

# flor de noche

DINNER

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

## Appetizers & Salads

### Chopped Salad (Javier's)

A mix of baby greens and romaine lettuce, chopped tomato, thin slices red onion, cucumber, avocado, sweet corn and champagne vinaigrette. Served with black olive and grape tomato.

Vegetarian | Chicken (150g) | Shrimp (150g)

### Ceviche Asado

Catch of the day, roasted tomatillo sauce, charred avocado, cilantro and chives.

### Queso Fundido (Javier's)

Melted Monterrey Jack cheese, chipotle and poblano peppers.

### Tuna Tataki

Cajun seared tuna, roasted pineapple, serrano chili kosho and ponzu.

### Kitchen's Garden Salad

Local organic mix greens, pumpkin seeds, cilantro and basil pesto.  
Roasted and fresh cherry tomatoes.

### Wedge Salad

Iceberg lettuce, char onion vinaigrette, pancetta, tomatoes and crispy onion.

### Clam and Belly Chowder

Creamy potato soup, local baby and chocolata clams, and pork belly.

### Gyoza

Shrimp stuffing, salmon tartare, edamame and wakame salad and miso broth.

### Humus Kraken

Charred octopus, chipotle cumin chickpea humus, cured Persian cucumber salad and chlorophyll oil.

### Truffle Pizza

Fresh Mozzarella cheese, truffle oil and summer truffle.



Vegan



Gluten free

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## Specials from the Sea

### Trío de Enchiladas del Mar (Javier's)

A shrimp enchilada, a crab enchilada and a lobster enchilada.

### Pescado al Mojo Negro

Pan seared catch of the day, black garlic mojo, cauliflower puree and purslane salad.

### Pescado a la Veracruzana (Javier's)

Fresh fish of the day (220g) with Veracruz sauce, flavored with green onions, tomatoes, coriander, green olives, capers and serrano chilli.  
Served with white rice and black beans.

### De la Baja Black Rice

Saffron, cuttlefish ink, octopus, shrimp and local vegetables.

### Shrimp Casserole

Local prawns, chorizo sausage, guajillo stew and cilantro salad.

### Pan Seared Salmon Steak

Canadian salmon, cilantro jalapeño sauce and kales Farrotto.

## From Land

### Ravioli & Mignon (220g)

Beef filet served with truffle ravioli, shiitake sauce and quinoa salad.

### Tomahawk (280g)

Pan Seared Pork Chop, caramelized apples with habanero, organic lavender honey, corn puree and sautéed greens.

### Citrus thyme chicken (220g)

Pan seared chicken breast, creamy thyme and lemon sauce, roasted garlic and bacon.

### Chile relleno

Poblano pepper stuffed with black beans tortilla and tomato broth, and avocado.

### Double Double

Classic double homemade cheeseburger, onion, tomato, lettuce, pickles dressing and garlic truffle fries.

### Filete arriero (Javier's)

Prime cut New York steak (400g) topped with our melted cheese flavored with chipotle chilli.  
Served with refried black beans and guacamole.