



PITAHAYAS

Baja signature cuisine



Fire kitchen and sea landscape

Volker Romeike: chef and German gastronomic explorer, ventured to travel the great coasts of America collecting the flavors of the coasts until arriving in Mexico in 1984. Volker mixes his travel experience with Mexican cuisine to create Pitahayas.

STREET FOOD

MISO SOUP

Salmon & puffed rice skewer -
scallion - tofu
\$315

CRISPY PACIFIC SHRIMP

Japanese tempura batter -
tamarind & guajillo sauce -
mango & ginger sauce - pumpkin seeds
\$350

TUFF GUY TACO

Blue corn tortilla - slow roasted pork belly -
seared scallops - avocado purée -
burnt habanero & sambal mayo
\$280

WOODBURNING OVEN

Baja oysters - seaweed butter -
sheep cheese
\$240

UPSIDE DOWN TOSTADA

Duck confit - blueberry sauce -
balsamic - tostada powdered with parsley -
three chili - sautéed onion & corn
\$220

PACIFIC OCTOPUS

Flame broiled tomato sauce - olive dust -
potato & wasabi foam - truffle oil -
blue matcha - three chili powder
\$620

RAW BAR

KAMPACHI - TIRADITO

Crispy potato & garlic - seaweed - ponzu -
kaffir & avocado purée - carbonized onion powder
\$320

YELLOWFIN TUNA

Blackened with cajun spice & guajillo powder -
seaweed salad - papaya & mango relish
\$300

FRESH LOCAL FISH - CEVICHE

Marinated with tiger's & coconut milk -
shishito peppers - avocado - red onion -
persian cucumber - radish - Baja's salicornia salt
\$260

SALMON SASHIMI

Thick cut cured with horseradish - wasabi oil -
sambal vinaigrette - red beet caviar -
avocado mousse - lemon & lime
\$300

Please keep in mind that some of our products are more risk prone if they eat raw or undercooked. Some of our dishes may contain allergenic products, if you have any restrictions on your diet, please inform your waiter.

Prices in Mexican pesos. Taxes included.

SALADS

ARTESANAL CHEESE

Exotic greens – berries - brittle -
dijon mustard & caramelized nut dressing
balsamic reduction
\$280

ROASTED BEET

Flame broiled baby corn -
sriracha aioli - tajin powder
\$250

FROM THE FARM

Fresh heirloom tomato - goat cheese sphere - olive salt -
passion fruit vinaigrette - hibiscus powder dust
\$250

GREENS FROM MIRAFLORES

Seared romain lettuce - brioche crouton -
cesar dressing with aged cheese - cherry tomato -
mustard leaves - egg marinated in soy sauce & mirin
\$310

CHEF'S CREATIONS

FARM RAISED TOTOABA FROM LA PAZ

Crusted with seeds and nuts - citrus butter -
orange reduction - goat cheese -
wok shaked organic vegetables
\$720

DUCK BREAST - PAN FRIED

Homemade mole of 36 ingredients -
farm fresh organic vegetables - rice crispy
\$680

CATCH OF THE DAY - TWO PREPARATIONS

Sautéed or grilled with curry sauce –
black thai rice with mint & cilantro -
edamame & ginger butter
\$650

SHRIMP - SAUTEED

Coconut flavored rice - spinach -
water chestnut - shiitake - tomato & shallot
\$700

KUROBUTA PORK CHOP - SOUS VIDE

Carrot purée with olive oil & Chinese 5 spice -
brown sugar - chili & oven roasted garlic demi -
green apples
\$650

SHORT RIB - BRAISED 10 - 75°

Quinoa with poblano chili - grilled baby corn -
potato pure - dark beer & ginger sauce
\$620

LOCAL FAVORITS

MARINATED - ALASKAN SALMON

Asian spices - plantain mash - poblano cream -
salad of micro greens - baby carrot -
cumber & radish
\$750

STERLING SILVER - RIB EYE

Blackened with chili powder - pureé of beet -
carrot & sweet potato - organic grilled vegetables -
demi with cilantro seeds
\$980

ORGANIC - CHICKEN

Marinated with lemon - cauliflower purée -
garlic confit - bok choy - citrus aioli
\$480

FLAP MEAT - WAGYU

Flavored with asian chimichurri - kim chee -
potato nori & wasabi lumpia roll - truffle oil
\$620



Vegetarian

WILD MUSHROOM RISOTTO

Chestnut – spinach – tomato -
organic vegetables

\$480

GRILLED CAULIFLOWER

Homemade mole of 36 ingredients -
puffed rice - micro greens

\$450

TOMATO CARPACCIO

Hibiscus & passion fruit vinaigrette -
puffed rice - avocado mousse

\$280

TACO YACA

Blue corn tortilla -
wok smoked jackfruit -
pineapple sauce & chili powder -
avocado cream

\$450



GRILLED FILLET MIGNON

With mashed potato

\$300

FISH FILLET BROILED

Sautéed or breaded with
rice & vegetables

\$200

SPAGHETTI ALFREDO

Sautéed chicken strips

\$180

PANFRIED CHICKEN BREAST

With mashed potato

\$180

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some dietary restrictions, please inform your waiter.
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Kids Menu



CHOCOLATE SHELL

Coconut sorbet & fresh fruit filling
flavored with Damiana liqueur

\$220

APPLE SUNSET

Almond tartlet with apple confit filling -
lemon essence -
"Mexique" chocolate cream -
toasted hazelnut -
mascarpone cheese creamy

\$350

CHOCOLATE SPHERE

Ginger ice cream - chocolate sauce -
regional liqueur

\$210

Desserts



Desserts

CORN TRIO

Corn cake - popcorn ice cream -
caramelized corn

\$250

SPRING ROLL

Roasted banana - cheesecake -
English sauce

\$200

CRISPY MERENGUE

Semi-smoked with mezquite -
cocoa nips - Damiana cream -
cookie powder flavored with rosemary & almond

\$280

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PITAHAYAS 240

Vodka - cointreau - fresh mint - ginger - lemon juice

ASIAN FLIRT 250

Sake - cointreau - amaretto - syrup - lemon juice

ASIA NTINI 240

Sake - vodka - cointreau - passion fruit - syrup

WASHINGTON APLE 240

Chilled bourbon & apple pucker - cranberry juice

NEW WAVE COSMO 240

Vodka - strawberry - blueberry - lemon juice

CUCUMBERTINI 240

Vodka - cucumber - lemon - orange juice

PEAR - GINGERTINI 240

Vodka - pear nectar - ginger - lemon juice

GRAN MOJITO 250

Rum - grand marnier - fresh mint - lemon - orange

ESPRESSO 240

Vanilla vodka - coffee liqueur - cocoa - espresso

MUD SLICE 240

Vanilla vodka - coffee liqueur - baileys

Martinis