sauce.

### BRAISED ANGUS BEEF TURNOVER 2 PC

Pastry filled with beef stew and organic roasted tomatoes.

### THREE CHEESE TURNOVER 2 PC

Pastry filled with smoked provolone, Gorgonzola Dolce and Grana Padano cheese.

### SUSTAINABLE TROUT SASHIMI 4 OZ

Fresh sashimi with smoked “habanero” chili, marinated in “guajillo” chili and sesame.

### GRILLED OYSTERS FROM NORTH BAJA 6 PC

With smoked local sausage, chaya greens, and lime.

### FRESH OYSTERS FROM NORTH BAJA 6 PC

# MENÚ QUINTO

## RICE AND PASTA

### TRUFFLE RAVIOLI

Stuffed with ricotta and truffle, served with tomato sauce, burrata and organic basil purée.

### MARROW RISOTTO

Prepared with red wine, texturized Parmesan cheese, charred vegetables and grilled bone marrow.

## SALADS

### RAINBOW BEET SALAD

Roasted organic baby beets, orange segments, spinach, lime and a goat cheese dressing.

### ENDIVE AND PEAR SALAD

Mixed lettuces, endives, Roquefort cheese, candied cashews and coal oven-baked pears.

### ARUGULA AND TOMATOES

Organic tomatoes, Grana Padano cheese, and a balsamic vinaigrette.

### CAESAR CARDINI

With poached sous-vide egg, house-smoked bacon, and a cheese crisp.

### ICEBERG SALAD

With tomato, onion, bacon and homemade ranch dressing.

## SOUPS

### SEAFOOD CASSEROLE 8 OZ

Scented with fennel and served with a citrus foam.

### CARROT SOUP

Organic carrots, ginger, coconut and curry chips.

### CLAM CHOWDER DE LA BAJA

With fresh clams, grilled corn, and house smoked bacon.

### ROASTED BEEF JUICE

Made from Angus beef, served traditionally.

# MENÚ QUINTO

## TURF, SKY AND SURF

### **SURF AND TURF**

Half Caribbean lobster tail 5 oz and beef fillet 6 oz

### **GRILLED KAMPACHI 7 OZ**

Seared and served with an Asian salad.

### **SALMON 7 OZ**

Marinated with lemon and touch of garlic and dill.

### **CATCH OF THE DAY 7 OZ**

Our fresh pick roasted and marinated in olive oil, lemon, and Cajun spices.

### **RACK OF LAMB 12 OZ**

Seared and scented with thyme, garlic, and olive oil.

### **KOROBUTA PORK CHOP 12 OZ**

Breaded and served with cheese and marinara sauce, served with an organic tomato salad.

### **DUCK BREAST 8 OZ**

Glazed with agave honey, "Mixe" chile, and mezcal.

### **GRILLED MAYA OCTOPUS 7 OZ**

Served simply with olive oil and sea salt from Celestún.

### **MICHOACAN SUSTAINABLE TROUT 7 OZ**

Roasted in the wood oven and served with an almond vinaigrette.

### **JUMBO SHRIMP 7 OZ**

With 4 chili peppers marinade, garlic butter served with Himalaya salt plank.

## SIDES

### **GRILLED VEGETABLES**

### **STEAMED ORGANIC VEGETABLES**

### **ASPARAGUS WITH AGED CHEESE**

### **MASHED SWEET POTATOES AND CARROTS**

### **MASHED POTATOES**

### **STEAMED KALE AND SPINACH WITH LEMON**

### **ROSEMARY - SCENTED SAUTÉ OYSTER AND BUTTON MUSHROOMS**

### **CREAMED SPINACH WITH FETA CHEESE**

### **SAUTÉED BOK CHOY WITH PEANUTS AND CHILES**

### **ROASTED BRUSSELS SPROUTS WITH MAPLE SYRUP, BACON AND LIME**

### **BAKED POTATO WITH GOAT CHEESE, RACLETTE, BACON, AND CHIVES**

### **CARIBBEAN LOBSTER MAC AND CHEESE**

### **TALEGGIO AND TRUFFLE RISOTTO**

### **FRENCH FRIES**

### **CREAMY VEGETABLE QUINOA**

# MENÚ QUINTO

## TURF AND FIRE

NEW YORK FILET 10 OZ

PETIT FILET 6 OZ

FILET 16 OZ

NEW YORK STRIP 12 OZ  
NEW YORK STRIP 20 OZ

RIB EYE 12 OZ  
RIB EYE 25 OZ

RIB EYE CAP SPINALIS 12 OZ

RIB EYE FILET 12 OZ

PORTERHOUSE USDA PRIME 40 OZ

WAGYU RIB EYE 10 OZ

FILETE WAGYU FILET 7 OZ

**PRIME BRISKET**

Slow braised for 16 hours in its juices and served with homemade BBQ sauce.

**SECRETO IBÉRICO 10 OZ**

Iberico pork secreto.

**CARIBBEAN LOBSTER TAIL 10 OZ**

**JUMBO SHRIMPS 5 OZ**

## SAUCES

ALL OUR MAIN COURSES INCLUDE A SAUCE OF YOUR CHOICE

GREEN PEPPERCORN, RED WINE, GRAIN MUSTARD, CHIMICHURRI WITH SUNDRIED TOMATOES, BUTTER WITH HERBS AND CHILI PEPPERS, BEARNAISE, SPICY SOY SAUCE, HOMEMADE MINT JAM, OAXACA CHILE SAUCE.

## DESSERTS

**FRESH BERRY TART**

Baked frangipan tart with red berries and Sichuan pepper served with lemon sorbet.

**PASSION FRUIT TART**

Rustic macadamia nut tart with ginger-passion fruit cream, and cacao habanero chili croquant, served with honey-lavender ice cream.

**S'MORE CHOCOLATE CAKE**

Chocolate cake with salted caramel ganache and flambe mezcal marshmallow, served with praline ice cream.

**AFFOGATO**

Dulce de leche and Scotch whisky cream with caramelized hazelnut, served with vanilla ice cream and double espresso.

**GRAPEFRUIT YOGURT PANNA COTTA**

Greek yogurt panna cotta with green apple compote, grapefruit granita, olive oil, and basil.

**BANANA PUDDING**

Bread and butter pudding with caramelized banana, rum, and peanut butter, served with coconut ice cream.