

# FAMILY POOLS

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# MENU

11:30 AM - 5:00 PM



JW MARRIOTT

LOS CABOS

# SALADS

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## **Cobb salad**

**\$313.5**

Mixed lettuces, cucumber, roasted corn, tomatoes, tortilla strips, avocado, hard boiled egg and cilantro dressing

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

## **Caesar salad**

**\$313.5**

The traditional one

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

## **Beets and butternut squash salad**

**\$313.5**

Mixed lettuce and spinach with goat cheese, pumpkin seeds and honey mustard dressing

## **Poke bowl**

**\$313.5**

Spicy tuna, cured salmon, steamed rice, ginger, edamames, radish, cucumber, wakame, hard-boiled egg, sriracha mayonnaise, carrot, soy sauce

## **Fruit & crudites plate (400 g)**

**\$209**

Papaya, pineapple, watermelon, jicama, carrot and cucumber, served with lemon and chili powder

# CLASSICS

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## **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

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<b>Quesabirria</b> Slow cooked brisket birria & cheese quesadilla served with consommé	<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</b> (3 pieces) With chorizo, lettuce, cheese and sour cream	<b>\$332.5</b>

# SPECIALITIES

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**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

# CEVICHE

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## **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

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<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) BBQ, Buffalo and BBQ habanero Served with celery sticks, carrot and ranch dressing	<b>\$275.5</b>

# TACOS

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**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, avocado 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

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## **Stone oven cooked**

(23 cm of diameter / 8 slices)

**Margherita pizza**

**\$342**

**Pepperoni pizza**

**\$427.5**

**4 Cheeses pizza**

**\$399**

# GLUTEN FREE & VEGAN

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**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

**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** **\$152**  
Cactus with cheese

# BEVERAGES

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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.**