

Date Night Menu

\$79 PER COUPLE

Romantic Date Night at Kaluu

A3 - Course Menu for Couples

FIRST COURSE

Choose 1 to Share

CHIPOTLE HUMMUS

salsa macha, flour tostadas *vegan

SMASHED AVOCADO

salsa bandera, queso fresco, chicharrón

BLUE FIN AGUACHILE +\$5

ensenada style with corn tostadas

ENTREE

Choose 1

TACOS DE NADA (V)

potato and soyrizo rolled tacos, tomato-oregano salsa, cotija, crema, lime wedge

FREE-RANGE ORGANIC SINALOA STYLE CHICKEN

1/2 a free range organic chicken, fingerling potatoes, grilled green onion & chile guero

SOPA DE TORTILLA

tomato based broth made with chile pasilla, topped off with chicharron, avocado, goat cheese, and crema

PORK BELLY CHICHARRÓN

salsa verde, ayocote beans, verdolaga, served with warm corn tortillas

WAGYU BURGER

queso oaxaca, bacon and onion jam, chile toreados aioli

GRILLED OCTOPUS CAZUELA +\$10

served on a bed of fideos secos, queso fresco, mojo verde, topped off with chile güero aioli, served with warm corn tortillas

USDA PRIME RIBEYE +\$30

chichilo negro mole with guajillo butter. served with chili güero and arugula salad

PESCADO ZARANDEADO +\$15

served Acapulco style, 1/2 mojo verde, 1/2 guajillo adobo, topped off with an avocado & cactus salad, served with a side of refried beans and warm corn tortillas

Kaluu

THIRD COURSE

Choose 1 to Share

CHEF'S DAILY DESSERT