



M E N U

Signature cuisine prepared with fresh ingredients from the Guadalupe Valley, which pair exquisitely with our limited-production wines.



APPETIZERS & TAPAS

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| Tapenade
Blend of olives, capers, almonds, and Mediterranean herbs, served with artisanal bread. | \$195 |
| Cheese Board
Selection of Mexican artisanal cheeses, dried fruits, honey, and house jam. | \$540 |
| Tapas – House Variety
Cheese & Tomato • Champi & Pesto • Salami & Apple | \$210 |



PASTAS

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| Creamy
Pasta in a creamy parmesan and roasted garlic sauce. | \$200 |
| Pomodoro
Artisanal pomodoro sauce with San Marzano tomatoes, fresh basil, and parmesan cheese. | \$200 |
| Pesto 🌿
Genovese pesto with fresh basil, toasted almonds, parmesan, and extra virgin olive oil. | \$200 |



PIZZAS

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| Pepperoni
Artisanal pepperoni, mozzarella, and oregano. | \$240 |
| Vegetables 🌿
Bell peppers, zucchini, mushrooms, red onion, mozzarella, and pesto. | \$240 |
| Mexican 🌶️
Chorizo, jalapeño, onion, bell peppers, mozzarella, and fresh cilantro. | \$240 |



ENSALADAS

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|---|-------|
| Grilled Caesar
Grilled Romaine lettuce, Caesar dressing, croutons, parmesan, and grilled chicken. | \$220 |
| La Grange 🌿
Mix of green leaves, pear, walnut, goat cheese, cranberries, and house vinaigrette. | \$220 |

SUPPLEMENTS / EXTRAS

Chicken

+\$40

Camarón

+\$50



TAKE-OUT SERVICE
646 155 2077



LOCATED WITHIN
VINÍCOLA SHEDEH
469 CALLE PRINCIPAL,
VALLE DE GUADALUPE,
ENSENADA, BC, MÉXICO



SHED H
— WINE EXPERIENCE —

*Live the Valley. enjoy the wine,
savor the moment.*