"AROUSFI

BAJA CALIFORNIA

Bloodlust

12th - 23rd August

Raw shrimp tostada, peanuts, shrimp oil sauce 8 Tuna crudo, chile pasado hollandaise 10

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Fried kale, wakame purée, Baja California seaweed sichimi 12

Raw scallop ceviche, pine nut leche de tigre 16

Beef tartare, fermented dried shrimp paste, fried lentils 16

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Fried swiss chard, requesón, tomato caldillo 22

Butternut squash tamal, almond mole 22

Grilled fish, guacachile, barley 36

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Tomato salad, 5-year sardine garum, olive oil 8.5 Seared scallops, grilled swiss chard 18

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Chocolate mousse, 'sweet' furikake 11
Tres leches cake, sugar-preserved tomato 12.5

We source our produce from ethically-minded suppliers who farm, fish and rear with the seasons. Because of this, individual ingredients are subject to change.