



MENU

Chef-inspired cuisine crafted with fresh ingredients from Valle de Guadalupe, perfectly paired with our limited-production wines.



APPETIZERS & TAPAS

- Tapenade** \$195
Mediterranean olive tapenade with capers, almonds and fresh herbs, served with artisan bread.
- Artisan Cheese Board** \$540
Selection of Mexican artisan cheeses, dried fruits, honey and house-made preserves.
- House Tapas** \$210
Variety of the house: Tomato & Cheese • Mushroom & Pesto • Salami & Apple



PASTAS

- Creamy Parmesan** \$200
Pasta in a creamy Parmesan and roasted garlic sauce.
- Pomodoro** \$200
Artisanal San Marzano tomato sauce, fresh basil and Parmesan cheese.
- Pesto** \$200
Traditional Genovese pesto with fresh basil, toasted almonds, Parmesan cheese and extra virgin olive oil.



PIZZAS

- Pepperoni** \$240
Artisan pepperoni, mozzarella and oregano.
- Vegetarian** \$240
Bell peppers, zucchini, mushrooms, red onion, mozzarella and pesto.
- Mexican** \$240
Chorizo, jalapeño, onion, bell peppers, mozzarella and fresh cilantro.



SALADS

- Grilled Caesar** \$220
Romaine lettuce grilled to perfection, Caesar dressing, croutons, Parmesan cheese and grilled chicken.
- La Grange** \$255
Mixed greens, pear, walnuts, goat cheese, dried cranberries and house vinaigrette.

Chicken \$55 | **ADD-ONS** | Shrimp \$119



NON-ALCOHOLIC BEVERAGES

- Bottled Water \$30
- Sparkling Water \$50
- Coca-Cola \$50
- Coca-Cola Light \$50



FOR TAKEOUT
+52 646 155 2077



LOCATED INSIDE
VINICOLA SHEDEH
469 Calle Principal
Valle de Guadalupe
Ensenada, Baja California, Mexico



S H E D E H

Wine, food and good moments.