

# CIELOMAR

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## THE WAY TO START

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Beef carpaccio 120g - capers - Reggiano parmesan - mustard leaves - 12 year aged vinegar

Pecan soup - Spinach Duxelle - Brioche bread

Melted Oaxacan cheese 200g & burned artichokes

Creamy mushroom Risotto 150g - mushrooms - parsley - butter squash

Asparagus - scallops 60g - pancetta 40g - cipollini onions - corn

Green leaves salad - red wine vinaigrette - avocado - cucumber - green olives

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## SEA OF CORTEZ

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Fresh oysters on the shell (5 pcs) - chili cascabel mignonette - lime

Baja Grilled shrimp - red curry- Green leaves

Yellow tail 130g- tamarind with hibiscus sauce- serrano chili

Yellowfin tuna Tartar 100g - cumin oil & crispy garlic chips

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## PASTAS & NEW DOUGH PIZZA

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Black Truffle - fontina cheese - arugula - shiitake cream - jalapeño

Margherita - mozzarella - basil- olive oil

Fusilli with Tuscany tomatoes pesto - basil - garlic - pine nuts

Charred corn raviolis - clams(120g)- spicy tomato

Penne pasta- ragu lamb 120g - sage - Reggiano parmesan

*Consumption of raw or undercooked foods of animal origin such as beef, eggs, lamb, poultry, or shellfish may result in an increased risk of foodborne illness.*

*Prices are in US dollars, 16% local tax and a 15% service charge are included*

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## AROUND THE FIRE & WOOD OVEN

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Whole red snapper 400g - zarandeado sauce - citrus segments  
- zumac

Catch of the day - Vegetable - caper jalapeño Vierge sauce

Grilled octopus 400g - Black Garlic emulsion & arugula

Half baked chicken - mashed potatoes - cipollini onion -  
romesco sauce

Caramelized Korobuta 500g - Roasted strawberry - sweet  
potato

Rack of Lamb 300g - fennel confit - mint sauce-Au jus

New York 500g - bearnaise sauce - black truffle potato au-  
gratin

Tenderloin fillet 200g - asparagus - black peppercorn sauce  
- pumpkin pure

Grilled rib eye 500g - organic vegetables - herbs oil

Duck Magret- Polenta parmesan- White asparagus- Cherry &  
beer Reduction

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## SIDES & VEGAN OPTIONS

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Brussel sprouts 150g - champagne vinaigrette - caramelized  
nuts

Roasted cauliflower head 300g - green sauce

Broccoli 300g - lemon - muhammara sauce

French fries 300g - black truffle oil & parmesan - aioli

Crush potatoes 200g - sour cream and chives

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