

BALLENA

Here, everything's meant to be shared -
The food, the art, the space and the people who fill it

@BALLENA CABO

Dinner 5:00 pm - 10:30 pm

LET'S BEGIN

House Guacamole (150gr)

Pico de gallo, blue corn tortilla chips | V |

+ Fish chicharrón

Asparagus katsu (128gr)

Bluefin tuna, romesco sauce,
chili glaze, fresh herbs

Beef carpaccio (140gr)

Beef tenderloin, turmeric aioli,
crispy shallots, mustard caviar

Tuna tartar (130gr)

Bluefin tuna, lime-lemon dressing, wonton crisps

Crudo of the day (140gr)

Herbal infusion, ikura, nori and rice chips

MADE ON THE COMAL

Tacos, served in pairs (2p)

Rosarito lobster

Tamarind-mayo aioli, beer tempura,
purple cabbage & carrot, flour tortilla

Suckling pig

Mustard caviar, pickled onion,
black bean hummus

Costra de Rib Eye (1p)

Avocado purée, mozzarella, black sauces,
green pico de gallo, flour tortilla

FIRE TO CHOPSTICKS

Lobster spring rolls (4p)

Wasabi aioli, peanut sauce, fresh herbs | S |

Kung Pao chicken (190gr)

Chicken breast, Szechuan sauce,
vegetables, sticky rice

Arrachera stir fry (180gr)

Asian sauce, sesame, wok-fried vegetables,
sticky rice

Shrimp Pad Thai (120gr)

Tamarind sauce, sambal, peanuts,
tofu, scallions, rice noodles

OUR GREENS

Caesar (320gr)

Grilled romaine lettuce, Caesar dressing,
pecorino, togarashi crisp | V |

+ Chicken or shrimp

Burrata (370gr)

Basil pesto, dill, tomato mix,
pine nuts, crispy parmesan

Artichoke (300gr)

Lemon-caper dressing, parmesan,
piquillo pepper, baby spinach

FROM THE OVEN

Margherita (350gr)

San Marzano tomatoes, fresh mozzarella,
parmesan, basil | V |

Avocado (500gr)

Caramelized onion, basil, cashew nuts | V |

Spicy salamino (70gr)

Fresh mozzarella, tomato, jalapeño

Prosciutto (70gr)

Fresh mozzarella, parmesan, baby arugula

Langosta (80gr)

Lobster sauce, ricotta, dill

MAIN ACT

Carbone pasta (80gr)

San Marzano tomato, peperoncino, parmesan

Tagliatelle al ragù (120gr)

Beef bolognese, pancetta, parmesan

Grilled organic marinated chicken (500gr)

Half organic chicken, citrus adobo,
baby potatoes, asparagus | GF |

Grilled salmon (440gr)

Coconut soubise, black quinoa, dried fruits, mizuna, ikura

Butter sea bass (200gr)

Purple sweet potato, yuca chips,
butter-habanero foam | S |

Beef filet (200gr)

Smoked cauliflower purée, crispy potato, pepper sauce
+ Beluga caviar MP

ENCORE

Soft Serve (1p)

Vanilla ice cream

Tres leches (360gr)

Corn pound cake, cajeta sauce, corn liqueur

Baja churros (2p)

Cajeta and mezcal sauce, coconut sauce

Five-Spice chocolate cake (350gr)

Crispy rice, double-chocolate ice cream

Coconut pie (350gr)

Thai mango, yuzu, toasted coconut

STAR OF THE WEEK

Itinera Prima Classe Montepulciano d'Abruzzo

Red wine

Itinera Prima Classe Pinot Grigio

White wine

Deep blue cocktail

| S | Spicy | V | Veggie Rich | GF | Gluten Free

Please check product availability. The consumption of seafood is the customer's responsibility. The weight of our dishes is measured prior to cooking.
Accepted payment methods: cash and credit cards (Visa, MasterCard, Amex). 0% commission.