



Bay View Menu

APPETIZERS •

PARMESAN FRIES. Cajun french fries with grated parmesan cheese. **\$215**

STUFFED GOLDEN PEPPERS. Three golden peppers stuffed with shrimp and cream cheese. **\$240**

CALAMARI FINGERS. Breaded and served with ranch dressing and fries. **\$240**

FISH FINGERS. Breaded and served with ranch dressing and fries. **\$250**

CHICKEN FINGERS. Breaded and served with ranch dressing and fries. **\$215**

ALITAS. Sautéed in our tasty sauces buffalo or bbq, served with ranch dressing and fries. **\$320**

GUACAMOLE & TUNA BITES. Crispie tuna bites served with guacamole and mexican salsa. **\$350**

GUACAMOLE & TOTOPOS. Traditional recipe based on freshly mashed avocado, served with mexican salsa, totopos and house salsa. **\$230**

TOTOPOS & SALSA. The ones can't be missed. **\$60**

NACHOS. Crispie totopos, served with beans, jalapeños, avocado, sour cream and melted mozzarella cheese. **\$230**

+ FLANK STEAK. **\$400**

+ CHICKEN. **\$310**

SOUPS •

TORTILLA SOUP. Delicious and traditional mexican recipe, served with avocado, toasted chile guajillo, cheese and sour cream. **\$180**

+ CHICKEN **\$220**

SEAFOOD SOUP. Broth made from seafood with a succulent selection of fruits of the sea: shrimp, mussels, octopus, seashell and fish. **\$420**

TOMATO SOUP. Creamy soup made with roasted tomatoes seasoned with fresh basil leaves, feta cheese and sour cream. **\$180**

CREAMY MUSHROOM SOUP. Made with fresh mushrooms, seasoned and flavored with onion and garlic. **\$180**

SALADS •

ORGANIC. Grilled seared tuna fillet covered with sesame seeds, inside a mix of lettuce, cherry tomato, avocado, shredded carrot and beet. Miso dressing to accompany it. **\$330**

BERRIES SALAD. The Queen of the house. Mix of lettuce and combination of red fruits, caramelized walnuts with a touch of feta cheese and red fruit dressing. **\$400**

CAESAR. Fresh romaine lettuce leaves, topped with caesar dressing, cherry tomatoes, croutons and grated Parmesan cheese. **\$220**

+ SHRIMP. **\$380**

+ CHICKEN. **\$310**

+ FLANK STEAK. **\$430**

MEXICAN SPECIALTIES •

CHILE RELLENO. Poached poblano peppers, stuffed with cheese and covered with tomato sauce, served with rice and beans. **\$280**

- SHRIMP. **\$340**

CHICKEN SUPER BURRO. Tender grilled chicken breast, mozzarella cheese, beans, guacamole, lettuce and Mexican salsa, wrapped in homemade flour tortilla. **\$250**

- FLANK STEAK SUPER BURRO **\$320**

- SHRIMP SUPER BURRO **\$350**

QUESADILLA. Big homemade flour tortilla with a generous portion of melted cheese, served with guacamole and Mexican salsa. **\$250**

+ CHICKEN **\$300**

+ FLANK STEAK **\$330**

+ SHRIMP **\$350**

SMOKED TUNA ENCHILADAS. Wrapped in soft flour tortilla, covered with red bell pepper sauce and topped with zarandeado shrimps. **\$360**

CHICKEN AND CHEESE ENCHILADAS. The traditional ones. Dipped in red or green sauce of your choice, served with vegetables, rice and beans. **\$260**

CHEESE ENCHILADAS. Wrapped in corn tortillas, filled with melted cheese and dipped in the sauce of your choice. Served with rice and beans. **\$220**

FLANK STEAK MOLCAJETE. Tender grilled flank steak with grilled onion, chorizo and nopales covered with mozzarella cheese, dipped in house sauce and served in a volcanic stone bowl. **\$560**

- CHICKEN MOLCAJETE **\$450**

- SHRIMP MOLCAJETE **\$560**

VEGETABLES FAJITAS. Mixed grilled peppers, onions and mushrooms, served with guacamole and beans. **\$240**

FLANK STEAK FAJITAS. Tender strips of angus flank steak, mixed grilled peppers, onions and mushrooms, served with guacamole and beans of the house. **\$420**

- CHICKEN FAJITAS **\$320**

- SHRIMP FAJITAS. **\$450**

- MIXED FAJITAS. **\$480**

TACOS •

All our tacos are 3-piece orders:

PASTOR OCTOPUS. Seasoned with pastor's secret recipe, our octopus taco is served with grilled pineapple, cilantro, onion and avocado. **\$440**

BAJA SHRIMP. Representative taco of our state, tempura battered, served with avocado, purple cabbage, chili/oil sauce and chipotle dressing. **\$250**

- BAJA FISH. **\$250**

GOBERNADOR. Shrimp sautéed in butter with poblano peppers and white onion in a tortilla of your choice, filled with melted cheese. **\$270**

CHEESE CRISP TACOS. Cheese crust and tortilla of your choice with flank steak, avocado, and chipotle dressing. **\$320**

CHICKEN. Grilled chicken breast with guacamole, mexican sauce and lettuce. **\$220**

FLANK STEAK. Grilled flank steak with guacamole, mexican sauce and lettuce. **\$370**

GARLIC BUTTER SHIRMP. Shrimp sautéed in garlic butter, served with guacamole, mexican salsa and lettuce. **\$250**

PASTAS ••

FETTUCCHINE SALMONE. Alaskan pink salmon fillet in creamy alfredo sauce on a bed of fettuccine aldente with homemade bread. **\$450**

BOLOGNESA. Traditional homemade pomodoro sauce with ground beef, basil and parmesan cheese. **\$400**

ALFREDO. The Italian classic, made with a creamy sauce based on butter and parmesan cheese. **\$250**

- Chicken **\$320**
- Flank Steak **\$400**
- Shrimp **\$400**

PESTO. Aromatic and creamy sauce over fettuccine aldente with grated parmesan cheese. **\$320**

- Chicken **\$400**
 - Shrimp **\$440**
 - Seafood **\$440**
-

•• TOSTADAS ••

TUNA HABANERO. Fresh tuna dices, habanero dressing topped with beef machaca. **\$280**

SCALLOP. Marinated scallop slices, cucumber, red onion and avocado with special house sauce. **\$320**

SMOKED TUNA. Delicious blend of smoked tuna, colored peppers and red onion mounted on two crispy toasts with fresh avocado slices. **\$250**

DEL MAR. A real feast of seafood: shrimp, octopus, scallop and tuna seasoned with our marinera sauce. **\$350**

FROM THE SEA ••

BAJA SASHIMI. Our baja/oriental fusion combines thin slices of fresh tuna marinated in soy and sesame oil, with a spicy touch of serrano chili, avocado, cilantro and red onion. **\$300**

SHRIMP AGUACHILE. Butterflied shrimp with cucumber, avocado and red onion, topped with your choice of green, black or red house sauce. **\$310**

OCTOPUS AGUACHILE. 230gr. Cooked octopus. prepared in the sauce of your choice. **\$530**

SHRIMP CEVICHE. Baja style lime-cured shrimp chunks, with cucumber, avocado and red onion. **\$350**

FISH CEVICHE. Baja style lemon-cured cubed fish filet, with cucumber, avocado and red onion. **\$350**

OCTOPUS CEVICHE \$530

IMPERIAL SHRIMP. 300gr. Bacon wrapped stuffed with cheese ...a flavor explosion. **\$580**

COCONUT SHRIMP. 250gr. Butterfly cut open with a crispy shredded coconut topping and mango salsa on the side. **\$480**

TUNA POKE. Original Polynesian recipe. Fresh tuna cubes on a bed of white rice with a combination of vegetables, pineapple or mango sprinkled with sesame seeds and seasoned with our house oriental sauce. **\$300**

SANDWICHES ••

CLUB. This classic made with multigrain bread, chicken breast, bacon, ham, mozzarella cheese and american cheese, with a fresh salad inside, served with french fries. **\$390**

CHICKEN & CHEESE. Tender grilled chicken breast with mozzarella and american melted cheese. Salad inside, served with french fries. **\$300**

FLANK STEAK. **\$330**
TUNA. **\$320**

FROM THE GRILL ••

CHEESEBURGER. Juicy homemade ground sirloin (200gr) au gratin with mozzarella cheese, served with salad and french fries. **\$290**

- With Bacon **\$360**
- Chicken Burger **\$260**

SURF AND TURF BURGER. Everyone's favorite, juicy sirloin and shrimp served with french fries. **\$390**

FILETE MIGNON. 300g Juicy beef fillet, dipped in mushroom gravy, served with baked potato and steamed vegetables. **\$780**

RIB EYE. 400g Select rib eye grilled cut, served with grilled asparagus, mashed potatoes and steamed vegetables. **\$930**

GRILLED CHICKEN BREAST. Tender grilled chicken breast (250gr) served with steamed vegetables and mashed potatoes. **\$350**

FLANK STEAK. 300g Grilled angus flank steak, served with beans, rice and pico de gallo sauce. **\$550**

HONEY SEARED TUNA. 200g Grilled honey-seared fresh tuna, sesame crust, parmesan cheese coral, served with mashed potato and steamed vegetables. **\$620**

GRILLED OCTOPUS. 200g Cooked and grilled octopus seasoned with olive oil, garlic and butter, served with mashed potatoes and steamed vegetables. **\$720**

PASTOR OCTOPUS. We combine our secret recipe of adobo al pastor with the freshness of the sea. **\$750**

CATCH OF THE DAY ••

GRILLED FILLET. 250gr. Fish fillet seasoned with olive oil, garlic and white wine served with steamed vegetables and mashed potatoes. **\$560**

MOJO DE AJO FILLET. Grilled fish fillet with olive oil, butter and browned garlic flakes. **\$600**

AJILLO FILLET. Grilled fish fillet with an exquisite blend of olive oil, garlic, butter and guajillo chili bell pepper rings. **\$600**

ZARANDEADO FILLET. Pride of the house. Grilled with olive oil, topped with our marinade based on dried chilies and spices. **\$600**

DESSERTS ••

BROWNIE.	\$180
FLAN.	\$180
CHOCOLATE VOLCANO.	\$210
CHEESECAKE.	\$210
CREME BRULEE.	\$220
BIRTHDAY CAKE.	\$90

Extra Side **\$40**

Packaging to go. **\$20**

Cash and credit card only. No room charge.

IN CASE OF FOOD ALLERGIES, PLEASE NOTIFY YOUR WAITER.
