

# CIELOMAR

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## APPETIZERS

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- FRENCH ONION SOUP - roasted pearl onion - toasted bread gratinated with blend of gruyere cheese [15]\*
- GARDEN SALAD - green leaves - sherry vinaigrette - fresh avocado - cucumber - green olives [18]
- FIG SALAD - comte cheese - pistachio - plum - arugula - red wine vinaigrette [19]
- ENHANCE YOUR SALAD*  
Chicken 80g [10]  
Shrimp 80g [12]  
Pata Negra ham 5 Jotas 60g [18]\*
- TIRADITO OF OUR DAILY CATCH 120g - passion fruit sauce - serrano chili [23]
- FRESH OYSTERS FROM ENSENADA 5pcs - chili cascabel - mignonette - lime [25]
- MUSSELS 100g AND CLAMS 100g FROM ENSENADA - Cooked with garlic - chorizo 30g - potato white wine, pinto beans, jalapeño - wood oven baked sourdough [25]
- BAJA SCALLOPS 60g - grilled asparagus - smoked pancetta 40g - pearl onions - creamy corn "risotto style" [28]\*
- YELLOWFIN TUNA TARTAR 130g - extra virgin cumin oil & crispy garlic - avocado - crispy wood oven sourdough [29]
- MELTED CHEESE FROM OAXACA 200g - marinated artichoke - mezquite wood charred salsa tatemada - flat bread [29]\*
- CARPACCIO DE RES "STERLING SILVER" 120g - capers - Reggiano parmesan - arugula - 12 year old vinegar [33]

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## PASTAS & WOOD OVEN PIZZA

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- MARGHERITA PIZZA - mozzarella cheese - chopped basil - EVOO [25]
- CASARECCE PASTA - Italian pork sausage (100g) - sage - grana padano parmesan [26]
- CALAMARATA PASTA - toscany tomatoes pesto - basil - garlic - pine nuts [27]
- PIZZA "AL PASTOR" - adobo marinated pork (100g)- pineapple relish - cilantro - Oaxaca cheese [29]
- PIZZA JABUGO & BURRA - topped with cherry heirloom tomato salad - arugula - burrata - jamon iberico 5 Jotas (30g) [36]\*
- BLACK TRUFFLE ARTISAN PIZZA - fontina cheese - organic arugula - shiitake cream - jalapeño - sliced fresh truffle [40]\*

*Consumption of raw or undercooked foods of animal origin such as beef, eggs, lamb, poultry, or shellfish may result in an increased risk of foodborne illness.*

*Prices are in US dollars, 15% service charge and 16% federal tax are included*

*Items marked with (\*) are not part of any contracted Meal Plan*

# CIELOMAR

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## WOOD FIRE GRILLED CUTS

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### THE CUTS

**GRILLED FARM CHICKEN 9oz-256g [27]**  
*Marinated with spices and local herbs*

**"CIELOS" WAGYU BURGER 8oz-225g [38]**  
*SNAKE RIVER FARMS AMERICAN WAGYU*  
*Mezquite grilled, whiskey infused onion*  
*chipotle jam - tomato - lettuce - Oaxaca*  
*and mozzarella cheese - portobello*  
*mushroom*

**TOP SIRLOIN CAP 9oz-256g [56]**  
*Double ranch signature grain fed USA beef*

**FLANK STEAK 9oz-256g [69]**  
*Alsina premium Argentine beef*

**SKIRT STEAK 9oz-256g [69]**  
*Double ranch signature grain fed USA beef*

### PRIME CUTS

**LAMB CHOPS 8oz-225g [86]\***  
*Us new port pride natural from colorado*

**FILET MIGNION 7oz-200g [87]\***  
*Double ranch signature grain fed USA beef*

**SECRETO IBERICO 7oz-200g [94]\***  
*Spains most exclusive breed of black pigs*  
*- "Pata negra"*

**NY STRIP STEAK 14oz-400g [94]\***  
*Double ranch signature grain fed USA beef*

**PORTRERHOUSE STEAK 23oz-652g [165]\***  
*Double ranch signature grain fed USA beef*

**BONE-IN COWBOY STEAK 20oz-566g [165]\***  
*Double ranch signature grain fed USA beef*

Our natural beef originates from beef breeds which have been sustainably raised on American family ranches. In order for these cattle to qualify as our definition of "Natural", they are never administered antibiotics or growth hormones and are fed a 100% vegetarian diet.

### THE SAUCES

**BLUE CHEESE SAUCE** with grilled portobello mushrooms

**ROASTED GARLIC AND THYME BUTTER**

**CHORON SAUCE** - bearnaise sauce mixed with tomato purée

**HICKORY BOURBON SAUCE** with-green peppercorn and cream

**NATURAL JUS**

**CHIMICHURRI SAUCE** - herbs, garlic, vinegar, spices

**ALL CUTS HAVE 1 SIDE OF 90G & 1 SAUCE INCLUDED**

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## FROM OUR WOODFIRE BURNING OVEN

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**SUSTAINABLE CATCH OF THE DAY 170g - grilled vegetables from** [38]  
**Miraflores - jalapeño vierge sauce**

**OCTOPUS FROM YUCATAN PENINSULA 225g - tomatillo relish - organic** [44]  
**arugula - baby spiced potatoes**

**"ZARANDEADO" WHOLE FISH 450g - greens - gilled lemon - citrus** [44]  
**segments - peanut - zumac**

**BABY BACK RIBS 21oz-595g - habanero & mango BBQ sauce - corn with** [54]  
**chili and lime seasoning - grilled romain lettuce**

**WILD GRILL SHRIMP 200g - garlic and chili butter - mezcal flambe bone** [62]\*  
**marrow - rice with herbs**

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## SIDES TO SHARE OR NOT

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**RICCIOLI PASTA 150g - with mac & cheese sauce** [11]

**MASHED POTATO 150g - wood oven roasted - garlic - grana padano** [11]

**BRUSSEL SPROUTS 150g - champagne vinaigrette - caramelized nuts** [12]

**TRUFFLED FRENCH FRIES 200g - parmesan cheese - aioli garlic** [18]\*

**CRUSHED MEZQUITE ROASTED BABY POTATOES 200g - sour cream - chives** [18]\*

**FARM VEGETABLES 1500g - from Miraflores - grilled over hickory wood** [18]

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