



LUNCH



Eat, Drink and be Cabo



LUNCH 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

GRANDE CHIPS WITH OUR FAMOUS ASSORTED SALSA TRAY \$100

SEAFOOD APPETIZERS

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 CHICKEN BURGER \$100

ADD BACON \$20

Served with french fries or a salad.

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





TACOS

BATTERED FISH, CHICKEN, SHREDDED BEEF, PASTOR OR ANGUS SIRLOIN \$25
GRILLED FISH \$30
GRILLED SHRIMP \$35

BURRITOS

REGULAR \$45 GRANDE \$95
Chicken, Shredded Beef, Pastor or Angus Sirloin Steak

ENCHILADAS (RED OR GREEN)

CHICKEN \$150 SHREDDED BEEF \$150 SHRIMP \$170
Served with rice and beans.

QUESADILLAS

CHEESE \$100 CHICKEN FAJITAS \$130 ANGUS SIRLOIN STEAK \$145 SHRIMP \$160
Served with rice, beans and salsas.

FAJITAS

CHICKEN \$145 ANGUS BEEF FLANK STEAK \$170 SHRIMP \$175
Served with rice, beans, salsas and fresh tortillas.

CARNE ASADA \$220

Angus beef flank steak served with guacamole, grilled green onions, beans, salsas and tortillas.

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.

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.

CHICKEN TAMALES \$130

Two tamales served with rice and beans.

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.

SEAFOOD

FISH FILET ANY STYLE \$195 (Blackened Grilled, garlic butter, Veracruz, Diabla, etc...)

Served with rice, steamed vegetables, salsas and tortillas.

JUMBO SHRIMP ANY STYLE \$235 (Breaded, grilled, ajillo style, cocunut, etc...)

Served with rice, steamed vegetables, salsas and tortillas.

IMPERIAL JUMBO SHRIMP \$290

Jumbo shrimp stuffed with cheese and ham wrapped in bacon then grilled.

Served with rice, steamed vegetables, salsas and tortillas.

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.

