

# BALLENA

Here, everything's meant to be shared -  
fresh, locally sourced flavors, the space, and the people who fill it

@BALLENA CABO

Lunch 12:00 pm - 4:00 pm

## LET'S BEGIN

**Edamame hummus** (240gr)  
Olive oil, lemon, sea salt, pita bread | V |

**House guacamole** (150gr)  
Pico de gallo, blue corn tortilla chips | V |  
+ Fish chicharron \$145

**Rib eye tiradito** (120gr)  
Angus rib eye, avocado, red onion,  
black sauces, blue corn tortilla chips

## SIGNATURE TOSTADAS

Served individually

**Chili oil tuna**  
Bluefin tuna, avocado, chili oil, chives | S |

**Green aguachile**  
Catch of the day, tiger's milk, chives

**Ballena ceviche**  
Marinated fish, citrus, pico de gallo,  
chili, EVOO

## OUR TAKE ON TACOS

Served in pairs

**Pastor**  
Fish or shrimp, adobo, roasted pineapple

**Rosarito lobster**  
Beer tempura, mayonnaise-tamarind aioli,  
lime, red cabbage, carrot, flour tortilla

**Filete mignon**  
Prime beef filet, black garlic chimichurri

## OUR GREENS

Something extra — chicken \$150 or shrimp \$250

**McCarthy's** (300gr)  
Iceberg lettuce, bacon, hard-boiled egg,  
cheddar, beetroot, tomato, avocado,  
balsamic vinaigrette

**Green** (215gr)  
Mixed greens, green beans, Brussels sprouts;  
fresh herbs, citrus vinaigrette | V |

**Mediterranean** (220gr)  
Mixed greens, Kalamata olives, bell pepper,  
feta, tomato; cashew dressing

## TIMELESS SANDWICHES

**Fried chicken** (175gr)  
Fried or grilled; coleslaw, pink sauce

**Ballena burger** (200gr)  
House beef blend, blue cheese,  
black garlic aioli, caramelized onion, arugula;  
french fries or sweet potato fries

**Lobster roll** (120 gr)  
Lobster, shallot, celery, dill aioli, brioche bun

## FROM THE OVEN

**Margherita** (350gr)  
San Marzano tomatoes, cherry tomatoes,  
fresh mozzarella, parmesan, basil

**Avocado** (500gr)  
Caramelized onion, cashews, basil

**Lobster** (80gr)  
Spicy vodka sauce, crushed chili, chives, EVOO

## FIRE TO CHOPSTICKS

**Mushroom dumplings** (4p)  
Shiitake, edamame, tofu, mushroom dashi | V |

**Veggie Pad Thai** (210gr)  
Garden vegetables, sambal, peanuts,  
tofu, chives, rice noodles | V |  
+ Chicken \$150 or shrimp \$250

**Kung Pao wrap** (55gr)  
Chicken breast, Szechuan sauce,  
vegetables, sticky rice in a lettuce wrap | GF |

**Rock shrimp wrap** (60gr)  
Roasted habanero dressing,  
chives, lettuce wrap | S |

**Szechuan bowl** (140gr)  
Prime beef filet, mixed vegetables,  
white rice, peanuts

## ENCORE

**Soft Serve** (1p)  
Vanilla ice cream

**Churros Baja** (2p)  
Cajeta and mezcal sauce, coconut

**Tres leches** (350gr)  
Corn pound cake, cajeta sauce, corn liqueur

| 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. Prices are in Mexican pesos (M.N.) and include 16% VAT. Accepted payment methods: cash and credit cards (Visa, MasterCard, Amex). 0% commission.