



SALADS

DE LA BAJA SALAD \$280

Lettuce heart, Citrus Vinaigrette, local Vegetables, fresh Miraflores Cheese, roasted Peanuts, crispy Tortilla strips & Coriander Dressing.

CAESAR SALAD \$280

Grilled Lettuce, fine herbs Bread, Parmesan Cheese and traditional Caesar Dressing.

Chicken: \$340 Shrimp: \$350

WHITE WINE MUSSELS \$370

Garlic Butter and white Wine reduction with fresh Chives.

WELLNESS FOOD

MEDITERRANEAN CREAM TRILOGY \$290 (CHICKPEA, EGGPLANT AND PEPPERS)

A Combination of Hummus, Baba Ghanoush, and Muhammara, served with our Light Wood Fired Bread.

HUMMUS (CHICKPEA CREAM) \$240

Served with Our Light Wood Fired Bread with a touch of Parmesan Cheese.

BABA GHANOUSH

An eggplant Based Dip, Pistachio, served with Sourdough Bread with Walnuts and Cranberries.

MUHAMMARA \$240

A Roasted Red Pepper and Walnut Dip with a touch of Olive Oil, served with Light Parmesan Bread.

GOLDEN & GREEN (4 PCS) \$270

Crispy handmade Falafels topped with a Smooth Roasted Garlic Cream. Served with our house Hummus and fresh Garden Salad.

SPICY HUMMUS \$240

A Blend of Chickpeas and Smoked Chilies with a Hint of Honey, served with Light Sourdough Bread.

TABBOULEH \$240

The Perfect balance of Nutrition and Freshness. A base of Citrus Hydrated wheat Mixed with Fresh Parsley, Mint, and Chopped Organic Vegetables, finished with a touch of Olive Oil.

SOUPS & CREAMS

TORTILLA SOUP \$260

Fried Tortilla strips, Pork Rind, Avocado, Sour Cream, Guajillo Pepper, Coriander and Fresh Chesse.

LOBSTER BISQUE \$280

Garnished with Puffed Pastry with Sesame Seeds, Lobster and Crispy Parmesan Cheese.

MAIN COURSES

URBAN TACOS (2 PCS) \$280

Blue Corn Tortilla, Chorizo, Tempura Shrimp and Habanero Onion Jam.

CASA DORADA HAMBURGER \$430

Angus Beef, Portobello, Panela Cheese, grilled Tomato, Cajun Potato & Damiana Pesto Dressing.

MUSTARD CHICKEN \$440

Grilled Chicken breast served with Mustard Gravy, Mashed Potato, Vegetables & Roasted Corn on the Cob.

BBQ RIBS \$440

BBQ Ribs, a touch of Bourboun, Buttered Mashed Potato, grilled Vegetables & Corn on the Cob.

AJILLO SEABASS \$530

Mushroom Risotto and Organic Vegetables.

BLUEFIN TUNA \$620

Crusted Sesame Seeds, organic Salad and Vegetables.

HOUSE SALMON \$690

Salmon, Balsamic reduction, white Wine Fettuccini Alfredo, grilled Vegetables & crunchy Cheese.

SURF & TURF \$830

Flank Steak & Shrimp in Gravy Sauce, Mashed Potato, Asparagus & crunchy Cheese.



Consuming raw or undercooked food increases your risk of foodborne illness.



FROM THE GRILL

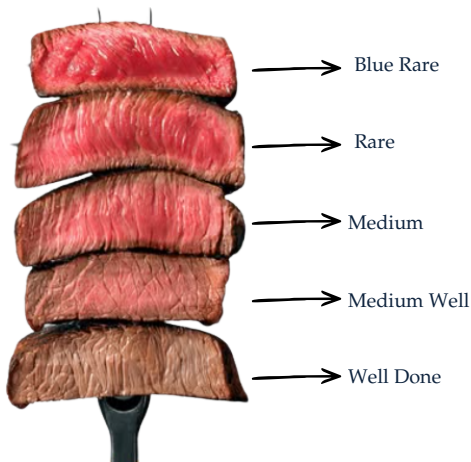
CHICKEN BREAST	\$440
SHRIMP (6 PCS)	\$560
FLANK STEAK (10 Oz)	\$520
RIB EYE (12 Oz)	\$830
NEW YORK (12 Oz)	\$830

CHOOSE ONE SIDE

- *Risotto
- *Ajillo Mushrooms
- *Roasted Cron on the Cob
- *Organic Vegetables
- *Baked Potato
- *Mashed Potato
- *Asparagus Bundle

EXTRA \$90 SAUCES::

- *Ajillo
- *Spicy BBQ
- *Honey & Mustard Gravy
- *Horseradish Dressing
- *Onion Marmalade
- *Chimichurri
- *Butter
- *Garlic



SUSHI

SHRIMP & TUNA MAKI \$340

Tempura Shrimp inside, outside Tuna, Avocado, Serrano Pepper, Masago, green Onion, Sesame seeds, special red Oil and Lime Juice, spicy Mayonnaise on top.

SPICY SHRIMP TEMPURA \$340

Tempura Shrimp inside, cream cheese and Avocado.
Outside: Serrano Pepper, Masago, Green Onion, Sesame Seeds, special Red Oil & lime Juice.
On top: Kanikama and spicy Mayonnaise

CURRICAN \$340

Catch of the day, spicy Crab, Avocado and red Oil sauce.

PASTA

FETUCCINI ALFREDO \$350

Parmesan Cheese, Butter, Cream and Crusty Artisan Bread.

Chicken: \$360 Shrimp: \$380

FUSILI POMODORO \$350

Parmesan Cheese, Butter, Tomato and Crusty Artisan Bread.

Chicken: \$360 Shrimp: \$380

SPAGUETTI BOLOGNESE \$350

Tomato Sauce with ground Beef and Crusty Artisan Bread.

HOUSE SPECIALITIES

AUSTRALIAN RACK OF LAMB (13 Oz)	\$880
JUMBO SHRIMP (6 PCS)	\$900
TENDERLOIN (8 Oz)	\$1,030
GRILLED LOBSTER (Price per gram)	\$9

THIS MENU IS NOT PART OF THE ALL INCLUSIVE PACKAGE



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