

Menu

FROM THE LAND

STARTERS

SMASHED AVOCADO \$22

salsa bandera, queso fresco, chicharrón
extra chicharrón +\$4

CHIPOTLE HUMMUS \$18

salsa macha, flour tostadas *vegan

KALUÚ SALAD \$20

seasonal salad, please inquire

SOPA DE TORTILLA \$22

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

BLUE CORN BARBACOA 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* \$48

dill pickles, hoja santa emulsion served with flour
tostadas

ENTREE

USDA PRIME RIBEYE* \$78

14oz steak with chichilo negro mole with
guajillo butter. served with chili güero
and arugula salad

BARBACOA BRAISED SHORT RIBS \$62

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 \$39

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

TACOS DE NADA \$25

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

WAGYU BURGER* \$32

queso oaxaca, bacon and onion jam,
chile toreados aioli

FROM THE SEA

STARTERS

BLUE FIN ANUACHILE \$26

enangl to bluefin tuna 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

ENTREE

PESCADO ZARANDEADO \$64

daily catch, 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

GRILLED OCTOPUS CAZUELA \$48

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

SIDES

TRUFFLE & COTIJA FRIES \$12

FRIJOLES CHARROS \$10

CILANTRO LIME RICE \$10

ASPARAGUS \$14

DESSERTS

PIÑA GASLAMP \$16

CHEF'S SPECIAL \$18

KALUÚ CARAJILLO \$19

liquor 43, espresso tequila/mezcal +\$5

Kaluú

MICHELIN STAR CHEF

4% surcharge will be added to all the guest checks to cover increasing costs & support recent min wage & benefits for our dedicated team.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.