



CABO SUNRISE

MENU

BEVERAGES

Freshly squeezed orange juice

Cold- pressed green juice

Coffee & tea

ON THE SIDE

Greek yogurt - ancient grain granola

aja tropical fruit platter

Morning breakfast bakeries

FAMOUS GREEN CHILAQUILES

CHEF TO PREP EGGS YOUR WAY

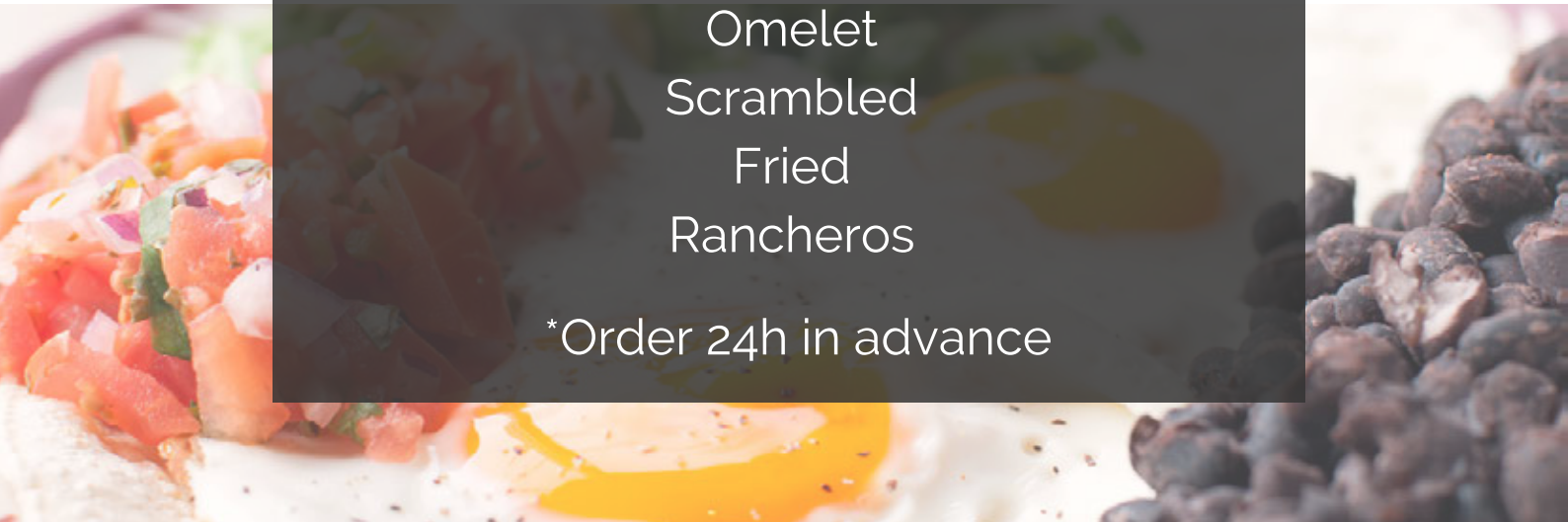
Omelet

Scrambled

Fried

Rancheros

*Order 24h in advance





GAME DAY

MENU

CRUDITÉS

Celery

Carrot

Jicama

Ranch dressing

HOT WINGS

Blue cheese dressing

BACON CHEESE SLIDERS

Caramelized onion

ALL BEEF HOT DOGS

Mustard

Mayonnaise

Ketchup

Fresh pickles

*Order 24h in advance



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Cold- pressed green juice
Coffee & tea

ON THE SIDE

Greek yogurt - ancient grain granola
Baja tropical fruit platter
Morning breakfast bakeries

FAMOUS GREEN CHILAQUILES

CHEF TO PREP EGGS YOUR WAY

Omelet
Scrambled
Fried
Rancheros





MX SHINE

MENU

MX BURRITO

Red rice
Refried beans
Chorizo Bell peppers
Cheese
Eggs

HUEVOS RANCHEROS

Deepfried tortilla
Beans
Over easy egg Red roasted salsa
Sour cream
Cotija cheese

MOLLETES

Baguette cut in half
Beans (slapped)
Cheese Chorizo

*Order 24h in advance



REAL MEXICO

MENU

NOPAL SALAD

Corn
Panela cheese
Jalapeño- cilantro vinaigrette

LOCAL TUNA CRUDO

Grilled avocado
Mango
Serrano chile
Soy sauce

TORTILLA SOUP

Fresh cheese
Avocado
Tortilla strips
Sour cream

ENCHILADAS TINGA DE HONGOS

Tomatillo cream sauce

OAXACAN STYLE CHICKEN MOLE

WHOLE ROASTED HUACHINANGO

ON THE SIDE

Warm corn tortillas
Molcajete salsa
Mexican rice
Refried beans
Cotija cheese

*Order 24h in advance



SWEET LOVERS

MENU

HOME MADE BUTTER PANCAKES

FRENCH TOAST

Brioche bread
Berry compote
Vainilla
Whipped cream

WAFFLES

Belgian Style
Blueberries
Strawberries
Syrup



*Order 24h in advance

The background of the menu is a collage of various Mexican dishes. At the top, there's a close-up of a taco with meat, onions, and cilantro. Below that, a dark grey rectangular area contains the menu text. At the bottom, there's another close-up of a taco with guacamole and meat.

TACO FEST

MENU

GRILLED SKIRT STEAK

Roasted chile poblano

Cambray onions

GRILLED LOCAL FISH

Cabbage

Chipotle aioli

Limes

PORK PASTOR

SIDES

Guacamole

Pico de gallo

CORN & FLOUR TORTILLAS

HOME MADE SALSAS

Red tatemada

Green tomatillo

Habanero

*Order 24h in advance



THE BCS

MENU

BAJA SALAD

Carrots
Jicama
Squash
Passionfruit
Chili vinaigrette

LOCAL CATCH CEVICHE

BCS BURRITO

Mexican rice
Marinated chicken
Cilantro
Cheese

TALLA SHRIMPS

Rice
Pineapple
Pico de gallo



HOME MADE SALSAS

Red tatemada
Green tomatillo
Habanero

*Order 24h in advance



THE BCS

MENU

BAJA SALAD

Carrots
Jicama
Squash
Passionfruit
Chili vinaigrette

LOCAL CATCH CEVICHE

BCS BURRITO

Mexican rice
Marinated chicken
Cilantro
Cheese

TALLA SHRIMPS

Rice
Pineapple
Pico de gallo



HOME MADE SALSAS

Red tatemada
Green tomatillo
Habanero

*Order 24h in advance



THE CATCH

MENU

LOCAL TUNA

Grilled avocado

Mango

Serrano chile

Soy sauce

CLASSIC GREEK SALAD

Lemon – oregano dressing

ON THE GRILL

Whole roasted huachinango

Garlic prawns

Mar de cortez octopus

Sweet potatoes

Asparragus Peppers



SAUCES

Lemon butter

Garlic chimichurri

Tomato- oregano relish

*Order 24h in advance



THE GRILL MASTER

MENU

STEAKHOUSE AT HOME

ICEBERG LETTUCE WEDGE SALAD

Smoked bacon

Blue cheese

Cherry tomato

Pickled onions

ON THE GRILL

Prime skirt steaks

Grilled chicken breast adobo

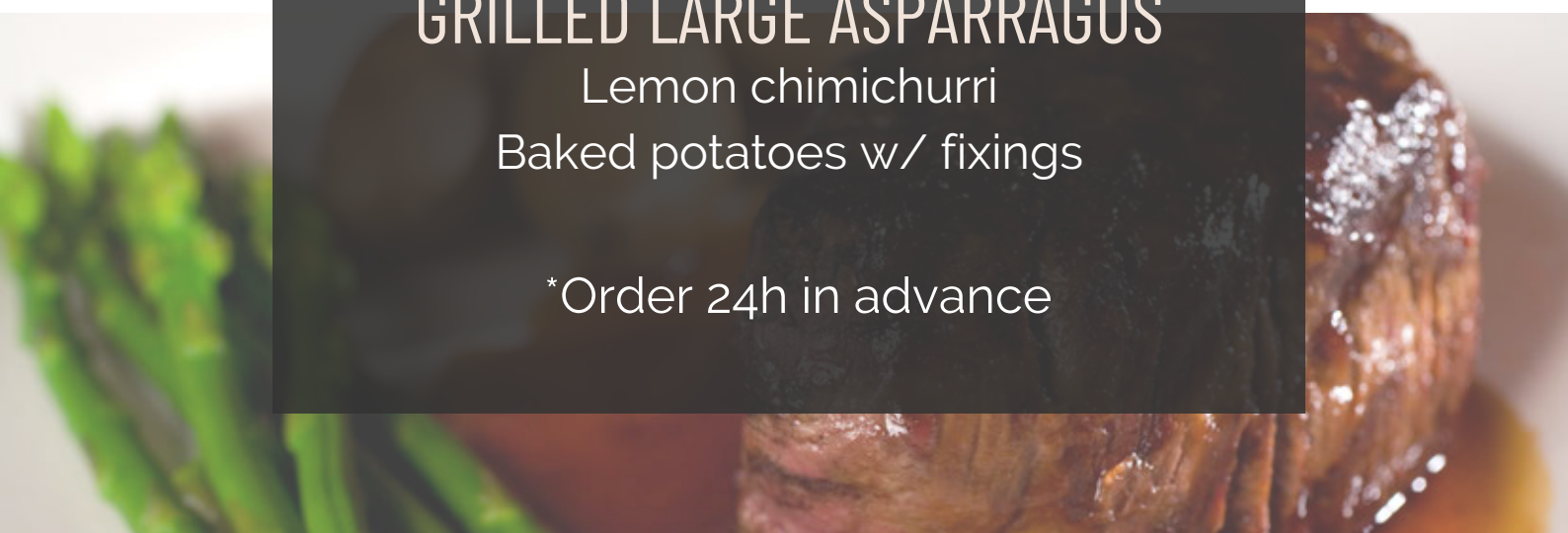
Garlic prawns

GRILLED LARGE ASPARRAGUS

Lemon chimichurri

Baked potatoes w/ fixings

*Order 24h in advance





THE GRILL MASTER

MENU

STEAKHOUSE AT HOME

ICEBERG LETTUCE WEDGE SALAD

Smoked bacon

Blue cheese

Cherry tomato

Pickled onions

ON THE GRILL

Prime skirt steaks

Grilled chicken breast adobo

Garlic prawns

GRILLED LARGE ASPARRAGUS

Lemon chimichurri

Baked potatoes w/ fixings

*Order 24h in advance

