

OUR FAVORITES

GUACAMOLE AND SALSA Prepared on the table	210
QUESO FUNDIDO (10 oz.) Oaxaca cheese/ 1 oz. chorizo/ 1 oz. bacon/ 1 oz. ham	210
CURRICANES 3.5 oz. Raw fish wrapped on spicy kanikama/ avocado/ cilantro and orange dressing	340
SHRIMP FESTIVAL Nine U-15 shrimp Cajun/ coconut/ al ajillo/ sauteéd vegetables on criolla butter/ garden rice	900
SEAFOOD LOVERS FOR TWO 7.7 oz Fish fillet "a la talla"/ two al mojo de ajo shrimp/ two Baja Cantina shrimp/ 1 grilled chocolata clam/ 5.6 oz.al ajillo octopus	1350

SEA DELIGHTS

CHOCOLATA CLAM PER PIECE Baja style 120 / Stuffed Loreto style 110	100
RAW OYSTERS 6 pc 360 / 12 pc 640	
ROCKEFELLER OYSTERS Spinach/ blue cheese crust/ served in its shell 6 pc 450 / 12 pc 780	
CEVICHE Marinated in lime juice/ tomato/ onion/ cilantro/ chile serrano/ avocado Fish (5.3 oz.) 320 / Shrimp (5.3 oz.) 340 / Mixed (5.3 oz) 330	
TRADITIONAL AGUACHILE 6 oz. raw Shrimp/ red onion/ cilantro/ chile manzano	310
TUNA SASHIMI SERRANITO 6.4 oz. Tuna/ serranito salsa / red onion/ chile serrano/ avocado/ sesame seeds	380
SHRIMP COCKTAIL (5.6 oz.) American style: Traditional cocktail salsa/ lemon Mexican style: with shrimp broth / clamato/ pico de gallo/ avocado	340
TUNA TARTAR (5.6 oz.) Tuna/ tomato/ capers/ basil/ olive oil/ melba toast	350

STARTERS

NACHOS House salsa/ refried beans/ grilled cheese/ guacamole/ sour cream/ pico de gallo / jalapeños Chicken (4.6 oz.) 270 / Carnitas (4.6 oz.) 300 / Arrachera (4.6 oz.) 360	220
BREADED CALAMARI STICKS (6.3 oz.) Cocktail sauce/ tartar sauce/ lemon	160
CHICKEN DRUMETTES AND WINGS (FIVE PIECES) To choose: Bbq / mango habanero/ buffalo original/ honey mustard French fries/ ranch dressing	280
TORTILLA SOUP Avocado/ queso fresco/ sour cream/ guajillo dried pepper	130
CLAM CHOWDER Baby clam/ bacon/ served in a sourdough bread bowl	290
CAESAR SALAD Parmesan cheese / croutons/ homemade caesar dressing Chicken (4.2 oz.) 210 / Shrimp (4.2 oz.) 310	160
PEAR AND BLUE CHEESE SALAD Lettuce mix/ pear/ arugula /caramelized pecans/ orange wedges/ dried cranberries/ orange citrus vinaigrette Chicken (4.2 oz.) 340 / Shrimp (4.2 oz.) 420	280



ENTREES

ENCHILADAS	Tomato sauce / grilled cheese / sour cream / beans/ rice/ guacamole	
	Lobster price p/gram / Shrimp (4.2 oz) 350 / Arrachera (4.2 oz) 330 / Chicken (4.2 oz) 250	
CARNITAS (7 oz)	Rice / beans / guacamole / green salsa / flour or corn tortillas	280
TACOS (ORDER OF THREE)	Green salsa/ pico de gallo/ guacamole	
	Lobster price p/gram / Arrachera (5.3 oz) 330 / Carnitas (5.3 oz) 230	
TACOS BAJA STYLE (ORDER OF THREE)		
	Tempura/ cole slaw/ chipotle dressing/ mexican salsa with pineapple/ guacamole	
	Fish (5.3 oz) 280 / Shrimp (5.3 oz.) 310	
TACOS GOBERNADOR (ORDER OF THREE)	5.3 oz of Sauteéd garlic shrimp with poblano pepper/ grilled cheese/ mexican salsa/ spicy salsa/ grilled corn tortilla/ guacamole	340
BAJA CANTINA BURGER	7 oz. selected ground beef/ cheddar cheese/ lettuce/ tomato/ grilled red onion/ pickles/ bacon/ avocado/ french fries	330
FISH BURGER	7.8 oz. fish fillet/ lettuce/ tomato/ pickles/ tartar sauce/ french fries	430
VEGAN BURGER (4 oz)	100% vegetable protein (pea)/ garlic confit guacamole/ arugula/ french fries	360
ALFREDO FETTUCCINI	With parmesan cheese crust	220
	Chicken(4.2 oz) 270 / Shrimp (4.2 oz.) 370	
BBQ PORK RIBS (16 oz)	Our very special home recipe *Two sides to choose from	390
COMBO BAJA CANTINA	7 oz Arrachera/ chile relleno with cheese/ chicken enchilada/ rice/ refried beans/ guacamole	480
FAJITAS	Bellpepper mix / onion / tomato sauce	
	Arrachera (7 oz) 390 / Shrimp(7 oz) 390 / Chicken (7 oz) 270	

SPECIALTIES

CATCH OF THE DAY (7.8 oz)	To choose: Garlic and butter/ Breaded/ Cajun Style/ Lemon-pepper/ Diabla sauce/ Capers white sauce	460
AHI TUNA (9 oz)	Seared tuna/ sesame seed crust/ coconut sauce/ wasabi	480
AL AJILLO OCTOPUS (7.8 oz)	Sauteéd in garlic and butter with guajillo dried pepper	440
SHRIMP	7 oz of U-15 shrimp	690
Baja Cantina	Mozarella cheese/ bacon	
Coconut	Breaded with coconut/ ginger and mango sauce	
Al mojo de ajo	Garlic and butter	
Breaded	With tartar sauce	
GRILLED STEAKS		
Rib Eye	12 oz	920
Filet mignon	8 oz.	720
Optional:	Rosemary gravy	
LOBSTER TAIL	Garlic and butter	price per gram

**From the Sea and Specialties plates include two sides from the following to choose:
Sauteéd vegetables with criolla butter/ lettuce mix salad/ garden rice/
refried beans/ french fries/ mashed potatoes/ sweet potato fries*