cocina del mar

Cocina del Mar chefs partner with local farms and food producers in a commitment to showcasing locally grown, sustainable ingredients in authentic cuisine. Guests are offered fresh, seasonal produce throughout the year, including products from Miraflores Farms, located at the outskirts of San Jose del Cabo, San Carlos Bay clams or totoaba from the Pacific.

SHARE THE SHELLS

BAJA OYSTERS 6 EA. *718*
lemon, green tea & kombu mignonette, dried pepper sauce, yuzu emultion

G **ROASTED CHOCOLATA CLAMS 2 EA.** *718*
ginger & serrano pepper, ponzu, lemon

CHOCOLATA CLAM 2 EA. *648*
cucumber aguachile, fermented black lime, lemon zest, roasted Persian cucumber

G **LOCAL BABY SCALLOPS 5 EA** *718*
pineapple, jicama root, radish, chiltepin chilli ponzu, charred pineapple juice.

D **GRILLED OYSTERS 6 EA.** *838*
sautéed kale and prosciutto, smoked Oaxacan chili butter

FRESH CATCH

N **BLUEFIN TUNA CRUDO 6 OZ.** *778*
"macha" sauce, avocado, wakame seaweed, coriander

CHILLED POACHED BLUE SHRIMP 6 OZ. *728*
black lime sauce, jicama root & radish escabeche

FRESH FISH CEVICHE 6 OZ. *730*
cured lemon, black orange, persian cucumber

G **SEAFOOD TASTING** *2,300*
oysters 4 ea, local baby scallops 3 ea, chocolata clam 2 ea, shrimp 4 ea, octopus 4 oz
king kampachi 4 oz, green tea & kombu mignonette, fermented black lime, dried chilli sauce

HARVESTED

V **QUINOA CEVICHE** *461*
avocado, chayote squash, roasted pineapple, coriander

V **CORN TOSTADA** *422*
roasted mushrooms, onion, coriander, garlic

V **ROASTED CAULIFLOWER** *597*
white bean hummus, bell pepper, black olives, caper, sesame seed

V **CHARRED EGGPLANT** *555*
tofu yogurt, sun dried tomato, ginger, garlic

V **GRILLED MUSHROOMS** *555*
red miso, fine herb sauce, tomatillo pico de gallo, onion

V **HEIRLOOM TOMATOES** *659*
Mexican pepperleaf oil, organic mix of greens, garlic

D N **MIRAFLORES LETTUCE SALAD** *618*
Miraflores dates, green apple, gorgonzola cheese
almond vinaigrette, organic greens

V N **ROASTED BROCCOLI** *688*
green curry, pine nuts, golden raisins & capers vinaigrette

V N **BUTTERNUT SQUASH** *688*
peanut "Mole", caramelized pumpkin seeds

N **BURRATA** *778*
carrots & tomato emulsion, cherry tomatoes, green mix
onion, garlic

* vegetarian G contains gluten V vegan N nuts D dairy

Executive Chef Alexis Palacios

Prices are quoted in Mexican pesos and include tax and service.

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ASK FOR CHEF'S SPECIAL OF THE DAY

FARM

G **AGED BEEF TARTAR 5 OZ.** 917
cured egg yolk, toasted bread
white soy aioli, whole grain mustard
pickled vegetables

G D **CHISTORRA 6 OZ.** 817
sheep cheese, refried beans
homemade flour tortillas, coriander

COASTAL CUISINE

D **SEARED "GARRA DE LEON" 8 OZ.** 1,211
scallops, coconut, ginger & lemongrass corn stew
sundried tomatoes, sesame seeds, lemon & mushroom zest

D **SAFFRON RISOTTO 8 OZ.** 1,100
slow cooked lobster, asparagus, lemon,
parmigiano, meuniere

D G **SALT CRUSTED TOTOABA 6 OZ.** 1,177
Mexican pepperleaf mojo, plantain purée
red miso butter

GRILLED SAN CARLOS SHRIMP 8 OZ. 1,476
fresh lemon, black garlic chimichurri

YELLOWFIN TUNA TATAKI TOSTADA 6 OZ. 648
sesame seeds, refried beans, ponzu sauce, avocado purée
celery, preserved lemon

D G **BAHIA MAGDALENA LOBSTER 1 LB.** 1,974
caramelized onion purée, refried beans
homemade flour tortillas

N **GRILLED OCTOPUS 8 OZ.** 1,117
spicy sesame oil, white beans hummus
fennel bulb mint, coriander salad

G **FRIED TEMPURA BAJA SOFT SHELL CRAB 8 OZ.** 1,247
pickled red onion, shishito pepper, dill, costeño chili powder

GRILLED LOBSTER TOSTADA 6 OZ. 730
refried beans radish, avocado, dill, cucumber

G D **PAN SEARED CATCH OF THE DAY 8 OZ.** 1,147
white beans "cassoulet", cherry tomato, fennel
dashi, zucchini, squash blossom

WOOD FIRE OVEN

N G **ROASTED PORK CHOP 10 OZ.** 987
Thai herb sauce, peanuts and fermented coconut
tuscan chard, sweet peas

D G **BLACK BEER SHORT RIB 12 OZ.** 1,546
assorted beans stew, lentils, chickpeas, hazlenut butter
tarragon, "Piloncillo" jus, charred onion, green leave

N **BEEF TENDERLOIN 8 OZ.** 1,975
mole poblano sauce, charred eggplant purée, sesame seed

D **ROASTED HALF ORGANIC CHICKEN 1LB.** 1,197
creamy polenta, ginger butter sautéed mushrooms
pickled carrots

PRIME RIB EYE 10 OZ. 2,085
roasted tomatoes, fresh fennel

FARMED SIDES

D **ASPARAGUS** 349
lemon zest, ginger butter

D **CORN ON THE COB** 309
corn smut, cotija cheese, mayonnaise, chile piquín

V **GLAZED CARROTS** 309
peach BBQ sauce

N D **CRUSHED POTATOES** 319
crème fraîche, horseradish, chives

G D **ROASTED BRUSSELS SPROUTS** 379
garlic aioli, crusty breadcrumbs, butter, parmigiano reggiano

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