



DINNER



Eat, Drink and be Cabo



DINNER MENU

APPETIZERS

FRENCH FRIES \$50

NACHOS \$100

Beans, cheese and fresh Mexican salsa.

NACHOS SPECIAL \$145

Chicken or Angus Sirloin steak, beans, cheese and fresh Mexican salsa.

CHICKEN WINGS \$80

Served with Frank's red hot sauce, carrots, celery and a side of ranch dressing.

VEGGIE PLATE FULL ORDER \$90 HALF ORDER \$60

One large plate of carrot, zucchini, broccoli, celery, cucumber and at the center a side of ranch dressing.

CHICKEN FINGERS \$120

Served with french fries and ranch dressing.

HOMEMADE TORTILLA CHIPS AND FRESH MEXICAN SALSA \$40 WITH GUACAMOLE \$70

SHRIMP COCKTAIL \$145

FRESH OYSTERS ON ICE (1 dozen) \$200

PEEL N' EAT SHRIMP - 1/2 Kilo \$210 Kilo \$390

AMERICANA

HAMBURGER \$90 CHEESE BURGER \$100

ADD BACON \$20

Made with certified Angus beef garnished with tomato, lettuce and onion. Served with your choice of crispy french fries or side salad.

CHICKEN BURGER \$100

Tender grilled chicken breast with tomato, lettuce, onion and crispy french fries or a salad.

Prices in Pesos with tax included. 15% gratuity added on parties of 6 or more.





SOUPS

AZTECA TORTILLA SOUP \$85

Roasted tomato broth garnished with Guajillo chile pepper, avocado, fresh local cheese, crispy corn tortilla strips and sour cream. Served in a hot, volcanic stone molcajete.

SYLVANA'S HOMEMADE CHICKEN SOUP \$85

Just like mama used to make with chunks of delicious chicken breast, fresh vegetables and rice.

FROM THE GARDEN

ORGANIC SALAD

REGULAR \$110 WITH CHICKEN \$140 WITH SHRIMP \$170

Combination of 6 types of lettuce, cherry tomato, caramelized apple, bits of orange, almonds and croutons. Served with our delicious honey mustard dressing.

CAESAR SALAD

REGULAR \$110 WITH CHICKEN \$140 WITH SHRIMP \$170

Traditional Caesar salad with seasoned croutons, parmesan cheese and authentic Caesar dressing.

FROM ITALY TO LOS CABOS!

ALFREDO \$100 WITH CARROTS/BROCCOLI \$130 CHICKEN \$145 SHRIMP \$170 LOBSTER \$220

Traditional fettucine served with parmesan cheese and bread.

OUR MEXICAN PLATES

VIVA MEXICO (FOR 2) \$330

Cheese quesadilla, our special roasted Poblano chile pepper strips with sour cream, chicken tamale in green sauce, cheese chile relleno, two shredded beef enchiladas, chorizo and vegetarian sopes all served with rice, beans and our famous salsa tray.

CHILLE RELLENO

CHEESE \$150 CHEESE & CHICKEN \$170 CHEESE & SHRIMP \$190

The best Poblano chiles from the farming community of Miraflores roasted then stuffed with Gouda cheese and drenched in a tangy tomato sauce. Served with rice and beans.

CARNE ASADA \$220

Delicious grilled certified Angus beef flank steak from the state of Sonora served with grilled Napoli (cactus), grilled green onions, toreados peppers, guacamole, beans and our famous salsa tray with fresh tortillas.

Prices in Pesos with tax included. 15% gratuity added on parties of 6 or more.





MORE MEXICAN PLATES!

OUR FAMOUS MOLCAJETES (SERVES 2 PEOPLE!)

CHICKEN \$280 ANGUS BEEF FLANK STEAK \$350 SHRIMP \$390

Served with special red sauce, green onion, grilled Nopali (cactus), Monterrey cheese and fresh tortillas.

ENCHILADAS (GREEN OR RED) \$150

Soft corn tortillas stuffed with shredded beef or chicken breast smothered in green tomatillo or red guajillo chile sauce with lettuce, tomato, marinated onions, fresh local cheese and sour cream. Served with rice and beans.

SOPES SPECIAL \$150

Four handmade corn tortillas stuffed with chicken, chorizo and shredded beef (one of each) plus one vegetarian all served with lettuce, tomato, marinated onions, fresh local cheese, sour cream, beans and our famous salsa tray.

FLAUTAS \$140

Four crispy rolled tacos stuffed with shredded beef or chicken breast topped with lettuce, tomato, marinated onions, avocado and sour cream along with our famous salsa tray.

CHICKEN TAMALES \$140

Two succulent chicken tamales covered in green tomatillo salsa. Served with rice and beans.

QUESADILLAS

CHEESE \$120 CHICKEN FAJITAS \$145 ANGUS SIRLOIN STEAK \$165 SHRIMP \$180

Three corn of flour tortillas with Gouda cheese. Served with rice, beans and salsa.

FAJITAS

CHICKEN \$145 ANGUS BEEF FLANK STEAK \$170 SHRIMP \$190

A mix of red and green bell peppers and onions sauteed in olive oil with your choice of chicken, steak or shrimp. Served with rice, beans, salsas and fresh tortillas.

Prices in Pesos with tax included. 15% gratuity added on parties of 6 or more.





PREMIUM BEEF/PORK DISHES

RIB EYE STEAK PLATTER \$350

A full 12oz. certified Angus ribeye steak grilled to perfection served with a loaded baked potato, steamed vegetables and our famous salsa tray.

SLOW COOKED PORK SHANK \$220

A new fan favorite, our delicious pork shank starts with a 24 hour marinade of Cabernet, spices and fruit. Then we slow cook them for about 5 hours creating a very moist and fork tender pork-lover's dream. Served with a healthy portion of potatoes au gratin, fresh asparagus and mixed vegetables.

SEAFOOD

BLACK PEPPERED TUNA \$220

Locally sourced fresh tuna peppered and seared "chef's choice" or cooked to "your choice" with olive oil, oyster sauce, black pepper and red wine. Served with mashed potatoes and steamed vegetables.

JUMBO SHRIMP BAJA STYLE \$250

Jumbo shrimp from Magdalena Bay smothered in our delicious Baja white sauce made with onions, garlic, basil, white wine, sour cream, parmesan cheese and a pinch of Chile de Arbol pepper. Served with mashed potatoes and steamed vegetables.

JUMBO SHRIMP ANY STYLE \$235

Choose from garlic butter, grilled, veracruz, breaded or coconut styles. Served with rice, steamed vegetables and our famous salsa tray.

FISH FILET CABO CANTINA \$210

Fresh locally sourced fish of the day served on a bed of steamed rice with our special mushroom sauce.

FISH FILET ANY STYLE \$195

Choose from Blackened, garlic butter, veracruz, breaded or grilled. Served with steamed vegetables and our famous salsa tray.

OUR FAMOUS HOMEMADE MEXICAN SALSAS TO GO! (1/2 liter container)

SAMMY STYLE \$120

TATEMADA \$84

PICO DE GALLO \$60

GREEN TOMATILLO WITH AVOCADO \$84

Prices in Pesos with tax included. 15% gratuity added on parties of 6 or more.

