

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

BOTANAS

Starters

CEVICHE CRUDO

Pacific Oysters | 22 GF|SF*

Hibiscus Mignonette, ½ Dozen

Baja Seafood Cocktail | 28 SF*

Shrimp, Octopus, Bay Scallop

Avocado, Tequila Infused Tomato, Tapioca Chicharron

**Contains Alcohol*

Add Fresh Shucked Oyster \$3 Per Piece

Smoked Crudo Tostada | 21 GF|D*

Sal de Gusano, Cured Hamachi, Ice Plant

Blood Orange, Poppy Seed Crema

Market Fish Ceviche | 22 GF|SF*

Coconut, Kumquat, Heart of Palm

Allium, Smoked Trout Roe

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.*

Ponto Lago Guacamole | 12 GF|V

Green Salsa, Blue Corn Tortilla Chips

Ver Jus Braised Beets | 17 D|V|N

California Citrus, Pistachio Salsa Matcha

Cotija Cheese

Add Cinco Jotas, Ibérico de Bellota Ham \$11

Grilled Octopus | 19 GF|SF*

Olive Pico De Gallo, Chorizo, Saffron Aioli

Tapioca Chicharron, Smoked Paprika

Pork Belly Al Pastor | 22 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

Arepas | 3 GF|D*

Oaxacan Cheese, Grilled Corn

COSECHA

Harvest

Potatoes Tostones | 14 GF|N|D|V

Salsa Seca, Cotija Crema

Rosa Bianca & Thai Eggplant Pibil | 15 VE|N

Cashew Coconut Puree, Pineapple

Honeynut Squash | 16 VE|N

Date Mole, Chili Coffee Spice, Almond Crema

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

*Cerdo A La Brasa | 86 GF

Pressa Cut, St. Louis Ribs, Heritage Pork Collar

Charred Pineapple Salsa, Peanuts

*Includes Two Choices From Cosecha

(Excludes Santa Maria Piquito Beans)

CHEF DE CUISINE | ERIC MICKLE

SEGUNDO

Entrees

Seared Scallops | 46 GF|SF*|N|D

Japanese Eggplant, Baja Muhammara

Grilled Onion Chimichurri, Tortilla Migas

Market Fish | 38 GF

Pineapple-Manzana Chile Salsa, Grilled Avocado

Mexican Onion, Sesame

Seafood Paella | 45 GF|SF*

Prawns, Clams, Mussels, Catch of the Day

Chorizo, Garlic Aioli

Wood Grilled Whole Fish | 78 GF

Pickled Manzana Chile, Garlic Chips

Chipotle Oil, Sherry Vinegar

Mary's Chicken Breast & Leg Enmolada | 35 D

Sunflower Seed Mole, Ember Roasted Sunchokes



18oz Koji Aged Rib Eye | 82 GF|N*

Brandt Beef, Crispy Rice, Duck Fat Refried Beans

Pickled Carrots & Ramps, "Carne Asada" Demi

GF- Gluten Free V- Vegetarian SF- Shellfish

D- Contains Dairy N- Nuts VE- Vegan