

flor de noche

service from 11:00 a.m. to 6:00 p.m.

pacific cuisine

Peruvian Ceviche	\$210	Aguachile	\$165
Shrimp marinated with coconut juice and chili habanero served with coconut shot and cucumber slices		Scallops marinated with chili, onion and lemon served with avocado and coriander emulsion	
Tuna Tostadas	\$240	Fisherman Sampler	\$340
Marinated tuna with mint, coriander, spicy sesame oil, ponzu, lemon and chili, accompanied with wonton toast		Portions of our daily seafood specialties	

salads and soups

Our Famous Tortilla Soup	\$150	Mar y Monte Salad	\$220
Tomato broth served with avocado, garnished with crispy tortilla, fresh cheese, sour cream, epazote and toasted pasilla peppers		Avocado stuffed with crab (kanikama) and shrimp salad over spinach with crouton dressed with cumin and chipotle	
Grilled Romaine Salad	\$140	Cobb Salad	\$180
Grilled romaine hearts, Parmesan cheese, anchovies, olive oil, egg, fresh pepper and croutons		Mixed lettuce, cherry tomato and red onion served with an over easy egg, crispy bacon, and chicken	
With grilled chicken \$180		Iceberg Salad	\$160
With shrimp \$220		Iceberg lettuce served with blue cheese dressing, bacon and tomatoes	
		With grilled chicken \$180	
		With shrimp \$210	

sandwiches and burgers

Carnitas	\$190	BLT	\$190
Regional pork carnitas on ciabatta bread served with arugula salad, radish, lemon, avocado, green sauce, coriander and grilled onion		Brioche with bacon, lettuce, tomatoes and potato wedges	
West Coast Burger	\$210	Club Sandwich	\$210
Ground sirloin, blue cheese, bacon, pickles and homemade fries		Brioche with chicken, bacon, turkey breast, lettuce, American cheese and tomatoes	

il forno pizza

OUR FLOR DE NOCHE WOOD OVEN PIZZA

Del Mar Seafood, tomato sauce, fresh basil, rosemary, Parmesan and mozzarella	\$240	Make Your Own Pizza Start with our delicious pizza with tomato sauce and mozzarella plus your choice of our premium ingredients:	\$110
Del Huerto Tomato sauce, grilled vegetables, arugula and fresh mozzarella	\$220	Anchovies \$20	
Napoletana Tomato sauce, Buffalo mozzarella, basil, anchovies and black olives	\$230	Arugula \$20	
Lorraine Pepperoni, mozzarella, sausage, prosciutto, caramelized onions and parsley	\$240	Basil \$10	
Hongos Mixed wild mushrooms, crème fraîche, white truffle oil and Buffalo mozzarella	\$230	Bell pepper \$10	
		Black olives \$10	
		Blue cheese \$30	
		Capers \$10	
		Mushrooms \$10	
		Onion \$10	
		Parmesan cheese \$30	
		Pepperoni \$30	
		Pineapple \$10	
		Shrimp \$30	
		Spinach \$10	
		Sundried tomato \$10	
		Turkey ham \$30	

signature entrées

Camarones Pacifico **\$380**
Shrimp over potato medallions, red pepper aioli and Huancaína sauce (Peruvian spicy sauce)

Pesca del Dia **\$340**
Ask for our catch of the day with our special preparations. Choice of garlic butter, blackened or grilled

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