



TRADICIÓN DESDE
1917

Maria Corona

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". 120g

VEGAN CEVICHE \$350

Mushrooms, chickpeas and almonds marinated in lime juice and prepared with olive oil, garlic, onion, tomato, ginger, celery and avocado. 250g

EMPANADAS \$290

Homemade turnovers (4)

Stuffed with Curd Cheese, chorizo, Zucchini blossom and shrimp, served with grasshopper sauce 4 pc

MARIA CORONA CHEESE FONDUE \$375

(Tableside 250g-8oz)

Local Cheese melted with mushrooms, corn kernels and homemade chorizo



Traditional Soups

POBLANO CREAM \$210

Creamy soup prepared with potato, roasted poblano pepper, zucchini seeds and roasted corn kernels 250ml

TORTILLA SOUP \$210

Tomato broth, dried peppers and epazote served with tortilla strips, fresh regional cheese, avocado, guajillo chilli and sour cream. 250 ml



From the Orchard

MIRAFLORES SALAD \$210

Fresh mixed greens, beetroot, mint leaves, caramelized pecans, orange, bacon and curd cheese served with Hibiscus flower dressing. 300g

BEEF SALAD (CARPACCIO) \$210

Thin raw fresh beef slices with caramelized walnuts, feta Cheese, arugula, and basil honey vinaigrette. 295g



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

PACIFIC SHRIMP \$900

(200g-7oz)

Large shrimp Diabla style or 3 Chiles or lightly breaded, served with veggies

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"



House Specials

MEXICO MOLE'S FESTIVAL \$1500

(SERVES 2) 1400g

Tender chicken, lamb and pork carnitas

Prepare your tacos and have a delicious tour through Mexico with the most representative moles: Pink mole, Pipián, Poblano, Oaxacan and Adobo from Yucatán

"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

BEEF TENDERLOIN \$900

(300g-10oz)

Sonora's best hand cut, a side of Oaxaca's traditional black mole served with baked potato and veggies

SURF & TURF \$1100

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



Grampa's Favorites

PORK SHANK \$550

Slow roasted pork shank (600g-21oz) marinated with dried pasilla peppers and traditional herbs, served with pickled red onions

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

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. 390g

PIBIL PORK \$600

(350g-12oz)

Mayan style baked shredded pork marinated in annatto seed orange juice and Mayan spices, wrapped in banana leaves

LOBSTER ENCHILADAS (3) \$1100

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

CARNE ASADA \$750

(300g-10oz)

Marinated tender flank steak and a mole enchilada stuffed with regional cheese, served with baked potato and sautéed poblano pepper strips



Sides Dishes

*Charro Beans \$59 *Baby Onions \$35 *Cactus Salad \$39 *Ajillo mushrooms \$65



Kids Menu

(Under 12 years)

*Cheese Quesadillas *Burritos \$150
*Chicken fingers \$200

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

Prices are in Mexican pesos 16% VAT is already included