

APPETIZERS / PARA EMPEZAR

MIX GREEN SALAD / ENSALADA MIXTA

\$265

Vegetables tossed with a ginger-lime vinaigrette. (270g)

Lechugas mixtas y vegetales frescos con vinagreta de limón y jengibre. (270g)

ADD CHICKEN (100g) +\$150

ADD ARRACHERA (100g) +\$200

ADD SHRIMP (100g) +\$270

AGREGA POLLO (100g) +\$150

AGREGA ARRACHERA (100g) +\$200

AGREGA CAMARON (100g) +\$270

TORTILLA SOUP / SOPA DE TORTILLA

\$265

Tomato and chicken broth with avocado, tortilla strip, queso fresco and sour cream. (250ml)

Consomé de pollo servido con tiras de tortilla frita, aguacate, queso fresco y crema agria. (250ml)

ADD CHICKEN (100g) / AGREGA POLLO (100g) + \$150.00

CREAMY TOMATO SOUP / CREMA DE TOMATE

\$265

Roasted tomatoes cream with croutons and goat cheese. (250ml)

Crema de tomates asados con crotones y queso de cabra (250ml)

TARASCA BEAN SOUP / SOPA DE FRIJOL TARASCA

\$265

Bean soup with a mixture of Mexican spices, tomato, garlic and onion (250ml)

Sopa de frijol con una mezcla de especias mexicanas, tomate, ajo y cebolla (250ml)

ALL DAY BREAKFAST / CABO WABO CHILAQUILES

\$290

Fried tortilla with tomatillo sauce, chicken(100g), or beef (100g), topped with sour cream and fried free ranch egg.

Tortilla frita con salsa de tomatillos con pollo(100g) o carne (100g), con crema y un huevo frito de libre pastoreo.

STUFFED MUSHROOMS / CHAMPIÑONES RELLENOS

\$300

Button mushrooms stuffed with cream cheese, dried chiles and fresh herbs.

Champiñones rellenos de queso crema, chile pasilla y hierbas frescas.

BAJA LOBSTER TOSTADA / TOSTADA DE LANGOSTA DE BAJA

\$750

Baked tostada (3 pieces) with smashed avocado, Rosarito Lobster (180g) with onions and garlic, topped with coleslaw cabo style, and white Cabo Wabo tartar

Tostada horneada (3 piezas) con cama de aguacate, langosta Rosarito (180 g)

con cebolla y ajo, cubierta con ensalada de col estilo Cabo y tartar blanco estilo Cabo Wabo

COCONUT SHRIMP / CAMARONES COCO

\$420

Lightly battered shrimp (150g) rolled in grated coconut, served with a ginger and soy sauce.

Camarones (150g) ligeramente capeados en tempura y coco rallado, con salsa de soya y jengibre.

SAMMY'S SHRIMP / CAMARONES SAMMY

\$420

Shrimp (150g) Sauteed with garlic & serrano chile, deglazed with lime juice and Cabo Wabo Tequila Reposado.

Camarones (150g) salteados en ajo, chile serrano, jugo de limón y Tequila Cabo Wabo Reposado.

SHRIMP TIRADITO / TIRADITO DE CAMARON

\$420

Our very special way to make a shrimp ceviche (150g), cooked in lemon juice, red onions, cucumber, red radish, dry chile & roasted sesame seeds.

Nuestra receta especial de ceviche de camarón (150g), cocido en jugo de limón, con cebolla morada, pepino, rábano, chile seco y ajonjolí.

FLAUTAS (order of 3 / orden de 3)

\$315

Classic deep fried tacos, served with a tomatillo sauce, topped with lettuce, red onion, red radish, cotija cheese and sour cream.

Clásicos tacos dorados con una salsa de tomatillo, lechuga, cebolla morada, rábanos, queso cotija y crema agria.

- Shredded beef (150g)
- Potato and chorizo (75g + 75g)
- Shredded chicken (150g)
- Carne deshebrada (150g)
- Papa con chorizo (75g + 75g)
- Pollo deshebrado (150g)

WABURRITO

Sauteed with onion, tomato & garlic, deglazed with white wine & finished with heavy cream.

Salteado con cebolla, tomate y ajo, bañado con salsa de vino blanco, crema y cilantro.

CHICKEN / POLLO (200g) \$ 550

SHRIMP / CAMARON (170g) ... \$ 950

LOBSTER / LANGOSTA (170g) ... \$ 1,250

HAND-CHOPPED BEEF EMPANADA (order of 3) / EMPANADA DE RES PICADA A CUCHILLO (orden de 3)

\$290

Served with beans and puya (mild sauce) on the side. (65g ea.)

Servido con frijoles y salsa puya. (65g c/u)

SIDE ORDERS

- RICE – ARROZ
- FRIED EGG – HUEVO FRITO
- BEANS – FRIJOLES
- SWEET POTATO – CAMOTE
- SAUTE VEGETALES - VEGETALES SALTEADOS.

\$ 60



Surf & turf Burger mx.

ENTREES / CARNES Y MARISCOS

FAJITAS

Served with corn or flour tortillas, salsa & guacamole.

Servidas con tortillas de harina ó maíz, guacamole y salsas picantes.

Beef / Carne (180g)	\$420	Shrimp / Camarón (150g)	\$660
Chicken / Pollo (180g)	\$420	Lobster / Langosta (150g)	\$925

TORTA DE COCHINITA

Pull pork (150g) sandwich, home made sweet potato chips, served in a Mexican bun, avocado, onions vinaigrette and habanero (optional).

Torta de cochinita (150g) con aguacate, cebolla curtida y habanero (opcional) acompañada de láminas de camote frito.

SURF & TURF BURGER MX. / HAMBURGUESA MAR Y TIERRA \$590

Beef (155g) & chorizo(25g) patty topped with grilled shrimp (50g) and onions with cheddar cheese and our secret sauce.

Carne de res (155g) y chorizo (25g) acompañada de camarón (50g) a la parrilla con cebolla, queso cheddar y nuestra salsa secreta.

BAJA SHRIMP SANDWICH / EMPAREDADO DE CAMARÓN \$440

Baja Shrimp (140g), mixed with egg, parsley, garlic, pepper, baby arugula, avocado and tomato salad with tartar Cabo Wabo sauce.

Camarón de la baja (140g) mezclado con huevo, perejil, ajo y pimienta, con arugula, aguacate y tartar blanco estilo Cabo Wabo

COCONUT JUMBO SHRIMP / CAMARONES COCO JUMBO \$925

Lightly battered jumbo shrimp (160g) rolled in grated coconut. Served with a ginger and soy sauce.

Camarones jumbo (160g) ligeramente capeados en tempura y coco rallado, acompañado de una salsa de soya y jengibre.

SAMMY'S JUMBO SHRIMP / CAMARONES SAMMY JUMBO \$925

Jumbo Shrimp (160g) sauteed with garlic & serrano chile, deglazed with lime juice and Cabo Wabo Tequila Reposado.

Camarones jumbo (160g) salteados en ajo, chile serrano, jugo de limón y Tequila Cabo Wabo Reposado.

TAMPIQUEÑA BEEF FILET / FILETE TAMPIQUEÑA \$640

Beef filet (180g) finely cut accompanied with one chicken (25g) enchilada (green tomato sauce), rice, guacamole and refried, black beans, poblano pepper slices with sour cream.

Sábana de Filete de res (180g), cortado finamente acompañado de una enchilada (pollo 25g) verde, rajas con crema, arroz, guacamole y frijoles negros refritos.

CABO WABO PETITE FILET GREEN PEPPERCORN SAUCE OR DIJON MUSTARD SAUCE / FILETE PETITE DE RES CABO WABO A LA PIMIENTA VERDE O A LA MOSTAZA DIJON \$790

Pan seared beef tenderloin (240g) topped with green peppercorn sauce, served with shoestring potatoes and farm grown carrots.

Filete de res (240g) cubierto con salsa a la pimienta verde, acompañado con papas paja y zanahorias de la granja.

COWBOY STEAK CHIPLOTE \$1,350

Certified US Choice grilled Cowboy Steak (550g) topped with chipotle butter.

Cowboy Steak (550g) Certificado US Choise a la parrilla con mantequilla al chipotle.

SURF & TURF / MAR Y TIERRA

Served with asparagus and fried potato wedges / Servidos con espárragos y papas gajo.

COWBOY STEAK & SHRIMP / COWBOY & CAMARON \$2,280

Cowboy Steak (550g) your choice 5 Jumbo Shrimp (188g) Sammy or Coconut.

Cowboy Steak (550g) a elegir 5 Camarones Jumbo (188g) Sammy o Coco.

COWBOY STEAK & LOBSTER / COWBOY & LANGOSTA \$2,570

Cowboy Steak (550g) with a tail lobster (180g) grilled with butter and garlic.

Cowboy Steak (550g) y una cola de langosta (180g) a la parrilla con ajo y mantequilla.



SURF & TURF

*Prices are in pesos, taxes are included. *Los precios están en pesos e incluyen el IVA.

Please ask your waiter for signature drinks and desserts specials

Por favor, pregunta a tu mesero por las bebidas insignia y postres especiales