



Under the Stars

EXPERIENCE

For the table

| | |
|---|------------------|
| JAMON IBERICO DE BELLOTA CINCO JOTA Tomato fresco, wood toasted focaccia. | \$ 23 P/OUNCE |
| BAJA CALIFORNIA FRESH OYSTER Traditional and modern condiments. | \$ 4 EACH |
| CHEF'S SELECTION OF LOCAL ARTISANAL CHEESE Housemade jam, marinated fruit, local honeycomb, grilled fruit bread. | \$ 21 |
| SALUMI BOARD Chef selection of cured meats, olives, mustard, grilled sourdough. | \$ 24 |

Starters

| | |
|--|-------|
| BEET AND BURRATA SALAD Pecans, orange, baby mizuna, jamaica reduction. | \$ 19 |
| ARUGULA AND DATES Pistachio, apple, manchego cheese, balsamic reduction. | \$ 20 |
| LITTLE GEM CAESAR SALAD Fresh herbs, parmesan, creamy pepper dressing. | \$ 19 |
| WOOD OVEN ROASTED CAULIFLOWER Lime honey yogurt, pistachio pesto. | \$ 18 |
| ORANGE ROASTED CARROTS Harrisa, ancient grain granola, pepitas. | \$ 19 |

Entrée

| | | | |
|--|-------|---|-------|
| ORGANIC TOMATO TAJARIN Heirloom tomato, aged parmesan, basil, garlic | \$ 28 | GRILLED OCTOPUS Achiote, tomato, potato, chimichurri, star anise | \$ 37 |
| SHORT RIB PAPPARDELLE Caramelized onion, roasted mushroom, parmesano reggiano, Calabrian chili | \$ 34 | FRESH CAUGHT LOCAL FISH Pairings inspired daily | \$ 41 |
| SPINACH SPAETZLE AND BONE MARROW Chocolate clam, maitake mushroom, rosemary | \$ 38 | STEAK FRITES 16 oz new York steak wood grill, truffle fries, au poivre sauce, maître d butter | \$ 51 |

Dessert

| | |
|--|-------|
| CREME BRULEE Green tea chai, berries. | \$ 12 |
| LAVA CAKE Sambuca foam, anis ice cream. | \$ 12 |
| CANNOLI Ricotta, orange, pistachio, pear sorbet. | \$ 12 |
| FLOATING ISLAND Merengue, passion fruit, berry's, tuna. | \$ 12 |

SUNSETMONALISA.COM
f @sunsetmonalisa

Prices are with taxes included
We accept American Express, Visa and Mastercard