



Gastronomic Experience

Cabo Partner
Vacation

Exclusive cuisine, flavors that inspire.



CABO MEXICAN BREAKFAST

FRENCH TOAST

Served with maple syrup and whipped cream

CRISPY BACON

SCRAMBLED EGGS

GREEN OR RED CHILAQUILES

Served with sour cream, fresh cheese, and red onion

MEDANO BEACH BREAKFAST

BANANA PANCAKES

Served with maple syrup

CRISPY BACON & SAUSAGE

OMELETTE

Served with mozzarella cheese, veggies, ham or chorizo



TODOS SANTOS BREAKFAST

CHOCOLATE WAFLES

Served with maple syrup

SAUGE & HAM

EGGS AT YOUR CHOOSE

All breakfast is accompanied with

- Milk
- Coffe
- Orage juice
- Fresh seasonal fruit with yogurt & granola
- Refried beans

CHEF SPECIALTIES

- Green or Red Enchiladas with chicken
- Machaca beef burritos served with Guacamole and pico de gallo
- Eggs Benedict
Served woth asparragus
- Rancheros sunny side up eggs over pinto beans on fried, corn tortillas topped with ranchero sauce



TACO FEST DINNER



MAIN DISHES

- Marinated steak arrachera
- Chicken marinated in chimichurri
- Mahi Mahi in tempura
- Pork al pastor with a touch of pineapple
- Shrimp al ajillo

ACCOMPANIMENTS

- Green salad with mango dressing
- Guacamole & pico de gallo
- Habanero chili with red onion and lime
- Red and green sauces
- Cabbage dip
- Refried beans
- Cilantro rice
- Flour and corn tortillas
- Chips

LOS BARRILES DINNER



APPETIZER

- Steak, chicken & shrimp skewers with garlic butter
- Caprese skewers

ENTRÉE

- Caesar salad
- or Creamy corn soup

MAIN COURSE

- Prime steak with grilled shrimp
- Accompanied by mushroom risotto and vegetables

ENTRÉE

- Ceviche Costa Azul Beach
Fish mixed with shrimp,
a touch of pineapple, and
guajillo chile

CABO SUNSET DINNER

- Steak and chicken fajitas
- Shrimp in pastor sauce

ACCOMPANIMENTS

- Mexican rice
- Refried beans
- Trio of sauces
- Guacamole
- Flour and corn tortillas
- Chips

LORETO DINNER

APPETIZER

- Primavera rolls
- Banana croquette

ENTRÉE

- Tortilla soup

MAIN COURSE

- New York steak with red wine sauce and jumbo shrimp in butter,
accompanied by mashed potatoes
or
- Mahi Mahi with mango curry sauce and ribeye
steak,
served with seasonal vegetables and rice



DESSERT

- Mexican churros
- Rice pudding
- Chocolate brownies
- Cupcakes
- Cheesecake
- Tiramisu brownies
- Tres leches cake

Birthday or Celebration

Cake Available flavors:

- Vanilla
- Chocolate
- Red velvet
- Oreo
- Orange





PIZZA CABO DINNER

APPETIZER

- Garlic bread with parmesan cheese and butter
- Bacon sour cream dip
- Vegan spinach & artichoke dip
- Baby tomatoes with basil and olive oil

ENTRÉE

Green mix salad with homemade chipotle dressing

MAIN COURSE

Traditional Mexican-style Dough Pizza

Served with our homemade tomato sauce

Toppings:

- Jalapeño chili & beef arrachera
- Baby tomatoes & Mexican sausage
- Mushrooms & Argentine sausage
- Basil & pepperoni
- Bell pepper & ham
- Onion & chicken
- Pineapple & shrimp

VEGGIE MENU

APPETIZER

- Guacamole
- Pico de gallo
- Corn chips
- Mini tostadas with beans, lettuce, and panela cheese

ENTRÉE

- Mushroom empanadas with a touch of epazote and onion
- Mango cauliflower ceviche

SALADS

- Summer salad
- Watermelon & jicama salad
- Lentil salad

SOUPS

- Cream of poblano chili
- Broccoli cream soup
- Mushroom cream soup

MAIN DISHES

- Veggie fajitas
- Crispy potato tacos
- Stuffed poblano chili with mushrooms

ACCOMPANIMENTS

- Beans
- Rice

WELCOME TO CABO

- Beef quesadillas
- Cheese empanadas
- Crispy chicken tacos
- Shrimp fajitas
- Grilled arrachera steak
- Mahi Mahi ceviche
(Ensenada style)



SIDES

- Corn chips
- Guacamole
- Pico de gallo
- Green salsa &
"tatemada" (roasted) salsa



SUPER BOWL POOL PARTY MENU SAVORY BITES

- Chicken or beef empanadas
- Veggie skewers with cheese
- Sopes with Mexican sausage
- Chili beans
- Mini tostadas with Mahi
Mahi ceviche
- Crispy chicken taquitos
- Artisan pizza

ACCOMPANIMENTS

- Guacamole
- Pico de gallo
- Variety of salsas
- SWEET SNACKS
- Mini cheesecakes
- Mini brownies
- Mexican churros



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www.cabopartnervacation.com

