

# HU MO

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**PERUVIAN RAW BAR**

*Availability based on fishermen's catch of the day.*

**RAW OR TEMPURA OYSTERS**

Ponzu Gel, Spicy Avocado Mousse

**PERUVIAN CEVICHE**

Catch of the Day, Leche de Tigre, Cilantro

**NIKKEI CEVICHE**

Tuna, Tamarind Sauce, Cucumber, Leche de Tigre

**MARKET CEVICHE**

Catch of the Day, Calamari Chicharrón, Octopus, Leche de Tigre, Cilantro

**KAMPACHI TIRADITO**

Passion Fruit Sauce, Acevichada Sauce

**APPETIZERS****LOBSTER WONTON**

Ginger Butter, Peruvian Sauce

**OCTOPUS WITH OLIVE SAUCE**

Rocoto Emulsion, Grilled Avocado

**GRILLED PROVOLONE | V**

Tomato Chutney & Herbs

**EMPANADA CRIOLLA (1pc)**

Beef Filet

Mushroom & Cheese

**FARMERS MARKET | V****GRILLED CAULIFLOWER**

Broccoli, Asparagus, Baby Corn, Hibiscus Vinaigrette

**ORGANIC BEETS**

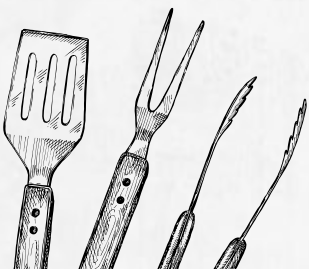
Arugula, Requesón, Walnuts

**ORGANIC ARUGULA SALAD**

Ricotta, Figs, Fresh Herbs, Honey Vinaigrette, Pistachio

V - Vegetarian | GF - Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Our prices are in Mexican pesos and include 16% VAT. A 15% service charge will be added.



## RICE AND PASTA

*All our dishes are inspired in the "Bodegones" from South America, where we give our style at the embers.*

### QUEEN CLAM PASTA

Chardonnay, Garlic, Fresh Herbs

### RISOTTO

Lobster, Cauliflower, Cilantro

### SEAFOOD RICE

Local Seafood, Artichoke, Piquillo Pepper

## WOOD-BURNING PARRILLA

*All of our cuts, fish and seafood are grilled in our South American Parrilla and Wood Oven, using different types of wood and charcoal to maximize flavor.*

### STEAK CUTS

#### Peruvian Roasted Chicken

**Filet Mignon** | 7 oz | Prime Quality

**Picaña** | 14 oz | Skirt Steak Prime Quality

**Rib Eye** | 12 oz | Prime Quality

**Tomahawk** | 42 oz | Prime Quality

**Homemade Chorizo Trilogy** | 7 oz | Prime Quality

### FISH & SEAFOOD

**Grilled Totoaba Fillet** *Sustainable fishing practices* | Kale Pesto, Parmesan Cheese

**Fish & Banana** | White Fish, Citrus Coconut Milk, Banana

**Grilled Catch of the Day** | Nikkei Mayonnaise

**Shrimp Moqueca** | Coconut Milk, Spicy Sauce, Cilantro

**Ora King Salmon** | Fresh Herbs Sauce, Grilled Lemon

### ORGANIC VEGETABLES | V

**Pil Pil Mushrooms** | Garlic, White Wine, Merken

**Grilled Vegetables** | Chermoula Sauce

**Braised Cauliflower** | Herbs, Goat Cheese, Ginger

**Grilled Asparagus** | Gribiche Sauce

### STARCHES

#### Creamy Mashed Potatoes

**Roasted Sweet Potatoes** | Blue Cheese, Mozzarella Cheese, Garlic, Chives | V

**French Fries** | Parmesan Cheese, Parsley, Chimichurri Aioli

### SAUCES

Recommended with:

**Steak** | Chimichurri / Demi-Glace / Chancho en Piedra / Peppers

Recommended with:

**Fish & Seafood** | Pil Pil / Pebre / Coconut Moqueca

V - Vegetarian | GF - Gluten Free



**DESSERTS****BANANA & CARAMEL**

Caramelized Puff Pastry, Hazelnut and Ganache, Almond Praliné and Chocolate-Banana Ice Cream

**VANILLA FLAN**

Traditional Vanilla Flan, Caramel Sauce, Guava Gel

**MAR DE CACAO | GF**

Warm Chocolate Cake, Chocolate Ice-Cream, Salted Caramel

**ALFAJORES**

Traditional Argentinian Alfajor with Dulce de Leche and Vanilla Accompanied by Walnut Popcorn

**SEASONAL FRUIT COBBLER**

Crumble, Vanilla Ice Cream

**CHOCOLATE & PASSION FRUIT TART | V**

Soft Chocolate Cake, Creamy Passion Fruit & Chocolate Ice Cream

**ROASTED PEACHES | V**

Osmotized Peaches with White Wine & Citrus Granita

**KIDS****MAIN COURSE****GRILLED BURGER**

Cheddar Cheese, French Fries

**PETIT FILET | GF**

Mashed Potatoes, Carrot, Baby Corn, Broccoli

**CATCH OF THE DAY | GF**

Mashed Potatoes & Vegetables

**CHICKEN MILANESE**

Mashed Potatoes, Tomato Sauce & Cheese

**EGGPLANT AU GRATIN | V**

Tomato Sauce, Mozzarella & Parmesan Cheese

**EMPANADA**

Cheese & Ham

**FUSILLI | V**

Butter / Pomodoro / Mac & Cheese

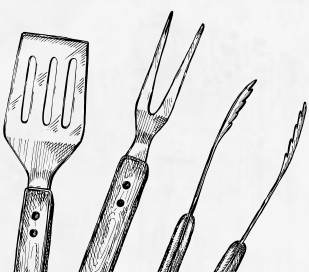
**DESSERTS****CRÈME BRÛLÉE | V | GF**

Vanilla & Berries

**TRIPLE CHOCOLATE CAKE | V**

Strawberries from La Baja

V - Vegetarian | GF - Gluten Free



**VEGAN MENU****APPETIZERS****VEGETABLE CHICHARRÓN**

Hoisin Rocoto Dressing, Nikkei Glaze

**VEGAN MEAT EMPANADA**

Chimichurri

**WILD MUSHROOM CEVICHE**

Yellow Aji, Leche de Tigre, White Corn, Cancha

**BAJA'S FARMERS MARKET****ORGANIC BEET**

Assorted Beets, Arugula, Tofu, Walnuts, Champagne Vinaigrette

**ORGANIC VEGETABLE SALAD**

Roasted Potato, Avocado, Onion Rings, Cilantro-Lime Vinaigrette

**MAIN COURSE****CHILEAN CHARQUICAN**

Pickled Green Beans, Vegan Chorizo, Pea Paper

**CAULIFLOWER STEAK**

Pear Purée, Roasted Potato, Toasted Almonds

**GRILLED EGGPLANT**

Carrot Mousseline, Persillade, Vegetable Demi-Glace

**GRILLED WATERMELON STEAK**

Hummus, Quinoa Tabbouleh

**DESSERTS****CHOCOLATE & PASSION FRUIT TART**

Soft Chocolate Cake, Passion Fruit Cremeaux, Chocolate Ice-Cream

**ROASTED PEACHES**

IPA Beer & Vanilla Reduction, Citrus Sorbet

**SORBETS**

Assorted Flavors

