



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

Melanzane Alla Parmigiana

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

\$300.00

The Ham Master

Acorn iberian ham served with cantaloupe melon & focaccia bread.

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

\$765.00

Special The Ham Master

36 months aged acorn iberian ham.

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

\$995.00

Fish Sashimi

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

\$450.00

Sea Side Bruschetta

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

\$550.00

Calamari Fritti

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

\$345.00

Sea Side Octopus

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

\$375.00

Golden Beet Root

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

\$365.00

ALL PRICES INCLUDE TAX.

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

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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

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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, artichokes, mushrooms, grilled zucchini, cherry tomatoes, black olives, ham.

\$395.00

La Gran Maiala

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

\$395.00

Pizza Crudo

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

\$465.00

Sea Side

Tomato sauce, mozzarella ovoline cheese, cherry tomatoes, shrimp (100g), kalamata olives & Iberian 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

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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... <i>Our Selection of Daily Desserts is Coming Over!!</i>	\$250.00
“Sea Side” Artesanal Gelato!!	\$150.00

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