

THE SIGNATURE

5-COURSE MENU

SEARED SAN CARLO'S SCALLOPS (75gr)

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

-or-

TOTOABA SASHIMI (120gr)

Spicy watermelon and ginger gazpacho and radishes.

TRUFFLE FETTUCCINE (100gr)

Black truffle, Parmigiano Reggiano and Plugrà butter.

-or-

RAVIOLO OF WAGYU BEEF (40gr)

Porcini, mascarpone cheese, Parmigiano Reggiano, burrata and black truffle.

PACIFIC STRIPED BASS (120gr)

Celery root, fennel bulb and Champagne sauce.

-or-

SEARED TOTOABA OF ENSENADA (120gr)

Saffron, mini potatoes, spinach purée and parsnip from Miraflores.

MISO BRAISED BEEF CHEEK (130gr)

Potato aligot, onion chips and maitake.

-or-

TENDERLOIN STEAK (220gr)

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

LEMON PIE (150gr)

Lemon mousse, honey ice cream, salted caramel, lemon purée.

-or-

COOKIES & CREAM (150gr)

Chocolate ice cream, cream ice cream and chocolate cremeux.

ENHANCE YOUR EXPERIENCE WITH AN UPGRADE

BEEF TENDERLOIN (140gr)

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

(+ADDITIONAL COST)

Vegetarian

BURRATA & FIGS (180gr)

Grilled figs, citrus supremes, avocado and arugula.

CASARECCE PASTA WITH BASIL PESTO (100gr)

Dehydrated tomato, goat cheese and Parmigiano Reggiano.

MUSHROOMS (150gr)

Vegan ricotta, vegetable jus and mushroom mix.

ROASTED CAULIFLOWER (239gr)

Basmati rice, bell peppers, peas and romesco.

LEMON PIE (150gr)

Lemon mousse, honey ice cream, salted caramel, lemon puree.

-or-

COOKIES & CREAM (150gr)

Chocolate ice cream, cream ice cream and chocolate cremeux.

[ADD PREMIUM WINE PAIRING WITH ADDITIONAL COST]

THE CHEF JOURNEY

Chef's Menu

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

FOIE GRAS (80gr)
Mango textures, damiana and
caramelized almond tuile.

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

SEARED TOTOABA (120gr)
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 (140gr)
USDA Prime 8oz aged 90 days, Okinawa purée, black
garlic, king oyster mushroom and pickled tomato.

LEMON PIE (150gr)
Lemon mousse, honey ice cream,
salted caramel, lemon purée.

ENHANCE YOUR EXPERIENCE WITH AN UPGRADE

BEEF TENDERLOIN (140gr)
Australian Wagyu BMS 8-9 5oz aged 90 days, Okinawa
purée, black garlic, king oyster mushroom
and pickled tomato.
(+ADDITIONAL COST)

Vegetarian Menu

HUMMUS SALAD (120gr)
Arugula, roasted peppers, paprika,
Castelvetrano olives and cucumber.

BURRATA & FIGS (150gr)
Grilled figs, citrus supremes, avocado and arugula.

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

GRILLED SWEET POTATO (100gr)
Almond mole, pumpkin seeds, baby spinach,
preserved lemon and farro.

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

ROASTED CAULIFLOWER (239gr)
Basmati rice, bell peppers, peas and romesco.

LEMON PIE (150gr)
Lemon mousse, honey ice cream,
salted caramel, lemon purée.

[ADD PREMIUM WINE PAIRING WITH ADDITIONAL COST]

PREFIXED

3-COURSE MENU

First Course [CHOICE OF ONE]

HUMMUS SALAD (120gr)

Arugula, roasted peppers, paprika, Castelvetrano olives and cucumber.

BURRATA & FIGS (250gr)

Grilled figs, citrus supremes, avocado and arugula.

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 CAULIFLOWER (239gr)

Basmati rice, bell peppers, peas and romesco.

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.

SEARED SEA SCALLOPS (115gr)

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

Second Course [CHOICE OF ONE]

***FLAMBÉ SPAGHETTI WITH IBERICO & PARMIGIANO**

REGGIANO (To Share) (200gr) Prepared tableside with vodka in a Parmigiano Reggiano wheel.

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

Fennel salad, lemon sauce, capers, fine herbs.

TRUFFLE FETTUCCINE (250gr)

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

RAVIOLO DI WAGYU BEEF (120gr)

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

CARAMEL DUCK (120gr)

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

SEARED TOTOABA (210gr)

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

MISO BRAISED BEEF CHEEK (180gr)

Potato aligot, onion chips and maitake.

TENDERLOIN STEAK (220gr)

USDA Prime 8oz - aged 90 days, scallion foam, 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]

TIRAMISU TABLESIDE (150gr)

Espresso, savoiardi, mascarpone.

LEMON PIE (150gr)

Lemon mousse, honey ice cream, salted caramel, lemon puree.

COOKIES & CREAM (150gr)

Chocolate ice cream, cream ice cream and chocolate cremeux.

CHEF'S ALL EXPERIENCE [PREMIUM WINE PAIRING WITH ADDITIONAL COST]

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

MEAT LOVERS MENU

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
- Potato gratin

- Mashed sweet potato
- Sunchoke puree



(+ COSTO ADICIONAL)

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