



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 & Miriam Jimenez set 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.

OCEAN TO TABLE MENU

Grill selection may vary due to season and availability.

SOUP

Choose One of the Following Items

Organic Carrot and Coconut Milk Soup with Yellow Curry and Goat Cheese

Crab and Chipotle Soup with Market Vegetables and Cilantro

Local Lobster Soup Pozole with Romaine Lettuce, Red Radish and Avocado

Tortilla Soup with Shrimp, Guajillo, Panela Cheese, Avocado and Crispy Epazote

Seafood and organic Green vegetables, Basil Gazpacho

TRIO OF APPETIZERS

Create your Trio from the Following Items:

(Please select One Ceviche, One Hot, and One Salad)

CEVICHE

Parrot Fish Ceviche Mazatlán Style, Tomato, Onion, Cucumber and Guajillo Chile Oil

Shrimp Ceviche with Mango and Passion Fruit Cocktail Sauce

Ojo Rojo Seafood Ceviche

Add on: \$8.00

Local Lobster Ceviche with Grilled Pineapple and Chipotle Oil

HOT

Shrimp Popcorn with Sambal Mayonnaise

Crispy Calamari with Chipotle and Tomato Sauce

Marinated Grilled Octopus

Add on: \$ 5.00

Sea Bass Satay A la Talla

SALADS

Seaweed Salad, Jicama, Cucumber and Sesame Seed Dressing

Panela Cheese and Tomato Salad, Chipotle Oil

Baby Romaine Lettuce, Feta Cheese, Kalamata Olives and Oregano

Vinaigrette

Add on: \$3.00

Tiki Farm Organic Beet and Spinach Salad, Orange and Papantla Vanilla

Vinaigrette

MIX GRILL SELECTION

Sea Bass, Red Snapper, Mahi Mahi, Yellow Tail Tuna, Lobster Tail, Rib

Eye Steak, Clams and Shrimp



OCEAN TO TABLE MENU

SELECTION OF SAUCES

Choose Three of the following Sauces

Tomatillo Marmalade, Aji Rocoto, Ajillo, Chimichurri, Gremolata, Fennel Sauce,
Tamarind and Lemon Zest Sauce,
Smoked Yellow Pepper Sauce, Mix Chiles Pesto, Shrimp and Tequila Sauce

FAMILY STYLE SIDES

Choose four sides from the following options:

Marinated Grilled Asparagus,
Frijoles Charros-Chorizo White Beans
Ginger- Balsamic Marinated Cremini Mushrooms
Charred Tomato with Arugula Pesto
Saffron Rice with Bell Peppers Mojo
Roasted Potatoes with Garlic and Herbs
Sundried Tomato Risotto Cake
Grilled Corn with Epazote Mayonnaise
Mac & Cheese with Broccoli, Black truffle and Parmigiano-Reggiano

DESSERTS

Will include all of the following

Tres Leches Cake with Berries
Homemade Donuts
Traditional Flan with Papantla Vanilla

\$150.00 USD PER PERSON

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



THE RESORT
AT PEDREGAL

