



## APPETIZERS

### ZUCCHINI TACOS

Romesco Sauce, Pattypan Squash, Zucchini, Baby Squash, House-Made Sauce

### PRICKLY PEAR CACTUS TOSTADA

Prickly Pear Cactus, Cheese, Pickled Onions, Sour Cream, Cilantro, Quail Egg

### SHRIMP AND MUSHROOM CASSEROLE

Head-On Shrimp, Mushrooms, Red Bell Pepper, Sun-Dried Tomato

### STUFFED SQUASH BLOSSOM

Black Bean Sauce, Ricotta Cheese, Avocado, Milk Aioli

### KAMPACHI TARTARE (4.2 OZ)

Sea Asparagus, Red Onion, Tiger's Milk, Organic Cucumber, Chili Oil

### OCTOPUS TOSTADA (5.3 OZ)

Oaxaca Cheese, Avocado, Serrano Cream Sauce, Garlic, Peanut Macha Sauce, Roasted Onion

### OYSTERS FROM THE BAJA

La Roca Sauce (Ponzu, Rayu, Yellow Lemon)

### SCALLOP TIRADITO (4.2 OZ)

Margarita Scallops, Miso Aguachile, Chiltepin Pepper, Guakasabi

## SALADS

### GRILLED SALAD

Organic Lettuce Mix, Beet, Avocado, Nuts, Cucumber, Eggplant, Mixed Berry Vinaigrette

### ORGANIC SALAD

Organic Lettuce Mix, Tofu Cheese, Smoked Mushrooms, Pickled Carrots, Roasted Avocado, Red Quinoa Seeds, Citrus Vinaigrette

### BURRATA SALAD

Burrata stuffed with Ricotta, Figs, Caramelized Pumpkin Seeds, Pasilla Pepper Vinaigrette

## SOUPS

### CREAM OF MIXED MUSHROOM SOUP

Fried Shrimp, Clams, Chili Oil

### SMOKED ONION SOUP

Asparagus Hummus, Soft Crouton

### GREEN CORN SOUP

Tofu, Sautéed Zucchini, Mexican Corn Dumplings

## MAIN DISHES

### MORITA CHILI GLAZED SHRIMP (6.3 OZ)

Organic Vegetables, Black Rice, Soybean Sprouts

### GRILLED SALMON (7.1 OZ)

Cheese Sauce, Spinach, Chard, Onion, Chickpeas

### CATCH OF THE DAY (7.1 OZ)

Pea Puree, Lentil Stew, Tomato Confit

### GLAZED PORK BELLY (7.1 OZ)

Pasilla Pepper Glaze, Pumpkin-Corn Sauce, Sautéed Edamame

### BEEF FILLET (7.8 OZ)

Parsnip Puree, Asparagus Stew, Cotija Cheese Sauce, Sesame Seeds

### HEARTY RIB EYE STEAK TACO (7.8 OZ)

Rib Eye, Mexican Charro Beans, Mishima Pork Crackling, Prickly Pear Cactus, Mexican Salsa, Avocado Cream Sauce

### SHORT RIB FETTUCINE (6.3 OZ)

Braised Short Ribs, Parmesan Cheese, Organic Cherry Tomatoes, Anchovies, Basil

### PURSLANE CASSEROLE

Fresh Crumbling Cheese, Red Sauce, Baby Corn, Fava Beans, Sun-Dried Tomato

### LAMB IN A TRIO OF MOLES (4.2 OZ)

Lamb, Pink Mole, Green Mole, Black Mole, Organic Vegetables, Corn Tortillas

## PREMIUM CUTS

### RIB EYE PRIME

### MISHIMA 5-STAR NEW YORK STRIP

### MISHIMA ULTRA NEW YORK STRIP

### YOUR CHOICE OF SIDES:

Organic Vegetables, Mashed Potatoes, Roasted Cauliflower, Mixed Mushrooms, Roasted Sweet Potatoes, Creamed Spinach



\*NOT INCLUDED IN THE CULINARY EXPERIENCE PACKAGE

+In compliance with Mexican health regulations, please note that the consumption of raw or undercooked meats, poultry, seafood, or eggs may increase the risk of foodborne illness and are served at the discretion of the customer. Please inform your server of any dietary restrictions you may have.