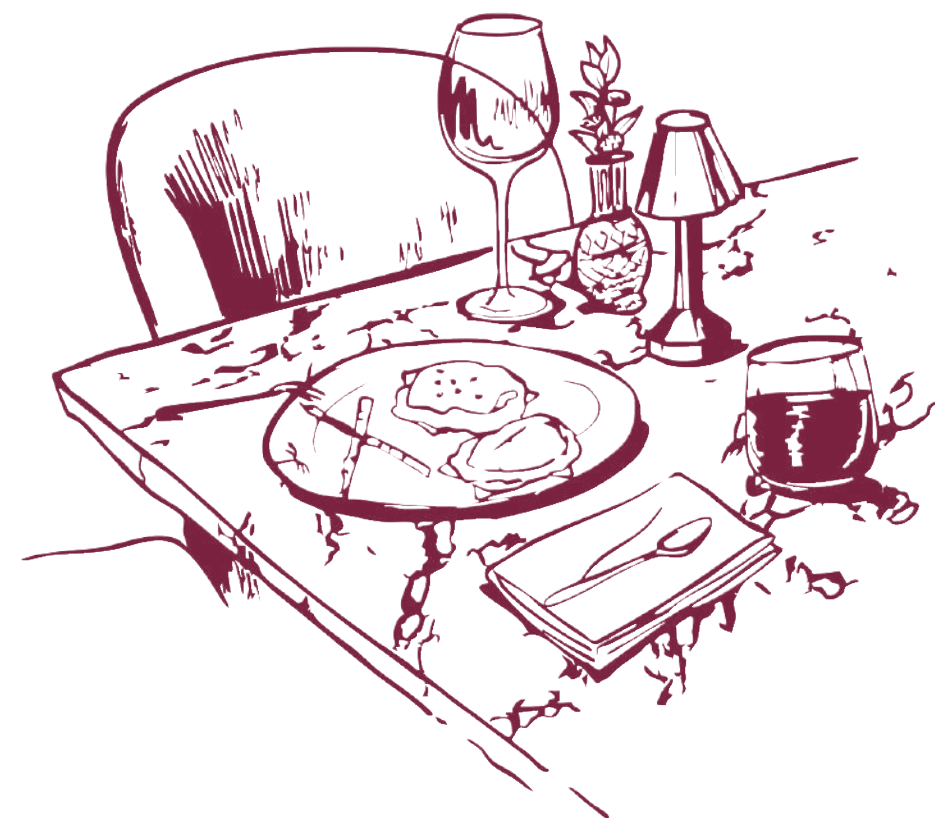


TODOS
SANTOS
Boutique Hotel

EIGHTEEN NINETY



AV. LEGASPY 33, CENTRO,
23300 TODOS SANTOS,
B.C.S., MEXICO

1890

These walls have held more than a century of stories of the Old Town, its people, and the spirit of Baja California Sur. Restored with meticulous care, this former noble estate is now the setting for something equally enduring.

Chef Mauricio Hernández brings European precision and deep Baja roots to every plate, a culinary dialogue as layered as the history surrounding it.

This is not simply a restaurant. It is the beating heart of a Michelin Key estate.



*Some experiences mark the passage of time. Others become part of it.
Thank you for choosing to have a good moment within these historic walls.
We hope to have the privilege of welcoming you back.*

CHEF'S SPECIALS

EST. 1890

1890

RESTAURANTE

CAVIAR SELECTION

Served with blinis, crème fraîche and traditional garnishes

KAVIARI BAERI ROYAL (30G)

KAVIARI KRISTAL (30G)

KAVIARI BELUGA IMPERIAL (30G)

STARTERS

BURRATA (1 pc)

Grilled vegetables with truffle sauce

HAMACHI CRUDO (120 g)

Macha sauce, ginger, avocado

GRILLED BROCCOLINI (180 g)

Pistachio pipián, Parmesan cheese

BEEF TARTARE (120 g)

Guajillo dressing, fried kale

TUNA TARTARE (120 g)

Tomato aguachile, béarnaise sauce

ROASTED BEETS (120 g)

*Charred fennel, apple puree,
goat cheese dressing*

GRILLED OYSTERS (6 pcs)

*Butter, spinach, Parmesan cheese foam,
wakame seaweed*

KUMAMOTO OYSTERS (6 pcs)

Green apple, kombu seaweed

PASTA AND GRAINS

GNOCCHI (120 g)

*Brown butter, sage,
parmesan cheese*

SEA URCHIN RISOTTO

*Sea urchin butter,
Jospier-grilled shrimp (45g)*

LOBSTER TAGLIATELLE

Grilled lobster (100g), bisque

DUCK AND MUSHROOM RICE

*Baked rice, duck (160g), chorizo,
mushrooms*

MAIN COURSES

CATCH OF THE DAY (200 g)
Confit potato, peas and dashi

FARMED RED SNAPPER (400 g)
Beurre blanc citrus and ikura

ORGANIC CHICKEN (500 g)
Half roasted chicken, fresh tomato salad and garden herbs

BRAISED SUCKLING PIG (6-hours slow cooked) (180 g)
Asparagus pipián

RACK OF LAMB (220 g)
Beetroot reduction and Kalamata olive

BEEF TENDERLOIN AND LOBSTER
Prime beef tenderloin (150g) and lobster tail poached in butter (70g)

GRILLED SHRIMP (220 g)
Miso-infused butter, pickled fennel, and citrus notes

RIB EYE TO SHARE (700 g)
Roasted baby carrots, thyme, and beef jus

ACCOMPANIMENTS

Green Salad
Grilled Asparagus

Dauphinoise Potatoes
Grilled Corn

CHEESES & SWEETS

CHEESES

Regional artisanal cheese selection from Rancho Cacachilas

BRISA DE BAJA
Brie-style cheese

BRISA DE BAJA, GIRASOL & TOROTE
Trilogy of brie, aged and mature cheeses

ICE CREAM & SORBET

ICE CREAM
*Vanilla, chocolate, rice pudding
and seasonal flavors*

SORBETS
*Mango, citrus, lychee
and seasonal flavors*

DESSERTS

BEER CAKE
Infused sponge cake and vanilla ice cream

BASQUE CAKE
Vanilla whipped cream and blueberry compote

GREEK YOGURT PANNA COTTA
Honey and orange vinegar

STRAWBERRY TART
Fresh cream and meringue

DIGESTIVES AND COFFEE

A selection of premium loose-leaf teas, espresso selections, and local beans.
Dessert wines and digestifs are available upon request.

ESPECIALES DEL CHEF

EST. 1890

1890

RESTAURANTE

SELECCIÓN DE CAVIAR

Servido con blinis, crema fresca y guarniciones tradicionales

KAVIARI BAERI ROYAL (30G)

KAVIARI KRISTAL (30G)

KAVIARI BELUGA IMPERIAL (30G)

ENTRADAS

BURRATA (1 pza)

Vegetales a la parrilla con salsa de trufa

CRUDO DE HAMACHI (120 g)

Salsa macha, jengibre y aguacate

BROCCOLINI A LAS BRASAS (180 g)

Pipían de pistache y queso parmesano

TARTAR DE RES (120 g)

Aderezo de guajillo y kale frito

TARTAR DE ATÚN (120 g)

Aguachile de tomate y salsa bearnesa

BETABELES ROSTIZADOS (120 g)

Hinojo tatemado, puré de manzana y aderezo de queso de cabra

OSTIONES A LAS BRASAS (6 pzas)

Mantequilla, espinaca, espuma de queso parmesano y alga wakame

OSTIONES KUMAMOTO (6 pzas)

Manzana verde y alga kombu

PASTA Y GRANOS

GNOCCHI (120 g)

Mantequilla avellanada, salvia y queso parmesano

RISOTTO DE ERIZO

Mantequilla de erizo y camarón (45g) al jospé

TAGLIATELLE DE LANGOSTA

Langosta a la parrilla (100g) y bisqué

ARROZ DE PATO Y HONGOS

Arroz al horno, pato (160g), chorizo y hongos

PLATOS FUERTES

PESCA DEL DÍA (200 g)

Papa confitada, chícharos y dashi

HUACHINANGO DE CULTIVO (400 g)

Beurre blanc cítrico e ikura

POLLO ORGÁNICO (500 g)

Medio pollo rostizado, ensalada de tomate fresco y hierbas de huerto

LECHÓN BRASEADO (cocción lenta de 6 horas) **(180 g)**

Pipián de espárragos

RACK DE CORDERO (220 g)

Reducción de betabel y aceituna kalamata

FILETE DE RES Y LANGOSTA

Filete de res Prime (150g) y cola de langosta pochada en mantequilla (70g)

CAMARONES A LA PARRILLA (220 grs)

Mantequilla infundada con miso, hinojo encurtido y notas cítricas

RIB EYE PARA COMPARTIR (700 g)

Zanahorias baby rostizadas con tomillo y jus de res

GUARNICIONES

Ensalada Verde
Espárragos a la Parrilla

Papa Dauphinoise
Maíz a la Parrilla

QUESOS Y DULCES

QUESOS

Selección de quesos artesanales regionales de Rancho Cacachilas

BRISA DE BAJA

Queso tipo brie

BRISA DE BAJA, GIRASOL Y TOROTE

Trilogía de queso brie, añejo y maduro

HELADOS Y SORBETES

HELADOS

*Vainilla, chocolate, arroz con Leche
y sabores de temporada*

SORBETES

*Mango, cítricos, lychee
y sabores de temporada*

POSTRES

PASTEL DE CERVEZA

Bizcocho infundado y helado de vainilla

TARTA VASCA

Crema montada de vainilla y compota de arándanos azules

PANACOTA DE YOGURT GRIEGO

Miel y vinagre de naranja

TARTA DE FRESAS

Crema fresca y merengue

DIGESTIVOS Y CAFÉ

Selección de tés de hoja suelta premium, selecciones de espresso y granos locales. Vinos de postre y digestivos disponibles bajo petición.