

RAW & COLD SMALL PLATES

SURF & TURF OYSTER – (2)
beef tartare / crispy beef / serrano /
spiced verdolaga juice 12

CHOCOLATA CLAM
roasted chile verde salsa mexicana / avocado / tempura
salicornia 8.5

SEA OF CORTEZ CALLO DE HACHA (SCALLOP)
red onion / cucumber / lime / sea urchin chiltepín salt
14

BAJA HIRAMASA CRUDO
coconut aguachile / tomatillo / cured pineapple /
avocado / chiltepín / jalapeño 14

'VUELVE A LA VIDA' SHOT
oyster / spiced abulonato / sea urchin / abalone / quail
egg / smoked steelhead roe 10.5

HOUSE GUACAMOLE
tepary & yurimuni crispy beans /
vegetable ash & zaatar tostadas 9.5

ALBACORE TWO WAYS / SEARED / TARTARE
lime salsa verde / crispy rice cakes / burnt onion crème
fraiche / crispy eggplant / jalapeño infused leche de
tigre 15

"SABINA BANDERA" TOSTADA
corvina ceviche / prepared clam / sea urchin topping /
avocado / nut salsa 8.5

SHRIMP GREEN MACHINE CEVICHE TOSTADA
avocado / watercress 8

CORVINA TJ STYLE CEVICHE TOSTADA
avocado / cilantro 8

BEEF TONGUE TIRADITO
burnt root vegetables in escabeche / eggplant tatemada /
herb salad 12

FERMENTED RANCHO GORDO BEAN TOSTADA
quesón / flour tortilla toast / petit arugula /
watercress / crispy lentils 9

CALIFORNIA CHEESE PLATE
pickled vegetables / olives / honey nuts / compote 12

TACOS

FIDEO (2)
green chorizo / crema / avocado /
18 month aged cotija 9.5

CAULIFLOWER TORTITA
avocado / pickled red onion 4.5

GROUPER BIRRIA
cilantro / pickled onions / guacamole 4.5

LAMB NECK BARBACOA
kombucha pasilla salsa / cilantro 5

CASA PLASCENCIA'S BEEF CHEEK
cilantro / onion 4.5

BEEF TONGUE CONFIT WITH SALSA VERDE 5

MEDITERRANEAN (GYRO STYLE) ADOBADA
flour tortilla / jalapeño tzatziki / olla beans 4.5

SOUP & SALADS

"NANA CHELA" SOUP
brown tepary / plantain chochoyote /
fresh cilantro / crème fraîche 13

VERDE ES VIDA SALAD
salt-cured cactus / watercress / bloomsdale spinach /
zucchini / chayote squash / purslane / mexican oregano
vinaigrette / avocado / 18 month aged cotija 12

TIJUANA'S ORIGINAL CAESER'S SALAD 12

LOCAL HEIRLOOM TOMATOES
house made goat panela / san felipe sea salt /
baja evoo / basil pistachio salsa 12

HOT SMALL PLATES

GRIDDLED CHEESE IN HOJA SANTA
tomato caldillo – colorado / fresh made tortillas 12

ACORN & KABOCHA SQUASH IN MOLE NEGRO
toasted hazelnuts / plantain albondiga 12

FAVA BEAN MOLOTE
18 month aged cotija / radish & nopal salad /
salsa fresca 12

CORN MASA CRISPY PERFECT EGG
beef tartare / potato foam / onion confit /
padron peppers 13

CHILAQUILES ROJOS
suzie's farm fried egg / taj farm crema / chipotle / avoca-
do / pickled red onion 12

HUITLACOCHÉ TAMAL IN BANANA LEAF
seasonal mushroom / rancho gordo beans miso cream
sauce 10

SHRIMP & BONE MARROW SOPES (2)
fried parsley / chile de árbol 14

WOOD GRILLED OCTOPUS
black bean & squid ink sauce / achiote / green garbanzo
/ habanero-peanut salsa 15

MAINS FROM THE BAJA CAJA

ALBONDIGAS + CRISPY BRISKET + SHORTRIB
ayocote beans caldillo / chochoyones / avocado leaf /
pickled chayote squash 24

ZARANDEADO WHOLE FISH
roasted seasonal mushroom al ajillo / sabritas emulsion
/ charred green onions / fennel 28

MARY'S WOOD ROASTED HALF CHICKEN
adobo roasted cauliflower / bitter green leaves /
chicken jus 26

CAJA CHINA LAMB ROASTED ASADO
stewed heirloom beans / pan fried potatoes / green gar-
lic & herb salsa verde 30

COOK PIGS RANCH NEW YORK PORK CHOP
corn & smoked jowl filled zucchini / ancho reyes sabayon
29

