



Cocina del Mar chefs partner with local farms and food producers in a commitment to showcasing locally grown, sustainable ingredients in authentic cuisine. Guests are offered fresh, seasonal produce throughout the year, including products from Miraflores Farms, located at the outskirts of San Jose del Cabo, San Carlos Bay clams or totoaba from the Pacific.

SHARE THE SHELLS

OYSTERS 6 EA. 720

dried chilli sauce, lemon, passion fruit mignonette

BUTTER CLAMS 2 EA. 720

pineapple, jicama root, radish, chiltepin chili ponzu, charred pineapple juice

CHOCOLATA CLAM 2 EA. 650

cucumber aguachile, fermented black lime, lemon zest, roasted Persian cucumber

LOCAL SCALLOPS 720

charred avocado, tomatillo pico de gallo, serrano chilli soy sauce

GRILLED OYSTERS 6 EA. 840

kale and prosciutto stew, smoked Oaxacan chili butter

FRESH CATCH

YELLOWFIN TUNA 780

spicy avocado purée, wakame, fitoplancton, macha sauce, crispy seaweed

BEET CURED KAMPACHI 730

fermented raspberry juice, cherry tomato, baby beets, serrano chili, fennel oil

SEAFOOD TASTING 2,580

oysters 4 ea., butter clams 1 ea., chocolata clam 1 ea., shrimps 6 ea.
local scallops 1 ea., passion fruit mignonette fermented black lime, dried chili sauce

HARVESTED

V HEIRLOOM TOMATOES 670

Mexican pepperleaf oil, green beans, arugula

MIRAFLORES LETTUCE SALAD 620

Constitution figs, green apple, gorgonzola cheese
almond vinaigrette

VN ROASTED BROCCOLI 690

green curry, pine nuts, golden raisins, capers

VN BUTTERNUT SQUASH 690

peanut mole sauce, caramelized pumpkin seeds

V BURRATA 780

organic beets cooked in salt, organic herbs green sauce
pistachio, extra virgin olive oil



FARM

AGED BEEF TARTAR 5 OZ. 920

cured egg yolk, toasted bread
white soy aioli, whole grain mustard
pickled vegetables

CHISTORRA 820

sheep cheese, charro beans
homemade flour tortillas

COASTAL CUISINE

SALT CRUSTED TOTOABA 6 OZ. 1,180

Mexican pepperleaf mojo, plantain purée, red miso butter

GRILLED SAN CARLOS SHRIMP 6 EA. 1,480

fresh lemon, black garlic chimichurri

CATCH OF THE DAY 6 OZ. 1,150

black recado sauce, white bean purée, chorizo

G BAHIA MAGDALENA LOBSTER 1 LB. 1,980

caramelized onion purée, charro beans, homemade flour tortillas

GRILLED OCTOPUS 6 OZ. 1,120

bell pepper, squid ink sauce, organic greens, purslane, black lemon

BAJA CRAB 7 OZ. 1,250

ginger and garlic butter, koj, epazote herb, brioche bread

WOOD FIRE OVEN

ROASTED HALF

ORGANIC CHICKEN 1LB. 1,200

roasted squash, pickled vegetables, chipotle juice

BLACK BEER BRAISED

SHORT RIB 12 OZ. 1,550

black lentil stew, aged onion

BONE-IN RIB EYE 10 OZ. 2,090

roasted tomatoes, fresh fennel

BEEF TENDERLOIN 8 OZ. 1,980

mole poblano sauce, charred eggplant purée

BONE-IN PORK BELLY 10 OZ. 990

peach BBQ sauce, beet wedges, star anis jus

FARMED SIDES

MUSHROOM KEBAB 380

tamarind BBQ sauce, yeast purée, chives

ASPARAGUS 350

lemon zest, ginger butter

CORN ON THE COB 310

corn smut, cotija cheese, mayonnaise, chile piquín

V GLAZED CARROTS 310

peach BBQ sauce

N SWEET POTATO CONFIT 320

beurre noisette, cashews

CRUSHED POTATOES 320

crème fraîche, horseradish, chives

ASK FOR **CHEF'S SPECIAL** OF THE DAY