

Lunch



-  * **Guacamole & Mexican Sauce** \$150
Avocado, Roasted Garlic, Cilantro, Onion, Roasted Chili, Tomatoes, Corn Chips and Pork Rind
 - * **Tuna Sashimi** \$170
Coriander, Onion, Sesame Oil
 -  * **Green Ceviche** \$170
Cucumber, Chile, Coriander, Onion
 - * **Parrot Tostada** \$120
Parrot Fish, Habanero, Red Onion, Coriander, Avocado, Chipotle Mayo, Lemon and Tomatoes
 - * **Mango Aguachile** \$250
Fresh Shrimp from the Pacific, Lime, Green Chili, Coriander, Cucumber and Mango
 - * **Caesar Salad** \$170
Mix Lettuce, Parmesan Cheese, Black Olives, Croutons, Anchovies with Caesar Dressing
 - * **De la Casa** \$170
Mixed Lettuce, Cherry Tomatoes, Palm Hearts and Asparagus, Olives and Mushrooms with Hibiscus Flower Vinaigrette
 -  * **Goat Cheese Salad** \$170
With Yogurt, Veggies from the Farm and Bread Crumbles with Orange Vinaigrette
 -  * **Caprese Salad** \$120
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- * **Club Sandwich** \$220
Turkey Ham, Chicken, Bacon, Lettuce, Tomatoes, Onion, Avocado, Monterrey Cheese and French Fries
 - * **Cheese Burger** \$250
Beef, Lettuce, Tomatoes, Onion, Cucumber, French Fries
 - * **Nachos with Flank Steak or Chicken** \$250
Chips, Beans, Manchego Cheese, Share Flank Steak or Chicken with Mexican Sauce, Guacamole and Jalapeños
 - * **Pork Tacos** \$180
Pork Meat, Cilantro, Onion, Molcajete Sauce, Lime, and Pork Rind
 - * **Penne Pasta** \$220
Mushrooms Shitakee, Chicken, Cambray Onion, Cherry Tomato
 -  * **Mint & Cucumber Gazpacho** \$180
Natural Yogurth, Butter & Rosemary Bread, with Poached Shrimp
 - * **Chicken Breast with Cauliflower Gratin** \$200
Coriander Sauce





CASA DEL MAR

GOLF RESORT & SPA

Los Cabos, México

NIGIRIS

* SHRIMP	\$80
* TUNA	\$80
* EEL	\$80
* CATCH OF THE DAY	\$80
* OCTOPUS	\$80

* Accompanied with Soy, Wasabe, Ginger

SUSHI

* California	\$200
Shrimp, Avocado, Cucumber, Masago, Sesame Seeds	
* Serranito	\$200
Tuna, Avocado, Cucumber, Cream Cheese, Green Chili, Garlic Chips	



CHEF'S SUSHI

* Aguacate Roll	\$250
Fresh Fish, Avocado, Shiracha Sauce, Eel Sauce	
* Mi Casa Roll	\$250
Chicken, Fried Green Chili with Soy Sauce, Avocado, Ginger and Pork Rind	
* Atlixco Roll	\$250
Caramel Peanut, Strawberry, Goat Cheese, Organic Honey, Arugula and Amarant	
* Machote Roll	\$250
Fresh Fish, Avocado, Cucumber, Tomato, Coriander, Habanero, Red Onion, Corn and Lentil Sprout	
* Brisket Tacos	\$250
Braised Brisket, Onion, Coriander, Corn Tortillas, Fresh Farm Cheese and Bone Marrow	
* Tequila Shrimps	\$350
Fresh Shrimps form the Pacific, Huitlacoche or Mexican Truffle	



DESSERT'S

* Variety of Ice Cream	\$120	* Apple Strudel with Vanilla Ice Cream	\$120
* Cheese Cake	\$120	* Ice Cream Sandwich with Nuts	\$140

* Day's Chef Choice	\$320
Can't decide on a dish? let our experts choose for you	



◆ TAXES INCLUDED ◆ PRICES IN MEXICAN PESOS

