




MALIBU FARM DINNER

bites

	MX	USD
CRUDITÉ seasonal garden vegetables - chips roasted pepper hummus green goddess dressing	260	13
MALIBU NACHOS black beans - queso sauce - red salsa sour cream	330	16
 CHICKEN BROCCOLI QUESADILLAS spicy aioli	310	15
CRAB CAKE 150 g. caper aioli	410	20





farm centri

SEASONAL BURRATA arugula - burrata - seasonal fruit - pomegranate maple balsamic - sesame seed brittle	380	19
GREEK SALAD lettuce power 4 - pea shoot - feta cheese olives - cucumber - bell pepper - onion	361	18
 BLT SALAD kale - romaine - cherry tomato bacon - parmesan	290	14
 SPAGHETTI SQUASH LASAGNA creamed spinach - tomato sauce - mozzarella	410	20
 VEGETABLE "PAELLA" saffron couscous - seasonal vegetables tofu - artichoke	270	13
 VEGAN COCONUT AND TOFU tofu - seasonal vegetables - quinoa rice coconut sauce	260	13
ON TOP		
grilled chicken 150 g.	180	9
grilled salmon 180 g.	210	10
shrimp 150 g.	246	12
skirt steak 180 g.	200	10
avocado	80	4

from the wood - pizza

  CAULIFLOWER CRUST PIZZA mozzarella - heirloom tomato - pesto arugula - raw shaved cauliflower	350	17
 AVOCADO PIZZA jalapeno ricotta - agave - cilantro - lime	410	20
 ROASTED VEGGIES PIZZA mozzarella - roasted veggies arugula - manchego	360	18
 TOMATO PIZZA heirloom tomato - basil stracciatella - tomato sauce	360	18
CORN PIZZA bbq roasted chicken - crème fraiche red onion pepper jack cheese - cilantro	420	20

larges plates

	MX	USD
LENTIL CLAM black lentil beluga - rustic bread	430	21
GRILLED OCTOPUS 180 g. roasted cauliflower - poblano sauce shaved brussel	460	22
MISO POACHED SHRIMP 120 g. poached egg - miso tahini dressing wild mushroom - farro - sweet pepper - ginger	480	23
CATCH OF THE DAY 225g. seared carrot & radish - arugula - salsa verde seasonal sides	390	19
HERB MARINATED NEW YORK STEAK 283 g. sautéed brussel sprout - green salad balsamic reduction	610	30
  CHICKEN RICOTTA BURGER 200 g. brioche bun - bacon - tomato - red onion arugula - spicy aioli	410	20
 GRASS FED BURGER 200 g. brioche bun - havarti cheese tomato red onion - arugula- pepperoncini aioli	430	21
 PORTOBELLO MUSHROOM BURGER brioche bun - tomato - red onion - arugula pepperoncini aioli	370	18

from the Wood - family style

WHOLE FISH 800 g. coconut curry - arugula & fennel salad	850	41
LOBSTER potatoes - corn - caper - arugula - grilled lemon		
WHOLE 800 g.	1,050	51
HALF 400 g.	590	29
ORGANIC WHOLE CHICKEN 600 g. potatoes - herbs - brussel sprout - tomato - shallots	750	37
ROASTED LAM CHOPS double baked potato - sautéed veggies		
WHOLE 900 g.	980	48
HALF 450 g.	542	26

seasonal sides

CHARRED BROCCOLINI pickled chili - rosemary aioli	102	5
ROASTED CAULIFLOWER lemon agave - gremolata	105	5
BAKED WILD MUSHROOM	115	6
BROCCOLI MASH golden potato - broccoli florets - salty butter	90	4
BLACK & WHITE RICE steamed jazmine rice - black lentin - onion	110	5
DOUBLE BAKED POTATO idahoo potato stuffed with parmesan	120	6



MALIBU FARM LOS CABOS
IS HAPPY TO SUPPORT LOCAL VENDORS

 Vegetarian  Contains Pork  Prepared with Alcohol  Nuts  Spicy  Raw

"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