



JW MARRIOTT

LOS CABOS

TASTEFULLY  
NOURISHED

SAVOR by JW

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**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**

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*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

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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.

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# SATISFYING SMOOTHIES (400 ml)

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## **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)

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**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

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We serve free range  
eggs.

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



# A BALANCED START

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**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

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## 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

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**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)

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**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

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**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

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**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

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## 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

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



# LOCALLY INSPIRED

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

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

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

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

# SNACKS BALANCEADOS

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

Served with corn tortilla chips and mexican sauce

**HUMMUS (125 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

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**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

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## 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

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## 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

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**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

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**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

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

# LOCALLY INSPIRED

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**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      \$294**

Stuffed with creamy spinach served with green salad

# BALANCED SNACKS

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**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 (125 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

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## 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

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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

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## 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

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**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

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**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

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**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

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

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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

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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

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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

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## 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
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## HETHE

750 ml	\$280
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# SPARKLING WATER



# BEVERAGES

Available of  
11:00 am – 11:00 pm

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# MOCKTAILS

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**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

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**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