

FRESH FRUIT PLATE Assortment of fresh tropical fruit when in season:

*Papaya * Pineapple *Cantaloupe *Orange *Kiwi * Banana *Pear *Banana *Strawberry *Watermelon *Grapes *Apple *Pineapple *Mango *Guayaba *Mandarin

Served or topped with: Cottage cheese *Assorted flavored yogurt * Honey hot syrup *Granola.

PASTRIES Assorted Sweet Rolls *Bagels * Muffins Mexican sweet bread * Danish

HOT AND COLD CEREALS Please ask for our selection.

FRENCH TOAST Topped with whipped butter and hot syrup.

EGGS ANY STILE Scrambled, over easy, sunny side up poached, scrambled mix with ham, bacon, chorizo (Mexican sausage).

CHILAQUILES (Red or Green) Tortilla chips with sauce, toped with cheese and sour cream. Served with refried beans. You can add chicken or beef.

Omelet of your choice

RANCHERO 3 fresh ranch eggs cooked as a pancake stuffed with chorizo, bacon, onion, tomato, bell pepper and cheese.

AMERICAN 3 fresh ranch eggs cooked as a pancake stuffed with bacon or ham topped with cheese.

VEGETARIAN 3 fresh ranch eggs cooked as a pancake stuffed with vegetables of your choice: (tomato, onion, bell pepper, mushrooms, black olives) and cheese.

Classic Mexican Breakfast

HUEVOS RANCHEROS 2 eggs any style of your choice set on a soft corn tortilla, topped with ranchero sauce, sour cream and grated cheese.

HUEVOS A LA MEXICANA (Mexican style eggs) 2 scrambled eggs mixed with seasoned chopped onion, tomato and jalapeños or bell pepper.

CHILAQUILES Tortilla chips cooked in a mild spicy green tomatillo sauce or tomato sauce seasoned with Mexican herbs and spices, top with sour cream, onion rings and local fresh grated cheese, served with choice of fried eggs, chicken or beef steak.

All breakfasts can be served with your choice of side orders Homemade refried beans *Dice Fried potatoes *Pork Sausage*Bacon *Sliced ham *Corn and/or flour tortillas *Mexican hot sauces (salsas).

Cheeses: Can be Cheddar, Monterrey Jack, Chihuahua, Manchego

Beverages

Fresh squeezed orange or pink grapefruit juice Coffee (regular, decaf or instant coffee) Tea (herbal or regular) Mexican Hot chocolate Milk (non-fat, low-fat, pasteurized or soy)

Lunch & Dinner

RED OR GREEN ENCHILADAS Four rolled corn tortillas, stuffed with shredded chicken, beef or pork. Bathed in a mild spiced or green "tomatillo" sauce and garnished with melted cheese, avocado, onion rings and a dollop of sour cream, served with spanish rice and refried beans.

TACOS DORADOS Hard Shell corn tortillas stuffed with chicken seasoned in a traditional mexican marinade, topped with shredded iceberg lettuce, tomato, slice onion, sour cream and crumbs of Cotija cheese.

CHICKEN OR BEEF FAJITAS A sizzling platter of tender seasoned strips of chicken breast or beef steak mixed with bell pepper and onions served with guacamole, spanish rice and tortillas.

CARNE ASADA TACOS Flank steak marinated in lime sauce and cook on a grill, served on a choice of flour or corn tortilla, topped with "pico de gallo" (Mexican salsa), guacamole, lime juice chopped onion and coriander.

Lunch & Dinner (continue)

BROCHETAS (shish kebabs) seafood, beef or mixed. A combination of seasoned meat and/or seafood with vegetables roasted on skewers. Served with a baked potato and with rice.

MEXICAN PLATTER (Mexican combination), a combination of delicious Mexican classics, enchilada, Arrachera beef, flour quesadilla, rice, beans and guacamole.

THE 3T's + SOPES (Delicious Mexican Flavors)
Tamales (Red, Green, Cheese), Beef Tacos, Chicken
Tostadas and Chorizo Sopes served with cream
lettuce and cheese.

CIELO MAR Y TIERRA (earth, sea and sky combo) a charbroil combination of marinated fish filet or shrimp, chicken breast and rump steak, served with steamed vegetables and spanish rice.

Seafood

CABO TACO SEAFOOD Fish, Octopus & Shrimps, Mexican Sauce, Fresh Guacamole, Dressings and Mixed Salad.

CHEESE AND SHRIMP QUESADILLAS Corn flour tortilla stuffed with melted cheese you can add fresh shrimp cooked in a rich thick sauce, prepared with tomato, onions and herbs, choose hot or mild sauce.

CAMARONES A LA DIABLA (spicy jumbo shrimp)
Butter fried jumbo shrimp, fried in a spicy red chili
pepper sauce served with chipotle dip and sauteed
baby potatoes.

CEVICHE (Catch of the day) Marinating fish in citrus juice, onions, tomatoes, chile serrano (optional) and salt.

BAJA SEAFOOD COMBO Lobster tail (please ask if it's season), fish and jumbo shrimp, grilled in a garlic and White wine, served with melted garlic butter, scalloped potatoes, salad and crispy garlic bread.

LOBSTER TAIL (season), butter, salt and pepper, served with steamed vegetables and spanish rice.

FISH FILLET Cooked in your choice of style in garlic butter, veracruzana style, baked grilled or barbecue...served with a variety of side dishes.

Salado

PASTA AND SHRIMP SALAD Cocktail size shrimps, strips of smoked salmon and pasta shells mixed with savory herbal dressing.

CHEF'S SALADS A mixed combination of iceberg lettuce, tomatoes, onion, and cheeses carefully arranged and topped with your favorite dressing. You can add chicken.

TOSSED GREEN SALAD Cooked pieces of green bell peppers, spinach leaves or watercress, cucumbers and an assortment of lettuce in a delicious mustard Dijon style dressing.

CAESAR SALAD Fresh and crisp iceberg and romaine lettuce tossed with a special Caesar dressing, topped with baked croutons. You can add chicken.

Desserts

Apple Pie à la mode Cakes: 3 Milks, Chocolate Ice Creams

Go fishing & We'll cook your catch

If you like something different from what you find in this menu, please feel free to ask us, we will try to satisfy your culinary tastes.





Deluxe Shakes

Chocolate, Vanilla, Strawberry

Cabo Quesadillas

Corn flour tortilla stuffed with melted cheese and typical mexican kids salsa (not spicy).

Macaroni & Cheese

Served with seasonal mixed fruit

Cabo Grilled Cheese Sandwich

Melted american cheese on four triangles grilled white bread.

The Happy Salad of Cabo ©

A mixed combination of iceberg lettuce, tomatos, turkey breast ham, bacon, hard-boiled egg and cheese, carefully arranged and topped with ranch dressing.

