

DINNER

CRUDO

WEST COAST OYSTERS* PRICKLY PEAR MANDARIN MIGNONETTE HALF DOZEN 32	32	MADAI OSSETRA CAVIAR, CITRUS KOSHO	34
MEXICAN BLUE SHRIMP CEVICHE* CUCUMBER, WATERMELON RADISH	28	KAMPACHI CARROT SEA BUCKTHORN AGUACHILE, CARA CARA ORANGE	31
YELLOWFIN TUNA TARTARE* PASILLA CHILE, AVOCADO	28	LOBSTER TOSTADA PICO DE GALLO, GUACAMOLE	34

SEAFOOD PLATTER

SIGNATURE 115 / PREMIUM 198

WEST COAST OYSTERS*	HOKKAIDO SCALLOPS* PICO DE GALLO
KING CRAB LEGS	LOBSTER TAIL
SHRIMP COCKTAIL	GOLDEN OSSETRA CAVIAR 30G 225 CREMA, CHIVES, RED ONION, BOCOL

APPETIZERS

HOUSEMADE GUACAMOLE	18	GEM LETTUCE SALAD PEPITA CILANTRO VINAIGRETTE, CORN NUTS, COTIJA CHEESE	18
CALDO DE CAMARON ROASTED TOMATO SOUP, MEXICAN BLUE SHRIMP, FAVA BEANS	24	SQUASH TAMAL MOLE VERDE, THAI BASIL	19
MAITAKE MUSHROOM MOLE BLANCO, BLACK TRUFFLE, PINENUT	36	OCTOPUS COLORADITO MOLE, POTATO IN ESCABECHE	29
TLAYUDA GREEN CHORIZO, ENGLISH PEAS, OYSTER MUSHROOMS	32	QUESO FUNDIDO CHOICE OF HOUSEMADE CHORIZO OR MUSHROOM	20
QUESADILLA "MACHETE" SALSA GUACACHILE ADD: CHICKEN 10 CARNE ASADA 16 SHRIMP 14	19		

MAINS

CHILE ROASTED EGGPLANT SESAME SALSA MACHA, LIME TAHINI	33	MEXICAN BLUE SHRIMP & GREEN RICE EPAZOTE, GARLIC	38
DUNGENESS CRAB ESQUITES HUITLACOCHÉ, COTIJA CHEESE	52	DORADO IN BANANA LEAF GREEN MOLE, CHAYOTE SQUASH, HOJA SANTA	44
BRANZINO ZARANDEADO* CHILE SOY ADOBO, WATERMELON RADISH	39	SIZZLING SHRIMP A LA DIABLA* CHILE, BUTTER, LIME	52
CHICKEN TINGA ENCHILADAS CRÈMA, CABBAGE	36	CHICKEN WITH MOLE DE CASA CARROTS, SESAME SEEDS	44
AMERICAN WAGYU SHORT RIB SUADERO AVOCADO, SHISHITO, TOMATILLO	55	14 OZ NEW YORK STRIP* CARNE ASADA ADOBO, CHIMICHURRI	72

FOR THE TABLE

SERVED WITH HOUSEMADE TORTILLAS AND SALSAS

WHOLE SNAPPER TEMPURA MOLE AMARILLO, PUYA CHILE, CITRUS SALSA	125	CASA PLAYA SURF & TURF WAGYU CARNE ASADA, LOBSTER, JUMBO SHRIMP, SHORT RIB SUADERO, PORK BELLY AL PASTOR, SERRANO	195
ROASTED CARNITAS CRISPY SKIN, SMOKED AGAVE SYRUP, CHIPOTLE SLAW, CHILE TOREADO, CHARRED CUCUMBER SALSA (SERVES 3 – 4)	105	PORK BELLY AL PASTOR ROASTED BABY PINEAPPLE	105
BONE IN BEEF BARBACOA SLOW COOKED BEEF, ROASTED BONE MARROW, SALSA TATEMADA	225	TOMAHAWK STEAK* 36 OZ PRIME, CHIMICHURRI	225

SIDES

FRIJOLES DE OLLA BLACK AYOCOTE BEANS	14	CUCUMBER SALAD CHAYOTE, GREEN APPLE, CUMIN VINAIGRETTE	14
GRILLED ASPARAGUS PEA SABAYON, PICKLED RAMPS	14	BLISTERED SHISHITOS LIME	14
GREEN RICE	12		

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness.