

PREFIXED

A LA CARTE

\$128 USD

First Course

[CHOICE OF ONE]

RAW OYSTERS (6pcs)

Mignonette, tobiko, chintextle aioli.

BAKED OYSTERS FROM "THE BAJA" (6pcs)

Chives, Parmigiano Reggiano, truffle.

TARTAR FILET TENDERLOIN USDA PRIME (110gr)

Chives, parsley, quail egg, truffle, lavash.

HEIRLOOM & BURRATA (250gr)

Watermelon, puffed rice, dehydrated tomato, pesto.

BEETS & BERRIES (180gr) 

Miraflores "requesón" cheese, berries, beet, watercress, basil, pita bread, balsamic.

NEW YORK PRIME ROAST BEEF BRUSQUETA (110gr)

Brioche, horseradish, cabbage, whole grain mustard.

SEARED SEA SCALLOPS "WILD CAUGHT" (200gr)

Celery root, pancetta, mushroom mix, molasses.
(+12 USD)

OCTOPUS & BLUEFIN TARTARE (220gr)

Black garlic paste, dehydrated Kimchi, oak aged ponzu sauce.
(+12 USD)

Second Course

[CHOICE OF ONE]

CARAMELIZED DUCK PASTA (180gr)

Raisins, jocoque, pomegranate, coriander, orange.

"FARM RAISED" TOTOABA CONFIT (440gr)

Saffron, Castelveltrano olives, potato and plantain puree, tomato confit.

LOBSTER FAGOTTINI (200gr)

Lime, Plugrà butter, garlic, parsley.

PACIFIC STRIPED BASS (220gr)

Canellini beans, champagne sauce, chorizo.

TRUFFLE PASTA (200gr) 

Black truffle, Parmigiano Reggiano, Plugrà butter.

**FILET TENDERLOIN USDA PRIME 8 OZ -
AGED 90 DAYS** (226gr)

Scallion puree, potato and truffle mille feuille, baby corn.

EGGPLANT UMAMI (239gr) 

Miso, sesame seed, basmati rice, brava sauce.

KUROBUTA PORK TOMAHAWK (220gr)

Potato aligot, Brussel sprouts, Dijon mustard, maple.
(+30 USD)

Dessert

[CHOICE OF ONE]

PEANUT DELIGHT (150gr)

Peanut praline, mazapan ice cream, salty peanut mousse.

TROPICAL (150gr)

Mango mousse, coconut ice cream, passion fruit gel, almond dust.

RASPBERRY BLONDIE (150gr)

Raspberry mousse, Ruby chocolate, almond gioconda.

HONEYCOMB (150gr)

Melipona honey, meregue, gorgonzola mousse, chamomile ice cream, chocolate crumble.

ALL EXPERIENCE
[+ WINE PAIRING DELUXE]
\$210 USD

 (VEGAN)  (VEGETARIAN)

DISCLAIMER: RAW PRODUCT GRAMMAGE
PRICES ARE PER PERSON. TAXES INCLUDED.
WE ACCEPT AMERICAN EXPRESS, VISA, MASTERCARD.

THE
SIGNATURE

5-COURSE MENU

Chef's **\$159**

SEARED SEA SCALLOPS "WILD CAUGHT" (150gr)
Celery root, pancetta, mushroom mix, molasses.

OR

OCTOPUS & BLUEFIN TARTARE (150gr)
Black garlic paste, dehydrated Kimchi, oak aged ponzu sauce.

TRUFFLE PASTA (100gr) 
Black truffle, Parmigiano Reggiano, Plugrá butter.

OR

LIME SPAGHETTI (100gr)
Shrimp, pecorino and parmesan cheese, parsley.

"FARM RAISED" TOTOABA CONFIT (110gr)
Saffron, castelveltrano olives, potato and plantain puree,
tomato confit.

OR

PACIFIC STRIPED BASS (110gr)
Canellini beans, champagne sauce, chorizo.

MISO BRAISED BEEF CHEEK (110gr)
Potato aligot, onion chips, maitake.

OR

**TENDERLOIN FILET USDA PRIME 5 OZ -
AGED 90 DAYS** (110gr)
Okinawa puree, black garlic, king oyster mushroom, pickled tomato.

TROPICAL (150gr)
Mango mousse, coconut ice cream,
passion fruit gel, almond dust.

OR

PEANUT DELIGHT (150gr)
Peanut praline, mazapan ice cream, salty peanut mousse.

ENHANCE YOUR EXPERIENCE WITH AN UPGRADE

**AUSTRALIAN WAGYU BEEF FILET TENDERLOIN 5 OZ
AGED 90 DAYS, BMS 8-9 ADD**

Okinawa puree, black garlic, king oyster mushroom,
pickled tomato.
(+29 USD)

**CHEF'S
ALL EXPERIENCE**
[+ WINE PAIRING DELUXE]
\$288 USD

Vegetarian **\$128 USD**

HEIRLOOM & BURRATA (180gr)
Watermelon, puffed rice, dehydrated tomato, pesto.

SPAGHETTI "ALLA NERANO" (100gr)
Zucchini, squash blossom, Parmigiano Reggiano, basil.

PORTOBELLO MUSHROOM CARPACCIO (150gr)
Black truffle, arugula, jocoque, cashew nuts, balsamic.

EGGPLANT UMAMI (239gr) 
Miso, sesame, basmati rice, brava sauce.

TROPICAL (150gr)
Mousse de mango, helado de coco, gel de maracuya,
tierra de almendras.

OR

PEANUT DELIGHT (150gr)
Peanut praline, mazapan ice cream, salty peanut mousse.

**VEGETARIAN
ALL EXPERIENCE**
[+ WINE PAIRING DELUXE]
\$257 USD

 (VEGAN)  (VEGETARIAN)

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THE CHEF JOURNEY

Chef's Menu \$201 USD

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

CRAB FROM "SAN CARLOS" (160gr)
Crab lump, royal red shrimp, bloody mary granite,
heirloom tomato, gazpacho jelly.

TRUFFLE PASTA (100gr) 
Black truffle, Parmigiano Reggiano, Plugrà butter.

"FARM RAISED" TOTOABA CONFIT (110gr)
Saffron, castelveltrano olives, potato and plantain puree,
tomato confit.

PDUCK CONFIT (120gr)
Persimmon fruit, forbidden rice, piquillo pepper, celery root.

**TENDERLOIN FILET USDA PRIME 5 OZ -
AGED 90 DAYS** (142gr)
Okinawa puree, black garlic, king oyster mushroom,
pickled tomato.

RASPBERRY BLONDIE (150gr)
Raspberry mousse, Ruby chocolate, almond Gioconda.

ENHANCE YOUR EXPERIENCE WITH AN UPGRADE

AGED 90 DAYS, BMS 8-9 ADD (150gr)
Okinawa puree, black garlic, king oyster mushroom,
pickled tomato.
(+29 USD)

**CHEF'S
ALL EXPERIENCE**
[+ WINE PAIRING DELUXE]

\$347 USD

 (VEGAN)  (VEGETARIAN)

Vegetarian Menu \$159 USD


BEETS & BERRIES (150gr) 
Miraflores "requesón" cheese, berries, beet,
watercress, basil, pita bread, balsamic.

HEIRLOOM & BURRATA (150gr)
Watermelon, puffed rice, dehydrated tomato, pesto.

SPAGHETTI "ALLA NERANO" (100gr)
Zucchini, squash blossom,
Parmigiano Reggiano, basil.

BEET CANNELLONI (110gr) 
Goat cheese, apple, beet texture.

PORTOBELLO MUSHROOM CARPACCIO (150gr)
Black truffle, arugula, jocoque,
cashew nuts, balsamic.

EGGPLANT UMAMI (239gr) 
Miso, sesame seed, basmati rice, brava sauce.

RASPBERRY BLONDIE (150gr)
Raspberry mousse,
Ruby chocolate, almond Gioconda.

**VEGETARIAN
ALL EXPERIENCE**
[+ WINE PAIRING DELUXE]

\$306 USD

  @sunsetmonalisa

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 (263 USD)**
Authentic Japanese Wagyu is world-renowned for its buttery texture, subtle umami flavor, and unequaled tenderness.
- **GOLDEN AUSTRALIAN TOMAHAWK "WESTHOLME" - 36 oz (386 USD)**
Wagyu rib eye encrusted in 24 karat gold leaf.
- **WASHUGYU WAGYU BEEF - NEW YORK STRIPLOIN, AGED 120 DAYS, BMS 7 - 16 oz (216 USD)**
Unique crossbred Japanese Black Wagyu and the finest American Black Angus.
- **AUSTRALIAN WAGYU BEEF - NEW YORK STRIPLOIN, AGED 90 DAYS, BMS 7 - 16 oz (216 USD)**
Savor exquisite flavors of Purebred Australian Wagyu beef.
- **AUSTRALIAN WAGYU DENVER STEAK "BMS 7" - 9 oz (144 USD)**
Grass-fed beef cut from the wagyu chuck flap tail, extremely tender with a superior amount of marbling and rich, buttery smooth flavour.
- **KURO AMERICAN WAGYU RIBEYE - BSM 7 - 16 oz (222 USD)**
Red - Ample level of marbling "Meaty & Robust Flavor"

SIDES (CHOICE OF 2) (270gr)

- Truffle fries
- Potato aligot

- Roasted baby vegetables
- Au gratin potato

- Mashed sweet potato
- Sunchoke puree



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