



THE RESORT AT PEDREGAL

EL FARALLON RESTAURANT

Tucked into the cliffs of The Resort at Pedregal and stocked daily with bounty from local fishermen, meaning “a rock that comes out of the ocean”, El Farallon has become a hallmark of exquisite dining at our luxury resort. Situated overlooking the Pacific Ocean, Chefs Gustavo Pinet & Pilar Silva sets only the best selection of local catch on mounds of shaved ice. Our fish experts will explain you every dish in a family style dinner you will be able to enjoy with your group.



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BAJA BOUNTY

Grill selection may vary due season and availability.

SOUP OF THE DAY

TRIO OF APPETIZERS OF THE DAY

It includes a ceviche, a salad and something fried.

MIXED GRILL SELECTION

Sea Bass, Red Snapper, Amberjack, Yellow Fin Tuna, Jumbo Shrimp, Certified Angus Rib Eye Steak and Clams

Add On: Beef Tenderloin \$11.00; Lobster \$17.00

SAUCES OF THE DAY

FAMILY STYLE SIDES

Grilled Asparagus, Cilantro Rice, White Beans, Charred Tomatoes and Grilled Zucchini

DESSERT OF THE DAY

\$125.00 USD PER PERSON

Prices are quoted in USD and subject to 16% Tax and 18% Service Fee



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