



OYSTERS ★★★★★

With Cocktail Sauce/Mignonette/Baja style Ponzu / Habanero Paste.

	6 or 12 pcs.		6 or 12 pcs.
Sol Azul /Mulegé, B.C.S./(<i>Crassostrea Gigas</i>)	\$350 \$690	De Placer /La Paz, B.C.S./(<i>Crassostrea Cortezensis</i>)	\$350 \$690
Meaty and juicy. Low minerality, medium sweet finish. Ideal with a Californian Chardonnay.		With a Latin heart. High minerality with a sweet and explosive finish.	
La Paz /La Paz B.C.S./(<i>Crassostrea Gigas</i>)	\$350 \$690	Bahía Falsa /Ensenada, B.C./(<i>Crassostrea Gigas</i>)	\$350 \$690
Admirable. Firm and creamy. Fitting partner for a classical champagne.		The Flavor of the sea. High minerality and a tender consistence. Perfect with a bottle of Prosecco.	
Kumamoto /San Quintin, B.C./(<i>Crassostrea Sikamea</i>)	\$380 \$710	Ostión Kumiai /Guerrero Negro, B.C.S./(<i>Crassostrea Gigas</i>)	\$380 \$710
For Connoisseurs. Tender, fresh and salty, long finish with a sweet accent.		Sweet and salty at a time. In vibrant sintony with a good Rosé.	
Bahía Cancún /Comondú, B.C.S./(<i>Crassostrea Gigas</i>)	\$350 \$690	Ostión Santo Domingo / Comondú, B.C.S./(<i>Crassostrea Gigas</i>)	\$380 \$710
Soft and elegant, slightly nutty finish. The beginners choice.		Total balance. Sweet and salty with the right consistency. Time to uncork that premium Champagne.	
Chocolate clam / Comondú, B.C.S.	1 or 3 pcs. \$110 \$290		



OYSTER MIX

★★★★★

	Combinations	
Selection of different types of oysters	6 pcs.(3+3)	\$380
	6 pcs.(2+2+2)	\$410
	12 pcs.(3+3+3+3)	\$770

OYSTERS AND BUBBLES

Make your own selection and pair it with your choice of "Bubbles".

		
Ayala /Brut Majeur/Francia.	\$800	\$3200
Ayala /Rose Majeur/Francia.	\$950	\$3500
Taittinger /Brut, Francia.		\$3900

SPECIAL SHELLS

Grilled Chiles butter/Citrus oil/Onion ashes.			TS Rockefeller oysters (6 pcs.)	\$410
-Oysters	6 or 12 pcs.	\$370 \$710	Crunchy bacon/Parmesan crumble/Chard cream/Damiana liquor.	
-Clams	3 or 6 pcs.	\$360 \$690	BBQ clams (3 pcs.)	\$360
Seared scallops (When in Season) Chiles Butter/White wine/Habanero aioli/ Caramelized spring onion.		\$840	Beef broth reduction/Chochoyote Pearls/ Coriander/Onion/Katsuobushi.	
Fresh scallops (When in season) Purple onions/Cucumber/Habanero paste/ Green oil.		\$670	Crunchy oysters (6 pcs.) Battered and fried/Habanero Aioli/Brined Veggies.	\$380
			Clams gratin (3 pcs.) Chimichurri/Mozarella/Bell peppers/ Green leaves salad.	\$360

Oystera is a space for local culture and buena vida.

We are the meeting point between the richness of the seas and the freshness of our farms.

A unique combination of values that are part of our Baja Heritage and that we bring to every dish.

The perfect meeting point for new and old friends and to celebrate life.





FRESH FROM THE BAR

Raw tostada Fresh fish slices /Ponzu/Lemon/Guajillo Chile/Epazote.	\$260	Octopus carpaccio Stewed in wine/Treenuts vinegar/Coriander cream/ Fresh leaves from our orchard.	\$340
Scallop tostada Seasonal scallop/Ponzu/Coriander cream/Cherry tomatoes/Serrano chile/Brined onions.	\$320	Peruvian cebiche Locally sourced fish/Leche de tigre/Corn/Onion/Coriander/Serrano chile.	\$340
Octopus tostada Rustic guacamole/Sliced Octopus/Pork Rind/ Brined Veggies.	\$310	Charred aguachile Shrimp/Roasted veggies/Charred habanero paste/ Avocado mousse.	\$360
Shrimp cocktail - Boiled or grilled Jumbo Shrimp/Horseradish Cocktail Sauce.	\$630	Cold seafood platter (4 Pers.) 8 oysters/4 Fresh clams/5 jumbo shrimp/Octopus tentacles/Fish sashimi/Brined veggies/ House sauces.	\$1750
Fish sashimi Cured in citrus and oil/Marinated in ponzu/ Güero chile aioli/Grilled veggies.	\$340		

HOT APPETIZERS

Clam chowder Baja's chocolate clam/Chiles butter/ Smoked oysters.	\$290	Fish skin cracklings Habanero aioli/Avocado mousse/Martajada sauce.	\$260
Crispy tentacles Battered and fried octopus and calamari/Habanero aioli/Brined veggies.	\$390	Crab croquettes Roasted bell peppers sauce/Grana padano/Fresh leaves from our orchard.	\$340
		Popcorn shrimp Battered and fried shrimp/Tartar and/Sweet and sour sauce.	\$360

GRILLED, FRIED AND SAUTEED

TS fish and chips Battered and fried fish/French fries/ Tartar sauce/Coleslaw.	\$360	Crunchy jumbo shrimp 5 deep sea jumbo shrimp/Battered and fried/ Tartar sauce/Chimichurri potato.	\$630
Fish cheeks Grilled/Cascabel chile adobo/Chimichurri potato.	\$450	Catch of the day Grilled/Veggies from our orchard/Stems pesto/ Miso and bell peppers reduction.	\$580
Scallop risotto Calamari ink/Grana padano/Seasonal scallops/ Goat cheese.	\$460	Hot platter (4 Pers.) 8 oysters/4 grilled clams/5 grilled jumbo shrimp/ Battered and fried octopus and calamari/Chiles butter/ Brined veggies/Habanero aioli.	\$1850

VEGETARIAN

Avocado and mushroom risotto Avocado sauce/Seasonal mushrooms/ Goat cheese.	\$420	Glaced carrots Chiles butter/Jocoque/Stems pesto.	\$320
Seasonal salad Beets/Cherry tomatoes/Goat cheese/Fresh leaves/ Date puree/Brined veggies.	\$310	Grilled veggies Veggies from our orchard/Berries vinegar/ Stems pesto.	\$350

DRINKS MENU

COCKTAILS

Margarita or Mezcalita.	\$230
Gin n' tonic	\$230
Mojito	\$220
Carajillo	\$230
Aperol Spritz	\$220
Special Home Made Clamato	\$290
Boulevardier	\$240

CLASSIC

Old Fashioned	\$240
Negroni	\$230
Moscow Mule	\$240
Manhattan	\$230
Boulevardier	\$240

OYSTER SHOTS

Red oyster shot 🔥	\$180
Green oyster shot 🔥🔥	\$180
Black oyster shot 🔥🔥🔥	\$180

WINES

WHITE

6eme Sense/Sauvignon Blanc/France.	\$250	\$1,200
Round Hill/Chardonnay/California.	\$250	\$1,200
Benvolio/Pinot Grigio/Italy.	\$260	\$1,300
Visión/Grüner veltliner/Austria.	\$250	\$1,200
Cascina Chico/Roero Arneis/Anterisio, Ita.	\$1,800	
Aigle Noir/Viognier/France .	\$1,600	
La Crema/Chardonnay/Monterey.	\$1,800	
Hilo Negro/Saugvinon Blanc/México.	\$1,600	
Bouza Do Rei/Albariño/Spain.	\$1,700	

CHAMPAGNE

Ayala/Brut Majeur/France.	\$3,200
Ayala/Rose Majeur/France.	\$3,500
Taittinger/Brut/France.	\$3,900
Veuve Cliquot/Brut/France.	\$4,200
Moët Chandon/Brut/France.	\$4,200
Henri Abele/Rose/France.	\$4,500
Veuve Cliquot/Rose/France.	\$4,500

LOCAL TS CRAFT BEER

Lizzie Dizzie (Summer Ale)	\$220
Day Drinker (Session IPA)	\$220
Phoenix (Ámbar)	\$220

BEER

Bohemia/Clara	\$70
Amstel Ultra	\$70
Tecate	\$70
XX Lager	\$70
Heineken	\$70

NON-ALCOHOLIC DRINKS

Hobiscus Kombucha	\$120
Buho Craft Soda	\$120
-Cardamom & Guava	
-Orange & Tangerine	
-Tamarid & Chile	
-Hibiscus & Pomegranate	

ROSÉ

6eme Sense/Grenache/France.	\$250	\$1,200
Parini Rose/Pinot Grigio/Italy.	\$250	\$1,200
Rosebloodu D' Estoublon/Roseblood Rose/Fra.	\$1,600	
Hampton Water/Grenache/Cinsault/France.	\$1,800	
Miraval/Blend/France.	\$1,900	

SPARKLING

Ivón Lescomptes/Brut/México.	\$250	\$1,100
Espuma De Mar/Rose/México.	\$250	\$1,200
René Barbier/Cava/Spain.	\$250	\$1,300
Roger Goulart/Cava/Spain.	\$280	\$1,750
Bartolomiol/Prosecco/Italy.	\$260	\$1,300
Benvolio/Prosecco/Italy.	\$1,700	

RED

Castelán Firmian/Pinot Nero/Italy.	\$250	\$1,100
Fulanito/Tempranillo/Ribera Del Duero. Spain.	\$250	\$1,100
Naturae/Cabernet Sauvignon/Pays D'OC. Fra.	\$260	\$1,300
Giuseppe Nada/Barbera D Alba/Italy-	\$1,600	
Aigle Noir/Pinot Noir/France.	\$1,700	
El Mogor Badan/Blend/México.	\$1,950	