

# ROOFTOP 360

## Bites

<b>GUAC &amp; CHIPS</b> guacamole, mexican salsa, corn chips, cotija cheese	\$ 190. <sup>00</sup>
<b>RUSTIC CEVICHE</b> catch of the day, tomato, onion, cilantro, serrano pepper, lime juice, cucumber	\$ 295. <sup>00</sup>
<b>KING'S CEVICHE</b> shrimp, octopus, catch of the day, scallop, cilantro, red onion, serrano pepper, lime juice	\$ 335. <sup>00</sup>
<b>GREEN AGUACHILE TOAST</b> shrimp, spicy mayonnaise, avocado, green aguachile, cucumber, onion	\$ 175. <sup>00</sup>
<b>BLACK AGUACHILE TOAST</b> camarón, mayonesa picante, aguacate, aguachile negro, pepino, cebolla	\$ 175. <sup>00</sup>
<b>CEVICHE AMARILLO</b> catch of the day, yellow pepper, wakame, cucumber, onion, serrano pepper	\$ 230. <sup>00</sup>
<b>CURRICAN</b> fresh tuna, spicy kanikama, avocado, serrano pepper sauce, yuzu, aioli, cilantro dressing	\$ 320. <sup>00</sup>
<b>TUNA SASHIMI SERRANITO</b> fresh tuna, sesame, serrano pepper sauce, avocado	\$ 305. <sup>00</sup>
<b>SALMON SASHIMI SERRANITO</b> fresh salmon, sesame, serrano pepper sauce, avocado	\$ 330. <sup>00</sup>
<b>NORI CRISPY TARTAR</b> fresh tuna, avocado, nori seaweed, eel sauce, sesame, ponzu sauce, wakame	\$ 365. <sup>00</sup>
<b>BRISKET SKEWERS</b> cucumber, chipotle honey glaze, sesame, chilli pepper	\$ 190. <sup>00</sup>
<b>FLANK STEAK</b> angus beef, chipotle honey glaze, nopal, wakame, avocado, mustard dressing, spicy mayo, sesame	\$ 370. <sup>00</sup>

ALL PRICES INCLUDE 16% TAX

A selection of our dishes are gluten free, vegetarian, vegan or light fair food, please let us know if you have any allergies. Consuming raw or undercooked meat, poultry, seafood, shell stock or eggs may increase your risk of food borne illness. Prices are in Mexican pesos. Gratuity not included.

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A NOBLE HOUSE RESORT

# ROOFTOP 360

## Salads | Sandwiches | Tacos

<b>CAESAR</b> baby romaine lettuce, caesar dressing, parmesan cheese <i>add: chicken \$ 298.00 / shrimp \$ 365.00</i>	\$ 210.00
<b>CHICKEN SANDWICH</b> chipotle stewed chicken, lettuce, lemon cream	\$ 290.00
<b>ANGUS SLIDERS 2 PIECES</b> brioche bread, angus beef, cheddar cheese, bacon, caramelized onions, tomato	\$ 240.00
<b>BAJA FISH</b> grilled catch of the day, coleslaw, avocado, chipotle dressing	\$ 255.00
<b>BAJA SHRIMP</b> flour tortillas, grilled shrimp, coleslaw, avocado, chipotle dressing	\$ 260.00
<b>ARRACHERA</b> corn tortillas, flank steak, nopales salad, fresh cheese	\$ 265.00
<b>TACO SAMPLER</b> your choice of 3 tacos from our variety	\$ 310.00
<b>NACHOS 360°</b> corn chips, sour cream, mexican sauce, guacamole, jalapeños, cotija cheese <i>add: chicken \$ 265.00   shrimp \$ 310.00   beef \$ 345.00</i>	\$ 190.00

## Sushi Rolls

<b>BAJA CALIFORNIA</b> tampico spicy, cucumber, avocado, seaweed powder, cream cheese	\$ 180.00
<b>RAINBOW</b> tuna, salmon, kanikama, shrimp, masago, avocado, cucumber, sesame	\$ 230.00
<b>SPICY TUNA</b> kanikama, avocado, asparagus, masago, togarashi, spicy mayo	\$ 210.00
<b>SALMON ROLL</b> nori seaweed, avocado, cucumber, cream cheese, chives, smoked salmon, sesame, eel sauce	\$ 195.00
<b>AVOCABO ROLL</b> nori seaweed, cream cheese, cucumber, asparagus, avocado, sesame	\$ 145.00
<b>KANIKAMA ROLL</b> soy paper, kanikama, spicy mayonnaise, truffled butter, wakame salad, cucumber, sesame	\$ 350.00

## To Share

<b>SEAFOOD SAMPLER</b> oysters, chocolata clams, mixed ceviche, tuna tartare, green aguachile, cooked jumbo shrimp, mix of sauces	\$ 2,200.00
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