DINNER MENU

MEZZE
Choose three for $290,
includes pita bread (270g)

- TZATZIKI
- BEETROOT
- EGGPLANT
- KTIPITI
- HUMMUS

APPETIZERS

- OLIVES (120g) $90
- SAGANAKI (120g) $280
  Fried graviera cheese,
honey & lemon
- FRIED CALAMARI (250g) $220
- PULPO A LA PLANCHA (120g) $250
- CAMARÓN KADAIFI (140g) $340
- PIPERIES (250g) $200
  California pepper,
  feta cheese & herbs
- FRIED ZUCCHINI (240g) $190
- CRUDO CRUDO (110g) $220
- SCALLOP TARTARE (110g) $280

MAIN COURSES

- CATCH OF THE DAY (180g) $420
- TOTOABA A LA PLANCHA (180g) $380
  Green beans, virgin olive oil sauce
  & cherry tomatoes
- POMODORO LINGUINI (120g) $180
- RIB EYE (450g) $650
  Green salad, grilled zucchini
  & smashed potatoes
- PORK CHOP (310g) $280
  Asparagus & rosemary potatoes
- LAMB CHOPS A LA PLANCHA (300g) $450
  Seasonal vegetables
  & rosemary potatoes
- CHICKEN SOUVLAKI (60g) $220
  Pita Bread, tzaziki
  & fries
- BAJA CLUB BURGER (60g) $220
  Salad & fries

SALADS

- GREEK SALAD (250g) $210
- GREEN SALAD (160g) $180
- ORGANIC TOMATOES (250g) $210
- BEETROOT CARPACCIO (160g) $180

DESSERTS

- BAKLAVA (120g) $160
- ICE CREAM (120g) $120
- SEASONAL FRUIT (160g) $95

Our prices include 16% Federal Taxes  All prices are in Mexican Pesos  All our weight are approximate