

MALIBU FARM DINNER

Bites

CRUDITÉ

Seasonal Garden Vegetables - Chips
Roasted Pepper Hummus - Green Goddess Dressing

MALIBU NACHOS

Black Beans - Queso Sauce - Red Sauce
Sour Cream- Sweet Pepper- Chives- Peppers

CHICKEN BROCCOLI QUESADILLAS

Spicy Aioli

CRAB CAKE 150 g.

Caper Aioli

Farm Centri

SEASONAL BURRATA

Arugula - Seasonal Fruit - Maple Balsamic
Sesame Seed Brittle

GREEK SALAD

Lettuce Power 4 - Feta Cheese
Olives - Cucumber - Bell Pepper - Onion
Mustard Dressing

BLT SALAD

Kale - Romaine - Cherry Tomato
Bacon - Parmesan Cheese

SPAGHETTI SQUASH LASAGNA

Creamed Spinach - Tomato Sauce -
Mixed Cheese

VEGETABLE "PAELLA"

Saffron Couscous - Seasonal Vegetables
Tofu - Artichoke

VEGAN COCONUT AND TOFU

Tofu - Seasonal Vegetables - Black Lentil
Jasmine Rice - Coconut Sauce- Arugula

ON TOP

Grilled Chicken 150 g.

Grilled Salmon 180 g.

Shrimp 150 g.

Skirt Steak 180 g.

Avocado

From the Wood - Pizza

CAULIFLOWER CRUST PIZZA

Mozzarella - Heirloom Tomato - Pesto
Arugula - Raw Shaved Cauliflower

AVOCADO PIZZA

Jalapeño Ricotta - Agave - Cilantro
Lime - Serrano Pepper

ROASTED VEGGIES PIZZA

Mozzarella - Roasted Veggies
Arugula - Manchego

TOMATO PIZZA

Heirloom Tomato - Basil
Stracciatella - Tomato Sauce

CORN PIZZA

Bbq Roasted Chicken - Crème fraiche
Pepper Cack Cheese - Cilantro-
Parmesan Cheese- Jalapeño

Larges Plates

LENTIL CLAM

Beluga Black Lentil

GRILLED OCTOPUS 180 g.

Roasted Cauliflower - Poblano Sauce
Shaved Brussel Sprout

MISO POACHED SHRIMP 120 g.

Poached Egg - Miso Tahini Dressing
Wild Mushroom - Farro - Sweet Pepper - Ginger
Onion- Arugula- Jalapeño

CATCH OF THE DAY 225g.

Seared Carrot & Radish - Arugula
Green Sauce - Black Lentil Jasmine Rice
Red Onion- Parsley

HERB MARINATED NEW YORK STEAK 283 g.

Baked Wild Mushroom - Green Salad
Cherry Tomato- Balsamic Reduction
Herbal Butter

CHICKEN RICOTTA BURGER 200 g.

Brioche Bun - Bacon - Tomato - Red Onion
Arugula - Spicy Aioli- Mash Potato with Broccoli

GRASS FED BURGER 200 g.

Brioche Bun - Havarti cheese
Tomato - Red Onion - Arugula- Pepperoncini Aioli
Mash Potato with Broccoli

PORTOBELLO MUSHROOM BURGER

Brioche Bun - Tomato - Red Onion - Arugula
Pepperoncini Aioli- Mash Potato with Broccoli

From the Wood - Family Style

WHOLE FISH 800 g.

Coconut Curry - Arugula- Fennel Salad- Thyme

LOBSTER

Potatoes - Corn - Capers - Arugula - Grilled
Lemon- Garlic & Lemon Butter

WHOLE 800 g.

HALF 400 g.

ORGANIC WHOLE CHICKEN 600 g.

Potatoes - Herbs - Brussel Sprout
Tomato - Shallots - Mixed Vegetables

ROASTED LAMB CHOPS

Double Baked Potato - Sautéed Veggies- Arugula

WHOLE 900 g.

HALF 450 g.

Seasonal Sides

CHARRED BROCCOLINI

Pickled Chili - Rosemary Aioli

ROASTED CAULIFLOWER

Lemon Agave Vinaigrette - Gremolata

BAKED WILD MUSHROOM

BROCCOLI MASH

Golden Potato - Broccoli Florets - Salty Butter

BLACK & WHITE RICE

Steamed Jasmine rice - Black Lentil - Onion

DOUBLE BAKED POTATO

Idaho Potato Stuffed with Parmesan Cheese



 Vegetarian  Contains Pork  Prepared with Alcohol  Nuts  Spicy  Raw

 **Items not Included in All Meal Plans**

"Consuming raw or undercooked meats (*), poultry, seafood, shellfish or eggs (*) may increase the risk of foodborne illness."
We kindly request abstaining from Cigar, Cigarettes Smoking and the use of Cellular Phones in the Restaurant.
Prices listed are quoted in Mexican Currency, for your convenience 16% Tax and 15% Service Charge are Included.
USD Currency as a Reference