

STARTERS

GUACAMOLE CHOYERO

Avocado, serrano pepper, pico de gallo, fried pork rinds, tortilla chips.

SIKILPAK & CHORIZO

Pumpkin seed dip with tomato, garlic, and charred onion.

Served with chorizo and corn tostadas..

FRUIT AND VEGETABLE COCKTAIL

Pineapple, cucumber, jicama, radish, orange, lemon,

Served with chili powder and cilantro.

SALADS

CAESAR SALAD

Romaine lettuce, caesar dressing, parmesan cheese, garlic croutons.

Add ons: Chicken Shrimp Rib Eye

SHRIMP POPPERS SALAD

Tempura shrimp, bacon, cucumber, avocado, and habanero salsa.

QUINOA SALAD

Red quinoa, spinach, green apple, goat cheese, honey
and mustard dressing.



GLUTEN FREE



NUTS



VEGETARIAN



VEGAN

The consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. Consumption is at the guest's discretion. Kindly inform our team if you have any food allergies or wish to know more about the ingredients in your dish.

BURGERS AND SANDWICHES

Available gluten free options. 

Choose sides: french fries or sweet potato fries.

CABO BURGER

Angus beef burger, american cheese, bacon, romaine lettuce, tomatoes, onion, pickles, brioche bun bread.

SAN LUCAS BURGER

Crispy chicken breast, swiss cheese, chipotle mayo, romaine lettuce, tomato, onion, pickles and brioche bun bread.

SMOKED BRISKET SANDWICH

Traditional, brisket, chili flakes, honey, american cheese on buttery bread.

ABUELA'S OVEN PIZZAS

Available gluten-free and vegetarian upon request.  

PEPPERONI PIZZA

Pomodoro, pepperoni, oregano, mozzarella cheese.

MARGARITA PIZZA

Pomodoro, fresh basil and mozzarella cheese.

SERRANO HAM PIZZA

Pomodoro sauce, Serrano ham, arugula, mozzarella cheese.



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DEL COMAL

VITAMIN T - TACOS, TOSTADAS & TORTAS

Acompanied with salsas: Raw green, roasted red, habanero, guacamolada.

Flour or corn tortilla of your choice.

TROMPO

OUR SELECTION OF THE DAY

(Pork, jerky or chicken) Traditional mexican preparation.

LAS QUESADILLAS

Corn masa and Oaxaca cheese

Chicken Flank Steak

BURRITO BAJA

Flour tortilla,beans,grilled meat,cheese,Pico de gallo,guacamole.

SHRIMP TACOS BAJA STYLE

Breaded shrimp,red cabbage,avocado, and chipotlemayo.

COCHINITA PIBIL TACOS

Baked pork in a banana leaf with axiote and orange juice.

RIB EYE TACOS

Grilled with cheese crust, onion and cilantro.



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LAS TOSTADAS

TUNA TOSTADAS

Raw tuna on corn tostada, avocado, soya and macha sauce.

OCTOPUS TOSTADA

Roasted octopus, chilli powder, cucumbers, red onion, and avocado.

MAHI MAHI TOSTADA

Raw Mahi Mahi fish in aguachile marination, bell pepper, onion and serrano chili.

PALMITOS TOSTADA

Heart Palm, lime and tomato cherry, passion fruit and serrano Chili.

LOS NACHOS

Tortilla Chips, cheddar cheese salsa, beans, pico de gallo, avocado and jalapeño peppers.

Flank Steak Chicken Shrimp



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