




To start...

Daily fresh Snacks

Catch of the day Tiradito \$ 230
Jalapeño ashes sauce and Totomoxtle.

Shrimp aguachile  \$ 280
Leche de tigre with jalapeño, Totomoxtle and Chili dust and oils.

Tuna tartar  \$ 290
Octopus, Tuna in ponzú, Avocado, Jalapeño, Green apple, Sesame oil.

Fish tostadas "Shifu" \$ 190
Pickled Fish, Mexican sauce, Alioli, Jalapeño, Creamy avocado.

Guacamole with Rib Eye or Fish  \$ 210
Mexican salsa, chives, smoked habanero salt, Chicharron of Rib eye ór Fish.

“Authentic Mexican cuisine with the best flavor in the Baja”

#atasteofbaja

Tacos (2 pieces)

Short Rib Taco \$ 180
Wine reduction & crispy potato.


Taco Belly \$ 190
Marinated with grilled pineapple, red onion, fresh coriander

Beef fillet and Shrimp Taco \$ 195
Filet, Shrimp and Mexican sauce and creamy avocado

Sea of Cortez Taco \$ 180
Grilled fish, Alioli, Porkskin Fideua and Radish.

Mushrooms Taco \$ 170
Fried mushrooms, Mexican sauce, Creamy avocado


Squash Blossom Taco \$ 180
Coconut portobello duxelle, Grapefruit and Habanero Jelly.

Gaonera Taco  \$ 210
N. York R17, Chintextle alioli, Octopus and Porkskin sauce.

Salads

Majagua salad \$ 210
Avocado, Kale, Arugula baby, Lime w/Onions vinaigrette , Parmesan cheese.

Beet salad \$ 220
Grapefruit segments, goats cheese cream, candied walnuts.

Grilled Heirloom tomatoes  \$ 260
Balsamic reducción with rosemary, Goat cheese, Pickled bet and Pecan.

Roasted Cauliflower \$ 230
Cauliflower puree, chili adobo.

Taxes included

MAJAGUA



...main courses

Chargrilled Steaks

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|--------------------------------------|---------------|
| New York Prime R. 17 (300 gr) | \$ 750 |
| Ribeye Prime R. 17 (300 gr) | \$ 800 |
| Filet Prime R. 17 (300 gr) | \$ 780 |

Red wine reduction (Suggestion)

Sides

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| Seasonal veggies | \$ 130 |
| <i>Roasted in butter.</i> | |
| Sweet Potatoe puree | \$ 130 |
| <i>Smoked sweet potatoe puree with Leek.</i> | |
| Mashed potatoes | \$ 100 |
| <i>Traditional mashed potatoes with crispy potatoes</i> | |
| Traditional French Fries | \$ 90 |
| <i>The best french fries in Baja</i> | |

Extras

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| Warm bread with butter | \$ 30 |
| Tortillas order (3) | \$ 20 |

Other mains

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|----------------------------------------------------------------------------|---------------------------------------------------------------------------------------|---------------|
| Grilled catch of day |  | \$ 390 |
| <i>Mashed smoked sweetpotatoes and Roasted vegetables.</i> | | |
| Organic roasted chicken | | \$ 370 |
| <i>Mix lettuce salad and mashed potatoes with crispy potatoes.</i> | | |
| Grilled shrimp | | \$ 420 |
| <i>Seasoned shrimp, mashed potatoes and Roasted vegetables.</i> | | |
| Portobello steak | | \$ 310 |
| <i>Portobello Mushroom, Mashed potatoes and Roasted vegetables.</i> | | |
| Marinated "zarandeado" Fish |  | \$ 380 |
| <i>Chihuacles adobo dressing, Mashed carrots and lemon dressing salad.</i> | | |
| Catch of the day with risotto | | \$ 450 |
| <i>Mezcal, mascarpone and lime butter.</i> | | |
| Cochinita Pibil to share |  | \$ 480 |
| <i>Xnipec, pickled onions, handmade tortillas.</i> | | |

New dishes



****If you bring your own fish we can grill it, cook tacos and tiradito at \$410/pp**