



JW MARRIOTT

LOS CABOS

TASTEFULLY
NOURISHED

SAVOR by JW

Your complete satisfaction is our goal, if you want something that is not on the menu ask for it and we will do our best to please you, dial ext. 0

*Prices are expressed in US dollars and will be charged in Mexican pesos according to exchange rate of the day.
Including 16 % taxes.*

ARTFULLY BLENDED

Available all day

Looking for a refreshing start to your morning? All juices and smoothies are brimming with healthy benefits and essential nutrients to invigorate body and mind.

SATISFYING SMOOTHIES (400 ml)

SUPER GREEN **\$235**

Spinach, banana, cucumber, peanut butter, coconut, spirulina, date, chia seeds, cinnamon, vanilla & almond milk

MANGO TANGO **\$235**

Banana, mango, pineapple, papaya & coconut milk

BERRY AND OATMEAL **\$235**

Blackberry, strawberry, raspberry, cranberries, oatmeal, banana, protein powder, yogurt and almond milk

OAT AND AVOCADO **\$235**

Orange juice, oatmeal, mango, avocado, coconut milk, spinach and maple syrup

DETOX **\$235**

Spinach, pineapple, raspberry, banana and almond milk

REVITALIZING JUICES

(400 ml)

ANTI-INFLAMMATORY **\$229**
Apple, cucumber, celery, spinach
and ginger

HAPPY **\$229**
Beetroot, apple, spinach, carrot
and lime

GREEN **\$229**
Pineapple, cactus, spinach,
parsley, ginger, basil and orange
juice

FAT BURNER **\$229**
Lime, pineapple, grapefruit,
ginger, coconut water, papaya &
chia seeds

BREAKFAST

06:00 am – 11:00 am

We serve free range
eggs.

*Consuming raw or
under-cooked meats, poultry,
seafood, shellfish, or eggs may
increase your risk of foodborne
illness.*

A BALANCED START

FRUIT PLATE (400 g) \$269

Assorted seasonal fruit with
homemade granola and chia seeds

ACAI SMOOTHIE \$229

BOWL (450 ml)

Prepared with berries, banana,
honey, greek yogurt & almond milk

BAJA OVERNIGHT \$252

OATMEAL (250 g)

Oatmeal, mango, date, banana,
apple, coconut, raisins flax, greek
yogurt and almond milk

PROTEIN PANCAKES (3 pieces) \$284

Oatmeal, eggs, yogurt, almond
milk, maple syrup, vanilla, oatmeal,
cinnamon, berries & banana

AVOCADO TOAST \$333

With avocado, tomatoes salad &
hash brown potato

CLASSICS

CONTINENTAL \$369

Orange juice (450 ml), seasonal fruit (400 g), toast or bagel or pastry selection (2 pieces), and your choice of coffee, tea or soft drink (300 ml)

AMERICAN \$608

Orange juice (450 ml), order of seasonal fruit (200 g), eggs any style (2 pieces), hash brown potatoes, bacon or sausage and your choice of coffee, tea or soft drink (300 ml)

STEAK AND EGGS \$475

Grilled flank steak (200 g) and fried eggs (3 pieces) accompanied by seasoned potatoes

BRIE & PROSCIUTTO SANDWICH \$330

Ciabatta stuffed with peppers, olives and homemade fig sauce. Accompanied with green salad

POTATO & CHORIZO TOSTADA \$330

Chorizo and potatoes served on corn tostada, covered with green sauce and fried eggs (2 pieces)

CHEF'S CHOICE

SPECIAL RANCHERO-STYLE EGGS **\$330**

Hash brown potatoes on corn tortilla with cheese, covered with tomato sauce and fried eggs (2 pieces)

OMELETS (3 HUEVOS)

TURKEY & CHEDDAR CHEESE **\$390**

SPINACH, MUSHROOMS & PANELA CHEESE **\$390**

CHORIZO & OAXACA CHEESE **\$390**

CHICKPEAS (VEGAN) **\$415**

Chickpea tortilla (1 piece) stuffed with spinach, peas and asparagus

SHRIMP, BACON & AVOCADO **\$441**

Omelet (3 eggs) filled with shrimp, mozzarella cheese, bacon and avocado. Accompanied by green salad

SINGLE SERVINGS

EGGS BENEDICT (2 pieces) \$390

With hash brown potato and cherry tomatoes salad

BAGEL BREAKFAST SANDWICH \$299

Toasted bagel (1 piece) with cilantro butter, roasted onion, cheddar cheese, bacon and fried egg

RED OR GREEN CHILAQUILES \$330

Corn tortilla chips bathed with tomato or tomatillo sauce, served with shredded chicken (150 g), sour cream, queso fresco, onion and cilantro

ENFRIJOLADAS MIRAFLORES \$378

Corn tortillas (3 pieces) filled with chicken or scrambled egg (3 pieces), covered in bean sauce and served with avocado, sour cream, onion, cheese and chorizo

FRENCH TOAST (2 pieces) **\$275**

Homemade brioche with your choice of

- our signature fresh berries jam with greek yogurt • or strawberries and greek yogurt • or banana and Nutella

PANCAKES (3 pieces) **\$252**

Served with mascarpone cheese with roasted pineapple

JW FAMILY MEAL

CHICKEN ENCHILADAS **\$520**

(6 pieces)

Stuffed with chicken (300 g), gratin with cheddar cheese and Oaxaca cheese, covered with red or green sauce

SMOKED SALMON PIZZA **\$559**

(8 slices)

Smoked salmon on potato rosti, labhne cheese, capers and red onion

KIDS

TAQUITOS \$219

Flour tortillas, stuffed with scrambled eggs (2 pieces) breakfast sausage, cheddar cheese, and seasonal fruit side

SUNNY SUNRISE \$219

Silver dollar pancakes (3 pieces) with berries compote

PEANUT BUTTER & JELLY SANDWICH \$219

Peanut butter, roasted banana and homemade jam sandwich (1 piece)

FROZEN YOGURT BARS \$236

With granola and berries

DAYLONG DINING

11:00 am – 5:00 pm

Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

LOCALLY INSPIRED

QUESADILLA JUMBO (1 Piece) \$310
Flour tortilla and mozzarella cheese
 With flank steak \$499
 or shrimp (200 g)
 With cajun style chicken (200 g) \$413

CHICKEN FRIED TACOS \$401
(200 g, 3 pieces)
With chorizo, lettuce, cheese and sour cream

FISH HABANERO \$359
coconut ceviche (180 g)
Catch of the day whith onion, carrot, coconut milk and habanero

TUNA TOSTADA (1 piece) \$310
Fresh tuna (80 g) avocado, mango, cucumber & onion

SNACKS BALANCEADOS

GUACAMOLE (200 g) **\$275**

Served with corn tortilla chips and mexican sauce

HUMMUS (250 g) **\$321**

Chickpea puree with sesame seeds, and pita bread

FRUIT & CRUDITÉS (400 g) **\$263**

Papaya, pineapple, watermelon, jicama, carrot and cucumber.

Served with lemon and chili powder

CLASSICS

CHICKEN WINGS (10 pieces) **\$397**

BBQ or Buffalo or mango habanero.

Served with celery sticks, carrot and bluecheese dressing

CLASSIC BURGER **\$447**

Flank steak and beef fillet patty (240 g) with cheddar cheese, onion, tomato and lettuce. With french fries or mixed salad

CLUB SANDWICH **\$390**

Chicken breast (150 g), turkey ham (120 g), bacon, manchego cheese, tomato, lettuce, honey mustard dressing and french fries

GREENS & LIGHTS

COBB SALAD \$379

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

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

BEETS & BUTTERNUT SQUASH SALAD \$379

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

POKE BOWL \$415

Spicy tuna (100 g), cured salmon (25 g), steamed rice, ginger, edamames, radish, cucumber, wakame, hard boiled egg, sriracha, mayonnaise, carrot & soy sauce

VEGAN & VEGETARIAN

VEGAN FAJITAS \$347

Sautéed bell peppers, onion, portobello mushroom and zucchini. Accompanied with guacamole, beans and tortillas

SOY CEVICHE \$298

Textured soy, cucumber, bell pepper, onion, tomato and fresh coriander

CAULIFLOWER WINGS \$298

BBQ or Buffalo or mango habanero. Served with celery sticks, carrot and bluecheese dressing

KIDS

MINI PIZZA (4 slices) **\$230**
Pepperoni or hawaiian or cheese

POMODORO PASTA (200 g) **\$230**
With tomato sauce

MINI BURGER **\$230**
Flank steak and beef filet patty
(100 g) cheddar cheese, tomato,
and lettuce

ARTFUL DESSERTS

**FLOURLESS CHOCOLATE
CAKE (1 porción)** **\$253**

**OREO CHEESECAKE
(1 porción)** **\$253**

**SORBETS AND
ICE CREAM (250 g)** **\$253**

NIGHT

5:00 pm – 11:00 pm

Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

LOCALLY INSPIRED

QUESADILLA JUMBO (1 Piece) \$310

Flour tortilla and mozzarella cheese

With flank steak \$499
or shrimp (200 g)

With cajun style chicken (200 g) \$413

VEGETARIAN AND POBLANO AVOCADO BURRITO \$294

Flour tortilla stuffed with seasoned potatoes, poblano pepper, black beans, avocado, mixed cheese, and fresh cilantro. Wrapped in crispy cheese

RIB EYES TACOS (5 pieces) \$1,130

In corn or flour tortilla with Mexican salsa and guacamole. Vegan grilled cheese sandwich Stuffed with creamy spinach served with green salad

VEGAN GRILLED CHEESE SANDWICH \$294

Stuffed with creamy spinach served with green salad

BALANCED SNACKS

GUACAMOLE (200 g) **\$275**

Served with corn tortilla chips and mexican sauce

GREEN SALAD **\$299**

Fresh lettuce mix, toasted hazelnuts and balsamic, honey and mustard vinaigrette

HUMMUS (250 g) **\$321**

Chickpea purée with sesame seeds and pita bread

SALMON AND RICE BOWL **\$415**

Salmon (100 g), on rice with roasted peach and avocado sauce, accompanied with black beans, lettuce, cheese and sour cream

CLASSICS

CHICKEN CAESAR PASTA SALAD \$379

Accompanied with small strips of bacon and parmesan cheese

CLASSIC BURGER \$447

Flank steak and beef fillet patty (240 g) with cheddar cheese, onion, tomato and lettuce. With french fries or mixed salad

CLUB SANDWICH \$390

Chicken breast (150 g), turkey ham (120 g), bacon, manchego cheese, tomato, lettuce and honey mustard dressing

PEPPERONI PIZZA (8 slices) \$516

TUNA MELT SANDWICH \$378

Tinned tuna (80 g) salad with mayonnaise, mustard, capers, dill and cheddar cheese

CHICKEN WINGS (10 pieces) \$397

BBQ or Buffalo or mango habanero. Served with celery and carrot sticks, and bluecheese dressing

MAIN COURSES

PEPPER STEAK

\$1,082

Beef fillet (300 g) served with brandy pepper sauce and french fries

CHICKPEA MILANESE

\$435

Served with green salad

PASTA WITH SHRIMPS (200 g)

\$642

Fettuccine in creamy sauce with mozzarella and parmesan

CILANTRO LIME CHICKEN

\$586

Cilantro and lemon marinated chicken (300 g) on white rice and quinoa with avocado and mango relish

GRILLED SALMON (300 g)

\$642

Served with roasted cauliflower purée and steamed green beans

FAMILY MEALS

BROASTED CHICKEN

\$940

Chicken (6 pieces) with crispy seasoned topping, coleslaw, mashed potatoes and biscuit

FAJITAS WITH TORTILLAS

\$1,050

Mix of sautéed onion and peppers with soy sauce, lemon juice and fresh coriander, accompanied by grilled chicken breast (300 g) and flank steak (300 g). We serve it with corn or flour tortillas. White rice, black beans and guacamole

NIÑOS

CHEESE QUESADILLA (4 piezas) **\$230**
Flour tortilla with cheese

MAC & CHEESE **\$230**
With cheddar cheese sauce and
parmesan cheese

MINI BURGER **\$230**
Flank steak and beef filet patty (100 g)
cheddar cheese, tomato, and lettuce

MINI PIZZA **\$230**
Pepperoni or hawaiian or cheese

ARTFUL DESSERTS

**FLOURLESS CHOCOLATE
CAKE (1 slice)** **\$253**

OREO CHEESECAKE (1 slice) **\$253**

SORBETS & ICE CREAM (250 g) **\$253**

COCONUT CAKE (1 slice) **\$253**

CARROT CAKE (1 slice) **\$253**

OVERNIGHT

11:00 pm – 06:00 am



CLASSIC BURGER **\$447**

Flank steak and beef fillet patty (240 g) with cheddar cheese, onion, tomato and lettuce. With french fries or mixed salad

CLUB SANDWICH **\$390**

Chicken breast (150 g), turkey ham (120 g), bacon, manchego cheese, tomato, lettuce and honey mustard dressing and french fries

PEPPERONI PIZZA (8 slices) **\$516**

MARGHERITA PIZZA (8 slices) **\$413**

CAESAR SALAD WITH PASTA AND CHICKEN (200 g) **\$379**

Accompanied with small strips of bacon and parmesan cheese

QUESADILLA JUMBO (1 Piece) **\$310**

Flour tortilla and mozzarella cheese

With flank steak **\$499**
or shrimp (200 g)

With cajun style chicken (200 g) **\$413**

FRUIT & CRUDITÉS (400 g) \$263

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

PANCAKES (3 pieces) \$252

Served with mascarpone cheese
and roasted pineapple

BEVERAGES

Available all day



REFRESHING CHOICES

ORANGEADE (300 ml) **\$138**
Fresh orange juice with sparkling water

LIMONADE (300 ml) **\$138**
Fresh lime juice with sparkling water

SHIRLEY TEMPLE (300 ml) **\$131**
Lemon-lime soda with cherry juice and cherries

ICED TEA (300 ml) **\$115**
Black cold tea with lime slices

ARNOLD PALMER (300 ml) **\$219**
Iced tea mixed with lemonade

ORANGE JUICE (400 ml) **\$138**

GRAPEFRUIT JUICE (400 ml) **\$138**

MILK (330 ml) **\$70**
Soy, light, whole milk or almond

**COLD OR HOT
CHOCOLATE (300 ml)** **\$138**

**HERBAL TEA OR
INFUSIONS (240 ml)** **\$109**

COFFEE (350 ml)	\$115
Regular or decaffeinated	

CAPPUCCINO COFFEE (240 ml)	\$127
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LATTE COFFEE (240 ml)	\$127
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SODAS (355 ml)	\$127
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CRAFT BEERS

ESCORPIÓN NEGRO (355ml)	\$197
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CABOTELLA (355ml)	\$197
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COLIMITA (355ml)	\$219
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IMPORTED BEERS

HEINEKEN (350ml)	\$219
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HEINEKEN 0.0 (355ml)	\$219
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MICHELOB ULTRA(355ml)	\$219
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DOMESTIC BEERS

CORONA (355 ml)	\$219
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CORONA LIGHT (355 ml)	\$219
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PACÍFICO (355 ml)	\$219
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PACÍFICO LIGHT (355 ml)	\$219
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NEGRA MODELO (355 ml)	\$219
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REGULAR WATER

EVIAN	
330 ml	\$130
750 ml	\$230

VOSS	
375 ml	\$160
800 ml	\$290

ACQUA PANNA	
375 ml	\$140
750 ml	\$280

AGUA DE PIEDRA	
650 ml	\$210

HETHE	
750 ml	\$280

SPARKLING WATER

PERRIER

330 ml \$140

750 ml \$280

SAN PELLEGRINO

250 ml \$130

750 ml \$280

VOSS

375 ml \$180

800 ml \$290

AGUA DE PIEDRA

650 ml \$210

HETHE

750 ml \$280

SPARKLING WATER

BEVERAGES

Available of
11:00 am – 11:00 pm

MOCKTAILS

JW PUNCH (290 ml) **\$219**
Mix berries, mint, lime juice, ice tea, simple syrup, tonic water

MANGO COCO SMOOTHIE (290 ml) **\$219**
Mango puree, coconut cream, simple syrup and lime juice

APPLE AND BERRIES (290 ml)) **\$219**
Apple juice, cranberry juice, lime juice, sparkling water and peppermint

GINGER SODA (290 ml) **\$219**
Mint, apple juice, lime juice, simple syrup, ginger beer

COCKTAILS

JW MARGARITA (120 ml) \$414

Herradura ultra tequila, naranjitas liquor, lime juice, agave syrup

JALAPEÑO MARGARITA (150 ml) \$357

Herradura white tequila, Controy, jalapeño, lime juice, agave syrup

MIMOSA (220 ml) \$413

Orange, cranberry, strawberry and mango

MOJITO (165 ml) \$382

Bacardí white rum, mint, lime juice, brown sugar, sparkling water

MEZCALITA (120 ml) \$321

Unión Mezcal, Controy, lime juice, simple syrup

Flavors for your Mezcalita:

- Hibiscus • Tamarind • Pineapple
- Mango • Passion Fruit • Strawberry

JW PIÑA COLADA (360 ml) \$390

Bacardí white rum, Damiana cream, The Kraken spiced rum, coconut cream, pineapple juice

CADILLAC MARGARITA (150 ml) \$424

Bacardí white rum, Damiana cream, The Kraken spiced rum, coconut cream, pineapple juice

PALOMA DAMIANA (180 ml) \$367

Herradura white Tequila, Damiana liquor, lime juice, grapefruit soda, salt

APEROL SPRITZ (165 ml) \$293

Aperol, Prosecco, club soda, orange