

MALIBU FARM LUNCH

from breakfast





MX USD

 ACAI BOWL	240	12	
<i>seasonal berries - banana gluten free coconut granola</i>			
 FRIED EGG SANDWICH *	260	13	
<i>country wheat toast - bacon - arugula havarti cheese - lemon aioli - broccoli mashed</i>			
 ABC TACOS	330	16	
<i>avocado - bacon - cheese - scramble eggs corn tortilla - tomatillo salsa</i>			
BREAKFAST BURRITO	310	15	  
<i>whole wheat tortilla - scrambled eggs chicken apple sausage - black beans - cheese onion pepper - red salsa - guacamole - potatoes</i>			
FARM SCRAMBLED EGGS*	310	15	
<i>country wheat toast - broccoli mashed + bacon</i>			
	95	5	
<i>smoked salmon & ricotta</i>			
	95	5	
<i>veggies</i>			
	95	5	
<i>tofu</i>			
SURFER RANCHERO	340	17	
<i>roasted diced veggies - beans - cabbage eggs sour cream - cabbage - crispy corn tortilla - red salsa</i>			

for the table



CRUDITÉ	260	13	
<i>seasonal garden vegetables - chips roasted pepper hummus green goddess dressing</i>			
MALIBU NACHOS	330	16	
<i>black beans - queso sauce - red salsa sour cream</i>			
 CHICKEN BROCCOLI QUESADILLAS	310	15	
<i>spicy aioli</i>			
 BUVICHE 150 g.	330	16	
<i>octopus - white fish - habanero citrus juice</i>			
 STOP LIGHT TRIO TACO	360	18	
<i>chicken + tomatillo salsa butternut squash + habanero hot sauce marinated skirt steak + red salsa</i>			
CRAB CAKE 150 g.	410	20	
<i>caper aioli</i>			

from the bricks

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

between the bread

MX USD

GRILLED CHICKEN SANDWICH 120 g.	410	20	
<i>country wheat - tomato - red onion arugula - lemon aioli</i>			
SALMON SANDWICH 150 g.	450	22	
<i>brioche bun - tomato - red onion arugula - kalamata olive aioli</i>			
BALSAMIC STEAK SANDWICH 200 g.	450	22	
<i>country wheat - pickle salad - arugula roasted red pepper - gill onion</i>			
CHICKEN RICOTTA BURGER 200 g.	410	20	
<i>brioche bun - bacon - tomato - red onion arugula - spicy aioli</i>			
 GRASS FED BURGER 200 g.	430	21	
<i>brioche bun - havarti cheese - tomato red onion - arugula- pepperoncini aioli</i>			
 VEGGIE WRAP	340	17	
<i>grilled veggie - romaine - tomato red onion - hummus</i>			
 PORTOBELLO MUSHROOM BURGER	370	18	
<i>brioche bun - tomato - red onion - arugula pepperoncini aioli</i>			

from the beds

VEGAN CHOP	410	20	
<i>kale - romaine - butternut squash - purple beet avocado - garbanzo beans - red wine vinaigrette</i>			
BRUSSEL SPROUT SALAD	360	18	
<i>sliced almonds - lemond mustar dressing</i>			
SEASONAL BURRATA	380	19	
<i>arugula - burrata - seasonal fruit - pomegranate maple balsamic - sesame seed brittle</i>			
 BLT CAESAR	290	14	
<i>kale - romaine - cherry tomato bacon - parmesan</i>			
CHICKEN TORTILLA SALAD	290	14	
<i>baby romaine - frisee - corn - black beans cherry tomato - jalapeño jack cheese - green beans salsa dressing - tortilla strips</i>			
 SAFFRON COUSCUS	280	14	
<i>corn - green beans - red pepper - arugula olive - parsley - lemon dressing</i>			
SALMON NICOISE 180 g.	430	21	
<i>arugula - kale - capers - olives - purple potato purple egg - green beans - tomato - olive dressing</i>			

for yourself

VEGAN COCONUT AND TOFU	260	13	
<i>tofu - seasonal vegetables - wild rice - coconut sauce</i>			
BALSAMIC GINGER SKIRT STEAK 220 g.	450	22	
<i>pickled salad - blistered tomatoes arugula - broccoli mash</i>			
HERB MARINATED NEW YORK STEAK 283 g.	610	30	
<i>sautéed brussell sprout - green salad balsamic reduction</i>			
CATCH OF THE DAY 225 g.	390	19	
<i>seared carrot & radish - arugula - salsa verde seasonal sides</i>			
WHOLE FISH 800 g.	656	32	
<i>seasonal sides - coconut sauce</i>			

 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