

# flor de noche

Service from 5:00 p.m. to 10:30 p.m.

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## Soups & Salads

### **Balandra Soup**

Potato Cream with Bacon, Local Chocolata Clams from La Paz.

### **Beef Tartare**

Lavash Bread, Jalapeño - Mustard Emulsion, Herbs, Citrus Zest and Arugula.

### **Caprese Salad**

Focaccia Bread, Baby Heirloom Tomato, Cotija and Fresh Mozzarella Cheese, Herbs Oil and Balsamic.

### **Watermelon and Tuna Salad**

Tuna Tataki, Compressed Watermelon, Balsamic Reduction, Organic Mix Greens.

### **Shrimp Organic Salad**

Grilled Shrimps, Roasted Beet, Goat Cheese, Arugula and Creamy Lemon Dressing.

### **Octopus with Ajillo and Mushrooms**

Grilled Octopus, Sautéed Mushrooms with Guajillo Sauce and Black Potatoes.

## Il Forno Pizza

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OUR FLOR DE NOCHE FORNO OVEN PIZZA

**Belly**, Crispy Bacon, Heirloom Tomatoes and Fresh Mozzarella.

**Cabo Azul**, Sautéed Mushrooms with Caramelized Onions, Goat Cheese and Truffle Oil.

**Pastor**, Marinated Pork Loin, Caramelized Pineapple, Fresh Onions and Cilantro Leaf.

**Del Mar**, Seafood, Tomato Sauce, Fresh Basil, Rosemary, Parmesan and Mozzarella Cheese.

**Quattro Formaggi**, Parmesan, Mozzarella, Blue Cheese and Goat Cheese.

**Salmon**, Smoked Salmon, Caper, Preserve Lemon, Fresh Dill and Black Olive.

**Del Huerto**, Tomato Sauce, Grilled Vegetables, Arugula, Fresh Mozzarella Cheese.

**Napoletana**, Tomato Sauce, Buffalo Mozzarella Cheese, Basil, Anchovies and Black Olives.

**Lorraine** Pepperoni, Mozzarella Cheese, Bacon, Turkey Ham, Sausage, Prosciutto, Caramelize Onions And Parsley.

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## Main Courses

### **West Coast Burger**

Ground Sirloin, Your Choice of Blue Cheese, Cheddar or Monterrey Jack Cheese, Bacon, Pickles, Spinach and Homemade Fries.

### **Flor de Noche Pasta**

Gluten Free Pasta with our Organic Mint Pesto.

Your Choice of Seafood or Chicken

### **Tomahawk**

Marinated and Roasted Pork Chop, Served with Spinach, Kales and Asparagus Sautéed with Habanero Apple Jam, Organic Lavender Honey and Celery Pure.

### **Slow Cooked Chicken**

Whole Roasted Chicken with Fresh Salad, Quinoa and Plantain Pure.

### **Pesca dia**

Ask for our Daily Catch of the Day, Served with Leaks, Baby Onions, White Sauce, Chives, Encrusted with Ashes.

### **Red Snapper**

Deep Fried with Guajillo Sauce, Sea Salt, Accompanied with Arugula Salad and Grilled Lime.

### **Beef Parrilla**

Your Choice of 12 Oz. Rib Eye or 12 Oz. New York or 12 Oz. Flat Iron Steak, Accompanied with House Salad.

### **Sea Food Pan**

Fish, Shrimp, Scallops, and Octopus, Accompanied with House Salad.

### **Tuna**

8 Oz. Of Local Tuna Crusted with Polenta, Cauliflower Pure, Radish Salad, Tangerine Vinaigrette.

### **Mignon and Ravioli**

Beef Filet Served with Truffle Ravioli, Shiitake Sauce and Quinoa Salad.

## Garnishes & Sauce

Homemade Fries | Asparagus | Mashed Potatoes

Gratin Potato | Creamy Spinach

| Organic Veggies

Chimichurri | Hoja Santa Gravy | Chipotle and Blue Cheese Sauce

## Desserts

Tres Leches Cake | Chocolate Cake <sup>GF</sup> | Berries Crème Brûlée | Churros & Chocolate

