

◆ 3 - COURSE MENU ◆

CHEF' S \$94 USD

Wine Pairing **DELUXE + 90 USD**

CHOICE OF ONE

BAJA CAUGHT KAMPACHI

Red cabbage, cucumber, English pea.

FOIE GRAS TERRINE

Mango textures, almond, damiana.

BEETS AND BERRIES

Avocado, charcoal flavours, purslane, quinoa, pistachio.

OCTOPUS

Potato, tomato, Mexican onion, anise glaze, chimichurri.

SEAFOOD RAVIOLI

Lobster, scallop, shrimp, Noilly Prat, lemon crunch.



CHOICE OF ONE

CRISPY DUCK CONFIT

Forbidden rice, fennel, peach, lavender.

RED MISO BRAISED SHORT RIB

Piquillo, maitake, polenta, shrimp dust.

TOTOABA

Sweet corn, apple smoked bacon, black garlic, chileatole.

TRUFFLE PASTA

Summer black truffle, aged parmesan, Plugrá butter.

WOOD GRILLED NEW YORK STEAK

Potato, arugula, sungold tomato, smoked tomato sauce.



FLEXIBLE CHOCOLATE

Passion fruit, white chocolate, mango.

Tailored made by our **Chef Jacob Ramos**

Prices are with taxes included.

We accept American Express, Visa and Mastercard.

◆ 5-COURSE MENU ◆

CHEF' S \$115 USD

Wine Pairing DELUXE + 132 USD

BAJA CAUGHT KAMPACHI

Red cabbage, cucumber, English pea.

TRUFFLE PASTA

Summer black truffle, aged parmesan, Plugrá butter.

CRISPY DUCK CONFIT

Forbidden rice, fennel, peach, lavender.

TOTOABA

Sweet corn, apple smoked bacon, black garlic, chileatole.

FLEXIBLE CHOCOLATE

Passion fruit, white chocolate, mango.

VEGETARIAN \$98 USD

Wine Pairing DELUXE + 132 USD

BLACK MISSION FIGS

Homemade goat ricotta, arugula, pepita brittle.

LEMONGRASS SCENTED TOFU

English pea, peanut, cardamom, zucchini, cucumber.

TRUFFLE PASTA

Summer black truffle, aged parmesan, Plugrá butter.

GRILLED MAITAKE MUSHROOM

Tomato miso risotto, summer vegetables, herb relish.

FLEXIBLE CHOCOLATE

Passion fruit, white chocolate, mango.

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SUNSET MONALISA

THE EXPERIENCE



◆ 7-COURSE MENU ◆ + WINE PARING DELUXE

CHEF'S ALL EXPERIENCE \$315 USD

BAJA CAUGHT KAMPACHI
Red cabbage, cucumber, English pea.

FOIE GRAS TERRINE
Mango textures, almond, damiana.

BRAISED BEEF AND OCTOPUS
Aioli ravioli, shrimp broth, squid ink paper.

TOTOABA
Sweet corn, apple smoked bacon, black garlic,
chileatole.

CRISPY DUCK CONFIT
Forbidden rice, fennel, peach, lavender.

AMERICAN WAGYU FILET
Potato, king trumpet, lobster hollandaise, red wine
reduction.

FLEXIBLE CHOCOLATE
Passion fruit, white chocolate, mango.

CHEF'S MENU \$141 USD

VEGETARIAN ALL EXPERIENCE \$299 USD

BLACK MISSION FIGS
Homemade goat ricotta, arugula, pepita brittle.

LEMONGRASS SCENTED TOFU
English pea, peanut, cardamom, zucchini, cucumber.

JACKFRUIT
Blue corn, salsa verde, chimichurri, squash blossom.

MUSHROOM RAVIOLI
Summer black truffle, aged parmesan, Plugrá butter.

SWEET POTATO
Almond mole, scallion, pepitas.

GRILLED MAITAKE MUSHROOM
Tomato miso risotto, summer vegetables, herb relish.

FLEXIBLE CHOCOLATE
Passion fruit, white chocolate, mango.

VEGETARIAN MENU \$125 USD

Tailored made by our **Chef Jacob Ramos**

We offer a **three, five or seven course menu especially designed by our chef Jacob Ramos**. We introduce a **Unique & Safe Culinary Experience** that will enliven your senses while you dine under the stars, in our open-air restaurant, enjoying a fantastic culinary adventure. In this Experience, rest assured that we take care of our service, holding our hygiene and sanitation standards to highest of our priority for your safety, and the ladies and gentlemen that represent the Sunset Monalisa family. Currently, all of our employees have received in-depth training and completed the requirements to obtain certification for providing service in COVID 19 prevention environment. As we offer you a safe place to have a great experience, please allow us the time to make sure that we stay safe and sanitized while doing so.

PRICES ARE WITH TAXES INCLUDED. WE ACCEPT AMERICAN EXPRESS, VISA AND MASTERCARD.