



GRILL & BAR

# Nak

( S I T T I N G )

*Take a seat and enjoy our atmosphere  
under the sky full of stars*

18 · 23 h



JW MARRIOTT

LOS CABOS

# APPETIZERS

## GUACAMOLE | 200 g • \$247

Prepared to your liking directly at your table, served with Mexican sauce and corn tortilla chips.

## BEEF CARPACCIO | 80 g • \$294.5

Rib eye sealed with a chili crust, served with a mixture of tomatoes, capers, rustic bread and fleur de sel.

## STUFFED CHILI | 1 piece • \$237.5

Stuffed with mozzarella, provolone and manchego cheeses and regional chorizo, with morita chili sauce and handmade corn tortillas.

## LOBSTER TACO | 2 pieces • \$256.5

Grilled lobster (150 g) served Rosarito B.C. style, with red rice and beans in flour tortillas.

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# SALADS | 150 g • \$285

## ROASTED KALE & QUINOA SALAD

With roasted corn, cherry tomatoes, avocado, pumpkin seed with paprika and cajun spiced, creamy honey and chipotle chili dressing.

## CITRUS CRUNCH SALAD

Mixed lettuce, Baja's orange, mandarin oranges, oranges, asparagus, black sesame, parmesan cheese and avocado with honey mustard citrus vinaigrette.

## TOMATOES SALAD

Selection of regional tomatoes with smoked ricotta cheese and coriander pesto.

## **SOUP** | 300 ml • \$266

### **MEAT JUICE**

Served with red onion, fresh coriander and green chili.

### **TORTILLA SOUP**

Traditional Mexican soup with shredded cheese, sour cream, diced avocado and guajillo chili.

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## **FOR KIDS** • \$199.5

### **KIDS QUESADILLA** | 3 pieces

Corn tortilla stuffed with cheese and served with guacamole.

### **MAC AND CHEESE** | 150 g

With cheddar cheese sauce and parmesan cheese.

# GRILLED

## **BEEF FILET | 300 g • \$836**

Spicy potato, eggplant puree, roasted padron peppers.  
Your choice of: mustard, demi-glace or pepper sauce.

## **RIB EYE | 300 g • \$1111.5**

Mashed potatoes with celery root, grilled asparagus,  
grated lemon zest, garlic butter.

## **SHRIMPS | 200 g • \$760**

Creamy rice in burned green sauce, assorted of squash,  
baby carrots.

## **CATCH OF THE DAY | 300 g • \$589**

Cauliflower steak, grilled artichokes with pesto,  
herb mixture and roasted garlic oil.

## **LAS CALABAZAS | • \$323**

Assorted of roasted baby squashes,  
served over a squash seeds green mexican sauce.

# SHARING PLATTERS

## **SURF & TURF • \$1301.5**

New York (300 g) and shrimp (250 g) accompanied by Brussels sprouts, baby carrots, roasted cauliflower, grilled sweet potato and eureka lemon.

## **MAKE YOUR TACOS • \$1111.5**

Rock cornish (1 piece), bone marrow (2 pieces), catch of the day (200 g), brisket (200 g), accompanied with avocado, roasted jalapeño pepper, spring onions, fresh coriander, green sauce, red molcajete sauce and handmade corn tortillas.

## DESSERTS • \$228

HORCHATA CRÈME BRÛLÉE | 1 pieza

SWEET POTATO PIE | 1 slice  
Yellow sweet potato and maple syrup.

RAMONETTI CHEESE TART | 1 slice  
With dates and pecans chutney.

PEANUT POPSICLE DESSERT | 1 piece  
Covered with chocolate, served with vanilla,  
chocolate cream and cookie powder.



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LOS CABOS



*Prices are quoted in US dollars and will be charged in Mexican pesos  
According to daily prevailing exchange rate, 16% taxes included.  
Service charge not included. Payment method, credit and debit card  
or room charge, we do not accept cash.*

*March , 2023.*