



PUNTAMAR

STARTERS AND TOSTADAS

GUACAMOLE. **\$16**
FRESH GUACAMOLE TOPPED WITH SALSA BANDERA, GARNISHED WITH CILANTRO, SERVED WITH TORTILLA CHIPS. *ADD SEASONED SHRIMP + \$5.00

TUNA TATAKI TOSTADAS. (2pc) **\$21**
THINLY SLICED TUNA ON A CRISPY TOSTADA WITH GUACAMOLE, SOY-GINGER MARINADE, CHIPOTLE MAYO, CRISPY LEEKS AND SALSA MACHA CRAFTED FROM CHILES, SESAME, AND PEANUTS

QUESO FUNDIDO. **\$19**
A BLEND OF MELTED CHEESE, SEASONED CHORIZO, SALSA BANDERA, AND A WHOLE SERRANO PEPPER.

AL PASTOR FISH TACOS(3pc) **\$19**
FISH LOIN MARINATED IN ACHIOTE AND CHILE, SERVED ON A CORN TORTILLA WITH REFRIED BEANS, PICO DE GALLO SALSA WITH PINEAPPLE AND CILANTRO

TUNA MELODY TLACOYOS. (4 pcs) **\$22**
FRIED BEAN-STUFFED TLACOYOS TOPPED WITH TUNA, ESCABECHE, QUINOA, GUACAMOLE, SQUASH-SEED PESTO AND CILANTRO.

RANCHERO APPETIZER. (2+ PEOPLE) **\$28**
A SELECTION OF BITE-SIZE SOPES, CHALUPAS, AND CRISPY FRIED TACOS, SERVED WITH PORK CHICHARRON, GUACAMOLE, AND GRILLED PANELA CHEESE.

RAW BAR

WEST COAST WONDER OYSTERS.
1/2 DOZEN OR DOZEN **\$21/ \$40**
FRESH OYSTERS TOPPED WITH PONZU GINGER SAUCE AND A SLICE OF SERRANO CHILI.

MACHU PICCHU'S CEVICHE. **\$24**
CUBED MAHI-MAHI MARINATED WITH LIME, MIXED WITH RED ONION, HABANERO, CILANTRO, AND SERVED WITH AVOCADO AND CUCUMBER SLICES.

BLACK PEARL AGUACHILE. **\$24**
SHRIMP MARINATED IN BLACK SAUCE, SERVED WITH CUCUMBER SLICES, RED ONION, AVOCADO, RADISH, AND CILANTRO.

ACAPULCO SHRIMP CEVICHE. **\$19**
FRESH SHRIMP CEVICHE WITH PICO DE GALLO AND LIME ZEST, SERVED ON CRISPY PORK CHICHARRON WITH GUACAMOLE. AND PUNTA MAR SECRET SAUCE.

TIRADITO DE HAMACHI. **\$28**
SILKY SLICES OF HAMACHI DRENCHED IN OUR HOUSE SECRET SAUCE MADE WITH MACHA SALSA CRAFTED FROM DRIED CHILES, SESAME, AND PEANUTS BLENDED WITH SOY AND PEANUT OIL. TOPPED WITH RED ONION, AVOCADO, RADISH, AND FRESH CILANTRO.

"OUR TORTILLAS AND SALSAS ARE HANDMADE WITH FRESH INGREDIENTS AND AUTHENTIC FLAVORS."

STREET FOOD

PIZZA BIRRIA. **\$28**
GRILLED BIRRIA BEEF WITH MONTEREY JACK CHEESE, ONION AND CILANTRO BETWEEN TWO FLOUR TORTILLAS, OVER A CRISPY CHEESE CRUST. SERVED WITH A SIDE OF BIRRIA BROTH.

ENSENADA FISH TACOS. (2pc) **\$18**
CRISPY BATTERED FISH FILLETS ON CORN TORTILLAS, TOPPED WITH A CHIPOTLE MAYO SLAW AND AVOCADO SLICES.

QUESABIRRIA. (4pc) **\$19**
CRISPY CHEESE CRUST TORTILLAS FILLED WITH BIRRIA, TOPPED WITH ONIONS AND CILANTRO. SERVED WITH BIRRIA BROTH.

ANGUS AND CHEESE CRUST SONORA TACO(4pc) **\$20**
GRILLED ANGUS STEAK (100% CERTIFIED) ON CRISPY TORTILLAS WITH CHEESE CRUST AND ANAHEIM CHILI. ACCOMPANIED BY MAYONNAISE, ONION, CILANTRO, AND CHILI OIL.

TRIO DE TACOS (3pc) **\$28**
1 GRILLED SHRIMP TACO, 1 ENSENADA CRISPY BATTERED FISH TACO AND 1 ANGUS SONORA TACO

CRISPY SHRIMP FLAUTAS. (3pc) **\$25**
FLAUTAS FILLED WITH FRESH SHRIMP, CILANTRO, AND CARROTS, WRAPPED IN WONTON DOUGH. SERVED WITH FRESH CREAM, CHEESE, LETTUCE, AND GUACAMOLE. RADISHES WITH TAJN CHILI POWDER.

TUNA CRISPY TACOS. (3pc) **\$20**
TUNA SEASONED WITH QUINOA, PICO DE GALLO AND WITH SALSA MACHA CRAFTED FROM CHILES, SESAME, AND PEANUTS AND MONTEREY CHEESE, GUACAMOLE, RADISHES, AND CORIANDER.

COCHINITA PIBIL **\$24**
TRADITIONAL YUCATN-STYLE PORK SERVED WITH PICKLED RED ONION AND HABANERO. COMES WITH GUACAMOLE, REFRIED BEANS, AND WARM CORN TORTILLAS ON THE SIDE.

VEGGIE

BAJA CAESAR'S SALAD. **\$20**
GRILLED LETTUCE MARINATED WITH CHIMICHURRI, SERVED WITH CHERRY TOMATOES, PARMESAN CHEESE, AND CAESAR'S DRESSING. TOPPED WITH CROUTONS, DRIED TOMATOES, OLIVE OIL, PEPPER, AND GRATED PARMESAN. *ADD SHRIMP +\$5.00

GRILLED CAULIFLOWER CASSEROLE. **\$22**
CAULIFLOWER MARINATED IN CILANTRO AND ORANGE CHIMICHURRI. SERVED WITH COFFEE MOLE SAUCE, PARMESAN CHEESE, AND CHARRED AVOCADO. FLOUR TORTILLAS ON THE SIDE.

CITRUS SALAD **\$23**
LETTUCE AND ARUGULA WITH FRESH FRUIT, CRANBERRIES AND RAISINS, GOAT CHEESE, AND CARAMELIZED SESAME, SERVED WITH A HONEYMUSTARD YOGURT DRESSING.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

SOUPS (BOWL 8OZ)

NAUTICAL TORTILLA SOUP. **\$18**
FLAVORFUL TOMATO BROTH WITH SEASONED SHRIMP, TOPPED WITH CRISPY TORTILLA STRIPS, CHEESE, AVOCADO, FRESH CILANTRO AND A SIDE OF SOUR CREAM.

SPECIALITIES

BRANZINO DUO ZARANDEADO SAUCE. **\$38**
BRANZINO FISH IN ZARANDEADO SAUCE, SERVED WITH RICE AND MIXED SALAD.

FLAMA'S GIANT SHRIMP SKILLET. **\$35**
SUCCULENT GRILLED SHRIMP MARINATED IN GREEN ZARANDEADO SAUCE, CHIMICHURRI, GARLIC OIL, AND DRIED CHILI POWDER, ACCOMPANIED BY CHILI MAY AND SWEET-TANGY TAMARIND SAUCE.

GALICIAN OCTOPUS. **\$39**
OCTOPUS MARINATED IN CHIMICHURRI, GRILLED AND BRUSHED WITH GARLIC-INFUSED SESAME AND PEANUT OIL. SERVED ON A BED OF CRISPY SARATOGA POTATOES AND GRILLED SPRING ONIONS.

MOLE ENCHILADAS **\$33**
SMOKED ROASTED CHICKEN, SQUASH, AND WHITE ONION, WRAPPED IN WHITE CORN TORTILLAS. TOPPED WITH BLACK MOLE SAUCE, SOUR CREAM, CHEESE, RED ONION, AND AVOCADO SLICES. (SESAME, AND PEANUTS)

MOLCAJETE NORTEÑO (2 PEOPLE) **\$45**
INCLUDES GRILLED CHICKEN BREAST, ANGUS STEAK, CHORIZO, GRILLED NOPAL, PANELA CHEESE, CAMBRAY ONIONS, AND PORK CHICHARRON, ALL SERVED IN A HOT MOLCAJETE WITH RANCHERA SAUCE. COMES WITH REFRIED BEANS, GUACAMOLE, AND WARM CORN TORTILLAS.

COCONUT-CRUSTED SHRIMP **\$35**
GOLDEN COCONUT-CRUSTED SHRIMP, SERVED WITH A FRESH ARUGULA SALAD, SHAVED PARMESAN AND EXTRA VIRGIN OLIVE OIL.

EXTRAS
TOSTADAS (3pc) **\$5**
RICE & BEANS **\$9**

SWEET

FLAN DE LA ABUELA. **\$14**
PEACH AND LAVENDER FLAN.

CARRITO DE CHURROS. **\$17**
CHURROS SERVED WITH A MIX OF SUGAR, CINNAMON, AND ORANGE ZEST, ACCOMPANIED BY A CHOCOLATE AND BERRIES SAUCE.

SPICY

CONTAINS GLUTEN

ALLERGY NOTICE:

OUR KITCHEN USES NUTS, DAIRY, EGGS, SOY, WHEAT, AND SEAFOOD. WE CANNOT GUARANTEE ALLERGEN-FREE DISHES. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES.



SPECIAL DRINKS

MANGO MICHELADA

MANGO, LIME, LIGHT BEER WITH CHAMOY AND MANGO MIGUELITO RIM WITH A MANGO SKEWER.

32oz 16oz
\$19.50 \$12

STRAWBERRY MARGARITA

STRAWBERRY, TRIPLE SEC, AND TEQUILA.

\$18

CLAMACHELA

CLAMATO, LIME, VENENO AND DARK BEER WITH CHAMOY AND CARAMELIZED SESAME RIM. WITH A TAMAROCA.

\$19.50 \$12

MICHELADA KRAKEN

CLAMATO, LIME, TAJIN, VENENO AND DARK BEER WITH CHAMOY AND TAJIN RIM. WITH A OCTOPUS TENTACLES SKEWER

\$27 \$16

MULA DE AGAVE

MEZCAL, TAMARIND, ORANGE JUICE AND DARK BEER.

\$16

MARGARITA TROPIC

TEQUILA, ANCHO REYES, GRAND MARNIER, RUBY RED AND LIME.

\$18

CUCUMBER MINT MARGARITA

TEQUILA, CUCUMBER MUDDLE MINT, AGAVE AND LIME JUICE.

\$18

CARAJILLO

LIQUOR 43 AND ESPRESSO.

\$16

ESPRESSO MARTINI

ABSOLUT VANILLA, MR. BLACKS ESPRESSO LIQUOR AND ESPRESSO.

\$17

PALOMA

TEQUILA, LIME JUICE, AND GRAPEFRUIT SODA.

\$15

LIME MARGARITA

LIME JUICE, TRIPLE SEC, AND TEQUILA.

\$18

FRUIT CART

TEQUILA, MANGO, PASSION FRUIT, CHAMOY, LIME JUICE

\$17

MEZCALITA DE TAMARINDO

MEZCAL, LIME JUICE, TAMARINDO AND SALT

\$17

DRAFT BEER

PACIFICO DRAFT

CORONA DRAFT

MODELO ESPECIAL DRAFT

*ASK YOUR SERVER FOR ROTATING IPA

BEER

PACIFICO BOTTLE

NEGRA MODELO BOTTLE

CORONA BOTTLE

STELLA NON ALCOHOLIC BOTTLE

SODAS (GLASS BOTTLE)

COKE 12 OZ

COKE MEXICAN 12 OZ

SQUIRT CITRUS MEXICAN 12 OZ

APPLE SIDRAL MUNDET 12.5 OZ

JARRITOS TAMARINDO 12.5 OZ

JARRITOS MANDARIN 12.5 OZ

JARRITOS PINEAPPLE 12.5 OZ

JARRITOS MANGO 12.5 OZ

TOPO CHICO 12.5 OZ

COKE ZERO 12 OZ (CAN)

DIET COKE 12 OZ (CAN)

\$8

\$8

\$8

\$9

\$7

\$7

\$7

\$6

\$5

VALLE DE GUADALUPE WINES



WHITES

CASA ARIZA CHARDONNAY
CHARDONNAY.

\$12 \$45

LECHUZA BOHEMIO BLEND
BLEND

\$17 \$65

SANTO TOMAS BLANCA
VIOGNIER

\$13 \$50

REDS

ZANZONICO
NEBBIOLO

\$21 \$80

SANTO TOMAS CABERNET
CABERNET SAUVIGNON,

\$13 \$42

TRASIEGO
SYRAH, TEMPRANILLO, CABERNET SAUVIGNON

\$14 \$52

MONTE XANIC CABERNET
CABERNET SAUVIGNON

\$16 \$52

SPARKLING

CHANDON BRUT CALIFORNIA

\$12 \$50

CHANDON BRUT ROSE CALIFORNIA

\$12 \$50

ROSE

CAVA MACIEL ROSA
GRENACHE, SYRAH

\$14 \$56