

## Entradas del Mar

**Camarón (220 grs)** \$ 340.00

Ceviche, Coctel, Sashimi, Tiradito, Aguachile

**Atún aleta azul (220 grs)** \$ 640.00

Ceviche, Tartar, Sashimi, Carpaccio, Tiradito, Aguachile

**Salmón importado de Canadá (220 grs)** \$ 470.00

Ceviche, Tartar, Sashimi, Carpaccio, Tiradito, Aguachile

**Almeja Generosa (1 pza)** \$ 550.00

Ceviche, Coctel, Sashimi, Carpaccio, Tiradito, Aguachile

**Pulpo de Talla (180 grs)** \$ 630.00

Ceviche, Coctel, Sashimi, Carpaccio, Tiradito, Aguachile

## Entremeses

Dúo de Abulón \$ 650.00

Con aceite de oliva de la casa, limón, esencia de chipotle y soya, jengibre y ajo

Ostiones de la temporada ½ Docena \$ 340.00 Docena \$ 650.00

Con salsas Mignonette y Cocktail

Almejitas al Vapor (1 kg) \$ 360.00

Todos Santos o al ajo y perejil

Sopecitos Isla de Cedros (4 pzas) \$ 220.00

Con chorizo de Abulón y salsa Brava

Empanadas Baja (2 pzas) \$ 440.00

Rellenas de Chorizo de Langosta y salsa de Frijol

**Vegano**  

Lasaña de vegetales \$ 235.00

Berenjena, nopal, hongos, zanahorias, calabacitas, tofu y salsa Provenzal

Empanadas de papa con chorizo de soya \$ 180.00

Con rica salsa de frijol y de guajillo



## Ensaladas

**Punta Morro** \$ 305.00

Lechugas mixtas, brocheta de Camarones y aderezo de Roquefort

**Torreta de Tomate** \$ 405.00

Tomate fresco, Salmón Ahumado, Queso de Cabra, vinagreta de Albahaca

**Caesar (120 grs)** \$ 280.00

Preparada en su mesa; lechuga romana, aderezo Caesar, crotones y Queso Parmesano

**Portobello**   \$ 255.00

Espinaca, tomate horneado, hongo Portobello y vinagreta de Mandarina

**Berenjena asada con Romesco**   \$ 275.00

Tomates deshidratados, Kalamata y Piñones

## Pasta Fresca y Sopa

Crema de Almeja estilo Punta Morro \$ 195.00

Servido en bread bowl caliente con tocino y queso parmesano

Ravioles del Día (6 pzas) \$ 360.00

Pasta fresca del día rellenos con productos frescos de temporada

Linguini Jardinero (200 grs) \$ 240.00

Pesto, Alfredo o Salsa de Tomate con albahaca

\*Camarones (120 grs) \$ 430.00

\*Pechuga de pollo (120 grs) \$ 360.00

Lasagna de Pato (180 grs) \$ 380.00

## Aves

Pollo Baja-Med (200 grs) \$ 390.00

Mantequilla, vino blanco, champiñones y corazones de Alcachofa

Pollo Mar y Aire (200 grs) \$ 420.00

Rellena de mousse de Camarón, Chile Poblano y salsa de Flor de Calabaza

Codornices (3 pzas) \$ 815.00

Semi-deshuesadas a la parrilla con salsa de Cerveza y Chile Seco



## Pescados y Mariscos

Pesca del Día (200 grs) \$ 395.00

Pez Espada (280 grs) \$ 580.00

Salsa de Mantequilla, vino blanco y alcaparras o salsa Tailandesa de Mango

Steak de Atún (200 grs) \$ 690.00

En salsa de soya, jengibre y hongo shitake

Pulpo Asado (200 grs) \$ 690.00

Hummus de chipotle con chistorra, aceitunas y chimichurri de cilantro

Salmón de Canadá (240 grs) \$ 740.00

Salsa de Pimientos rostizados sobre risotto de temporada

Camarones del Pacifico (240 grs) \$ 570.00

Estilo Punta Morro o a la Parrilla adobados con salsa de cerveza

Enchiladas de Langosta (120 grs) \$ 945.00

Bañadas en salsa de Chile Guajillo con canastilla de frijol

Langosta al Gusto (750 grs) Precio de Mercado

Thermidor, Mantequilla con Ajo, Guajillo, Chimichurri o Champiñones

PRECIOS EN MONEDA NACIONAL INCLUYE IVA / PRICES ARE IN PESOS AND INCLUDE TAX

SERVICIO DE 12 A 22 HORAS / SERVICE FROM 12 TO 22 HOURS

## Carnes

Centro de Filete de Res (280 grs) \$ 690.00

En costra de nuez de Castilla, queso Brie crujiente, puré de Jamaica y cebolla horno

Arrachera USDA Angus (280 grs) \$ 690.00

A la Parrilla, con Queso Real del Castillo, salsa molcajete, guacamole, tomate y frijoles fritos

## Cortes

Costillar de Cordero (450 grs) \$ 1,490.00

A la parrilla con salsa de vino tinto al romero

Chop de Cerdo Corte Francés (300 grs) \$ 450.00

Salsa BBQ de la casa, cebollas glaseadas y papitas al sartén

Rib Eye USDA Black Angus 16 OZ \$ 1,390.00

12 OZ \$ 950.00

Nueva York USDA Black Angus

16 OZ \$ 1,320.00

## Entrees of the Sea

**Shrimp (220 gr)** \$ 340.00

Ceviche, Coctel, Sashimi, Tiradito, Aguachile

**Bluefin Tuna (220 gr)** \$ 640.00

Ceviche, Tartar, Sashimi, Carpaccio, Tiradito, Aguachile

**Canadian Salmon (220 gr)** \$ 470.00

Ceviche, Tartar, Sashimi, Carpaccio, Tiradito, Aguachile

**Gulf Geoduck (1 pc)** \$ 550.00

Ceviche, Coctel, Sashimi, Carpaccio, Tiradito, Aguachile

**Cold Octopus to Taste (180 gr)** \$ 630.00

Ceviche, Coctel, Sashimi, Carpaccio, Tiradito, Aguachile

## Starters

Local Abalone (2 pc) \$ 650.00

In homemade olive oil, lemon, chipotle essence, ginger, garlic and soy Sauce

Fresh local Seasonal Oysters      ½ Dozen \$ 340.00      1 Dozen \$ 650.00

Mignonette and Cocktail Sauce

Steamed Clams (1 kg) \$ 360.00

Todos Santos or with garlic and parsley

Abalone “Sopecitos” Isla de Cedros (4 pc) \$ 220.00

Abalone Chorizo and Salsa Brava

Empanadas Baja (2 pc) \$ 440.00

Lobster Chorizo and creamy bean sauce

**Vegan**  

Vegetable lasagna, tofu and Provençal \$ 235.00

Eggplant, cactus, mushrooms, carrots, zucchini, tofu and Provençale Sauce

Potato Empanadas with soy chorizo \$ 180.00

With delicious bean and guajillo sauce





## Salads

**Punta Morro** \$ 305.00

Mixed salad, grilled Shrimp Kebab and Roquefort Cheese dressing

**Tomato and Salmon Torreta** \$ 405.00

Fresh tomato slices, Smoked Salmon, Goat Cheese and Pepper and Basil vinaigrette

**Caesar Salad (120 grs)** \$ 280.00

Making at tableside; Romaine lettuce, homemade Caesar Dressing, garlic croutons and Parmesan Cheese

**Portobello**   \$ 255.00

Spinach, grilled Portobello mushroom, roasted tomatoes, and Tangerine vinaigrette

**Roasted Eggplant with Romesco**   \$ 275.00

Dehydrated Tomatoes, Kalamata and Pine Nuts

## Fresh Pasta and Soup

**Punta Morro Style Clam Chowder** \$ 195.00

Served in a hot bread bowl with bacon and parmesan cheese

**Home Made Raviolis (6 pc)** \$ 360.00

With homemade pasta and stuffed with fresh Seasonal products

**Garden Linguini (200 gr)** \$ 240.00

Pesto sauce, Alfredo or Tomato with basil

\*With Shrimp (120gr) \$ 430.00

\*With grilled Chicken (120 gr) \$ 360.00

**Duck Lasagna (180 grs)** \$ 380.00

## Poultry

**Baja - Med Chicken Breast (200 grs)** \$ 390.00

Butter, White Wine, Mushrooms and artichoke hearts

**Chef Special (200 grs)** \$ 420.00

Chicken Breast stuffed with Shrimps mousse, Poblano Peppers and Squash Blossom sauce

**Quail from the Valley (3 pc)** \$ 815.00

Grilled, boneless Quail sautéed with Sun Dried Chili and Beer sauce



## Fish and Seafood

Catch of the day (200 grs) \$ 395.00

Sworfish (280 grs)

White Wine, Butter and Caper sauce or Thai marinade Sauce \$ 580.00

Fresh Tuna Steak (200 grs)

Topped with Thai sauce, soy, ginger and shitake mushroom \$ 690.00

Roasted Octopus (200 grs) \$ 690.00

Over chipotle hummus, chistorra, house olives and coriander chimichurri

Atlantic Salmon from Canada (240 grs) \$ 740.00

With Roasted Peppers sauce, served over seasonal Risotto

Pacific Sea Shrimp (240 grs) \$ 570.00

Punta Morro style or grilled marinated with beer sauce

Lobster Enchiladas (120 grs) \$ 945.00

Topped with Guajillo Chile sauce with fried bean basket

Baja Lobster (750 grs) Market Place

You can choice: Thermidor, Garlic Butter, Guajillo, Chimichurri, sautéed mushrooms

## Meats

**Beef Tenderloin (280 grs)** \$ 690.00

In a walnut crust, crispy Brie cheese, Jamaican puree and oven-baked onion

**Grilled Flank Steak (280 grs)** \$ 690.00

Grilled, with Real del Castillo Cheese, molcajete sauce, guacamole, tomato and fried beans

## Prime Cuts

**New Zeland Rack Lamb (450 grs)** \$ 1,490.00

Grilled with red wine and Rosemary sauce

**French Cut bone – in Pork Chop (300 grs)** \$ 450.00

House BBQ sauce, glazed onions and skillet potatoes

**Angus USDA Beef Rib Eye** 16 OZ \$ 1,390.00  
12 OZ \$ 950.00

**Angus USDA Beef New York** 16 OZ \$ 1,320.00