



MENÚ *Luxury*

ALTA MAR CATERING

KITCHEN & BAR



THREE COURSES

STARTERS

TACO ALTA MAR

Handmade blue corn tortilla, shrimp or octopus tossed in a marinade and grilled over charcoal, guacamole, pickled onions, and lime.

ALTA MAR TOAST

Fresh Pacific fish, mango, kiwi, ponzu, extra virgin olive oil, black sesame seeds, and avocado.

CARRICITOS SALAD

Salad with organic arugula, caramelized pear, toasted walnuts, artisanal goat cheese, and balsamic reduction.

WILD MUSHROOM VELOUTÉ

Cream of mushrooms, simmered in white wine, served with thin slices of seared picanha.

All menus are customizable

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Three Courses

MAIN COURSES

PACIFIC LOBSTER

Pacific lobster poached in garlic butter and aromatic herbs, served with saffron risotto and a delicate sauce made from confit peppers.

CHEF'S-STYLE RIBEYE

Grilled premium ribeye, served with mashed potatoes, roasted asparagus, and an alta mar-style demi-glace.

TAGLIATELE DI MARE

Homemade artisanal tagliatelle, tossed in a delicate creamy Parmesan sauce and served with jumbo shrimp in garlic and sage.

ARTICHOKE & WHITE MOLE

Confit artichoke hearts and seasonal vegetables, served over a silky white mole made with walnuts and sesame seeds.

PESCA ALTA MAR

Fresh, locally caught seafood prepared according to the season and inspired by the region.

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Three Courses

DESSERTS

COCONUT PANNA COTTA

Coconut panna cotta with tropical fruits, vanilla and cinnamon crumble.

CHOCOLATE TEXTURES

Mexican cocoa mousse on a bed of crunchy nips, topped with an espresso cream.

PASSION FRUIT CAKE

A cake filled with a silky passion fruit cream and topped with tropical jam.

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