

Ponto Lago was inspired by the waters that have historically brought the bounties of the region to our shores, our restaurant pays homage to California's rich history. Ponto Beach feeds the Batiquitos lagoon, the inspiration of the lagoon can be found throughout the resort experience.

@PontoLagoSD #ModernBajaKitchen



# PONTO LAGO

Chef de Cuisine  
Kurtis Habecker

## CEVICHE - CRUDO

\*Pacific Oysters | 18 (s)  
½ dz, Green Aguachile

\*Baja Seafood Cocktail | 28 (s)  
Shrimp, Octopus, Avocado  
Tapioca Chicharrón  
*Add fresh shucked oyster \$3 per pc*

\*Smoked Shellfish Escabeche | 20 (s)  
Prawn, Octopus, Mussels, Potato, Carrot  
Chipotle Aioli, Cilantro

\*Hamachi Tiradito | 21 (s)  
Avocado, Grapefruit, Pomegranate, Celery  
Huacatay, Sangre De Tigre

\*Tuna Crudo | 22 (s)  
Apple Two Ways, Radish, Serrano  
Pickle Ramp, Hoja Santa  
Ginger-Mezcal

\*Ceviche Tour | 29 (s)  
Chef Selection Of Three Ceviche's



## BOTANAS - STARTERS

Ponto Lago Guacamole | 12 (v)  
Green Salsa, Tortilla Chips

Heirloom Tomato Salad | 17 (n/d)  
Agave-Chipotle Jicama, Hoja Santa Green Goddess  
Crispy Rice

\*Wood Grilled Octopus | 19 (s)  
Olive Pico de Gallo, Chorizo, Smoked Paprika

\*Pork Belly Al Pastor | 18 (d)  
Smashed Scarlet Runner Beans, Curtido, Mexican Crema  
Cumin

\*Butter Poached Lobster Taco | 24 (s/d)  
House Made Tortilla, Savoy Cabbage, Avocado Crema

Shishito Peppers | 14 (v)  
Corn, Radish, Sesame Salsa Seca

Arepa | 3 (d)



## SEGUNDO - ENTREES

\*Ember Grilled Jumbo Scallops | 33 (s)  
Caramelized Carrot Puree, Chayote, Herbs, Pickled Fresnos,  
Pomegranate, Tortilla Migas

\*Local Catch | 38  
Pineapple-Manzana Chile Salsa, Grilled Avocado, Mexican  
Onion, Sesame

\*Seafood Paella | 45 (s)  
Prawns, Clams, Catch of the Day, Spanish Chorizo, Aioli

\*Whole Branzino for two | 68  
Pickled Manzana Chile, Garlic Chips  
Chipotle Oil, Sherry Vinegar

\*Yucatan Organic Chicken | 35 (d/g)  
Hominy Puree, Xnipec Corn Salsa, Epazote



\*Wood Fired Brandt Beef Bone-In Rib Eye | 76  
Duck Fat Refried Beans, Pickled Carrot & Ramp,  
"Carne Asada" Demi, Crispy Rice

## COSECHA - HARVEST

Potatoes Tostones | 10 (d/v/n)  
Salsa Seca, Cotija Crema

Ember Roasted Mushroom | 12  
Green Garlic, Pepita, Mole Verde

Charred Carrots & Turnips | 12 (v/n)  
Tamarind Mole, Toasted Garlic, Almonds

Autumn Squashes | 10 (d/v)  
Brussels Sprouts, Sikil Pak Pumpkin Seed Dip,  
Butterfly Pea Honey, Pepita

Santa Maria Pequino Beans | 22  
Beef Cheek, Beef Bacon, Tomatillo

Hand Pressed Corn Tortilla | 2



### Highlight From The Hearth

\*Free Range Iberico Pork Trio  
(d/n) Entrée For Two | 86  
Denver Steak, St. Louis Ribs, Secret Cut  
Charred Pineapple Salsa, Peanuts  
\*Includes Choice Of Two Harvest Side Dishes

Ponto Lago Cuisine is rooted in the Baja multicultural coastal elements & open fire primal cooking techniques that have been the heritage of this region. Our chefs are an integral part of the experience to assemble all the bounty California offers & deliver it creatively to the table.

**A gratuity of 18% will be added to all checks of 8 or more.** WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. d- contains dairy, s- contains shellfish, n- contains nuts, g- contains gluten.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.\*