



PENÍNSULA
Baja Cuisine

Dinner Menu

Appetizers

Catch of the day ceviche with asian flavors

Fish ceviche marinated with coconut milk, aguachile, cabuche flower, jicama, hibiscus flower and chiltepin chili oil

Loreto style “escabeche”

Loreto style clam escabeche with shrimp fritters and dry chili ashes

Crab infladitas

Handmade infladitas with San Carlos crab stew, goat cheese, raw green sauce and pickled red onion and cilantro salad

Mussels casserole

Black mussels from Ensenada, cooked un white wine, green “pozolillo” and crispy pork rind powder

Oysters au gratin with pork “chilorio”

Grilled oysters with chilorio sauce au gratin with Centennial cheese

Stuffed clam with morita chili sabayon

Chocolata clam stuffed with tomato and bacon and topped with a morita chili sabayon

Grilled octopus with pork belly

Grilled octopus with smoked pork belly, peppers and olives sautéed and roasted cauliflower puree

Salads

Our salads are inspired by the oases from the region, that’s why we seek for our presentations to resemble the coexistence between the green landscape and the arid climate of the Baja Peninsula

From Todos Santos orchard

Roasted watermelon tartar, arugula, pumpkin seed with salted caramel, regional goat cheese and fennel bulb and green apple vinaigrette

From Miraflores oasis

Grilled local vegetables with damiana dressing, smoked pancetta and red quinoa tabbouleh

From our orchad

Tomatoes textures, tender lettuce from the garden, roasted corn pesto and sheep cheese

Peninsula salad

One of the great signature dishes from Baja, famous both national and international, is the Caesar salad. Here in Peninsula we have reinterpreted it, and accompanied with crunchy nut bread and olive and serrano ham tapenade

Soups and potages

This part of the menu was inspired by the native and miscegenation history, we gave ourselves the task of rescuing traditional recipes and authentic products from the upper and lower Baja California

Abalone potage

In the northern part of the Peninsula is cultivated the best abalone in the country, and there’s where the idea of the abalone with lombardillo oil and “tatemada” flour tortilla is originated

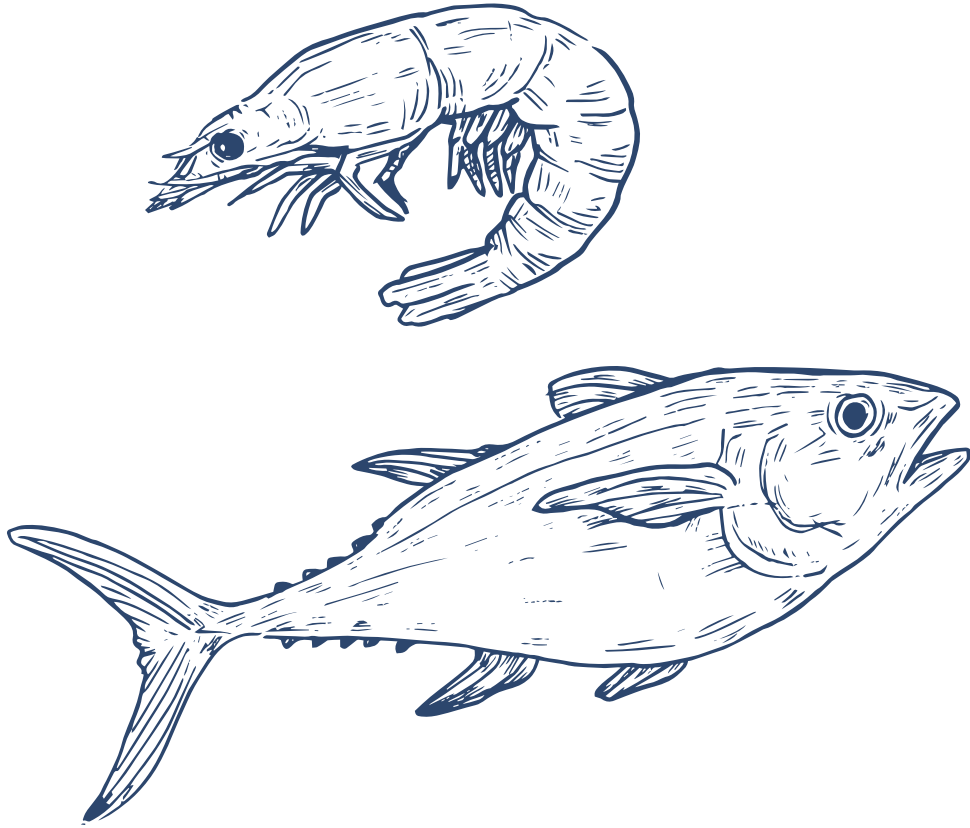
Seafood broth with bone marrow and seasonal vegetables

An inspiration from the coasts and the mountains, seafood broth, bone marrow and seasonal vegetables

Edible flower soup with curd cheese gnocchi

This is a soup that has as a fusion the highest part of the mountain and the lowest zone of the region. This dish was inspired by the datilillo flower soup, accompanied with peas and broad beans and curd cheese gnocchi on top





Main course

We would like to share the different influences, aromas and flavors from cultures such as the Spanish, French, Italian and Asian, that have contributed to our local gastronomy in both products and techniques

Glazed pacific tuna

Local tuna from our coastlines with oriental flavors, glazed with oyster sauce and served in top of udon noodles cooked with clams, peanuts and clam "chorizo"

Black risotto with squid

Squid fishing became a livelihood for the families of Santa Rosalía, once the mining activity was over. Today we offer this plate as a tribute to that region. Risotto with squid ink and chipotle aioli

Sea of Cortés shrimp confit

The jewel of the Sea of Cortés; the depth shrimp, cooked with seafood butter, chipotle sauce and dry noodles

Catch of the day "zarandeado" style

The "zarandeado" is an imported technique from the interior of Mexico that was deeply rooted by the fishermen in the bay areas, here we serve our catch of the day prepared in the "zarandeado" style in our firewood grill, accompanied with pumpkin stew and a marinade of dry chilis

Shrimp tacos in corn tortilla

The tacos are one of the most important dishes in our culture, so we bring the "machaca" style shrimp tacos with fresh cheese from El Valle, "marineros" beans and guacamole

Tortellini with beef tail ragout

Our kitchen is so creative that we use all the parts of the farm animals, we take advantage of the Italian influence to offer tortellini with beef tail ragout and seasonal mushrooms, with a demi tomato sauce and homemade matured cheese grated at your table

Homemade tagliatelle with fresh tomatoes and burrata cheese

Following with the Italian influence and looking to offer an alternative dish, we bring the homemade tagliatelle with tomatoes from our garden, Portobello mushrooms, fresh basil and burrata cheese

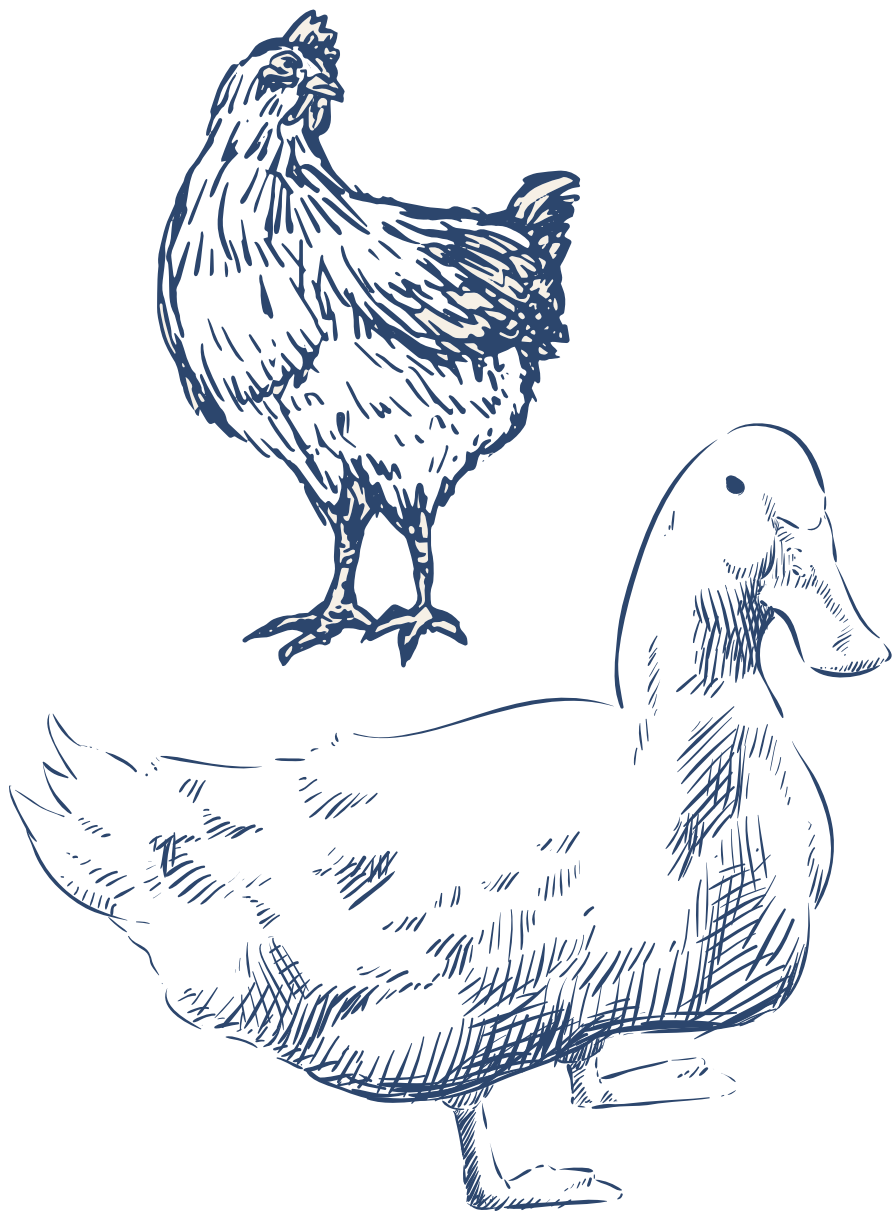
Lamb and oyster "discada"

We bring you a combination of sea and mountain, oyster discada from Puerto Cancún in Comondú, a port 100 km north of La Paz, with homemade lamb sausages and corn tortillas

Grilled arrachera

Grilling meat is a reason in California for the families to reunite, so you cannot miss a grilled flank steak with beans, quesadillas and avocado salad





Marinated chicken in rempha and cooked on low temperature

Raising farm animals as a source for obtaining food for the local families is a very common practice, since the long distances between the towns. Today from one of these farms we bring you an organic chicken marinated with sour orange, cooked at low temperature and accompanied with roasted potatoes

Duck magret

The migration of the Canadian duck occurs in the winter season, at the same time that the wales come to reproduce and to give birth, both events are annual migrations that can be seen in the San Javier lagoon. We present the duck magret cooked at a low temperature, with an Asian touch of spicy sauce and plantain

Pork belly cooked in the sous vide

The wild pig is one of the animals that you can still find in the southern part of the state, specifically in Los Planes area, we made our own recipe of the tatemado wild pig with mashed potatoes, mole mestizo and sautéed kale

Specialties

Extra charge applies

Charcoal, grills and smoke are part of the scene for the Baja open kitchens. This combination involves you in a fresh and natural ambient. We offer you the following premium products from the region so that you can experiment these flavors

Rack of lamb

Rack of lamb with mint and fig sauce, roasted cauliflower and cous cous with fine herbs

California lobster

Grilled lobster with meunier butter, tacu tacu and sautéed broccolini

Pork chop korobuta

Grilled pork chop korobuta with “poblana” style polenta, date sauce and purslane salad

Filet Mignon

Filet mignon with shrimps with the side dish and sauce of your election

Cowboy

Served with potatoes Anna, roasted carrots and tomatillo juice

Porterhouse (2 persons)

Accompanied with mashed potatoes, roasted cauliflower and grilled zucchini

Prime quality steaks are cooked to your preference, ask for the alternative options for you garnishes and sauces