



JW MARRIOTT

LOS CABOS

TASTEFULLY
NOURISHED

SAVOR by JW

If you have any concerns regarding food allergies, please alert your **At Your Service** agent prior to ordering. 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 Mexican pesos including 16 % taxes.

ALÉRGENOS

- | | | | |
|---------------------------|--------------------------|-----------------------|---------------|
| CG Contains Gluten | CD Contains Dairy | GF Gluten Free | |
| CS Contains Soy | VE Vegetarian | VG Vegan | |
| DF Dairy Free | SH Shellfish | M Mushrooms | |
| E Egg | N Nuts | S Seafood | P Pork |

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, ginger, orange juice and coconut water

\$229

HAPPY

Beetroot, apple, spinach, carrot, lime and orange juice

\$229

GREEN

Pineapple, cactus, spinach, parsley, ginger, basil and orange juice

\$229

FAT BURNER

Lime, pineapple, grapefruit juice, 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 **CD** **N** **\$229**

BOWL (450 ml)

Prepared with berries, banana,
honey, greek yogurt & almond
milk. Served with cranberries and
toasted almonds

BAJA OVERNIGHT **CD** **N** **CG** **\$252**

OATMEAL (250 g)

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

PROTEIN PANCAKES **CD** **CG** **VE** **\$284**

(3 pieces)

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

AVOCADO TOAST **VE** **CG** **\$333**

Served with two fried eggs,
avocado and tomato salad

CLASSICS

CONTINENTAL

\$369

Orange juice (400 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 (400 ml) order of seasonal fruit (200 g), eggs any style (2 pieces), hash brown potatoes, bacon or sausage, toast or bagel or pastry selection (2 pieces), 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

ENGLISH MUFFIN (1 piece) \$330

Filled with an egg frittata, spinach, goat cheese, avocado, and mustard dressing

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 **CD** **GF** **\$330**

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

OMELETS (3 EGGS)

TURKEY & CHEDDAR CHEESE **CD** **\$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) **CD** **CG** **\$390**
With hash brown potato and
cherry tomatoes salad

BAGEL BREAKFAST SANDWICH **CG** **CD** **P** **\$299**
Toasted bagel (1 piece) with
cilantro butter, roasted onion,
cheddar cheese, bacon and
fried egg

RED OR GREEN CHILAQUILES **CD** **GF** **\$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 **CD** **GF** **P** **\$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, onion and cilantro

SANTO JOSÉ   **\$559**
CHILAQUILES
Corn tortilla chips bathed with creamy tomatillo sauce, served with suadero from our taquería (150 g), sour cream, queso fresco, onion and cilantro

KIDS

TAQUITOS P CD CG \$219

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

SUNNY SUNRISE CD CG \$219

Silver dollar pancakes (3 pieces) with berries compote

PEANUT BUTTER CG \$219

& JELLY SANDWICH

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

COTTAGE BOWL CD N \$236

Apple, nuts, cinnamon and maple

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

JUMBO QUESADILLA (1 Piece) **CG** **CD** \$319
Flour tortilla and mozzarella cheese

With flank steak \$529
or shrimp (200 g)

With cajun style chicken (200 g) \$505

CHICKEN FRIED TACOS **P** **CD** \$415
(200 g, 3 pieces)
With chorizo, lettuce, cheese and sour cream

FISH HABANERO **GF** **DF** \$359
COCONUT CEVICHE (180 g)
Catch of the day whith onion, carrot, coconut milk and habanero

TUNA TOSTADA (1 piece) **CS** \$379
Fresh tuna (80 g) avocado, mango, cucumber, onion, macha sauce and roasted serrano chile

CILANTRO LIME (300 g) **GF** \$620
CHICKEN
Cilantro and lemon marinated chicken (300 g) on White rice and quinoa with avocado and mango relish

CHICKEN PASTA (200 g) **CG** **CD** \$550
Cheese sauce and truffle oil

BALANCED SNACKS

GUACAMOLE (200 g) **CD** **VE** **\$305**
Served with corn tortilla chips and
mexican sauce

HUMMUS (250 g) **VG** **\$329**
Chickpea puree with sesame
seeds, and pita bread

FRUIT & CRUDITÉS (400 g) **VG** **\$263**
Papaya, pineapple, watermelon,
jicama, carrot and cucumber.
Served with lemon and chili powder

CLASSICS

CHICKEN WINGS (10 pieces) **CG** **\$419**
BBQ or Buffalo or mango habanero.
Served with celery sticks, carrot and
ranch dressing

CLASSIC BURGER **CG** **CD** **\$479**
Flank steak and beef fillet patty
(240 g) with cheddar cheese,
onion, tomato and lettuce. With
french fries or mixed salad

CLUB SANDWICH **CG** **CD** **\$410**
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 ranch dressing

KIDS

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

POMODORO PASTA (100 g) **CG** **VG** \$230
With tomato sauce

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

ARTFUL DESSERTS

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

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

SORBETS AND
ICE CREAM (250 g) \$265

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

JUMBO QUESADILLA (1 Piece)   **\$319**

Flour tortilla and mozzarella cheese

With flank steak

or shrimp (200 g) **\$529**

With cajun style chicken (200 g) **\$505**

**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 vegan cheddar cheese and creamy spinach, served with salad

CHICKEN BROTH (250 ml) **\$285**
Served with rice and vegetables.

TOMATO CREAM SOUP   **\$285**
(250 ml)
Acompanied with grilled cheese sandwich

BALANCED SNACKS

GUACAMOLE (200 g)  **\$305**
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)   **\$329**
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   **\$379**

PASTA SALAD (200 g)

Accompanied with small strips of
bacon and parmesan cheese

CLASSIC BURGER   **\$479**

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

CLUB SANDWICH   **\$410**

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

PEPPERONI PIZZA (8 slices)   **\$529**

TUNA MELT SANDWICH   **\$378**

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

CHICKEN WINGS (10 pieces)  **\$419**

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

MAIN COURSES

PEPPER STEAK CD	\$1,135
Beef fillet (300 g) served with brandy pepper sauce and french fries	
CHICKPEA MILANESE VG	\$435
Served with green salad	
PASTA WITH SHRIMPS CD CG	\$642
(200 g) Fettuccine in creamy sauce with mozzarella and parmesan	
CILANTRO LIME CHICKEN GF	\$620
Cilantro and lemon marinated chicken (300 g) on white rice and quinoa with avocado and mango relish	
GRILLED SALMON (300 g) GF CD	\$655
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

KIDS

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

\$230

MAC & CHEESE   
With cheddar cheese sauce and
parmesan cheese

\$230

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

\$230

MINI PIZZA  
Pepperoni or hawaiian or cheese

ARTFUL DESSERTS

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

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

SORBETS & ICE CREAM **\$265**
(250 g)

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

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

OVERNIGHT

11:00 pm – 06:00 am



CLASSIC BURGER   \$479
Flank steak and beef fillet patty (240 g) with cheddar cheese, onion, tomato and lettuce. With French fries or mixed salad

CLUB SANDWICH   \$410
Chicken breast (150 g), turkey ham (120 g), bacon, manchego cheese, tomato, lettuce and honey mustard dressing and French fries

PEPPERONI PIZZA   \$529
(8 slices)

MARGHERITA PIZZA   \$413
(8 slices)

CAESAR SALAD WITH PASTA AND CHICKEN   \$379
(200 g)
Accompanied with small strips of bacon and parmesan cheese

QUESADILLA JUMBO (1 piece)   \$319
Flour tortilla and mozzarella cheese

With flank steak \$529
or shrimp (200 g)

With cajun style chicken (200 g) \$505

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 (400 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)	\$171
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CABOTELLA (355ml)	\$171
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COLIMITA (355ml)	\$190
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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

CORONA LIGHT (355 ml) \$219

PACÍFICO (355 ml) \$219

PACÍFICO LIGHT (355 ml) \$219

NEGRA MODELO (355 ml) \$219

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 wate, and peppermint

GINGER SODA (290 ml) **\$219**
Mint, apple juice, lime juice, simple syrup, and 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
Herradura reposado Tequila,
Controy, Grand Marnier and lime
juice

PALOMA DAMIANA (180 ml) \$367
Herradura white Tequila, Damiana
liquor, lime juice, grapefruit soda,
and salt

APEROL SPRITZ (165 ml) \$293
Aperol, Prosecco, club soda,
orange