

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.



PONTO LAGO

CHEF DE CUISINE | BENJAMIN LARA

## CEVICHE CRUDO

Pacific Oysters | 18 SF\*

Huckleberry, ½ Dozen

Baja Seafood Cocktail | 28 SF\*

Shrimp, Octopus, Scallop

Avocado, Tapioca Chicharron

Add Fresh Shucked Oyster \$3 Per Piece

Smoked Crudo Tostada | 21 D\*

Sal de Gusano Cured Hamachi, Ice Plant

Blood Orange, Poppy Seed Crema

Market Fish Ceviche | 22 SF\*

Coconut, Kumquat, Heart of Palm

Allium, Smoked Trout Roe

## 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

Ember Grilled Octopus | 19 SF\*

Olive Pico De Gallo, Chorizo, Smoked Paprika

Pork Belly Al Pastor | 18 D\*

Smashed Scarlet Runner Beans, Curtido

Mexican Crema Cumin

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 Roasted Scallops | 46 SF\* | N | D

Apple, Chayote, Cauliflower, Saffron, Pine Nuts, Raisins

\*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

\*Ember Grilled Whole Fish | 68 for two

Pickled Manzana Chile, Garlic Chips

Chipotle Oil, Sherry Vinegar

Ember Roasted Organic Chicken | 35

Mole Amarillo, Celery Root, Spiced Sunflower Seeds



Ember Grilled 18oz Prime Rib Eye | 76 N\*

Brandt Beef, Duck Fat Refried Beans

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

## COSECHA

Harvest

Potatoes Tostones | 10 V | N | D

Salsa Seca, Cotija Crema

Ember Roasted Mushrooms | 12

Green Garlic, Pepitas, Mole Verde

Ember Roasted Carrots & Turnips | 12 V | N

Tamarind Mole, Toasted Garlic, Almonds

Late Winter Squash | 11 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.\*