

**LOCAL SEAFOOD ON ICE
SEASONAL PRODUCT**

PACIFIC OYSTER
\$55 per Piece | \$290 Half a Dozen | \$580 per Dozen

REYNA CLAM
\$115 per Piece | \$640 Half a Dozen | \$1280 per Dozen

CHOCOLATE CLAM
\$75 per Piece | \$410 Half a Dozen | \$815 per Dozen

PISMO CLAM
\$75 per Piece | \$410 Half a Dozen | \$815 per Dozen

LEMONGRASS POACHED SHRIMP (U15)
\$110 per Piece | \$585 Half a Dozen | \$1170 per Dozen

Cocktail Sauce | Yuzu - Ponzu Mignonette| Serrano Mignonette

APPETIZERS

OSETRA CAVIAR (30 Grams) \$4,190
SWEET CORN BLINIS | WHIPPED SOUR CREAM

CRAB CAKE (100 Grams) \$520
CELERY LEAF SALAD | SMOKED PAPRIKA REMOULADE

ROASTED TOMATO SOUP \$235
GRILLED AVOCADO | CHARRED CORN

BEEF TARTARE (120 Grams) \$370
CRISPY SHALLOTS | CURED YOLK | CHARRED BREAD

HEIRLOOM TOMATO SALAD \$240
ONION CHIPS | RUSSIAN DRESSING

WEDGE SALAD \$250
CRISPY BACON | GREEN GODDESS DRESSING \$ 250
ADD POACHED CHICKEN BREAST (120 Grams) \$ 340
ADD POACHED SHRIMP (120 Grams) \$ 370

POTATO SALAD \$245
SNAP PEAS | FETA CHEESE WATERCRESS | LEMON VINAGRETTE

TUNA TARTARE (120 Grams) \$370
AVOCADO | RADISH | SPICY GINGER MARINADE

SASHIMI CRISPY RICE (80 Grams) \$310
SALMON OR LOCAL KAMPACHI CHIPOTLE SAUCE

AVOCADO PIZZA \$295
SERRANO PEPPER | CILANTRO | LIME

PACIFIC TUNA TOSTADA (90 Grams) \$345
KETA KAVIAR | SERRANO PEPPER | PICKLED ONIONS | CASCABEL PEPPER SAUCE

BLACK TRUFFLE PIZZA \$415
FONTINA | FRISEE LETTUCE

CHEF - DIEGO SOBRINO

GRILL

(300 Grams) **BEEF TENDERLOIN** |OAXACA| \$770

(250 Grams) **HANGER** |SONORA| \$720

(400 Grams) **N.Y. STEAK PRIME** |USA| \$865

(400 Grams) **RIB EYE** |SONORA| \$920

(1000 Grams) **DRY AGED PRIME RIB** |OAXACA| \$1,960

(800 Grams) **T-BONE** |USA| \$1,230

(1700 Grams) **TOMAHAWK STEAK** |USA| \$2,750

(180 Grams) **PACIFIC TUNA** \$570

(180 Grams) **CHILEAN SALMON** \$470

(180 Grams) **RED SNAPPER** \$490

(150 Grams) **CHEDDAR CHEESE BURGER** \$410

(300 Grams) **DOUBLE CHEDDAR CHEESE BURGER** \$440

BEET FALAFEL VEGETARIAN BURGER \$290

ADD EGG (1 Piece) \$38

ADD BACON (80 grams) \$55

ADD GRILLED SHRIMP IN GARLIC SAUCE (60 grams) \$140

SIDES \$160

ROASTED CORN
COTIJA | SMOKED PIMENTO | LIME

CHARRED GREEN BEANS
SUNFLOWER DUNKKHA | TAHINI SAUCE

GRILLED ASPARRAGUS
LEMON ZEST | OLIVE OIL

GRILLED BABY CARROTS
XIKIL-PAK SAUCE

SAUTEED BRUSSEL SPROUTS
BEEF JUS | LIME

GINGER-FRIED RICE
FRIED EGG

FRENCH FRIES
GARLIC ALIOLI

WHIPPED POTATOES
AGED CHEDDAR

SAUCES
VERJUS BEARNAISE
GREEN PEPPERCORN COGNAC
BLACK PEPPER RELISH
SMOKED CHILI GLAZE
J&G STEAK SAUCE
CHIMICHURRI SAUCE

ENTRÉES

GRILLED PORK CHOP (300 Grams) \$475
WHIPPED POTATOES | MUSHROOMS | HIBISCUS SAUCE

CRISPY PORK RIB (300 Grams) \$525
PICKLED NECTARINES | JICAMA SLAW

VEAL MILANESE (200 Grams) \$485
WARM SWEET POTATO SALAD | QUELITES
DRIED CRANBERRIES | ARUGULA

ROASTED CHICKEN (300 Grams) \$540
SUNCHOKE PURÉE | ZESTY CHIMICHURRI SAUCE

RED SNAPPER (180 Grams) \$595
CELERIAC RISSOTO | PURSLANE SALAD

SLOW COOKED SALMON (180 Grams) \$550
SWEET POTATO PURÉE | PICKLED CELERY | BLACK TRUFFLE VINAGRETTE

EGGPLANT TORTELLINI \$245
PICKLED MUSHROOMS
PARMESAN & KAFIR LIME BROTH

RICOTTA SAGE TORTELLINI \$245
ASPARRAGUS | PARMESAN

All Prices are listed in Mexican Pesos, TAX included. Service at your discretion. (*) Weight of raw material.
(**) In J&G Grill we prepare raw food with high quality products, however, consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.