

## ORIGIN

Beef, Hermosillo, Sonora  
Rack of Lamb, Colorado, USA  
Pork, Hermosillo, Sonora  
Tuna, Ensenada, BCN Salmon,  
Alaska, USA



## ORIGIN

Octopus, Mexico Pacific  
Shrimp, Culiacán, Sinaloa  
Organic Vegetables, Miraflores, BCS  
Cheese, Oaxaca  
Catch of the day, Cabo San Lucas, BCS

## SAVICHE BAR

(85% RAW)

Tuna sliced-ponzu-garlic comfit-roasted black olive  
Thick-sliced sashimi-Salmon-wasabi-chive emulsion  
Thin sliced-octopus-lemon vinaigrette-avocado-radish-chili powder  
Ceviche-fish-shrimp-yellow leche de tigre-mango-avocado  
Jicama taco-tuna-habanero alioli-pico de gallo-avocado  
Fresh Salmon-thinly sliced-mezcal alioli-caper-basil-togarashi  
Seared Flap beef-wasabi sauce-micuit foie-pecorino-rocket leaf

## SALADS

Organic leaves-green bean-potato-olive-grilled tuna-mustard dressing  
No Cesar-mustard leaf-cured pork cheek-cROUTONS-No Cesar Dressing  
Mixed greens-blue cheese-smoked pear-cashew nut-vanilla vinaigrette  
Tuna-watermelon-ponzu-avocado-nori-serrano-sesame seed

## APPETIZERS

Gyoza-lamb ossobuco-gastric jus  
Quinotto-risotto style quinoa-octopus-sausage-piquillo pepper emulsion  
Corn-creamy soup-guanciale soffrito-grilled shrimp  
Crispy ribeye tips-roasted green tomato-guacamole

## BAJA STREET FOOD

Empanada-roasted pork belly-Oaxaca cheese  
Slow cooked duck-grilled taco  
Beef cheek comfit-blue corn tortilla-steamed-wrapped in banana leaf  
La birria-ancho & guajillo chili braised lamb-ciabatta toast

## PROVOLETAS

(GRILLED CRUSTED CHEESE)

Simple-oregano-olive oil  
Aubergin-escabeche topped  
Chorizo  
Chistorra



# TEMPLO

grill + wok + bar

## CHEF JORGE RECOMMENDS

Salmon crudito-ponzu-kiuri-caviar-mango ginger emulsion-avocado  
 Beef sweet bread-morita blueberry sauce-avocado-pickled onion  
 Braised Short Rib-grilled veggies-beef jus

## WOK

Prawn-Parma ham-dried orange zest-spring onion  
 Pad Thai-noodle-shrimp-peanut-sprouts-light chili  
 Karaage double wok fried chicken-acid wheat-pineapple chutney  
 Ramen-pork comfit-zucchini-carrots-mushrooms  
 Flank steak Szechuan-carrot-celery-bean paste

## GRILL

<b>FLAP STEAK</b>	<b>350 GR</b>	<b>FLANK STEAK</b>	<b>300 GR</b>
<b>NY-TRIMMED-CENTER CUT</b>	<b>350 GR</b>	<b>RACK OF LAMB</b>	<b>430 GR</b>
<b>RIBEYE</b>	<b>450 GR</b>	<b>PORK RIBS</b>	
<b>LA BESTIA</b>	<b>900 GR</b>	<b>ELBESTIA</b>	<b>1200 GR</b>

Daily Catch-creamy potato-wheat-mushroom  
 Salmon-chili cranberry seed crusted-ginger-honey miso flavored green bean  
 Octopus-EVOO-roasted garlic-sweet paprika-potato  
 Grilled duck breast-udon-carrot puree-green beans-serrano slices  
 Grilled shrimp-sambal oelek-kiuri-ginger wasabi mash  
 Homemade burger-grilled Oaxaca cheese-blue cheese-truffled onion comfit

## OPTIONAL ADD-ONS

Akiko's chimichurri  
 Grilled chilis and onion  
 Daily Demiglace

## SIDE DISHES

Sliced potatoes-crunchy-garlic parsley-kosher salt-orange  
 Swiss chard-crunchy Thai onion-garlic-ginger  
 Potato puree-truffle oil  
 Wooden grilled veggies  
 Green asparagus-grape seed oil-almond  
 Roasted sweet potato-pesto