

BRISAS

BY NIGHT

THE MENU

To share

FRUIT SALAD

Cucumber · pineapple · watermelon · mango
sauce · basil · chili · salt · lemon · jicama

CRAB SALAD

Crab croquettes · tomato pesto · mixed lettuce
· avocado · celery · chipotle · chili · aioli

*FRESH PACIFIC OYSTERS (Half a dozen)

Ponzu · cocktail & horseradish sauce · mignonette

*SEAFOOD SHELL

Oyster · shrimp · octopus · tuna · cucumber · cilantro

OCTOPUS TOSTADA

Cilantro mayonnaise · serrano chile · avocado · onion

CORN & CLAM CHOWDER

Clam · sweet corn

SHRIMP TACOS

Refried chickpea pureé · avocado · macha
sauce with sesame seeds

**Ask for the Drink of the day*

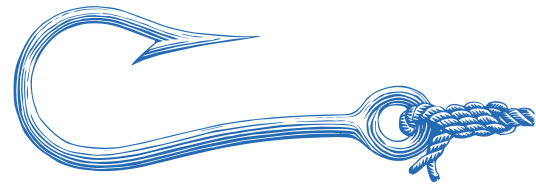
From the farm

ORGANIC CHICKEN

Baked · marinated in dark beer · mustard · fine
herbs · rosemary · potatoes

BEEF FILET

Baked potato · chives · sour cream · organic
sauteed vegetables · gravy



Main courses

FROM THE SEA

OCTOPUS

Sauteed cauliflower & quinoa

SHRIMP

Fried rice with vegetables & ginger sauce

*CATCH OF THE DAY

Mango ratatouille

WHOLE FISH OF THE DAY \$Market price

*SHRIMP & BEEF FILLET

Baked potato & vegetables

SURF & TURF

*LOBSTER & BEEF FILLET

Baked potato & vegetables
**50% discount with Meal Plan*

*TAIL LOBSTER

One side order to choose:
Rosemary potato, rice, vegetables
**50% discount with Meal Plan*

*LIVE LOBSTER - SEASONAL

One side order to choose:
Rosemary potato, rice, vegetables
**15% discount with Meal Plan*

Desserts

PANNA COTTA

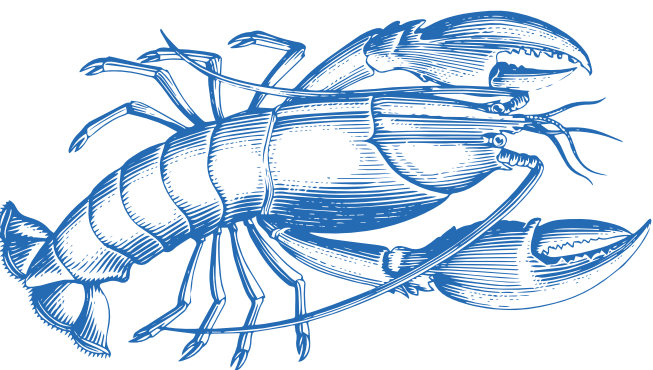
Mango chutney

COCONUT & PINEAPPLE CAKE

Flamed with rum

HOME-MADE SORBET

Ask for the daily special



Prices are in US dollars, 16% tax included. *In compliance with Mexican sanitary regulations, please be aware that consuming raw or undercooked meat, poultry, shellfish, or eggs can increase the risk of illnesses transmitted through food and they are served at the customer's discretion. Please let your server know if you have any dietary restrictions.