

Menu

STARTERS

SMASHED AVOCADO \$22
salsa bandera, queso fresco, chicharrón
extra chicharrón +\$4

KALUÚ SALAD \$18
romaine and Sangria lettuce mix, peach syrup infused roasted beets, baby carrots, baby zucchini, cherry tomatoes, spring onions with pumpkin seed brittle in a piloncillo vinaigrette

SOPA DE TORTILLA \$18
tomato based broth made with chile pasilla, topped off with chicharron, avocado, goat cheese, and crema

BLUE CORN BARBACOA SHORT RIB SOPE \$35
5 sopos on a bed of refried beans stuffed to the brim, served with a chile morita salsa

***BONE MARROW & NY BEEF TARTARE** \$36
dill pickles, hoja santa emulsion served with flour tostadas

***AGUACHILE** \$26
catch of the day served ensenada style with corn tostadas

***ROCKFISH TOSTADA** \$28
2 tostadas baja style with a mayo spread topped off with avocado, and crispy chili oil

DESSERT

PIÑA GASLAMP \$16
passion fruit sauce and greek yogurt, topped with hibiscus powder surrounded by candied pineapple

KALUÚ CARAJILLO \$18
liquor 43, espresso
tequila/mezcal +\$5

Kaluú

ENTRÉES

***USDA PRIME RIBEYE** \$68
14oz, steak with mole chichilo negro, asparagus, guajillo butter

BARBACOA BRAISED SHORT RIBS \$58
14oz frijoles charros, chile de arbol salsa

FREE-RANGE ORGANIC SINALOA STYLE CHICKEN \$42
1/2 a free range organic chicken, fingerling potatoes, grilled green onion & chile guero

PORK BELLY CHICHARRÓN \$38
salsa verde, ayocote beans, verdolaga, served with warm corn tortillas

GRILLED OCTOPUS CAZUELA \$42
served on a bed of fideos secos, queso fresco, mojo verde, topped off with chile güero aioli, served with corn tortillas

***WAGYU BURGER** \$28
queso oaxaca, bacon and onion jam, chile toreados aioli, served with fries

TACOS DE NADA \$25
4 potato and soyrizo, tomato-oregano salsa, cotija, crema, lime wedge *vegetarian

TACOS \$32
choice of 2 tacos served with rice & beans, extra taco +\$8

Grilled octopus served on a bed of fideo on a warm corn tortilla, topped with a chile güero aioli, queso fresco, with a side of salsa macha

Crispy pork belly served with mole verde, beans, topped off with an arugula salad on a warm corn tortilla

Braised short rib served on a bed of refried beans on a warm corn tortilla, served with a chile morita salsa

SIDES

FRENCH FRIES \$10

TRUFFLE & COTIJA FRIES \$12

FRIJOLES CHARROS \$10

ASPARAGUS \$12

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

A 20% SERVICE CHARGE WILL BE ADDED TO GROUPS OF 6 OR MORE