

THE SIGNATURE

5-COURSE MENU

SEARED SAN CARLO'S SCALLOPS (75g)

Corn purée, smoked pancetta, crunchy corn nuts, serrano mayonnaise and Cotija cheese from Miraflores.

-or-

TOTOABA SASHIMI (150g)

Ensenada farm-raised totoaba, pressed spicy watermelon, ginger gazpacho and radishes.

TRUFFLE FETTUCCINE (100g)

Homemade pasta, black truffle, Parmigiano Reggiano and Plugrà butter.

-or-

PASTA RAVIOLI WAGYU BEEF (80g)

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

RED SNAPPER (120g)

Clam sauce, sliced garlic, bok choy and preserved lemon.

-or-

TOTOABA COCOTTE (120g)

Olives, capers, cherry tomatoes, lemon, bisque and sourdough.

MISO BRAISED VEAL CHEEK (130g)

Polenta with piquillo peppers, onion chips, maitake mushrooms and cipollini onions.

-or-

TENDERLOIN FILET (140g)

USDA Prime 5oz - aged 90 days, Okinawa sweet potato purée, black garlic, king oyster mushroom and pickled tomato.

CHEESECAKE (150g)

Goat cheese cheesecake, spiced red wine and strawberry sauce, berries, pistachio.

-or-

TIRAMISU TABLESIDE (150g)

Espresso, savoiardi and mascarpone.

ENHANCE YOUR EXPERIENCE WITH AN UPGRADE

AUSTRALIAN WAGYU (140g)

5oz, BMS 8-9, aged 90 days, Okinawa sweet potato purée, black garlic, king oyster mushroom and pickled tomato.

(Plus additional cost)

Vegetarian Menu

HEIRLOOM SALAD (180g)

Fresh mozzarella, pesto sauce and roasted beets.

CASARECCE WITH PESTO SAUCE (100g)

Sun-dried tomatoes, goat cheese and Parmigiano Reggiano.

CORN RIBS (150g)

Arugula, serrano aioli, paprika and lemon juice.

ROASTED ORGANIC CARROTS (239g)

Basil hummus, toasted peanuts and vegetable jus.

CHEESECAKE (150g)

Goat cheese cheesecake, spiced red wine and strawberry sauce, berries, pistachio.

-or-

TIRAMISU TABLESIDE (150g)

Espresso, savoiardi and mascarpone.

CHEF'S ALL EXPERIENCE

[WITH PREMIUM WINE PAIRING] +

Plus additional cost

THE CHEF JOURNEY

Chef's Menu

TASTE OF THE BAJA (180g)

Kampachi, shrimp and Bluefin tuna.

SEARED OCTOPUS (80g)

Saffron sauce, roasted potato, shishito peppers, frisée and olive chimichurri.

TRUFFLE FETTUCCINE (100g)

Homemade pasta, black truffle, Parmigiano Reggiano and Plugrà butter.

TOTOABA COCOTTE (120g)

Olives, capers, cherry tomatoes, lemon, bisque and sourdough.

QUAIL AND SMOKED PANCETTA (100g)

Black lentils, apricot, asparagus and parsley purée.

TENDERLOIN FILET (140g)

USDA Prime 5oz - aged 90 days, Okinawa sweet potato purée, black garlic, king oyster mushroom and pickled tomato.

COFFEE AND CHERRY (150g)

Cardamom sponge cake, 70% chocolate and coffee cream, cocoa crunch, Amarena cherry sorbet, and light cardamom cream.

ENHANCE YOUR EXPERIENCE WITH AN UPGRADE

AUSTRALIAN WAGYU (140g)

5oz, BMS 8-9, aged 90 days, Okinawa sweet potato purée, black garlic, king oyster mushroom and pickled tomato.

(Plus additional cost)

Vegetarian Menu

HEIRLOOM SALAD (150g)

Fresh mozzarella, pesto sauce and roasted beets.

CORN RIBS (150g)

Arugula, serrano aioli, paprika and lemon juice.

CASARECCE WITH PESTO SAUCE (100g)

Sun-dried tomatoes, goat cheese and Parmigiano Reggiano.

JAPANESE MUSHROOMS (150g)

Vegan ricotta, vegetable jus and mixed mushrooms.

ORGANIC CELERY ROOT (110g)

Greek yogurt, curry, lemon zest, pistachio pesto and mint.

ROASTED ORGANIC CARROTS (239g)

Basil hummus, toasted peanuts and vegetable jus.

COFFEE AND CHERRY (150g)

Cardamom sponge cake, 70% chocolate and coffee cream, cocoa crunch, Amarena cherry sorbet, and light cardamom cream.

CHEF'S ALL EXPERIENCE

[WITH PREMIUM WINE PAIRING]

Plus additional cost

PREFIXED

3-COURSE MENU

First Course [CHOICE OF ONE]

CORN RIBS (150g)

Arugula, serrano aioli, paprika and lemon juice.

HEIRLOOM SALAD (150g)

Fresh mozzarella, pesto sauce and roasted beets.

BRESAOLA SALAD (150g)

Artichoke, fennel, Parmigiano Reggiano and mustard.

RAW OYSTERS (6 pcs)

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

PORCINI OYSTERS (6 pcs)

Pacific oysters from Comondú, chives, porcini sauce and truffle.

ROASTED ORGANIC CARROTS (239g)

Basil hummus, toasted peanuts and vegetable jus.

TOTOABA SASHIMI (150g)

Ensenada farm-raised totoaba, pressed spicy watermelon, ginger gazpacho and radishes.

TARTAR FILET (125g)

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

SEARED SAN CARLO'S SCALLOPS (75g)

Corn purée, smoked pancetta, crunchy corn nuts, serrano mayonnaise and Cotija cheese from Miraflores.

(Plus additional cost)

Second Course [CHOICE OF ONE]

***FLAMBÉ SPAGHETTI WITH IBERICO & PARMIGIANO**

REGGIANO (To Share) (240g) Prepared tableside with vodka in a Parmigiano Reggiano wheel.

***WHOLE RED SNAPPER** (To Share) (800g)

Fennel salad, lemon and caper sauce and fine herbs.

TRUFFLE FETTUCCINE (200g)

Homemade pasta, black truffle, Parmigiano Reggiano and Plugrà butter.

PASTA RAVIOLI WAGYU BEEF (120g)

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

PASTA DUCK CAMEL (120g)

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

PACIFIC STRIPED BASS (210g)

Ensenada farm-raised sea bass, celery root, fennel bulb and Champagne sauce.

MISO BRAISED VEAL CHEEK (180g)

Polenta with piquillo peppers, onion chips, maitake mushrooms and cipollini onions.

LAMB SHANK OSSOBUCCO (400g)

Potato pie, chard and lavender.

ORGANIC SPRING CHICKEN (400g)

Sweet potato and orange purée, roasted potato and kale.

JAPANESE MUSHROOMS (150g)

Vegan ricotta, vegetable jus and mixed mushrooms.

Desserts [CHOICE OF ONE]

TIRAMISU TABLESIDE (150g)

Espresso, savoiardi and mascarpone.

CHEESECAKE (150g)

Goat cheese cheesecake, spiced red wine and strawberry sauce, berries, pistachio.

COFFEE AND CHERRY (150g)

Cardamom sponge cake, 70% chocolate and coffee cream, cocoa crunch, Amarena cherry sorbet, and light cardamom cream.

CHEF'S ALL EXPERIENCE [WITH PREMIUM WINE PAIRING] (PLUS additional cost)

f @sunsetmonalisa

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

INFORMAR A SU MESERO CUALQUIER ALERGIA O RESTRICCIÓN ALIMENTICIA

MEAT LOVERS MENU

BY THE GRILL

- **TENDERLOIN FILET (220g) USDA**
Prime 8oz - aged 90 days.
- **KUROBUTA PORK TOMAHAWK (400g)**
- **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
- Potato gratin
- Mashed sweet potato
- Sunchoke puree



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