



COLD SHAREABLES

GUACAMOLE DIVORCIADO avocado, tomato, white onions, cilantro, serrano, tortilla chips	16	OYSTERS RASURADOS half or full dozen east coast oysters, rasurada sauce, salsa serrano, mexican cocktail sauce, fresh horseradish, lemon	24/48
AGUACHILE DE RIBEYE seared american wagyu ribeye cap, avocado, citrus, onions, radish, cilantro, truffle oil	26	SCALLOPS MORITA fresh scallops, red onion, serrano slices, razurada sauce, morita aioli	28
HAMACHI SASHIMI fresh hamachi, toasted serrano, chives, yuzu, citrus, truffle oil	27	ACAPULCO CEVICHE poached shrimp, red onion, tomato, green olives, acapulco sauce	29
AHI TUNA MEXICANO yellow fin, mango, cilantro, avocado, citrus, tortilla chips	28	AGUACHILE DE CAMARON tostada, shrimp, avocado, red onion, cucumber, serrano slices, red piquin pepper, citrus juice, veneno sauce	24
SEA BASS CEVICHE pineapple, heirloom tomatoes, red onions, avocado, cucumber, cilantro, citrus, serrano, salsa morita, tortilla chips	29	CAMARONES ENAMORADOS poached shrimp, celery, tomato, citrus juice, mil amores sauce	28

HOT SHAREABLES

CHICHARRÓN DE RIBEYE crispy american wagyu ribeye, guacamole, salsa piquín limón	26	BARBACOA DE ARRACHERA slow cooked outside skirt steak, cilantro, white onions, salsa serrano, corn tortillas	21
QUESO FUNDIDO oaxaca cheese, salsa de chorizo, corn tortillas	12/18	LOBSTER ELOTE lobster, roasted corn, chipotle crema, mexican crema, fresno peppers	30
TOSTADITAS 5 crispy corn tortillas, black beans, avocado cream, pickled onions, queso fresco, with choice of protein: chicken suiza, or beef barbacoa	17	CHICHARRÓN DE PULPO crispy octopus, arugula, guacamole, piquin limon sauce	24
CRISPY PORK BELLY slow braised, chili paste, cilantro, avocado-salsa verde, salsa macha	19		

SOUP + ENSALADAS

Free Range Chicken 7, Wild Caught Shrimp 12, Salmon 18, Carne Asada 12

TORTILLA SOUP roasted pulled chicken, avocado, cilantro, limón, tortilla strips	12	THE MEXICAN CHOPPED SALAD gem, kale, corn, avocado, sweet peppers, heirloom tomatoes, tajín cashews, cotija, manchego, cilantro-limón vinaigrette	17
ENCANTADA SALAD organic baby kale, heirloom carrots, english cucumber, baby heirloom tomatoes, radish, eatable pansy, lavender & daisy flowers, piquin mostaza vinaigrette	17	ANCHO CHILE CAESAR gem lettuce, toasted garlic croutons, manchego, chile pepitas, ancho caesar dressing	17

CORTES FROM THE GRILL

PETIT FILET 6 oz allen brothers, american wagyu, salsa compadre	38	SPINALIS 10 oz heartbrand, akaushi japanese wagyu, roasted garlic, chamuco	79
FILET MIGNON 10 oz allen brothers, american wagyu, salsa compadre	64	NY STRIP 14 oz heartbrand akaushi japanese wagyu, roja habanero sauce	57
COWBOY RIBEYE 22 oz allen brothers, prime, dry aged, bone-in, chamuco sauce	98	MILAGRO BONELESS RIBEYE 9 oz heartbrand akaushi japanese wagyu, center cut, bone marrow piquin roja sauce	62
WAGYU TOMAHAWK RIBEYE 33 oz allen brothers, american wagyu, sea salts, salsa compadre	185		

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

**For parties of 8 or more a gratuity of 20% may be added to your final bill.

**Private dining rooms available 8-50 people.



The
MEXICAN

DEL MAR

SEA BASS REGIO kale, charred corn, zarandeado sauce	48
SALMON PIQUÍN ora king salmon, lime rice, grilled asparagus, mostaza piquín sauce	44
AHI TUNA JARDIN pan seared sushi grade yellow fin, fresno chile dust, vegetable-kale slaw, serrano-avocado vinaigrette	46
JUMBO SCALLOPS AND CAMARONES pan seared, lime rice, sautéed pearl onions, grilled asparagus, ajillo sauce	46

A LA ROCA

Mesquite grilled served over a bed of oven roasted baby bells and pearl onions served on a hot lava rock. Cilantro lime rice, black beans, pico de gallo, house-made corn tortillas

FREE-RANGE CHICKEN 8 oz chile-limón marinated chicken breast	32
AMERICAN WAGYU 6 oz filet	43
WHITE PRAWNS 5 u6 jumbo shrimp	38
JAPANESE MIYAZAKI A5 WAGYU 4 oz A5 miyazaki wagyu	90
VEGETABLE MEDLEY local mushrooms, cauliflower, yellow corn, green asparagus, grilled scallions	30

ENCHILADAS

SUIZAS DE POLLO roasted free range chicken, queso cotija, salsa verde cremosa	32
LANGOSTA maine lobster, toasted garlic, grilled onions, bacon, oaxaca cheese, queso fresco, tequila, salsa chiapanaca	40
HONGOS Y RAJAS local mushrooms, smoked corn, poblano, queso fresco, morita-jitomate salsa	28
BISTEC grilled filet, grilled onions, oaxaca cheese, crema, salsa chilanga	34

CAMARONES sauteéd gulf shrimp, toasted garlic, grilled onions, oaxaca cheese, queso fresco, salsa ranchera	36
KING CRAB king crab, roasted garlic, white onion, oaxaca cheese, mezcal habanero sauce	46
DEL MAR ENCHILADA TRIO camarones enchilada with salsa ranchera, king crab enchilada with mezcal habanero sauce & langosta enchilada with chiapaneca sauce	58

TACOS

3 per order, served in house-made corn tortillas

CAMARONES GOBERNADOR sauteéd shrimp, bacon, toasted red pepper, oaxaca cheese, salsa chamuco	26
FILET AND BONE MARROW beef tenderloin, bone marrow, piquín limón, chives, onions, cilantro	29
BLACK ANGUS beef tenderloin, crisped oaxaca cheese, avocado salsa	27

PESCADO CULICHI crispy red snapper, tangy slaw, red onion, oaxaca cheese, cilantro, chile morita mayo	28
THE MEXICAN ROSARITO lobster tail, black beans, rice, morita aioli, mexican crema, chamuco sauce, flour tortillas, chile morita mayo	48

FOR THE TABLE

GRILLED JUMBO ASPARAGUS WITH SPICY CITRUS AIOLI	14
ROASTED BONE MARROW WITH SMOKED SEA SALT	32
MANCHEGO WHIPPED POTATOES WITH CHORIZO GRAVY	15
COLIFLOR ASADA	19

PARMESAN TRUFFLE PAPAS FRITAS	14
CONFIT WILD MUSHROOMS	20
PIQUÍN GREEN BEANS	15

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