

Dinner



*** Lobster Salad** \$720
With Lemon, Tarragon, and Palm Hearts

*** Green Salad** \$220
Asparagus Puree with Purple Basil and Herbal Vinaigrette

*** Cactus Salad** \$170
With Purple Onion, Tomato, Panela Cheese and Avocado

*** Mix Salad** \$280
With Beet Roots, Feta Cheese and Lavender Vinaigrette



*** Salmon Tartar** \$300
With Cold Pore and Potato Cream

*** Parrot Fish** \$300
Carpaccio, Lemon Juice, Jalapeño and Mint Chili

*** Seafood Tostada** \$170
Fresh Shrimp, Fish, Mussels, Scallops and Octopus over a Corn Tortilla with Chile Chipotle Dressing

*** Salbute Chochinita Pibil** \$170
Inflated Tortilla with Purple Onion, Xnipec and Coriander Sauce

*** Taco DEL MERCADO** \$160
Chorizo, Dried Meat, Pork Rind and Red Chili Sauce

*** Taco Rosarito Style** \$250
Lobster, Pot Beans, Butter and Chipotle Cream



*** Tortilla Soup** \$150
Tortillas, Panela Cheese, Pork Rind and Avocado

*** Boston Clam Chowder** \$225
Bacon, Parsley and Chili Oil

*** Spaghetti or Fettuccine** \$150
You can choose Alfredo Sauce, Carbonara or Bolognesa





CASA DEL MAR

GOLF RESORT & SPA

Los Cabos, México

* Rack of Lamb	\$750
Gratin Potatoes, Baby Vegetable and Tarragon Sauce	
* Almond Shrimps	\$850
With Banana Puree, Baby Vegetables and Coconut and Pinapple Sauce	
* Flamed Mussels	\$320
Chili, Coriander and Croutons	
* Ñoquis with Shrimp	\$340
Mushroom Shiitakes, Spinach and White Sauce	
* Stuffed Breast Chicken	\$650
Goat Cheese, Poblano Chili and Pumpkin Flower Sauce	
* Devils Shrimp	\$650
Spring Rice, Lettuce, Cucumber, Jicama and Avocado	
* Fish Fillet a La Talla	\$500
Coriander Polenta, Papaya and Peach Relish	
* Rib Eye	\$650
Baked Potato, Sour Cream, Gravy Sauce and Vegetables	
* Tampiqueña	\$350
With Guacamole, Chorizo, 1 Quesadilla and 1 Enchilada with Rice	
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* Tiramisu	\$130
Cream Cheese Mascarpoe, Coffee Syrup, Vanilla Cookies and Chocolate Sauce	
* Tropical Flan	\$115
With Vanilla Ice Cream, Sweet Coconut and Pineapple Chips	
* Chocolate Cake	\$120
With Ice Cream, Chocolate Mousse in Brandy, Fresh Strawberries, Earths Oats, and Strawberry Gelee	
* Apple Pie	\$110
With Ice Cream, Caramelized Apples, Puffed Pastry, Nuts and Cream Cheese	
Signature Dessert	
* Almond and Peanuts Marzipan	\$100
Toasted Almonds and Peanuts with a touch of Vanilla	

◆ TAXES INCLUDED ◆ PRICES IN MEXICAN PESOS

