By combining different flavors and textures you can create your own menu from the selections below.

**EMPANADAS**

Angus beef empanada  
minced beef, onion, potato, egg, olives, cumin, paprika & chimichurri

Sweet corn and cheese empanada  
spring onion, bell pepper, red chili, ranchero cheese & chimichurri

**SALAD**

Caesar salad  
Romaine lettuce, GJG dressing, parmesan cheese, herbs croutons

**GRILL**

Sea of Cortez blue shrimps 7 oz  
mango pico de gallo
Lemon chicken thighs 10 oz  
poblano chili & cilantro pesto
Wagyu beef flap meat 10 oz  
tomato & parsley chimichurri
Bone in short ribs 16 oz  
slow grilled, ancho chili & spices BBQ sauce
“Porchetta” stuffed pork belly 9 oz  
fennel, peppercorn, shallots, salt, pineapple - chili - chives and sour orange sauce

**SIDES**

Spring onion | Jalapeño | Corn on the cob | Fried baby potatoes

**SWEET**

Mango - tajín popsicles  
Cinnamon dusted churros with cajeta and chocolate sauce

One empanada, salad, one main, two sides and dessert | 1,200 MXN per person
Two empanadas, salad, three mains, all the sides and dessert | 1,650 MXN per person
Complete Menu | 1,940 MXN per person

Prices are quoted in Mexican pesos, including taxes and service.