



CABO - MÉXICO

Celebra México y su maravillosa tradición culinaria en cada mordisco

While we Fire up the Grill

GUACAMOLE \$300

(Tableside 300g-10oz)

Avocado, onion, garlic and sea salt

Add GRASSHOPPERS prehispanic version of our traditional guacamole \$350

SHRIMP CEVICHE \$310

Pacific shrimp in 3 delicious ways: Ojo rojo, Aguachile and Sinaloa style with "Tlayudas ashes"

MARIA CORONA CHEESE FONDUE \$375

(Tableside 250g-8oz)

Local Cheese melted with mushrooms, corn kernels and homemade chorizo

TORTILLA SOUP \$210

Tomato broth, dried peppers and epazote served with tortilla strips, fresh regional cheese, avocado, guajillo chilli and sour cream

MIRAFLORES SALAD \$210

Fresh mixed greens, beetroot, mint leaves, caramelized pecans, orange, bacon and curd cheese served with Hibiscus flower dressing



El Compadre's Catch of the Day

GRILLED SEAFOOD \$2700

(1200g-42oz SERVES 2)

Served tableside on a rustic charcoal Grill,

Puerto Nuevo Lobster, Shrimp medallion, Grilled Octopus, Tikin Xic Fish fillet & Baja's stuffed clam

CATCH OF THE DAY \$550

As you wish (200g-7oz)

Veracruz, Garlic, Culichi, Breaded, Grilled, and Ajillo, served with veggies



Grampa's Favorites

MOLE POBLANO MARIA CORONA \$550

(400g-14oz)

Our Grandma's famous traditional Mexican dish prepared by hand with peppers, nuts, spices and chocolate, served over a tender half chicken and garnished with sesame seeds

SURF & TURF \$1200

Beef tenderloin (300g-10oz) and delicious pacific grilled shrimps (150g-5oz) bathed with Pipian sauce, served with charro beans and ajillo mushrooms

CARNITAS \$550

(400g-14oz)

Traditional shredded pork recipe from our grandmother *Maria Corona*
Slow cooked and seasoned with a hint of garlic and orange juice

CHILES RELLENOS \$550

Two representative styles of our cuisine with the perfect combination of an ancho chile stuffed with stewed shrimp and a battered poblano chile stuffed with fresh regional cheese in tomato sauce

LOBSTER ENCHILADAS (3) \$1100

Corn tortillas dipped in to pasilla and guajillo pepper sauce stuffed with lobster and "au gratin"



House Specials

"PARRILLADA" FOR MEAT LOVERS \$2500

(1300g-45oz SERVES 2)

Served tableside on a rustic charcoal grill

Filet mignon, flank steak, rib eye, beef cecina, marinated chicken and housemade chorizo, served with regional panela cheese, cactus leaves and baby onions

LOBSTER \$2300

(800g-28oz)

Puerto Nuevo style recipe, served with steamed vegetables, mexican rice and charro beans.

TOMAHAWK \$3200

(900g-31oz)

served with guacamole, charro beans and grilled baby onions.



Sides Dishes

*Charro Beans \$80

*Baby Onions \$55

*Cactus Salad \$69

*Ajillo mushrooms \$85

Prices are in Mexican pesos 16% VAT is already included

If you are allergic to any meal product, please let the captain know so we can give you a special service.

"Some of our dishes contain raw fish or meat, consider the risk that this involves"



Package for 4 people

\$5320 Pesos



APPETIZERS

- ❖ Guacamole
- ❖ Maria Corona Cheese Fondue
- ❖ Tortilla Soup
- ❖ Shrimp ceviche
- ❖ Miraflores Salad



MAIN COURSES

- ❖ Arrachera
- ❖ Catch of The Day
- ❖ Carnitas
- ❖ Chile Relleno
- ❖ Grandma's Chicken Mole



ASSORTED OF DESSERTS

- ❖ Flan
- ❖ Churros
- ❖ Cheese Cake
- ❖ Chocolate Cake
- ❖ 3 Leches Cake

EACH ADITIONAL PERSON \$ 1320 PESOS



White Wines

VINOS BLANCOS

	<i>Glass</i>	<i>Bottle</i>
Fincas <i>Chardonnay "México"</i>	\$300	\$1300
Frico Bianco <i>Chardonnay "Italy"</i>	\$325	\$1200
Rondo Cardon <i>Chardonnay, Sauvignon Blanc Voigner "México"</i>	\$375	\$1500
Scarpetta <i>Pinot Grigio "Italy"</i>	\$350	\$1500
Vespa Bianco <i>Pinot Grigio "Italy"</i>	-	\$2300

Red Wines

VINOS TINTOS

	<i>Glass</i>	<i>Bottle</i>
Fincas <i>Cabernet Sauvignon "México"</i>	\$380	\$1500
Rondo Travesi <i>Merlot, Cabernet, Malbec "México"</i>	\$375	\$1500
Fincas <i>Cabernet, Merlot, Malbec "México"</i>	\$380	\$1550
La Mozza <i>Cabernet Sauvignon "Italy"</i>	-	\$2150
Morador <i>Cabernet, Petit Shiraz, Merlot "México"</i>	-	\$1800
Vespa Rosso <i>Malbec, Refosco "Italy"</i>	-	\$4500
La Mozza <i>Sangiovese "Italy"</i>	-	\$2150

Rose Wines

VINOS ROSADOS

	<i>Glass</i>	<i>Bottle</i>
Rondo <i>Grenache, Cabernet "Baja California, México"</i>	\$375	\$1500
Bastianich <i>Merlot "California U.S.A."</i>	\$400	\$1600

Bubbles

ESPUMOSO

	<i>Glass</i>	<i>Bottle</i>
Scarpetta <i>Prosecco "Italy"</i>	\$350	\$1500
Valdobladene <i>Prosecco "Italy"</i>	\$400	\$1600
Timido Rose <i>Prosecco "Italy"</i>	\$350	\$1500
Valdobladene Rose <i>Prosecco "Italy"</i>	\$400	\$1600

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