

PREFIXED

A LA CARTE

[UPGRADE TO PREMIUM TABLE WITH ADDITIONAL COST]

First Course

[CHOICE OF ONE]

BEETS AND BERRIES (180gr)

Miraflores cottage cheese, berries, beets, watercress, basil, pita bread and balsamic.

BURRATA AND PEACH (250gr)

Grilled peach, citrus supremes, avocado and arugula

RAW OYSTERS (6pcs)

Pacific oysters from Comondú, mignonette sauce, tobiko and chintextle aioli.

PARMIGIANO REGGIANO OYSTERS (6pcs)

Pacific oysters from Comondú, chives, Parmigiano Reggiano and truffle.

SEARED SEA SCALLOPS (115gr)

Baja Sea Scallops, corn purée, pancetta, corn nuts, serrano alioli and Cotija cheese from Miraflores.

TOTOABA SASHIMI (120gr)

Farm raised Totoaba from Ensenada, spicy watermelon and ginger gazpacho, compress watermelon, and radishes.

BEEF TARTAR (125gr)

Tenderloin Steak USDA Prime, chives, parsley, quail egg, truffle and lavash.

ROAST BEEF BRUSCHETTA (120gr)

New York USDA Prime, brioche, horseradish, cabbage and whole grain mustard.

Second Course

[CHOICE OF ONE]

EGGPLANT (239gr)

Roasted eggplant, fried eggplant bechamel and Parmigiano Reggiano mousse.

TRUFFLE PASTA (250gr)

Fresh homemade pasta, black truffle, Parmigiano Reggiano and Plugrà butter.

RAVIOLO PASTA (120gr)

Wagyu beef, porcini, mascarpone cheese, Parmigiano Reggiano, burrata and black truffle.

CARAMEL DUCK PASTA 60gr)

Canadian duck breast, raisins, Miraflores jocoque, pomegranate, coriander and orange.

PACIFIC STRIPED BASS (210gr)

Farm raised bass, from Ensenada celery root, fennel bulb and Champagne sauce.

SEARED TOTOABA (210gr)

Farm raised Totoaba from Ensenada, saffron, mini potatoes, spinach, and parsnip purée from Miraflores.

TENDERLOIN STEAK (220gr)

USDA prime 8oz - aged 90 days, scallion onion purée, truffle-potato millefeuille and mini corn.

LAMB SHANK (400gr)

Potato cake, chard and lavender.

KUROBUTA PORK TOMAHAWK (400gr)

Potato aligot, brussels sprouts, whole grain mustard and maple.

Desserts

[CHOICE OF ONE]

TROPICAL (150gr)

Mango mousse, coconut ice cream, and passion fruit gel.

LEMON & BERRIES (150gr)

Lemon mousse, berry compote and berry ice cream.

SUMMER PEACH (150gr)

Almond mousse, peach compote, almond sponge cake, granola and greek yogurt ice cream.

EXOTIC CHOCOLATE (150gr)

Chocolate mousse, banana compote, banana bread, pineapple sorbet and raspberry gel.

CHEF'S ALL EXPERIENCE

[ADD WINE PAIRING DELUXE EXPERIENCE WITH ADDITIONAL COST]

*PREMIUM TABLE UPGRADE SUBJECT TO AVAILABILITY
DISCLAIMER: RAW PRODUCT GRAMMAGE PRICES ARE PER PERSON. TAXES INCLUDED.
WE ACCEPT AMERICAN EXPRESS, VISA, MASTERCARD.

THE
SIGNATURE
5-COURSE MENU

[UPGRADE TO PREMIUM TABLE WITH ADDITIONAL COST]

SEARED SEA SCALLOPS (75gr)

Wild caught sea scallops from San Carlos, corn puree, pancetta, corn nuts, serrano mayonnaise and Cotija cheese from Miraflores.

or

TOTOABA SASHIMI (220gr)

Farm raised Totoaba from Ensenada, spicy watermelon and ginger gazpacho, compress watermelon, and radishes.

TRUFFLE PASTA (100gr)

Fresh homemade pasta, black truffle, Parmigiano Reggiano and Plugrà butter.

or

RAVIOLO PASTA (40gr)

Wagyu beef, porcini, mascarpone cheese Parmigiano Reggiano, burrata and black truffle.

PACIFIC STRIPED BASS (120gr)

Farm raised bass, from Ensenada celery root, fennel bulb and champagne sauce.

or

SEARED TOTOABA (120gr)

Farm raised Totoaba from Ensenada, saffron, mini potatoes, spinach puree, and parsnip from Miraflores.

MISO BRAISED BEEF CHEEK (130gr)

Potato aligot, onion chips and maitake.

or

TENDERLOIN STEAK (220gr)

USDA Prime 8oz aged 90 days, Okinawa purée, black garlic, king oyster mushroom and pickled tomato.

LEMON & BERRIES (150gr)

Lemon mousse, berry compote and berry ice cream.

or

EXOTIC CHOCOLATE (150gr)

Chocolate mousse, banana compote, banana bread, pineapple sorbet and raspberry gel.

ENHANCE YOUR EXPERIENCE WITH AN UPGRADE

BEEF TENDERLOIN (140gr)

Australian Wagyu BMS 8-9 5oz aged 90 days, Okinawa puree, black garlic, king oyster mushroom and pickled tomato.

CHEF'S ALL EXPERIENCE

[ADD WINE PAIRING DELUXE EXPERIENCE WITH ADDITIONAL COST]

Vegetarian

BURRATA AND PEACH (180gr)

Grilled peach, citrus supremes, avocado and arugula.

PESTO CASARECCE (100gr)

Dehydrated tomato, goat cheese and Parmigiano Reggiano.

MUSHROOMS (150gr)

Vegan ricotta, vegetable jus and mushroom mix.

EGGPLANT (239gr)

Roasted eggplant, fried eggplant bechamel and Parmigiano Reggiano mousse.

LEMON & BERRIES (150gr)

Lemon mousse, berry compote and berry ice cream.

or

EXOTIC CHOCOLATE (150gr)

Chocolate mousse, banana compote, banana bread, pineapple sorbet and raspberry gel.

VEGETARIAN ALL EXPERIENCE

[ADD WINE PAIRING DELUXE EXPERIENCE WITH ADDITIONAL COST]

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THE CHEF JOURNEY

Chef's Menu

TASTE OF THE BAJA (180gr)
Kampachi, shrimp and Yellowtail tuna.

FOIE GRAS (160gr)
Mango textures, damiana and
caramelized almond tuile.

TRUFFLE PASTA (100gr)
Fresh homemade pasta, black truffle,
Parmigiano Reggiano and Plugrà butter.

SEARED TOTOABA (440gr)
Farm raised Totoaba from Ensenada, saffron,
mini potatoes, spinach, and parsnip purée from
Miraflores.

QUAIL & PANCETTA (100gr)
Black lentil, apricot, asparagus and parsley purée.

TENDERLOIN STEAK
USDA Prime 8oz aged 90 days, Okinawa purée, black
garlic, king oyster mushroom
and pickled tomato.

SUMMER PEACH (150gr)
Almond mousse, peach compote, almond sponge cake,
granola and greek yogurt ice cream.

ENHANCE YOUR EXPERIENCE WITH AN UPGRADE
BEEF TENDERLOIN
Australian Wagyu BMS 8-9 5oz aged 90 days, Okinawa
puree, black garlic, king oyster mushroom
and pickled tomato.

Vegetarian Menu

BEETS AND BERRIES (150gr)
Miraflores cottage cheese, berries, beets,
watercress, basil, pita bread and balsamic.

BURRATA AND PEACH (150gr)
Grilled peach, citrus supremes,
avocado and arugula

PESTO CASARECCE (100gr)
Dehydrated tomato, goat cheese and
Parmigiano Reggiano.

BEETS CANNELLONI (110gr)
Goat cheese, apple and beet textures.

MUSHROOMS (150gr)
Vegan ricotta, vegetable jus and mushroom mix.

EGGPLANT (239gr)
Roasted eggplant, fried eggplant bechamel
and Parmigiano Reggiano mousse.

SUMMER PEACH (150gr)
Almond mousse, peach compote, almond sponge
cake, granola and greek yogurt ice cream.

ALL EXPERIENCE

[ADD WINE PAIRING DELUXE EXPERIENCE WITH ADDITIONAL COST]

Tailored made by **Chef Héctor Morales**

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We offer 3 types of menu especially designed by our executive chef Hector Morales. In this Experience, rest assured that we take care of our service, holding our hygiene and sanitation standards to highest of our priority for your safety. As we offer you a safe place to have a great experience, please allow us the time to make sure that we stay safe and sanitized while doing so.

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MEAT LOVERS

BY THE GRILL

- **JAPANESE WAGYU KOBE BEEF, A5 GRADE - 12 oz**
Authentic Japanese Wagyu is world-renowned for its buttery texture, subtle umami flavor, and unequaled tenderness.
- **GOLDEN AUSTRALIAN TOMAHAWK "WESTHOLME" - 36 oz**
Wagyu rib eye encrusted in 24 karat gold leaf.
- **WASHUGYU WAGYU BEEF - NEW YORK STRIPLOIN, AGED 120 DAYS, BMS 7 - 16 oz**
Unique crossbred Japanese black Wagyu and the finest American black angus.
- **AUSTRALIAN WAGYU BEEF - NEW YORK STRIPLOIN, AGED 90 DAYS, BMS 7 - 16 oz**
Savor exquisite flavors of Purebred Australian Wagyu beef.
- **KURO AMERICAN WAGYU RIB EYE - BSM 7 - 16 oz**
Red - Ample level of marbling "Meaty & Robust Flavor"
- **SIDES (CHOICE OF 2)**

- Truffle fries
- Potato aligot

- Roasted baby vegetables
- Au gratin potato

- Mashed sweet potato
- Sunchoke puree



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