



MENU

BREAKFAST

Served normally at 9:00 a.m. (or at the time requested by the guest) at the VLP kitchen terrace with a view to the Cabo San Lucas Marina & Medano Beach.

- Fruit Platter
- Yogurt & Granola
- Parfait with honey
- Smoothie bowl with chia pudding
- Assorted fruit smoothies & Green Juice (celery, ginger, spinach, orange juice, guava, pineapple)
- Coffee & Tea selection
- Sweets:
Pancakes & waffles: Banana, strawberry, chocolate chip, apple, cinammon)
- VLP style French toast (coconut syrup & berries compost)
- Toast
- Mexican sweet rolls
- Baggels with cream cheese and jam

Main Course

Healthy Options:

- Avocado toast with pouch eggs & cherry tomato salad
- Oatmeal with your choice of milk (almond, coconut, rice, lactose free, etc.)
- Smoked Salmon toast with multigrain bread & cream cheese

Traditional Mexican Options:

- Ranch eggs with corn tortillas, refried beans and Cotija cheese
- Chilaquiles (Green or red sauce) with eggs of your choice, sour cream & avocado
- Egg burrito stuffed with bacon, onion, pico sauce and mozzarella cheese
- Breakfast taco (cheese scrambled eggs)
- Poblano pepper stuffed with scrambled eggs & mozzarella cheese sauce
- Eggs any style: Omelette, scrambled, sunny side up, with your choice of:
Spinach, tomato, onion, bell peppers, mushrooms, bacon, chorizo/spicy sausage, ham, smoked salmon, mozzarella, monterrey Jack, Oaxaca, cheddar cheese)

****All served with: refried beans and toast.**

Sides to choose from: roasted new potatoes, hash Brown, bacon, breakfast sausage.

Lunch & Dinners (Family Style)

Salads:

- Mixed greens salad, goat cheese, grapes & balsamic dressing
- Grilled Caesar salad with Reggiano cheese and croutons
- Panzanella (tomatoes & fresh mozzarella cheese with basil & garlic vinagrette)
- Quinoa salad (cucumber, avocado, tomato, parsley & lemon zest vinagrette)
- Watermelon salad (Fetta cheese, arugula & red wine dressing)
- Burrata salad (Burrata cheese with mixed greens and basil pesto)
- Red wine pouched pears, goat cheese & honey dijon mustard dressing.

Ceviches & Sashimis:

(Catch of the day)

- Sashimi serranito (Ponzu sauce & avocado)
- Sashimi cilantro (cilantro mayo & spicy sesame seed oil)
- Sashimi ginger (ginger emulsion, cucumber & cilantro)
- Green ceviche (cucumber, celery, granny Smith Apple & Green tomatoes)
- Mango ceviche (in season)
- Ceviche with cummin oil, radish, lime juice & crispy garlic
- Sinaloa style ceviche (clamatto juice, soy sauce, chopped cucumber, tomato, onions & cilantro)
- Clamps & oysters in season

Family Style Main Dishes

- Smashed Burgers VLP Style
- Taco Party (Flank steak, fish & shrimp) chicken if it's requested.
- Tempura or breaded fish & shrimp tacos
- Chicken, steak & shrimp fajitas with refried or charro style beans, rice & assorted sauces & guac
- Mexican style deep fried quesadillas with: chicken, beef or pork
- BBQ Party (spicy sausage, picanha, kiolbassa, rib eye, chicken, corn on the cob, grilled veggies with chimichurri sauce
- Deli lunch (Charcuttery, variety of cheese board) with your choice of bread: chapata, baguette, sourdough. Ranch dressing, chipotle mayo and fries.
- Home made pizzas & pastas of your choice

Plated options:

- Roasted catch of the day with coliflower puree, brussel sprouts & lemon butter
- Roasted Red snapper "a la talla" (guajillo pepper sauce, rice & avocado salad)
- Ajillo sauce shrimp (confit potatoes)
- Roasted lobster with fettucini & confit garlic sauce)
- Grilled free range chicken (risotto & creamy poblano & kernels sauce)
- Chicken breast with black mole & Mexican rice
- Roasted filet mignon with Hollandaise sauce & asparagus with balsamic
- Rib Eye (crusted with blue cheese & red wine reduction) & mashed potatoes
- Surf & Turf (lobster in season)

Sides of your choice:

- Grilled veggies
- Mashed potatoes (addon truffle oil, zaffran, garlic or Rosemary)
- Mashed sweet potatoes
- Mack & cheese
- Mixed greens with butter
- Marinated Mushrooms

Soups & Creams:

- Tortilla Soup
- Corn Cream
- Carrot Cream
- French green bean cream
- Black bean cream
- Mushroom cream

Desserts:

- Croissant pudding (caramel & mezcal sauce)
- Churros with caramel sauce, chocolate sauce & vanilla ice cream
- Brownies with pecans & vanilla whipping cream
- Sweet crepes & waffles with your choice of: banana, strawberry, wild berries, caramel sauce, chocolate, cream cheese)
- "Gio's" flan
- Cheesecake with Passion fruit
- K-lime Pie