

CERRAJERÍA

STARTERS

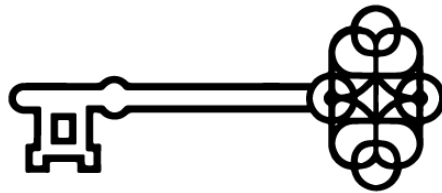
Tuna tostada (60 g), avocado, and creamy shrimp spread with chiltepín	\$ 295
Hamachi tiradito (70 g), passion fruit vinaigrette, tamarind reduction, and nam jim sauce	\$ 275
Baja oysters (3 pcs), miso butter, honey and lime, mandarin oil, and sourdough bread	\$ 295
Grilled Romaine heart, pistachio and jalapeño dressing, pecorino cheese, rib-eye chicharrón	\$ 265
Roasted beet salad, goat cheese cream, candied pistachio, citrus vinaigrette	\$ 265
Pork Belly skewers (2 pcs), Korean BBQ with fermented chilies, yellow lemon marmalade	\$ 315
Charcoal-grilled octopus tacos (100 g), lemon beer butter, plantain tortilla, corn mayonnaise, and fire-roasted chili	\$ 385
Flour gordita with short rib (2 pcs), esquites, shishito pepper, sprout salad with yogurt and mint dressing	\$ 325

MAINS

Rigatoni with arrabbiata cream, butter-poached Baja California lobster (60 g), xnipec onion, and pecorino cheese	\$ 450
Duck-filled tortellini (6 pcs), creamy yuzu butter sauce, and mushrooms	\$ 350
Slow-cooked Picanha (200 g) with beef demi-glace, potato espuma, and glazed carrots	\$ 650
Aged beef burger (170 g), meat jus, caramelized onion, french fries	\$ 550
Confit cauliflower, mole, fried Brussels sprouts, pink pine nuts, and cambozola cheese	\$ 395
Catch of the Day (150 g) with zarandeado-style sauce, creamy rice, kale salad with persian cucumber, and chili sauce	\$ 595
Iberian pork chop (250 g), bean salad, charcoal-grilled bok choy, and chimichurri with fire-roasted pineapple	\$ 765

DESSERTS

Cerrajería Chocolate Cake	\$ 235
Strawberries with cardamom Cream, white chocolate cookie, freeze-dried raspberry	\$ 235
Coconut flan with vanilla and cinnamon ice cream	\$ 235
Banana tart with coffee ice cream	\$ 235
Cheese board with honeycomb and seasonal jam	\$ 315



EXECUTIVE CHEF JOHN BERTRAND

We welcome inquiries about any ingredient in our dishes.
Please inform us of any allergies or dietary requirements.

Consumption of raw foods may increase the risk of food related illnesses. All food is fresh,
seasonal and of the highest quality.

Please be kindly informed that there are no changes or alterations to the menu.
The weights indicated per dish are weighted raw.

All of our prices include 16% tax.
All of our prices are in local currency.