



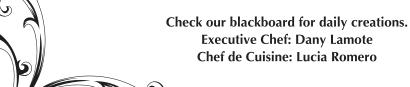


APPETIZERS

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Tortilla Soup	Chicken, avocado, sour cream and feta cheese.	\$135
	Freshly made sprinkled with Parmesan cheese.	\$120
	Flavored with cilantro and fresh cheese.	\$120
_	Home made sauce, salsa Mexicana and corn chips.	\$160
	Blue, mozzarella and Parmesan cheeses.	\$130
	Topped with green olives, Spanish onions and lime marinated "Catch of the day".	\$145
	"Catch of the day", panfried with onions and poblano chiles.	\$145
	Served with chipotle and Hotel California Tequila mayonnaise.	\$200
Flautas	Marinated pork, caramelized onions, mozzarella cheese and spicy salsa verde.	\$150
Sopes	Pulled pork "Pibil" style, with Spanish onions, jalapeño, roasted tomatoe salsa and beans.	\$150
Taco Platter	Flour or corn tortillas with pulled marinated beef, "achiote" stewed chicken and shrimp with guacamole and Mexican salsa. (for 2 people)	\$305
SALADS		
Caesar	Homemade pesto croutons and Parmesan cheese.	\$140
	Organic desert greens, jicama, beets and carrots with rosemary and dill vinaigrette.	\$190
	Fresh mozzarella cheese and basil.	\$140
Grilled Arrachera Steak	On organic greens with roasted pepper salsa.	\$210
	Roasted chicken, avocado, local dates, pecans, goat cheese on mixed organic	\$190
	greens with a mustard and agave dressing.	
NACHOS & PIZZAS		
Baked Nachos	Mozzarella cheese, jalapeños and black beans.	\$260
	Fresh tomatoes, mozzarella cheese and basil.	\$200
8	Fresh pineapple and mozzarella.	\$225
,	Roasted vegetables, almonds and mozzarella cheese.	\$220
8	Traditional chorizo sausage, poblano peppers, Spanish onions, black beans.	\$225
Gourmet	Fresh pears, blue cheese, almonds and caramelized onions.	\$225
Grilled Arrachera Steak	Portobello mushrooms and spicy chipotle mozzarella cheese.	\$255
SANDWICHES		
	(all sandwiches are on fresh homemade bread)	
9	Melted Mozzarella cheese and bacon.	\$210
	With melted Mozzarella cheese.	\$200
	Grilled Arrachera beef marinated "Todos Santos Style" steak sandwich.	\$215
	Sundried tomatoes and Brie cheese.	\$175
9	Home made wasabe mayonnaise.	\$200
9	Topped with Gorgonzola cheese and mango chutney.	\$260
Rosemary Focaccia	Prosciutto, salami, fresh mozzarella, tomatoes and basil.	\$210
PASTAS		
	Traditional chorizo sausage, artichoke hearts, olives, sundried tomatoes and basil.	\$220
9	Chicken, fresh tomatoes, spinach in a Baja Chardonnay cream sauce.	\$245
• • • •	Arrachera beef, mushrooms and chipotle cream.	\$270
Penne Rigate	Shrimp, scallops and smoked marlin in a creamy dill sauce with Baja Chardonnay.	\$305
SPECIALTIES (1)		
•	Chicken breast marinated in pesto and Mozzarella cheese.	\$210
•	Shrimp and grilled slivers of beef.	\$245
	Chicken, roasted peppers and spicy green tomatillo sauce.	\$210
	Roasted vegetables and refried beans with chipotle.	\$280
	Goat cheese and pecans in an orange-jamaica glaze.	\$235
,	Chicken or Arrachera with roasted vegetables and rice.	\$250
	Stuffed poblano chilis and mozzarella in a dill sauce.	\$260
g ,	Chicken breast with homemade mole sauce, rice and fried plantains.	\$240 \$200

Tostadas Pulled beef or "achiote" stewed chicken, mixed greens, avocado, tomatoes,

sour cream and feta cheese with jalapeño and roasted tomato salsa. (2 pieces)



\$200