



WELCOME

On behalf of all our staff, and particularly on mine, we extend our warmest welcome.

Pitahayas Restaurant promises an unforgettable experience with its marvelous view of the Sea of Cortez. We share our menu with you and we'd like to let you know that we're at your service to assist you in a very special manner, wishing that you'll be delighted with the flavors of our Mexican - Asian culinary style, and that you rediscover aromas, flavors and traditions that extend all the way from Mexico to China, Japan, Korea, Malaysia, Thailand, the Philippines and the islands of Hawaii.

APPETIZER

Baja tower, blackened yellow fin tuna 80 grs, papaya pineapple relish, won-ton, horse raddish mayo.

Coconut shrimp 180 grs, breaded with shredded coconut and panko, chipotle mayo, passion fruit ginger gelee.

2 pieces oyster and clams 2 pieces, flame broiled, bbq sauce, dried chile, crispy bacon, mezcal.

Seared scallops 120 grs, olive sand, habanero lemon sauce, seaweed sala, microgreens.

Soft shell crab tostada 80 grs, banana flavored tortilla, avocado cream, green tomato, pineapple serrano sauce.

Tuna poke 180 grs, avocado, watermelon, green tomato, cilantro, radish, jalapeño chili, yellow fin tuna, half-moon scallop 50 grs, soya, tajin, sour cream.

Taco macho, roasted duck breast, flame broiled crab sauce, banana tortillas, black beans.

For your convenience Tax is included in your bill



SOUPS & SALADS

Clam chowder, green curry, coconut milk, winter vegetable, herb oil.

Cream of coriander, goat cheese, smoked chicken 100 grs, seaweed foam.

Coffee roasted beet salad, zucchini, quinoa, fresh local cheese, tomato ceviche, yuzu vinaigrette.

Mixed greens, baby lettuce, avocado, heirloom tomatoes, micro greens, vanilla chili, yuzu vinaigrette and bell peppers.

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Pitalianas
RESTAURANT

WOK & SPECIALTIES

Catch of the day 210 grs, grilled or sautéed with ginger butter or blackened with pineapple relish mirin.

Marinated grilled shrimp 200 grs, fried avocado, carrot slaw, lemon confit, corn wheels, chipotle mayo, parmesan cheese.

Roasted duck 200 grs, yellow corn mole, Anaheim peppers, coconut milk, stuffed rice spheres.

Crab crusted seabass 220 grs, black rice, red curry cream.

Lobster risotto 120 grs, coconut milk, red chili, spinach, mushrooms, tomato, shallot, roasted beets, blackened tuna 150 grs.

Macadamia nut crusted chicken breast 200 grs white chocolate mole, red beet stew.

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PACIFIC GRILL

Grilled portobello mushroom 3 pieces, cottage cheese, herbs, bread crumbs, chili morita oil.

Deconstructed rib eye steak 320 grs, bone marrow, roasted potato, grilled vegetables, chimichurri, pink pepper.

Surf and turf, petite filet mignon 150 grs and lobster tail 150 grs, vanilla sauce, garlic mashed potatoes, grilled vegetable.

Kurobuta pork chop 400 grs, dry rubbed, mashed yams and green apple, cinnamon, anis, peanut sauce.

Braised short rib 220 grs, red wine reduction, sautéed spinach, horseradish mashed potatoes.

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