

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

BOTANAS  
Starters

Ponto Lago Guacamole | 12 GF|V  
Green Salsa, Blue Corn Tortilla Chips

Burrata & Asparagus | 20 GF|D|V  
Nopales, Peas, Hibiscus Onions  
*Add Cinco Jotas, Ibérico de Bellota Ham \$11*

Grilled Octopus | 19 GF|SF\*  
Olive Pico De Gallo, Chorizo, Smoked Paprika

Pork Belly Al Pastor | 18 GF|D  
Smashed Scarlet Runner Beans, Curtido  
Mexican Crema Cumin

Butter Poached Lobster Taco | 24 GF|SF|D  
House Made Tortilla, Savoy Cabbage  
Avocado Crema

Shishito Peppers | 14 GF|V  
Corn, Radish, Sesame Salsa Seca

Arepas | 3 GF|D\*  
Oaxacan Cheese, Grilled Corn

COSECHA  
Harvest

Potatoes Tostones | 10 GF|N|D|V  
Salsa Seca, Cotija Crema

Carrots Y Mole | 14 GF|N  
Pomegranate, Everything Bagel Seasoning, Herbs

Cauliflower | 16 GF|N  
Strawberries, Smoked Cashews  
A5 Mojo Vinaigrette

Roasted Maitake Mushrooms | 12 GF|N  
Green Garlic, Pepitas, Mole Verde

Santa Maria Piquito Beans | 22 GF  
Beef Cheek, Beef Bacon, Tomatillo

Hand Pressed Corn Tortilla | 2 GF

HIGHLIGHT FROM THE HEARTH

\*Free Range Ibérico Pork Trio | 86 for two GF  
Denver Steak, St. Louis Ribs, Secreto Cut  
Charred Pineapple Salsa, Peanuts  
\*Includes Two Choices From Cosecha

(Excludes Santa Maria Piquito Beans)

SEGUNDO  
Entrees

Seared Scallops | 46 GF|SF\*|N|D  
Apple, Chayote, Cauliflower, Saffron, Pine Nuts, Raisins

Local Catch | 38 GF  
Pineapple-Manzana Chile Salsa, Grilled Avocado  
Mexican Onion, Sesame

Seafood Paella | 45 GF|SF\*  
Prawns, Clams, Catch of the Day, Chorizo, Garlic Aioli

Wood Grilled Whole Fish | 68 for two GF  
Pickled Manzana Chile, Garlic Chips  
Chipotle Oil, Sherry Vinegar

Smoked Mary's Chicken | 35 GF  
Mole Amarillo, Celery Root, Spiced Sunflower Seeds



18oz Prime Rib Eye | 76 GF|N\*  
Brandt Beef, Crispy Rice, Duck Fat Refried Beans  
Pickled Carrots & Ramps, "Carne Asada" Demi

GF- Gluten Free V- Vegetarian SF- Shellfish D- Dairy N- Nuts

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.\*