

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 | ERIC MICKLE

BOTANAS
Starters

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

Heirloom Tomato | 17 GF|VE
Avocado, Lacto Tomato, Cucumber, Cilantro
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

Corn Ribs | 14 GF|D|V
Lime, Cotija, Sun Gold Tomato
Cashew-Coconut, Huacatay

Summer Squash | 16 GF|D|V|N|SF*
Peanut Mole, Charred Taiwanese Cabbage
Torpedo Onion, Umami 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

*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)

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

Smoked Mary's Chicken | 35 GF
Mole Amarillo, Chayote, Spiced Sunflower Seeds
Apricot & Sage Chutney



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- Dairy N- Nuts VE- Vegan

CEVICHE CRUDO

Pacific Oysters | 22 GF|SF*
Hibiscus Mignonette, 1/2 Dozen

Baja Seafood Cocktail | 28 GF|SF*
Shrimp, Octopus, Bay Scallop
Avocado, Tapioca Chicharron
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.*