

Ponto Lago was inspired by the waters that have historically brought the bounties of the region to our shores, our restaurant pays homage to California's rich history. Ponto Beach feeds the Batiquitos lagoon, the inspiration of the lagoon can be found throughout the resort experience.

@PontoLagoSD #ModernBajaKitchen



# PONTO LAGO

Chef de Cuisine  
Kurtis Habecker

## CEVICHE - CRUDO

\*Pacific Oysters | 18 (s)  
½ dz, Green Aguachile

\*Baja Seafood Cocktail | 28 (s)  
Shrimp, Octopus, Avocado  
Tapioca Chicharrón  
*Add fresh shucked oyster \$3 per pc*

\*Smoked Tenderloin | 24  
Pickled Ramps, Avocado, Huacatay, Tortilla Ash

\*Scallop Crudo | 23 (s)  
Rhubarb-Gooseberry Salsa, Mint  
Strawberry Leche De Tigre

\*Tuna Tiradito | 25 (s)  
Coconut, Mango Salsa, Serrano,  
Calamansi Aguachile

\*Ceviche Tour | 29 (s)  
Chef Selection Of Three Ceviche's



## BOTANAS - STARTERS

Ponto Lago Guacamole | 12 (v)  
Green Salsa, Tortilla Chips

Burrata Salad | 17 (d)  
Nopales, Watercress, Fava Bean, Hibiscus Pickled Onions

\*Wood Grilled Octopus | 19 (s)  
Olive Pico de Gallo, Chorizo, Smoked Paprika

\*Recado Negro Crusted Local Tuna | 24 (n)  
Chayote, Hidden Rose Apple, Beet, Pine Nut

\*Butter Poached Lobster Taco | 24 (s/d)  
House Made Tortilla, Savoy Cabbage, Avocado Crema

\*Shishito Pepper "Con Poblano" | 14 (g/d)  
Crispy Onion, Lemon, Kale, Oregano

Arepa | 3 (d)



## SEGUNDO - ENTREES

\*Scallop Skewer | 33 (s/n)  
Cauliflower, Tomatillo, Cumin-Raisin Mole

\*Local Catch | 38  
Chintextle Sauce, Pickled Fennel  
Green Garbanzo, Chimichurri

\*Seafood Paella | 45 (s)  
Prawns, Clams, Catch of the Day, Spanish Chorizo, Aioli

\*Whole Branzino for two | 68  
Pickled Manzana Chile, Garlic Chips  
Chipotle Oil, Sherry Vinegar

\*Yucatan Organic Chicken | 35 (d/g)  
Hominy Puree, Xnipec Corn Salsa, Epazote



\*Wood Fired Steak  
Chimichurri Verde, Wild Watercress, Charred  
Sweet Onion

*Choice of:*

18 oz. Bone-In Rib Eye | 76

10 oz. Prime New York Strip | 58

8 oz. Natural Tenderloin | 64

## COSECHA - HARVEST

Charred Baby Sweet Potatoes | 12 (d)  
Chorizo Verde, House Creama, Cotija

Ember Roasted Mushroom | 12  
Green Garlic, Pepita, Mole Verde

Brussels Sprouts | 12 (d)  
Chorizo, Honey Glaze, Smoked Paprika



Wood Fired Asparagus | 12 (v)  
Chipotle Herb Vinaigrette, Tortilla Migas

Ayocote Blanco Beans de la Olla | 10  
Nopales, Carnitas, Pickled Peppers & Onions

Hand Pressed Corn Tortilla | 2

### Highlight From The Hearth

Free Range Iberico Pork Trio  
(d/n) Entrée For Two | 86

Denver Steak, St. Louis Ribs, Secret Cut  
Charred Pineapple Salsa, Peanuts  
\*Includes Choice Of Two Harvest Side Dishes

Ponto Lago Cuisine is rooted in the Baja multicultural coastal elements & open fire primal cooking techniques that have been the heritage of this region. Our chefs are an integral part of the experience to assemble all the bounty California offers & deliver it creatively to the table.

A gratuity of 18% will be added to all checks of 8 or more. WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. d- contains dairy, s- contains shellfish, n- contains nuts, g- contains gluten.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.\*