

SUNSET POINT

wine & pizza lounge

LUNCH

APPETIZERS

SEAFOOD SALAD WITH CIABATTA TOAST \$17.65
coriander sauce, jalapeño aioli & lime vinaigrette.

NICOISE SALAD \$11.75
with ostrich egg, organic green beans, sealed tuna with olives & parsley vinaigrette.

FISH CRACKLING \$15.50
with beans salad, avocado puree & chili oil

ORGANIC SALAD \$12.35
with tender shrimp & sesame vinaigrette.

CATCH OF THE DAY TIRADITO \$17.35
with dried capers, tender arugula & citrus vinaigrette.

GREEN SANGRITA OF LOCAL SEAFOODS \$19
with green sangrita & blue corn totopos.

MAINS

GRILLED OCTOPUS TACON \$15
big taco of grilled octopus with chipotle, organic tomatoes & lime aioli

BAJA STYLE TACOS \$13.50
baja fish or shrimp tacos with traditional salad & coriander aioli.

SOFT CRAB HAMBURGER \$22.65
marmalade onion, cucumber & organic tomatoes salad.

BABY RED SNAPPER BRUSCHETTA \$17.65
with chickpea hummus & curry asparagus.

RICE NOODLES BOWL \$11.75
with tuna, avocado, soy & orange with jalapeño vinaigrette.

SMOKED BEEF FILLET BOWL \$22.35
with tree chili, peanuts & organic honey vinaigrette.

ROAST ORGANIC CHICKEN BOWL \$10.85
with quinoa, black beans, jicama and coriander salad.

Tax Included • Service charge not Included • We Accept Visa and MasterCard.

PIZZA AND FOCACCIA GOURMET

REGINA MARGHERITA \$17
mozzarella, albahaca & tomato sauce.

CLASSIC NAPOLETANA \$17
mushrooms, salami, mozzarella cheese & tomato sauce.

SUNSET POINT \$21
porcini sauce, beefsteak, potatoes, provolone cheese & truffle oil essence.

SALSICCIA E FRIARIELLI \$19
italian sausage, mozzarella cheese & friarielli alla napoletana.

PRIMAVERA \$17
mozzarella & parmesan cheese, arugula, serrano ham & cherry tomato.

PORCINI E BURRATA \$17
porcini with mushrooms, burrata cheese & bacon.

SPECK FOCACCIA \$16
goat cheese, dehydrated tomatoes with arugula.

LA BIANCA \$18
italian sausage, spinach, parmesan cream & ricotta cheese.

CALZONE \$17
salami, ricotta cheese, mozzarella & tomato sauce.

VEGETARIANA DELL' ORTO \$18
zucchini, pepper, mushrooms & mozzarella cheese.

FOCACCIA CAMARÓN \$16
shrimp, ricotta cheese focaccia, lemon & italian pumpkin.

MEXICAN PIZZA \$21
mole sauce, lamb & sweet potato with sauteed spinach.

DESSERTS

CHEESECAKE \$9
with yogurt ice cream, spices with berries compote & creamy passion fruit

VANILLA CRÈME BRÛLÉE CANNELLONI \$11.75
with mezcal ice cream, berries, beetroot honey & chocolate sauce

CHOCOLATE CAKE \$9
with white wine jelly, pistachio mousse, lemon creamy praline & vanilla ice cream



PIZZA AND FOCACCIA GOURMET

REGINA MARGHERITA \$16.45
mozzarella, albahaca & tomato sauce.

CLASSIC NAPOLETANA \$16.45
mushrooms, salami, mozzarella cheese & tomato sauce.

SUNSET POINT \$20.50
porcini sauce, beefsteak, potatoes, provolone cheese & truffle oil essence.

SALSICCIA E FRIARIELLI \$18.75
italian sausage, mozzarella cheese & friarielli alla napoletana.

PRIMAVERA \$17
mozzarella & parmesan cheese, arugula, serrano ham & cherry tomato.

PORCINI E BURRATA \$17
porcini with mushrooms, burrata cheese & bacon.

SPECK FOCACCIA \$16
goat cheese, dehydrated tomatoes with arugula.

LA BIANCA \$17.65
italian sausage, spinach, parmesan cream & ricotta cheese.

CALZONE \$16.45
salami, ricotta cheese, mozzarella & tomato sauce.

VEGETARIANA DELL' ORTO \$18
zucchini, pepper, mushrooms & mozzarella cheese.

FOCACCIA CAMARÓN \$15.85
camarón, ricotta cheese focaccia, lemon & italian pumpkin.

MEXICAN PIZZA \$20.65
mole sauce, lamb & sweet potato with sauteed spinach

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DINNER

MAINS

NICOISE FETTUCCINE PASTA \$10.85
with fresh tuna, organic eggs, tender green beans & picholine olives.

PARSLEY SPÄETZLE \$20.85
with sweet corn, chocolata clam, garlic croutons, fresh greens & truffle oil.

RIPE CHEESE \$22
fresh date compote & bitter rustic bread.

SLICE AT THE MOMENT SERRANO HAM \$33.50
fresh figs salad & focaccia bread with potato & rosemary.

SEAFOOD PARTY \$32.35
Soft crab, tender shrimp, octopus, fish cracklings & fennel dressing.

DESSERTS

CHEESECAKE \$9
with yogurt ice cream, spices with berries compote & creamy passion fruit.

VANILLA CRÈME BRÛLÉE CANNELLONI \$11.75
with mezcal ice cream, berries, beetroot honey & chocolate sauce.

CHOCOLATE CAKE \$9
with white wine jelly, pistachio mousse, lemon creamy praline & vanilla ice cream.



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