



*Lunch*

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Downtown Todos Santos BCS

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## Appetizers

**01 Jalapeños Filled with Smoked Tuna 220**  
A trio of jalapeño peppers filled with smoked tuna (140g) and creamy Philadelphia cheese, encased in crispy bacon. Accompanied by chipotle dressing, fresh lettuce, and lemon. *Signature*

**02 Fresh House Guacamole 220**  
Freshly mashed avocado (385 gr) combined with pico de gallo (tomato and onion), elevated with fresh cilantro and a hint of salt.

**03 Sashimi of the Day with a Spicy Twist 260**  
Slices of the day's fresh fish (220 gr), immersed in a unique house spicy sauce with fresh lemon, toasted sesame seeds, creamy avocado, onion, and serrano chili.

**04 Baja Style Shrimp Cocktail 280**  
Fresh shrimp (150 gr) presented in a harmonious blend of tomato sauce with a subtle citrus hint, onion, cucumber, avocado, and cilantro, complemented by the house seafood sauce.

**05 Shrimp Aguachile 280**  
Fresh shrimp (145 g) marinated to preference in lemon juice. Served with cucumber, red onion, and creamy avocado, finished with serranito sauce.

**06 Aguachile Black Mezcal 300 *Signature***  
Fresh shrimp (145 gr) accompanied by cucumber and red onion, marinated in lemon juice with a hint of mezcal, drizzled with black ash sauce, worm salt, and habanero chili.

**08 Baja Starter Platter 300**  
Fresh seafood assortment (200g): shrimp, octopus, and clam flesh, mixed in our signature seafood sauce. Accompanied by cucumber, onion, and avocado.

**01** *Signature*



## Creams and Soups

**09 Roasted Corn Soup 180**  
Smooth and velvety cream (230 ml) crafted from roasted corn kernels, offering a subtle smoky sweetness, complemented by parmesan cheese and additional roasted corn kernels.

**10 Tlalpeño Soup Tradition 220**  
A soothing chicken broth infused with vegetables in a subtle chipotle-flavored base, paired with shredded chicken (30g). Accompanied by fresh avocado, cheese, and a hint of lemon that elevates each spoonful.

**06**

*Signature*





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## Light meals

### 16 Governor's Quesadillas 260

Three flour tortillas filled with classic shrimp stew (80 gr), expertly sautéed, accompanied by a fan of fresh avocado, lemon, and a hint of artisanal macha sauce.

### 17 Smoked Tuna Quesadillas 280 Signature

Two flour tortillas filled with smoked tuna (150 gr), featuring a robust flavor and a delicate balance, served alongside a fan of fresh avocado and a house-made spicy sauce.

### 18 Toasted All Saints 280 Signature

Cubes of fresh tuna (200 gr) paired with ripe mango, red onion, and cilantro, drizzled with habanero mango sauce and sprinkled with toasted sesame seeds, all enhanced by a citrus note, served on a crispy corn tostada.

### 19 Fish and Fries 290

Crispy fish strips (220g) coated in a light, golden tempura batter. Accompanied by a fresh coleslaw with ranch dressing and French fries.

## Salads

### 12 Caesar salad 230

Organic romaine lettuce, roasted cherry tomatoes, house-made Caesar dressing, artisan croutons, and freshly grated Parmesan cheese.

Customize it with grilled protein:

12a • Chicken breast (170 g) 290

12b • Shrimp (145 g) 340

### 13a House Specialty Salad 240

Mixed greens, creamy goat cheese, blueberries, fresh green apple, cherry tomatoes, caramelized walnuts, carrots, and beets, complemented by house balsamic vinaigrette.

Customize it with grilled protein:

13b • Chicken breast (170 g) 290

13c • Shrimp (145 g) 360

## Pastas

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

### 14 Shrimp Penne 360

Penne pasta sautéed with fresh shrimp (145 gr), coated in your choice of sauce: aromatic pesto or classic pomodoro.

### 15 Frutti di Mare Baja Penne 380

Penne pasta sautéed with a variety of seafood (180 gr): shrimp, octopus, clam meat, and mussels, immersed in a marinara sauce with white wine.

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Signature





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## 26 Catch of the Day, prepared to your preference 290

Fresh fillet (220g) cooked to your preference: with garlic, in garlic sauce, grilled, or breaded. Accompanied by rice and vegetables sautéed in citrus butter.

## 27 Baja-Style Grilled Fish 320

Freshly grilled fillet (220 gr), coated with our signature house marinade and sautéed onions in butter. Accompanied by rice.

## 28 Cilantro Daily Catch 370

Fresh fillet (220 gr) immersed in a unique cilantro sauce infused with mint and lemon, complemented by chives and olive oil, served alongside baby potatoes with crushed chili.

## 29 Classic Fried Fish 390

Whole fresh fish (medium size depending on the portion), expertly fried to perfection. Accompanied by a fresh salad and rice, served with creamy ranch dressing.

## 20 Tuna Curicanes 280

Thin fresh tuna trout (142 gr) stuffed with spicy surimi and fresh vegetables.

## 21 Desire mixed ceviche (175 gr) 290

A vibrant mix of shrimp and fish, marinated in lemon juice and olive oil. Accompanied by red onion, tomato, cilantro, and avocado.

## Main Courses & Grill

## 22 Shrimp prepared to your preference 350

Fresh shrimp (145g) cooked to your preference: with garlic, in a garlic and chili sauce, or breaded. Accompanied by rice and vegetables sautéed in citrus butter.

## 23 Coconut Shrimp 380

Crispy shrimp (145g) encrusted in golden coconut, garnished with a light apricot sauce. Accompanied by vegetables sautéed in citrus butter.

## 24 Rock Shrimp Pineapple Grill 390 luxury

Rock shrimp (145 gr) presented on caramelized grilled pineapple. Accompanied by a house salad and rice.

## 25 Devil's Style Imperial Shrimp 380

Shrimp (145g) filled with Monterey Jack cheese and encased in crispy bacon, garnished with a creamy chipotle and mushroom sauce. Accompanied by rice.

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**30 Seafood in foil (220 gr) 420**

Grilled fillet filled with octopus, clam meat, shrimp, onion, tomato, cilantro, special sauce, au gratin with Swiss cheese, accompanied by rice.

**31 Chicken breast fajitas 260**

Chicken breast (220 gr) in fajitas, served with rosemary baby potatoes and vegetables sautéed in garlic and olive oil.

**32 Sinful Stuffed Chili 280**

Roasted poblano pepper, expertly cooked, filled with shrimp (130 gr) sautéed in butter and crowned with melted cheese that oozes upon the first cut. Accompanied by rice and beans.

**33 Mexican Temptation 320**

An enticing experience: chile relleno filled with beans and cheese, served on a layer of house sauce, sope topped with red sauce, cheese, and cream, a golden chicken taco (25g), and a cheese empanada, complemented by fresh guacamole.

**34 Mitotera Molcajete (445 gr) 620**

Fresh fish ceviche and succulent shrimp ceviche, enhancing the experience, six golden and crispy tempura shrimp drenched in chipotle sauce.

**35 Molcajete Trilogy (490 gr) 680 luxury**

An ideal blend of ribeye steak, fresh shrimp, and grilled chicken breast, garnished with grilled cheese, cactus, spring onions, and roasted jalapeños, all covered in red or green salsa. Accompanied by guacamole and tortilla chips.

## Desserts

**36 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.

**37 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 truly 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.

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luxury

