



Dinner

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Downtown Todos Santos BCS



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Apettizers

01 Plantain and Cheese Molotes 180

Dough made from ripe plantain (140 g) stuffed with cheese (4 pcs), golden on the outside and tender on the inside, served on a bed of mole and cream.

02 Melted Cheese accompanied by Chorizo 200

Melted Monterrey Jack cheese combined with chorizo (80 gr). Accompanied by flour tortillas and zesty chimichurri.

03 Esquites with Charred Clam Garlic 260

Yellow and white corn sautéed in butter and epazote, paired with clam meat (100 gr) flambéed in orange liqueur. Accompanied by mayonnaise, Tajín seasoning, and crispy tortilla chips. *Signature*

04 Pacific Carpaccio 280

Delicate slices of fresh mackerel (180 g), marinated with a hint of citrus, extra virgin olive oil, and house spices.

05 Tuna Tartare 330 *Signature*

Cubes of fresh tuna (210 g), marinated in citrus and ponzu sauce, complemented by delicate spices. Served with avocado and red onion.

Soups & Creams

06 Classic Black Bean Cream 160

Creamy black bean puree (200 g), accompanied by crunchy tortilla chips, fresh cheese, avocado, onion, and Simojovel chili.

07 Traditional Tortilla Soup 190

A refined Mexican soup prepared with roasted tomato broth (250 ml), dried chilies, and a selection of herbs. Accompanied by crispy tortilla strips, avocado, shredded chicken, red onion, guajillo chili, and cheese.

Salads

08 House Specialty Salad 240

A refined blend of lettuces accompanied by creamy goat cheese, blueberries, fresh green apple, cherry tomatoes, caramelized walnuts, carrot, and beetroot, all elevated with house balsamic vinaigrette.

Customize it with grilled protein:

08a • Chicken breast (170 g) 290

08b • Shrimp (145 grams) 360

05





Pastas

All of our pastas are made fresh and accompanied by artisanal golden bread.

- 09 Chicken Penne Alfredo 290**
Penne pasta sautéed with tender grilled chicken breast (170 g), finished with a rich Alfredo sauce.
- 10 Shrimp Penne 360**
Penne pasta sautéed with fresh shrimp (145 g), garnished with your choice of sauce: fragrant pesto or classic pomodoro.

Main Courses Baja Premium

- 11 Traditional Mixe Chili 260 Signature**
Chile relleno filled with exquisite ground beef (120 g), harmoniously combined with piloncillo, raisins, and plantain, served on a silky layer of beans and golden tortilla strips.
- 12 Tuna Medallion with Sesame Coating 340 luxury**
Tuna medallion (220 g) seared to perfection, encrusted with a delicate sesame coating. Served alongside rosemary baby potatoes and vegetables sautéed in garlic and olive oil.

- 13 Golden Coconut Shrimp 380**
Crispy shrimp (145 g) encrusted in golden coconut, garnished with a light apricot sauce. Accompanied by vegetables sautéed in citrus-infused butter.

- 14 Catch of the Day at Tequila 380**
Fresh fillet (220 g) immersed in a velvety tequila and jalapeño cream. Served with rustic mashed potatoes and vegetables sautéed in citrus-infused butter.

- 15 Catch of the Day Punta Lobos 380 luxury**
Fresh fillet (230 g) in lemon butter sauce with flambéed capers and Controy, served alongside rustic puree and sautéed vegetables.

- 16 Octopus Talla style 460 Signature**
Fresh octopus (160 g) marinated in our signature adobo and grilled in the traditional manner, accompanied by pickled onions and habanero peppers. Served with baby potatoes and sautéed vegetables.

15

Signature





17 Crispy Fish & Cajun Shrimps 480

Crispy Cajun-style fish pieces (220 g) and shrimp (6 pieces), served with fresh guacamole and creamy ranch dressing.

18 Supreme chicken breast 380

Filled with goat cheese, mushrooms, onions, and bell peppers, wrapped in bacon and drizzled with chipotle sauce. Accompanied by rustic mashed potatoes.

19 Raspberry-Glazed Pork Ribs 460

Ribs (310 g) coated in roasted raspberry sauce with a touch of chipotle. Served with yellow corn and rosemary baby potatoes.

20 Tampico Style Tradition 620

Arrachera (350 g) served with mole enchilada, refried beans, fresh guacamole, and French fries.

21 Rib Eye Special 1,200 luxury

Succulent and tasty Rib Eye (460 g), served with french fries, parmesan cheese, and habanero aioli.



Desserts

22 Classic Neapolitan Flan 130

Classic Neapolitan flan (208) features a smooth texture, crafted from milk, eggs, and a subtle hint of vanilla, all enveloped in a layer of golden caramel.

23 Seasonal Cheesecake Delight 140

Classic-style creamy cheesecake (200 g) garnished with guava sauce and cajeta.

- Prices are stated in Mexican pesos (MXN).
- Any alteration or adjustment to the cymbals will result in an extra charge.
- Our meals are made to order using fresh, high-quality ingredients; we genuinely value your time and choice during their preparation.
- By minimizing food waste, you assist us in keeping prices fair and enabling us to provide a responsible and sustainable dining experience.





Tacos (3 pieces)

24 Arrachera 290

Garnish with guacamole, roasted chilies, and lime.

25 Shirp Capeado 280 Pastor 300

Accompaniment: coleslaw, guacamole, and lemon

26 Fish Grilled 240 Breaded 280

Accompaniment: coleslaw, guacamole, and lemon

Burgers

27 Tropical Barbecue Sirloin Burger 380

Succulent 100% premium sirloin beef, melted Swiss cheese, caramelized white onions, a grilled slice of pineapple, fresh lettuce, tomato, and our signature BBQ sauce. All served on artisan bread alongside perfectly golden French fries.

28 Cajun Sirloin Deluxe Burger 380

Premium 100% sirloin beef, seasoned with Cajun spices, garnished with melted Swiss cheese, caramelized white onions, crispy bacon, sautéed mushrooms, fresh lettuce, and tomato. All on an artisan bun and accompanied by perfectly golden French fries.



Nachos

Crispy tortilla chips made fresh each day, layered with refried beans, garnished with a mixture of Monterrey Jack and Chihuahua cheese, guacamole, Mexican salsa, sour cream, and slices of jalapeño.

29 Nachos without any protein 200

30 Nachos topped with grilled chicken breast 280

31 Nachos topped with grilled meat 300

