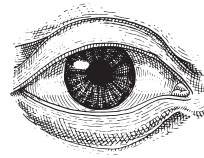




LUCCIANO
MAR Y PARRILLA



WE RETURN
TO THE ORIGIN OF LIFE:
EARTH, AIR, FIRE, AND WATER.



My story begins on the Mexican Pacific coast, where various civilizations have converged. Through trade routes, culinary mestizaje emerged, and my identity began to take shape. I carry the essence of Asian markets, known for the freshness and quality of their products from the land and sea. In this region, I discovered the art of delicacy—the perfect balance of sweet, salty, and spicy. And in Latin America, the warmth of its people was reflected in vibrant dishes, full of color and passion.

From my journeys across Europe and the Americas, I discovered a passion for the grill, where I gained expertise in the mastery of fire and the process of protein aging.

Each destination left its mark on me, like a tattoo on my soul. With every stop, my menu grew richer. I am the result of intertwined stories and dishes shared at tables where language didn't matter, only the moment. And now, here in this corner of the world, I share everything I've learned on my journey, uniting flavors in one place so that you, traveler, can also savor the world.

Experience the tradition and innovation of my culinary proposal.

Enjoy the global experience of Lucciano Mar y Parrilla!

Marino Maganda

TO CALM THE APPETITE

PAKO SQUID RINGS \$185

7 spices oil and fermented pepper mayonaise.

TRILOGY OF TURNOVERS \$215

Poblano pepper and cheese, beef and mushroom ragu and refried tuna.

GRILLED BEEF SWEETBREADS \$220

Potatoes, mix salad with epazote and jalapeño pepper.

BACON WRAPPED YELLOW TAIL TUNA \$280

TATAKI
Kimchi, wheat salad, hibiscus and morita pepper sauce, fried arugula oil.

ROCKEFELLER OYSTERS \$280

Xcotic pepper butter and smoked pork roast.

GRILLED KAMPACHI KOKOTXAS \$295

(Fish stew) with parsley and coast pepper.

MY PASSION KNOWS NO BORDERS



RAW BAR

Ask for our oyster's variety and season seafood served with our special sauces (fermented tomato mingonette, aguachile, habanero pepper and coriander) \$50 each one

CLAMS \$75 each

Green sauce, fermented ponzu and kosho yuzu.

QUEEN CLAMS \$85 natural \$145 filled

Fresh or with seafood Ensenada style.

YELLOW FIN TUNA SASHIMI \$250

Lemon emulsion and home made miso.

TOSTADA IMPERIAL ESTILO CARRETA \$190

Octopus, snell, raw and sun dried shrimp tostada with our special home made sauce.

RAW AND SUN DRIED SHRIMP CEVICHE \$235

Home made clam and tomato juice and home made tostadas.

FISH CEVICHE \$210

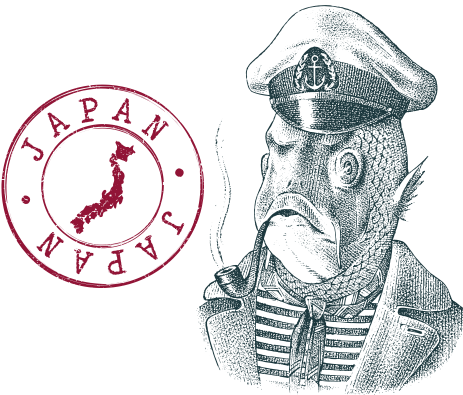
Pepper, oil and sedes mayonnaise with fermented ponzu

TOSTADA LA RIBEREÑA \$180

Clam escabeche Loreto style and shrimp aguachile tostada.

SEAFOOD SOURCE \$2580

Bolied shrimp, 4 kumiai oysters, 4 chocolata clams, blue fin tuna sashimi, King crab, seafoos stuffed queen clam.



HEALTHY AND LIQUID

HOLY LEAF FOLDED BEET \$210

Romesco and hazel jelly and burrata cheese.

GRILLED CESAR SALAD \$150

Beef crackling and Kalamata olive tapenade.

DEHYDRATED TOMATO SOUP \$140

Hot parmesan cheese and basil pesto.

SMOKED SEA SHELLS CHOWDER \$165

Pepper oil an pork belly.

HOUSE SPECIALS

SEABASS OR RED SNAPPER FILLET \$405

TALLA-STYLE

GRILLED OCTOPUS \$370

Spicy potatoes and vegetables escalivada.

MARINATED SHRIMP \$360

Grill chintextle.

CHOP LAMB \$850

Provenzal crust, and rosmary broth.



TO KEEP EATING

BEER BATHER FISH OR SHRIMP TACO \$95

Chipote pepper mayonnaise, green sauce and fermented cabbage.

SEAFOOD CASSEROLE \$290

Refried beens, guacamole, grilled tomato sauce and flour or corn tortillas.

FETUCCINI CARBONARA \$198

Salt cured pork and pecorino cheese.

CHACOIL COOK CLASSIC NAPOLITAN PIZZA \$180

Fresh san Marzano tomato sauce and fresh mozzarella cheese.

PEPPERONI PIZZA \$180

With fresh san Marzano tomato sauce.

BEEF AND SAUSAGE TACO \$85

Beens, guacamole and grilled onion.

EVERY DISH I TASTE
IS A STORY TOLD THROUGH FLAVORS



FROM OUR SELECT GRILL

FRESH PREMIUN
NATIONAL STEAKS

RIB EYE	250gr \$480	500gr \$950
CABRERÍA		400gr \$595
NEW YORK	250gr \$480	500gr \$950

IMPORTED ANGUS
BEEF CERTIFIED STEAKS

PICAHNA SILVER CAB AL CARBÓN	500gr \$490
PICAHNA CALIDAD ARGENTINA	500gr \$510
NEW YORK	250gr \$400 500gr \$750
RIB EYE	250gr \$600 500gr \$1150
PORTERHOUSE	Each 100gr \$245*
KANSAS	400gr \$750
TBONE	400gr \$950

IMPORTED ANGUS BEEF
CERTIFIED AGED STEAKS

PORTERHOUSE	Each 100gr \$320*
TBONE	400gr \$ 1250
KANSAS	400gr \$ 1150
NEW YORK	400gr \$1100
RIB EYE	400gr \$1495

PREMIUM STEAKS

RIB EYE WAGYU CROSS AMERICANO	500gr \$2580
PICAHNA WAGYU CROSS AMERICANO	500gr \$1580

GARNISH

PORCCINNI MUSHROOM AND TRUFFLE ESSENCE RISOTTO	\$110
CHEESE AND BACON MACAROON, MASHED POTATO	\$110
CREAMY MASHED POTATOES	\$100
POTATO WEDGES WITH PAMESAN CHEESE AND TRUFFLE OIL	\$70
GRILLED ASPARAGUS	\$120
GRILLED CAULIFLOWER	\$80
CHEESE SAUCE BROCOLI OR CORN ESQUITES	\$75



I HAVE LEARNED THAT THE BEST
DISH NOT ONLY NOURISHES THE BODY
BUT ALSO ENRICHES THE SPIRIT

*Ask the waiter the weight of the piece. This may vary.