

# Kaha Bar



## MENU

11:30 AM - 5:00 PM



JW MARRIOTT  
LOS CABOS

# Salads

<b>Cobb salad</b>	<b>\$313.5</b>
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Mixed lettuces, cucumber, roasted corn, tomatoes, tortilla strips, avocado, hard boiled egg and cilantro dressing

With chicken (200 g)  
or shrimp (180 g)

<b>Caesar salad</b>	<b>\$313.5</b>
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The traditional one

With chicken (200 g)  
or shrimp (180 g)

<b>Beets and butternut squash salad</b>	<b>\$313.5</b>
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Mixed lettuce and spinach with goat cheese, pumpkin seeds and honey mustard dressing

<b>Poke bowl</b>	<b>\$313.5</b>
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Spicy tuna, cured salmon, steamed rice, ginger, edamames, radish, cucumber, wakame, hard-boiled egg, sriracha mayonnaise, carrot, soy sauce

<b>Fruit &amp; crudites plate (400 g)</b>	<b>\$209</b>
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Papaya, pineapple, watermelon, jicama, carrot and cucumber, served with lemon and chili powder

# Classics

**Classic burger**

\$370.5

Flank steak and beef fillet patty (240 g) with cheddar cheese, onion, tomato and lettuce

**Club sandwich**

\$323

Shredded chicken breast (150 g), turkey ham, bacon, manchego cheese, tomato, lettuce and honey-mustard dressing

# Mexican Specialities

<b>Quesabirria</b> Slow cooked brisket birria & cheese quesadilla served with consomme	<b>\$285</b>
<b>Quesadilla (200 g)</b> Flour tortilla and mozzarella cheese	<b>\$247</b>
With flank steak or shrimp (200 g)	<b>\$408.5</b>
With cajun style chicken (200 g)	<b>\$342</b>
<b>Chicken fried tacos (3 pieces)</b> With chorizo, lettuce, cheeseand sour cream	<b>\$332.5</b>

# Specialities

**Catch of the day** (300 g) **\$494**

With guajillo and garlic sauce, white rice and grilled zuchinni

**Flank steak** (200 g) **\$456**

With refried beans, mexican sauce, guacamole and panela cheese

**Breaded shrimps** (200 g) **\$532**

With steamed broccoli and white rice

**Chicken pasta** (200 g) **\$456**

Cheese sauce and truffle oil

# Ceviches

## **Tuna tostada**

**\$247**

With fresh tuna (80 g)  
avocado, mango, cucumber and  
onion

## **Shrimp aguachile**

**\$399**

Marinated shrimps (200 g) in  
green sauce of avocado, onion,  
cilantro and serrano chili with  
cucumber slices and red onion

## **Seafood ceviche**

**\$427.5**

Ceviche (200 g of octopus,  
scallops, shrimp and fish) with  
avocado, cucumber and jicama

## **Fish habanero coconut**

**\$285**

(180 g)



# Snacks

<b>Chicken tenders</b> (350 g) Breaded chicken breast strips	<b>\$209</b>
<b>Nachos</b> With chicken breast or flank steak (200 g)	<b>\$418</b>
<b>Guacamole</b> (200 g) Served with corn chips and mexican sauce	<b>\$228</b>
<b>Chicken wings</b> (10 pieces) <b>BBQ, Buffalo and BBQ habanero</b> Served with celery sticks, carrot and ranch dressing	<b>\$275.5</b>

# Tacos

## **Shrimp** (100 g)

**\$209**

In flour tortilla Oaxaca cheese crust, tomato sauce, piloncillo and chile de árbol, avocado and sesame

## **Octopus** (120 g)

**\$190**

Grill cajun octopus with shallot chips, potatoes and spicy avocado mayonnaise

## **Pork belly** (80 g)

**\$190**

Pork belly with Yucatan-style marinade and habanero xnipec sauce

## **Brisket** (80 g)

**\$171**

Braised beef served with cheese and cactus salad

## **Chicken** (100 g)

**\$171**

Grilled chicken in corn tortilla with mexican salsa and sour cream

## **Baja style fish** (80 g)

**\$190**

Fish battered with chipotle dressing and coleslaw

## **Tacos Trilogy**

**\$475**

Three tacos of your choice

## **Rib eye**

**\$228**

With roasted corn and cheese



# Pizza

**Stone oven cooked**  
(23 cm of diameter / 8 slices)

<b>Margherita pizza</b>	<b>\$342</b>
<b>Pepperoni pizza</b>	<b>\$427.5</b>
<b>4 Cheeses pizza</b>	<b>\$399</b>

# Gluten Free & Vegan

**Chickpea burger** (180 g) **\$266**  
With roasted jalapeño aioli and  
spicy cajun

**Gluten free burger** **\$370.5**  
Gluten free bun, flank steak an  
beef filet patty (240 g) with cheddar  
cheese, onion, tomato, lettuce  
with green salad

**Gluten free ham and cheese  
sandwich** **\$285**  
Turkey ham (100 g) and panela  
cheese (100 g) in gluten free  
bread served with green salad

**Vegan ceviche** (200 g) **\$313.5**  
Artichoke, hearts of palm, avocado,  
mushrooms and carrot with  
Mexican sauce and a touch of  
jalapeño pepper

**Veggie nachos** (300 g) **\$313.5**  
With artichoke, heart of palm,  
corn and beans

**Vegetarian taco** (80 g) **\$152**  
Cactus with cheese

# Beverages

**10 AM - 7 PM**

## **Bottled water**

Epura (600 ml) **\$95**

Epura (1 l) **\$114**

**Soft drink** (355 ml) **\$104.5**

**Lemonade** (355 ml, 1 refill) **\$114**

**Orangeade** (355 ml, 1 refill) **\$114**

**Iced tea** (355 ml, 1 refill) **\$95**

**Domestic beer** (330 ml) **\$180.5**

## **Average food weight before cooking.**

Prices are quoted in US Dollars and will be charged in Mexican pesos according to the hotel exchange rate, 16 % tax included. Payment method, credit and debit card or room charge, we do not accept cash. **March, 2023**