

LUNCH

SNACKS

GUACAMOLE

Chips & Pico de Gallo

SEASONAL FRUIT

Limes, Chili Sauce on the side

HUMMUS & CRUDITÉS

Organic Vegetables, Pita Bread, Za'atar

SEAFOOD & RAW BAR

BAJA OYSTERS (6)

Mango - Aguachile Sauce

VEGGIE BOWL

Rice, Tofu, Edamame, Avocado, Cucumber, Citrus Vinaigrette

BAJA POKE BOWL

Add-ons: Tuna / Salmon / Shrimp

SEAFOOD CEVICHE

Shrimp, Octopus, Catch of the Day, Vuelve a la Vida Sauce

TUNA TARTAR CRISPY TACOS (3)

Wakame, Spicy Ginger Aioli, Macha Sauce

TRILOGY CLAMS

Spicy Mango, Cevichera, Green Aguachile

SALADS

SPINACH & APPLE SALAD

Grilled Portobello, Walnuts, Goat Cheese, Blackberries
Avocado, Balsamic Dressing

BAJA-MED NIÇOISE

Local Farms Vegetables, Mesclun Greens, Hard-Boiled Eggs
Grilled Tuna Loin, Olives, Creamy Lemon Vinaigrette

CAESAR SALAD TIJUANA STYLE

Romaine Lettuce, Tijuana's Original Caesar Dressing
Parmesan Cheese, Croutons

GREEN SALAD

Avocado, Mint, Basil, Quelites, Red Onion, Dill
Cilantro, Pear, Orange Vinaigrette

ENHANCEMENTS:

Grilled Chicken / Asada Steak / Shrimp \$255

QUESADILLAS

"EL HUERTO"

Organic Vegetables, Skordalia, Cilantro Pesto, Goat Cheese

CHICKEN TINGA

Panela Cheese, Chipotle, Sour Cream, Refried Beans, Lettuce

SHRIMP & AJILLO

Arugula, Radish, Cilantro

DAILY QUESADILLA

Made with Seasonal Ingredients

CATCH OF THE DAY SPECIAL

Made with Seasonal Ingredients in Wood-Fired Oven

SANDWICHES

BLACK ANGUS CHEESEBURGER

Bacon, Tomato, Caramelized Onion
Chihuahua Cheese, Chipotle Mayonnaise

FRIED FISH BURGER

Green Apple Coleslaw, Avocado, Tomatillo Tartar Sauce

CHICKEN MILANESE TORTA

Beans, Avocado, Sour Cream, Cilantro, Green Sauce, Onion

VEGGIE SANDWICH

Marinated Panela Cheese, Macha Sauce, Avocado
Sour Cream, Quelite Salad

CARNITAS TORTA

Cilantro Salad & Green Sauce

TACOS (3 PIECES)

AL PASTOR

Vertical Spit Roasted Pork, Pineapple, Cilantro, Onion

ASADA

Sirloin Steak, Grilled Onions, Avocado
Charred Tomatillo Sauce

BAJA STYLE

Fish / Shrimp / Tempura Battered Veggies
Coleslaw, Pico de Gallo, Pickled Onions, Sour Cream

LUNCH II

SNACKS

GUACAMOLE

Chips & Pico de Gallo

SEASONAL FRUIT

Limes, Chili Sauce on the side

HUMMUS & CRUDITÉS

Organic Vegetables, Pita Bread, Za'atar

SEAFOOD & RAW BAR

BAJA OYSTERS (6)

Mango-Aguachile Sauce

VEGGIE BOWL

Rice, Tofu, Edamame, Avocado, Cucumber, Citrus Vinaigrette

BAJA POKE BOWL

Add-ons: Tuna / Salmon / Shrimp

SEAFOOD CEVICHE

Shrimp, Octopus, Catch of the Day, Vuelve a la Vida Sauce

TUNA TARTAR CRISPY TACOS (3)

Wakame, Spicy Ginger Aioli, Macha Sauce

TRILOGY CLAMS

Spicy Mango, Cevichera, Green Aguachile

TACOS (3 PIECES)

AL PASTOR TUNA STYLE

Grilled Pineapple, Cilantro, Onion

ASADA

Grilled Steak, Scallions, Avocado, Charred Red Sauce

SPICY SHRIMP

Asian Coleslaw, Cashews, Nuts, Flour Tortilla

SANDWICHES & QUESADILLAS

CRISPY FRIED ZUCHINI PITA SANDWICH

Green Apple, Cucumber, Heirloom Tomato
Tzatziqui, Macha Sauce

ANGUS HAMBURGUER 6 OZ

Lettuce, Tomato, Onion, Pickles
Add-ons: Bacon / Cheese

ROASTED TURKEY BREAST SANDWICH

Smoked Provolone, Lettuce, Arugula, Tomato, Avocado
Dijon Mustard Alioli, Schiacciatine

QUESADILLAS

Flour Tortilla, Mexican Cheese Mix
Enhancement: Chicken / Mushroom/ Beef

VEGGIE SANDWICH

Marinated Panela Cheese, Macha Sauce, Avocado
Sour Cream, Quelite Salad

CARNITAS TORTA

Cilantro Salad & Green Sauce

GRILLED

CATCH OF THE DAY**FREE RANGE CHICKEN****FILET MIGNON 6 OZ**

Sauces: Red Wine / Garlic Butter / Chicken Jus / Chimichurri

These dishes are grilled with Olive Oil and served with
Mashed Potatoes & Seasonal Vegetables

FAJITAS

Your choice of Beef, Chicken, Shrimp or Mixed
Bell Peppers Mix, Onion, Molcajete Sauce
Flour & Corn Tortilla

DESSERTS

Caramelized Chocolate Pot de Crème
Cheesecake with Blueberry Jam
Churros with Chocolate Sauce
Assorted Ice Cream
Assorted Sorbets
Hot Chocolate

VEGAN LUNCH

APPETIZERS

GUACAMOLE

Chips & Pico de Gallo

SEASONAL FRUIT

Lime, Chamoy Sauce

HUMMUS & CRUDITÉS

Organic Vegetables, Pita Bread

MUSHROOM CEVICHE

Seasonal Mushroom, Citrus Vinaigrette
Mexican Sauce

CUCUMBER AND SEAWEED TOSTADA

Jicama, Avocado, Cucumber, Seaweed
Soy Vinaigrette

SPINACH & APPLE SALAD

Grilled Portobellos, Nuts, Apple, Blackberries
Avocado, Balsamic Vinaigrette

BAJA-MED NICOISE

Organic Vegetables, Mixed Greens from the Orchard
Tofu, Olives, Lemon Vinaigrette

TACOS

BAJA STYLE

Tempura Vegetables, Coleslaw, Pico de Gallo

AJILLO MUSHROOM

Avocado and Quailites

GRILLED ZUCCHINI

Cilantro Pesto, Pumpkin Seed

SANDWICHES

PORTOBELLO HAMBURGER

Breaded Matcha Marinated Portobello, Quailites
Avocado

GRILLED VEGETABLES SANDWICH

Hummus, Avocado, Chimichurri

QUESADILLAS

THE ORCHARD

Organic Vegetables, Greek Skordalia, Cilantro Pesto

BELL PEPPER FAJITAS QUESADILLA

Carrots, Bell Pepper, Caramelized Onions

DESSERTS

Coconut Tapioca

Pecan & Date Brownie

KIDS MENU

BREAKFAST

Includes one beverage and one main dish of your choice

BEVERAGES

HOMEMADE FRESHLY MADE JUICES:

Orange / Apple / Pineapple / Green Juice

WHOLE MILK / SKIM / ALMOND / COCONUT / CHOCOLATE MILK

MAIN DISHES

SEASONAL FRUIT & BERRIES | GF

ORGANIC YOGURT | GF

Strawberry Compote, Honey, Homemade Granola

HOMEMADE GRANOLA & MILK | GF

Add: Banana or Strawberry
(Breakfast Cereals also available)

BELGIAN WAFFLE | GF

Pure Maple Syrup, Berries, Whipped Cream

PANCAKES | GF

Handcrafted Pure Maple Syrup, Bacon
Add: Banana or Berries

PB&J

Brioche, Peanut Butter, Jelly

FREE RANGE EGGS ANY STYLE

Choice of Bacon or Ham, Breakfast Potato, Toast

BREAKFAST BURRITO

Organic Scrambled Eggs, Bacon, Chihuahua Cheese

CHICKEN ENTOMATADAS | GF

Corn Tortilla, Chicken, Tomato Sauce, Cheese
Black Beans

QUESADILLAS

Flour Tortilla, Chihuahua Cheese, Sliced Fruits
Add: Ham or Bacon

GLUTEN FREE | GF VEGAN | V

LUNCH & DINNER

Includes one beverage and one main dish of your choice

MAIN DISHES

CRUDITÉS | GF | V

Carrot, Jicama, Cucumber, Fresh Guacamole

CHICKEN CONSOMMÉ | GF

Steamed Rice & Vegetables

CHICKEN AND TORTILLA LASAGNA | GF

Tomato Sauce, Corn, Cheese

GRILLED CHICKEN BURRITO

Avocado, Rice, Tomato & Lettuce

FUSILLI PASTA

Choice of Butter / Tomato / Cheese Sauce

FISH MILANESA

Steamed Rice, Avocado, Sautéed Vegetables Thousand-Island Sauce

BEEF FILET MIGNON 4OZ. | GF

Mashed Potatoes, Broccoli, Carrots

KIDS BURGER

Cheddar Cheese, Pickles, Fries or Fruit Cup

WHOLE WHEAT CHEESE PIZZA

Tomato Sauce, Mozzarella Cheese
Add: Chicken / Pepperoni / Veggies

CORN FLAKES BREADED SHRIMP | GF

Creamy Rice, Pineapple, Ketchup

SINCRONIZADA

Cheese & Ham Quesadilla, Flour Tortilla

DESSERTS

Fruit Salad

Chocolate Chunk Cookies

COCKTAILS

SIGNATURE COCKTAILS

PIRINOLA

Tequila Blanco, Aperol, Grapefruit, Lime, Spices

EL HUERTO

Tequila, Pineapple, Cucumber, Coriander

LA ROSA

Tequila Rose, Rose Giffard, Grapefruit Juice

TE-POR-OCHO

Havana 7 years, Pineapple Giffard, Chile Morita Syrup,
Ginger Beer

KA'KAW

Mezcal Espadín, Cacao Cream, Homemade Horchata

CANTARITO

Tequila Blanco, Orange, Grapefruit, Lemon

EL RAYO DE JALISCO

Raicilla Sierra Occidental, Passion Fruit Puree, Grapefruit
Giffard, Grapefruit Juice

CURANDERO

Gin, Elder Liquor, Rosemary Syrup

CENZONTLE

Sotol, Violet Giffard, Lime Juice

MOCKTAILS

BLUEBERRY MOJO

Berries Syrup, Mint, Lime Juice, Sparkling Water

FLOR DEL DESIERTO

Grapefruit and Cranberry Juice, Flower Syrup, Lime Juice
Lavander Bitter

SUMMER MOCKTAIL

Mango, Black Tea, Passion Fruit, Lime and Lemon Juice

