



A new experience





Let's begin

SFIZIOSA SALAD \$195.00

Rocket & Spinach Salad, Goat's Cheese, Roasted Cherry Tomatoes, Grilled Zucchini, Roasted Garlic and Redberry vinaigrette, Fried Pizza Balls and Parmigiano Reggiano.

VEGGIE SALAD \$195.00

Organic Mix Lettuce, Roasted Tomatoes, Artichokes, sweet pear in white wine, Caramelized Nuts, Blue Cheese, Balsamic Vinegar Dressing

SEA SIDE CAESAR SALAD \$195.00

Romaine lettuce, our special caesar dressing, toasted garlic chips, caramelized bacon, shaved parmesan, olive oil.

HOUSE SALAD \$245.00

Mixed Green leaves, pears cooked in wood oven, organic tomatoes, fresh strawberries, goat's cheese balls covered in caramelized pecans, balsamic and extra virgin Olive oil vinaigrette.

MEDITERRANEAN OCTOPUS SALAD \$395

Marinated octopus (250g) with parsley, olive oil, pickled cucumbers and peppers, organic tomatoes, arugula, mixed radishes.

GREEK SALAD \$250

Traditional style with organic tomatoes, cucumber, kalamata olives, feta cheese, bell peppers, red onion, fresh oregano, extra virgin olive oil.

MELANZANE ALLA PARMIGIANA \$265.00

Layers of Fried Eggplant, Tomato Sauce, Mozzarella Cheese & Parmigiano Reggiano, Basil.

BAJA MED SALAD \$265

Fresh mozzarella, Tomato, Avocado, Arugula, Basil Pesto.

THE HAM MASTER (120g) \$1,300.00 ½ ORDER (80g) \$696.00

Acorn Iberian Ham Served with Cantaloupe Melón & Focaccia Bread.

SPECIAL HAM MASTER (120g) \$1,800.00 ½ ORDER (80g) \$995.00

36 months aged Acorn Iberian ham.

FISH SASHIMI \$380.00

Fish of The Day (259g) Finely Sliced, Ponzu Sauce, Wasabi Mayo, Serrano Chile, Served With an Arugula Salad and Cherry Tomatoes.

SEA SIDE BRUSCHETTA \$495.00

Iberian Ham (80g), Grilled Zucchini, Cherry Tomatoes, Basil Pesto
*Ask for our other option with shrimps (60g). \$395.00

CALAMARI FRITTI \$235.00

Marinated (230grms), breaded and fried, spicy pomodoro sauce and garlic aioli. With 3 breaded shrimps.

SEA SIDE OCTOPUS \$290.00

Sautéed in Olive oil (140g), paprika, baby potato wedges with truffle oil, garlic and Lemon aioli.

ALL PRICES INCLUDE TAX.

Hot from the pan

CIOPPINO \$385.00

Fish and shellfish from the Sea of Cortes, mirepoix of vegetables and fish fumet.

LASAGNA FROM THE PIER \$495.00

Homemade Pasta with Lobster, Shrimp, Fish, Sea Scallops, Marinara Sauce, Zucchini, Bechamel, Basil Pesto, Sun-dried Tomato, Ricotta Cheese.

LINGUINE DELLO STRETTO \$295.00

Pasta Sauteed with Fish of the Day , Tomato Sauce, Garlic, Kalamata olives

RAVIOLI \$365.00

Homemade fresh pasta filled with sea food, sauteed artichokes, pomodoro sauce with a touch of cream.

TRIANGOLO CLUB \$450.00

Homemade Pasta, Sauteed with Shrimp, Fresh Pancetta, Portobello Mushroom, Red Onion, Parsley, Cream Sauce.

RISOTTO AI FRUTTI DI MARE \$435.00

Arborio rice, seafood from the sea of cortes, cherry tomatoes, white wine, fish fumet.

ROLLING CHICKEN BREAST \$385.00

Filled with Spinach & Cooked Ham, Artichokes and Sage Cream Sauce

HOT TENTACLES \$495.00

Octopus (230g) cooked in our wood oven, kalamata olives, garlic, capers, cherry tomatoes, white wine, lemon, Cilantro Dressing.

PORTOBELLO DUO \$565.00

Baked Portobello Mushroom with Shrimp & Lobster, Manchego Cheese, Pomodoro Sauce & Basil Pesto Cream Sauce.

GNOCCHI \$350.00

Homemade with potatoes and flour, sauteed with butter.
Have them with your favourite sauce: pomodoro, pesto or gorgonzola.

CLASSIC PASTA:

Choose your favourite.

POMODORO \$250

PESTO \$265

ALFREDO \$265

ARRABIATA \$255

ADD PROTEIN:

- CHICKEN(100G) +\$125.00

- SHRIMP(120G) +\$200.00

ALL PRICES INCLUDE TAX.

Grill Corp. LTD

VERDURA GRILL

\$265.00

Fresh Seasonal Veggies Grilled on Mezquite Wood, Dressed with Pinzimonio Vinaigrette.

SLIDER BURGUERS

\$320.00

Sirloin Beef (210g), Caramelized Onions in Balsamic Vinegar, Blue Cheese, Flavored Homemade Bread Natural Fried Potatoes.

THE CATCH (250g)

\$385.00

Marinated with capers and old fashion mustard, cooked in our wood oven, Olive oil, served in a bed of carrot puree and organic veggies.

MORROCCAN STYLE SHRIMP. \$450.00

Cooked (shrimp 210g) in Olive oil and spices, spicy cumin and cilantro, served in a bed of mashed potatoes.

RIB EYE HAMBURGER. \$350.00

Rib Eye patty (200g), caramelized baby onions, melted Brie cheese, potatoe wedges, homemade catchup.

LAMB CHOPS

\$695.00

Lamb chops cooked Greek (350grms) style with fresh herbs, potatoes with Rosemary, peppers confit.

LAND & SEA

\$495.00

Topsirloin Beef (250g) With Shrimp (60g) In a Creamy Cheese Sauce, Seasonal Vegetables.

RIB EYE STERLING SILVER \$795

Grilled with sea salt and herbs. (500g)

RIB EYE PAT LA FRIEDA

\$995

Served with sautéed Brussel sprouts with caramelized onion and bacon, goat's cheese foam and almond.

TOMAHAWK

\$1,650

1.1 00g of Angus premium beef, mashed potatoes and sautéed vegetables.

NEW YORK 1,650.00

Served with 2 lobster tails, roasted garlic purée and seasonal veggies.

BAROLO BEEF FILLET (250G). \$450.00

Cooked with herbs, served with mashed sweet potatoes, red wine reduction and organic veggies.

LAMB KEBABS . \$645.00

Lamb (270g) pieces on a skewer marinated turkish style with spices, baby onions, peppers confit, served with vegetable cous cous.

ALL PRICES INCLUDE TAX.

Pizza & CO

PIZZA MARGHERITA \$295.00

Tomato Sauce, Mozzarella Cheese, Fresh Basil.

5 FORMAGGI \$365.00

Tomato Sauce, Mozzarella Cheese, Panela Cheese, Goat's Cheese, Blue Cheese, Parmigiano Reggiano.

BURRATA. \$445.00

Tomato sauce, burrata cheese, mozzarella cheese.

LA CAPRICCIOSA \$375.00

Tomato Sauce, Mozzarella Cheese, Artichokes, Mushroom, Grilled Zucchini, Cherry Tomatoes, Black Olives & Cooked Ham.

LA GRAN MAIALA \$345.00

Tomato Sauce, Mozzarella Cheese, Italian Sausage, Pepperoni, Cooked Ham, Salami, Fresh Chorizo Sausage.

SEA SIDE \$425.00

Tomato Sauce, Mozzarella Cheese, Cherry Tomatoes, Shrimp (100g), Kalamata Olives & Serrano ham (50g).

LA MEXICANA \$425.00

Rustic Tomatoes Sauce, Mozzarella Cheese, Arrachera Beef (130g), Cactus, Bell Peppers, Onion, Jalapeño, Coriander Pesto.

PIZZA CRUDO. \$425.00

Tomato sauce. Serrano ham (130g). Arugula, mozzarella cheese.

PIZZA SASHIMI. \$385.00

Fresh tuna (200g), arugula salad, wasabi mayo.

PIZZA PEPPERONI \$295.00

Tomato Sauce, Mozzarella Cheese and Pepperoni.

ALL PRICES INCLUDE TAX.

Sunset bar snacks

PIZZA STICKS **\$165.00**

Tomato Sauce, Orégano & Mozzarella Cheese.

GUACAMOLE **\$225.00**

Served with sauteed Shrimp (60g), Tortilla Chips.

TOSTADITAS SEA SIDE **\$295.00**

Catch of the Day (250g), Sesame Seed Oil, Olive Oil, Garlic, wasabi mayo, Furikake, Ginger, Avocado Mousse & Soy Sauce.

Sweet things

WAIT A MOMENT !! OUR SELECTION OF DAILY DESSERTS IS COMING OVER!! **\$195.00**

“SEA SIDE” !! ARTESANAL GELATO!! **\$135.00**

ALL PRICES INCLUDE TAX.