



# PENÍNSULA

*Baja Cuisine*

Dinner Menu



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## *Dinner Menu*

### *Salads*

**Farm Organic Salad**

Cherry tomatoes, radish, tangerine and fine herb vinaigrette

**Miraflores Organic Salad**

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

### *Cold / Hot Appetizers*

**Ajillo Octopus - Our Version**

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

**“La Playita” Sea Bass**

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

**Santo Domingo Tiradito**

Scallops served with fresh salad, pitahaya sorbet and grapes

**Shrimp Escabeche Style**

Grilled onions, radishes, beets and fine herbs

### *Soups*

**Miraflores Split Carrots**

Crispy San Carlos shrimp

**Chocolata Clam Chowder**

Baja chocolata clams, vegetable brunoise, bread and chipotle oil

**San Quintin White Bean**

Crunchy bread with fine herbs and truffle oil

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



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## *Seafood*

### **Creamy Basil Pasta**

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

### **Yellow Lime Risotto**

Rice, Vegetables, Parmesan, Asparagus and basil oil

### **Roasted Sea Bass**

La Bufadora mussels, fennel, shrimp with saffron pepper sauce

### **Olive-Crusted Local Tuna**

Cauliflower and fennel puree, ginger vinaigrette and peach

### **San Quintin Grilled Shrimp**

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

## *Meat & Poultry*

### **From our Farm Stuffed Chilli Pepper**

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

### **Beef Tenderloin "Carne Asada"**

Onions, peppers, tomatoes, baked potato and avocado puree

### **Local Spice-Crusted Chicken**

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

## *Chef's Specialties*

**(40 USD with your All Inclusive plan)**

### **Slow-Roasted Short Ribs**

Risotto, root vegetables with green tomatoes and truffle relish

### **Rack of Lamb**

Mango sauce with Damiana and balsamic reduction

### **Lobster Tail**

Puerto Nuevo lobster, grilled vegetables, black bean puree and guajillo butter with garlic

### **Filet Mignon**

Romesco puree, chorizo, green tomato relish and truffle oil

### **Surf & Turf Special**

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## *From the Chef Pantry*

### **APPETIZERS**

#### **Baja Caesar Salad**

Earth of lettuce, crispy tortillas, cured sea bass,  
Caesar dressing and cherry's vinaigrette

#### **From the Pacific: Duo of Ceviches**

Green shrimp ceviche, tuna tropical ceviche and chips

### **MAIN DISH AT YOUR CHOICE**

#### **Pappardelle Península**

Pappardelle pasta, white wine sauce, seafood basil  
and parmesan cheese

*or*

#### **Pork Belly Guayacura**

Pork belly, pineapple purée, red seasoning, white local cheese,  
green beans and crispy potato

*or*

#### **Estofado Punta Lobo**

Sea food stew, corn, green peas, red dried chili pepper sauce,  
basil and flour tortilla

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