

MALIBU FARM DINNER

Bites

	MX	USD
CRUDITÈS Seasonal Garden Vegetables - Chips Roasted Pepper Hummus - Green Goddess Dressing	290	13
MALIBU NACHOS Black Beans - Queso Sauce - Red Sauce Sour Cream- Sweet Pepper- Chives- Peppers	390	17
 CHICKEN BROCCOLI QUESADILLAS Spicy Aioli	410	18
CRAB CAKE 150 g. Caper Aioli	430	19













Farm centri

SEASONAL BURRATA Arugula - Seasonal Fruit - Maple Balsamic Sesame Seed Brittle	410	18
GREEK SALAD (K) Lettuce Power 4 - Feta Cheese Olives - Cucumber - Bell Pepper - Onion Mustard Dressing	390	17
 BLT SALAD (K) Kale - Romaine - Cherry Tomato Bacon - Parmesan Cheese	410	18
 VEGAN COCONUT AND TOFU (K) Tofu - Seasonal Vegetables - Black Lentil Jasmine Rice - Coconut Sauce- Arugula	390	17
ON TOP (K) Grilled Chicken 230 g. Grilled Salmon 230 g. Shrimp 150 g. Skirt Steak 180 g. Avocado	270 300 300 270 90	12 13 13 12 4

From the wood - pizza

 CAULIFLOWER CRUST PIZZA (K) Mozzarella - Heirloom Tomato - Pesto Arugula - Raw Shaved Cauliflower	430	19
 AVOCADO PIZZA Jalapeño Ricotta - Agave - Cilantro Lime - Serrano Pepper	570	25
 TOMATO PIZZA Heirloom Tomato - Basil Stracciatella Cheese - Tomato Sauce	430	19
CORN PIZZA BBQ Roasted Chicken - Crème Fraîche Pepper Jack Cheese - Cilantro Parmesan Cheese- Jalapeño	460	20








Larges plates

	MX	USD
GRILLED OCTOPUS 200 g. (K) Roasted Cauliflower - Poblano Sauce Shaved Brussel Sprout	590	26
 MISO POACHED SHRIMP 160 g. Poached Egg - Miso Tahini Dressing Wild Mushroom - Farro - Sweet Pepper Ginger - Red Onion- Parsley	690	30
CATCH OF THE DAY 225g. Seared Carrot & Radish - Arugula Green Sauce - Potatoes	620	27
  HERB MARINATED NEW YORK STEAK 350 g. Baked Wild Mushroom - Green Salad (K) Cherry Tomato- Balsamic Reduction Herbal Butter	810	35
   CHICKEN BURGER 200 g. Brioche Bun - Bacon - Tomato - Red Onion Arugula - Spicy Aioli - Mashed Potato with Broccoli	490	21
 GRASS FED BURGER 200 g. Brioche Bun - Havarti cheese Tomato - Red Onion - Arugula Pepperoncini Aioli - Mashed Potato with Broccoli	530	23
 PORTOBELLO MUSHROOM BURGER Brioche Bun - Tomato - Red Onion - Arugula Pepperoncini Aioli- Mashed Potato with Broccoli	410	18
 WHOLE FISH 800 g. (K) Coconut Curry - Arugula- Fennel Salad Thyme	1,050	46
 LOBSTER (K) Potatoes - Corn - Capers - Arugula - Grilled Lemon- Garlic & Lemon Butter		
 WHOLE 800 g.	1,300	56
 HALF 400 g.	710	30

Seasonal sides

CHARRED BROCCOLINI (K) Pickled Chili - Rosemary Aioli	160	7
ROASTED CAULIFLOWER (K) Lemon Agave Vinaigrette - Gremolata	140	6
BROCCOLI MASH Golden Potato - Broccoli Florets - Salty Butter	120	5
DOUBLE BAKED POTATO Idaho Potato Stuffed with Parmesan Cheese	180	8



 Vegetarian  Contains Pork  Prepared with Alcohol  Nuts  Spicy  Raw  Keto

 **Items not Included in All Meal Plans**

"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness."

Prices listed are quoted in mexican currency, for your convenience 16% Tax and 15% service charge are included.