PASS APPS

SANJO BEACH CLUB

Pass Appetizers

- Crispy pacific shrimp cocktail, smoked cocktail sauce
- Crab crostini & garlic aioli
- Yellowtail nigiri & ponzu serranito (citrus & jalapeño)
- Petite watermelon & jicama salad whit jalapeño dressing
- Crispy rice cracker, yellow fin tuna sashimi & rocotto
- Flat bread, ricotta cheese, beets
- Yellowtail ceviche, leche de tigre, cancha & sweet potato
- Tuna mini tostada & creamy avocado
- Sweet corn stuffed empanada,cotija cheese,sour cream & salsa verde
- Frennch fries whit onion & spices dip
- Smoke tuna taquito, adobo & wakame
- Steam bun (Bao) soy ginger vegetables & vegan chorizo

PASSED APPS
one hour service
Selection of 6 canapes at $ 28USD per person
Selection of 8 canapes at $ 32 USD per person

COME OUT OF YOUR SHELL

SANJO BEACH CLUB

Giga oyster del valle, kumamoto, chocolata clams Kumiai oysters

served whit tabasco, classic mignonette, ponzu serranito.

$ 252 USD per order (60 pieces)

Sevruga Caviar 1 oz, Crème Fraîche & blinis.

5 PAX serving, $ 190 USD

Caviar Osetra (1 oz), Crème Fraîche y Blinis

5 PAX serving, $ 224 USD

LUNCH & DINNER

Salads

- Butter lettuce, heirloom toy box tomatoes, avocado and chorizo Vinaigrette
- Local organic beetroot salad with yogurt, confite lemon chilies and fresh herbs
- Grilled kale salad, brandied raisins, oveja cheese and Lemon
- House Made burrata, mustard leaves, sour dough bread and basil

Apps

- Wood grilled Baja Oyster´s, melted cheese, spinach & crispy potatoes fries
- Crab and squash blossom beignet, cherry tomatoes and shallot vinaigrett
- Tuna ceviche, avocado, carrot juice charred jalapeno Oil
- Yellow tail sashimi with Chipotle, del valle de Guadalupe olives and cilantro

Soup

- Watermelon gazpacho, jalapeño and del valle EVOO
- Sweet pea soup with asadero foam, brioche croutons
- Baja Lobster, clams, crab, tortilla soup, guajillo pepper and cotija cheese

Vegetarian

- Chile relleno, toasted corn, green tomato sauce, vegan chorizo
- Potato gnocchi, roasted zuchinni, tomato – curry sauce, cilantro
- Coconut rice pilaf, almond mole, grilled bock choy and corn

Add On $ 8 usd pp

- Glazed carrots and pearl onions
- Steamed broccoli with lime
- Sautéed spinach
- Brussels sprouts, herbs and white champagne raisins vinaigrette
- Creamy mashed potatoes

LUNCH & DINNER

Sea Food

- Seared yellow fin tuna with peas and farming carrots, coconut and habanero Oil
- Steamed sea bass, scallion – green mole, sautéed noodles
- Roasted yellow tail with leek fondue, asparagus and lemon tea emulsion
- Crispy red snapper, tomatillo emulsion, cauliflower and corn tamale

Meat

- Mesquite grilled beef tenderloin, roasted Brussels sprouts, ancho chilli pepper reduction
- Porchetta with dark beer glazed, green beans and bacon marmalade
- Crispy confit of suckling pig, Jalapeno-Pea puree and smoked pinto beans
- Organic baked Chicken, sweet potato gnocchi spinach, buttery hot sauce

Desserts

- Tres leches , Vanilla Sponge and Vanilla Custard Dark Chocolate Ganache, flambe mezcal strawberries
- Mango Pana Cotta, White Chocolate Mousse, Fresh Berries and mint Sorbet
- Sweet Corn tamale , cinamon coconut cream, piloncillo tequila sorbet, black bean tuile
- Browned butter carrot cake with cassia ice Cream, cream cheese filling
-

SANJO

BEACH CLUB

Minimum 20 pax

3 courses menu $ 76usd per person

4 courses menu $ 82 usd per person

Family Style add 10 usd per person