

Ponto Lago Cuisine is deeply rooted in the Baja multicultural coastal elements and open primal cooking techniques that have been the heritage of this region. Our Chefs are an integral part of the experience, carefully selecting the bounty California offers and creatively presenting it to the table.



@pontolagosd



Park Hyatt Aviara



PONTO LAGO

CHEF DE CUISINE | BENJAMIN LARA

CEVICHE CRUDO

Pacific Oysters | 18 SF*

Green Aguachile, ½ Dozen

Baja Seafood Cocktail | 28 SF*

Shrimp, Octopus, Scallop

Avocado, Tapioca Chicharron

Add Fresh Shucked Oyster \$3 Per Piece

Smoked Shellfish Escabeche | 20 SF*

Prawn, Octopus, Mussels, Potato, Carrot

Chipotle Aioli, Cilantro

Hamachi Tiradito | 21 SF*

Avocado, Grapefruit, Pomegranate, Celery

Huacatay, Sangre De Tigre

Tuna Crudo | 22 SF*

Apple Two Ways, Radish, Serrano Pickle Ramps

Hoja Santa, Ginger-Mezcal

Ceviche Tour | 29 SF*

Chef Selection Of Three Ceviche's

BOTANAS

Starters

Ponto Lago Guacamole | 12 GF | V

Green Salsa, Blue Corn Tortilla Chips

Fall Greens Salad | 14 V

Apple, Cranberry, Spiced Sunflower Seeds

Chayote, Mint-Cumin Vinaigrette

Wood Grilled Octopus | 19 SF*

Olive Pico De Gallo, Chorizo, Smoked Paprika

Pork Belly Al Pastor | 18 D*

Smashed Scarlet Runner Beans, Curtido

Cumin Crema

Butter Poached Lobster Taco | 24 SF|D*

House Made Tortilla, Savoy Cabbage

Avocado Crema

Shishito Peppers | 14 V

Corn, Radish, Sesame Salsa Seca

Arepa | 3 GF|D*

Oaxacan Cheese, Grilled Corn

SEGUNDO

Entrees

Ember Grilled Jumbo Scallops | 33 SF*

Caramelized Carrot Puree, Chayote, Herbs

Pickled Fresnos, Pomegranate, Tortilla Migas

*Local Catch | 38

Pineapple-Manzana Chile Salsa, Grilled Avocado

Mexican Onion, Sesame

Seafood Paella | 45 SF*

Prawns, Clams, Catch of the Day, Chorizo, Garlic Aioli

*Whole Branzino | 68 for two

Pickled Manzana Chile, Garlic Chips

Chipotle Oil, Sherry Vinegar

Wood Grilled Organic Chicken | 35

Mole Amarillo, Celery Root, Spiced Sunflower Seeds



Wood Fired Bone-In Rib Eye | 76 N*

18 oz Brandt Beef, Duck Fat Refried Beans

Pickled Carrots & Ramps, "Carne Asada" Demi Crispy Rice

COSECHA

Harvest

Potato Tostones | 10 V|N|D

Salsa Seca, Cotija Crema

Ember Roasted Mushrooms | 12

Green Garlic, Pepitas, Mole Verde

Charred Carrots & Turnips | 12 V|N

Tamarind Mole, Toasted Garlic, Almonds

Late Winter Squash | 10 V|N|D

Allium, Sumac, Pecan, Pomegranate

Herbs

Santa Maria Piquito Beans | 22

Beef Cheek, Beef Bacon, Tomatillo

Hand Pressed Corn Tortilla | 2

HIGHLIGHT FROM THE HEARTH

*Free Range Iberico Pork Trio | 86 for two

Denver Steak, St. Louis Ribs, Secreto Cut

Charred Pineapple Salsa, Peanuts

*Includes Choice of Two Cosecha Side Dishes

(Excludes Santa Maria Piquito Beans)

An 18% gratuity will be automatically applied to all parties of 8 or more.

WARNING: Certain foods and beverages sold or served here may expose you to certain chemicals known to the State of California to cause cancer and birth defects or other reproductive harm. *Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness.*