



A New
Experience

Let's Begin

Sfiziosa Salad

Rocket & spinach salad, goat cheese, roasted cherry tomatoes, grilled zucchini, roasted garlic and redberry vinaigrette, fried pizza ball and parmiagiano reggiano.

\$285.00

Veggie Salad

Organic mix lettuce, roasted tomatoes, artichokes, sweet pear in white wine, caramelized nuts, blue cheese, balsamic vinegar dressing.

\$285.00

Sea Side Caesar Salad

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

\$285.00

House Salad

Mixed green leaves, pears cooked in wood oven, organic tomatoes, fresh strawberries, goat cheese balls coverd in caramelized pecans, balsamic and extra virgin olive oil vinagrette.

\$285.00

Mediterran Octopus Salad

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

\$470.00

Greek Salad

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

\$325.00

Baja Med Salad

Fresh mozzarella, cherry tomatoes, avocado, arugula, basil pesto.

\$300.00

Melanzone Alla Parmigiana

Layers of fried eggplant, tomato sauce, mozzarella cheese & parmigiano reggiano, basil.

\$300.00

The Ham Master

(120g) \$1,450.00 1/2 ORDER (80g) \$765.00

Acorn iberian ham served with cantaloupe melon & focaccia bread.

\$450.00

Special The Ham Master

(120g) \$1,800.00 1/2 ORDER (80g) \$995.00

36 months aged acorn iberian ham.

\$550.00

Fish Sashimi

Fish of the day (259g) finely sliced, ponzu sauce, wasabi mayo, serrano chile, served with an arugula salad and cherry tomatoes.

\$345.00

Sea Side Bruschetta

Iberian ham (80g), grilled zucchini, cherry tomatoes, basil pesto *Ask for our other option with shrimps. (60g).

\$375.00

Calamari Fritti

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

\$365.00

Sea Side Octopus

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

ALL PRICES INCLUDE TAX.

Golden Beet Root

Pink grapefruit, feta and burrata cheese, pistachio, mint and balsamic reduction.

Hot from the Pan

Cioppino \$485.00

Fish and shellfish from the sea of cortes, mixrepoix of Vegetables and fish fumet.

Lasagna from The Pier \$620.00

Homemade pasta with lobster, shrimp, fish, sea scallops, marinara sauce, zucchini, bechamel, basil pesto, sun dried tomato, ricotta cheese.

Linguine Dello Stretto \$350.00

Pasta sauteed with fish of the day, tomato sauce, garlic, kalamata olives.

Ravioli \$425.00

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

Triangolo Club \$585.00

Homemade pasta, sauteed with shrimp, fresh pancetta, (100g), portobello mushroom, red onion, parsley, cream sauce.

Risotto Parmigiano \$675.00

Arborio rice, lobster tail and asparagus.

Rollo Pollo \$475.00

Fillet with spinach & cooked ham. Artichokes and Sage cream sauce.

Chicken Parmigiana \$485.00

Creamy orzo pasta with lemon, artichokes, asparagus and chicken with parmesan cheese.

Hot Tentacles \$595.00

Octopus (230g) cooked in our wood oven, kalamata olives, garlic, capers, white wine, lemon, cilantro dressing.

Portobello Duo \$650.00

Baked portobello mushroom with shrimps & lobster, manchego cheese, pomodoro sauce, cream, basil pesto.

Pasta Alfredo with Lobster Tail \$595.00

(200g) pasta with butter cream parmegiano cheese, lobters tail sauted with garlic and butter.

CLASSIC PASTA - Choose your favourite.

Pomodoro \$285.00

Pesto \$285.00

Alfredo \$285.00

Arrabiata \$265.00

Add Protein:

Chicken (200) + \$200.00

Shrimp (200) + \$300.00



Grill Corp. *llc.*

Verdura Grill

Fresh seasonal veggies grilled on mezquite wood, dressed with pinzimonio vinaigrette.

\$385.00

Slider Burguers

Sirloin beef (210g), caramelized onions in balsamic vinegar, blue cheese, flavored homemade bread natural french fries.

\$385.00

The Catch (210g)

Marinated with capers and old fashion mustard, cooked in our Wood oven, olive oil, served in a bed of mashed potatoes.

\$495.00

Marroccan Style Shrimp

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

\$525.00

Rib Eye Hamburguer

Rib eye (200g), caramelized baby onions, melted brie Cheese, natural french fries.

\$450.00

Lamb Chops

Lamb chops cooked greek (350g) style with fresh herbs, potatoes with rosemary, pepper confit.

\$825.00

Land & Sea

Topsirloin(250g) with shrimp (60g) in a creamy cheese, seasonal vegetable, mashed potatoes.

\$635.00

Rib Eye Sterling Silver

Grilled with sea salt and herbs. (500g).

\$850.00

Tomahawk

1,100g of angus premium beef, baked potato And sautéed vegetables.

\$1,750.00

New York

Served with 2 lobster tails, roasted garlic puree And seasonal veggies.

\$1,850.00

Barolo Beef Fillet (250g)

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

\$595.00

Prime Rib (25oz)

Marinated with olive oil, honey, rosemary and mustard, with baked potato and mixed salad.

\$1,350.00

ALL PRICES INCLUDE TAX.

Pizza CO.

Pizza Margherita

Tomato sauce, mozzarella cheese, fresh basil.

\$325.00

5 Formaggi

Tomato sauce, mozzarella cheese, panela cheese, goat cheese, blue cheese, parmiggiano reggiano.

\$385.00

Pizza Burrata

Tomato sauce, burrata cheese, mozzarella cheese, arugula, balsamic reduction, parmesan cheese.

\$465.00

La Capricciosa

Tomato sauce, mozzarella cheese, italian sausage, pepperoni, cooked ham, salami, fresh chorizo sausage.

\$395.00

La Gran Maiala

Tomato sauce, mozzarella cheese, italian sausage, pepperoni, cooked ham, salami, fresh chorizo sausage.

\$395.00

Pizza Crudo

Tomato sauce, serrano ham (130g), mozzarella cheese, arugula, balsamic reduction, parmesan cheese.

\$465.00

Sea Side

Tomato sauce, mozzarella ovoline cheese, cherry tomatoes, shrimp (100g), kalamata olives & serrano ham (50g).

\$475.00

La Mexicana

Rustic tomatoes sauce, mozzarella cheese, arrachera beef (130g) cactus, bell peppers, onion, jalapeño, coriander pesto.

\$475.00

Pizza Pepperoni

Tomatoes sauce, mozzarella cheese and pepperoni.

\$325.00

ALL PRICES INCLUDE TAX.



Sunset Bar snacks

Pizza Sticks

Tomato sauce, orégano, mozzarella cheese & parmesan cheese.

\$195.00

Guacamole

Served with sauteed shrimp (60g) tortilla chips.

\$250.00

Tostaditas Sea side

Catch of the day (250g), sesame seed oil, olive oil, garlic, wasabi mayo, furikake, ginger, avocado mousse & soy sauce.

\$325.00

Octopus Carpaccio

Avocado, coriander pesto, spicy sauce and lemon.

\$285.00

El Broche *de oro*

Wait a Moment...

Our Selection of Daily

Desserts is Coming Over!!

\$195.00

“Sea Side” Artesanal Gelato!!

\$150.00

ALL PRICES INCLUDE TAX.