

DINNER

CRUDO

WEST COAST OYSTERS* PRICKLY PEAR MANDARIN MIGNONETTE	HALF DOZEN 32	MEXICAN BLUE SHRIMP CEVICHE* CUCUMBER, WATERMELON RADISH	28
YELLOWFIN TUNA TARTARE* PASILLA CHILE, AVOCADO	28	MADAI OSSETRA CAVIAR, CITRUS KOSHO	34
SEAFOOD COCTEL CAMPECHANA MEXICAN BLUE SHRIMP, STRIPED BASS, OCTOPUS, AVACADO	34		

SEAFOOD PLATTER

SIGNATURE 115 / PREMIUM 198

KING CRAB LEGS		LOBSTER TAIL	
SHRIMP COCKTAIL		GOLDEN OSSETRA CAVIAR CREMA, CHIVES, RED ONION, BOCOL	30G 225
WEST COAST OYSTERS*		HOKKAIDO SCALLOPS* PICO DE GALLO	

APPETIZERS

HOUSEMADE GUACAMOLE	18	GEM LETTUCE SALAD PEPITA CILANTRO VINAIGRETTE, CORN NUTS, COTIJA CHEESE	18
SUMMER SQUASH TAMAL MOLE VERDE, THAI BASIL	19	OCTOPUS COLORADITO MOLE, POTATO IN ESCABECHE	29
QUESO FUNDIDO CHOICE OF HOUSEMADE CHORIZO OR MUSHROOM	20	QUESADILLA "MACHETE" SALSA GUACACHILE ADD: CHICKEN 10 CARNE ASADA 16 CHORIZO 10 SHRIMP 14	19
ROTISSERIE CHICKEN SALAD TAMARIND, ADOBO, CHICORIES, APPLE, PEANUTS	26	MAITAKE MUSHROOM MOLE BLANCO, BLACK TRUFFLE, PINENUT	36

MAINS

ROASTED HONEY NUT SQUASH FRABOTE, CHAMPIGNON, BERRITA CALCA	31	SHRIMP & GREEN RICE FRABOTE, GARLIC	38
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EPAZOTE, GUAJILLO PEPIYA SALSA

DORADO IN BANANA LEAF
GREEN MOLE, CHAYOTE SQUASH, HOJA SANTA

44

SIZZLING SHRIMP A LA DIABLA*
CHILE, BUTTER, LIME

52

CHICKEN WITH MOLE DE CASA
CARROTS, RED ONION

44

14 OZ NEW YORK STRIP*
PASILLA MIXE ADOBO, CHIMICHURRI

72

EPAZOTE, GARLIC

BRANZINO A LA TALLA* HALF 39 / WHOLE 76
GUAJILLO ADOBO, HERBS, SALSA CRUDA

CHICKEN TINGA ENCHILADAS 34
CRÉMA, CABBAGE

AMERICAN WAGYU SHORT RIB SUADERO 55
AVOCADO, SHISHITO, TOMATILLO

FOR THE TABLE

SERVED WITH HOUSEMADE TORTILLAS AND SALSAS

CASA PLAYA SURF & TURF 185
WAGYU CARNE ASADA, LOBSTER AND CHORIZO,
SHORT RIB SUADERO, GREEN CHORIZO,
SERRANO

BONE IN BEEF BARBACOA 225
SLOW COOKED BEEF, ROASTED BONE MARROW,
SALSA TATEMADA

WHOLE SNAPPER TEMPURA 105
MOLE AMARILLO, PUYA CHILE, CITRUS SALSA

WHOLE ROASTED CARNITAS 175
CRISPY SKIN, SMOKED AGAVE SYRUP, CHIPOTLE
SLAW, CHILE TOREADO, CHARRED CUCUMBER
SALSA (SERVES 3 – 4)

TOMAHAWK STEAK* 225
36 OZ PRIME, CHIMICHURRI

PORK BELLY AL PASTOR 105
ROASTED BABY PINEAPPLE

SIDES

FRIJOLE DE OLLA 14
BLACK AYOCOTE BEANS

CORN ESQUITES 14
QUESO FRESCO, EPAZOTE

CRISPY BRUSSELS SPROUTS 14
SPICY PEANUT SALSA

CUCUMBER SALAD 14
CHAYOTE, GREEN APPLE, CUMIN VINAIGRETTE

GREEN RICE 12

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness.