



PENÍNSULA

Baja Cuisine

Dinner Menu

Salads

Farm Organic Salad

Cherry tomatoes, radish, tangerine and fine herb vinaigrette

140

Miraflores Organic Salad

Arugula, orange, radish, caramelized nuts, goat cheese and citrus vinaigrette

170

Cold / Hot Appetizers

Ajillo Octopus - Our Version

Grilled octopus, avocado puree, radish, jalapeno peppers, smoked tomato puree and guajillo chilli butter

210

“La Playita” Sea Bass

Avocado, cucumber, bell peppers, chives, pickled onions and chilli curry

210

Santo Domingo Tiradito

Scallops served with fresh salad, pitahaya sorbet and grapes

260

Shrimp Escabeche Style

Grilled onions, radishes, beets and fine herbs

210

Soups

Miraflores Split Carrots

Crispy San Carlos shrimp

170

Chocolata Clam Chowder

Baja chocolata clams, vegetable brunoise, bread and chipotle oil

190

San Quintin White Bean

Crunchy bread with fine herbs and truffle oil

170

Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness.

Menu items at all Pueblo Bonito Resorts are trans fat-free.

Prices are in Mexican Pesos. Tax included.



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Seafood

Creamy Basil Pasta

Rigatoni pasta, salmon, green peas, corn, spinach, and parmesan cheese
380

Yellow Lime Risotto

Rice, Vegetables, Parmesan, Asparagus and basil oil
330

Roasted Sea Bass

La Bufadora mussels, fennel, shrimp with saffron pepper sauce
340

Olive-Crusted Local Tuna

Cauliflower and fennel puree, ginger vinaigrette and peach
390

San Quintin Grilled Shrimp

Chorizo, mashed purple potatoes, smoked fig vinaigrette and spicy tomato consommé
420

Meat & Poultry

From our Farm Stuffed Chilli Pepper

Chile relleno, mascarpone stew, cream, fresh cheese, tomato sauce and onions
340

Beef Tenderloin "Carne Asada"

Onions, peppers, tomatoes, baked potato and avocado puree
300

Local Spice-Crusted Chicken

Chicken, roasted potatoes, rosemary butter, roasted vegetables, spinach, and Port reduction
310

Chef's Specialties

Slow-Roasted Short Ribs

Risotto, root vegetables with green tomatoes and truffle relish
995 European Plan / 835 All Inclusive Plan

Rack of Lamb

Mango sauce with Damiana and balsamic reduction
1,050 European Plan / 835 All Inclusive Plan

Lobster Tail

Puerto Nuevo lobster, grilled vegetables, black bean puree and guajillo butter with garlic
1,350 European Plan / 1,100 All Inclusive Plan

Filet Mignon

Romesco puree, chorizo, green tomato relish and truffle oil
995 European Plan / 835 All Inclusive Plan

Surf & Turf Special

595 European Plan / 595 All Inclusive Plan

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