EL Rincón CULINARIO

SALADS

DE LA BAJA SALAD **$310**

Lettuce heart, Citrus Vinaigrette, local Vegetables, fresh Miraflores Cheese, roasted Peanuts, crispy Tortilla strips & Coriander Dressing.

CAESAR SALAD **$310**

Grilled Lettuce, fine herbs Bread, Parmesan Cheese and traditional Caesar Dressing.

Chicken: $360 **Shirmp: $370**

WHITE WINE MUSSELS **$400**

Garlic Butter and white Wine reduction with fresh Chives.

WELLNESS FOOD

MEDITERRANEAN CREAM TRILOGY (CHICKPEA, EGGPLANT AND PEPPERS) **$320**

A Combination of Hummus, Baba Ghanoush, and Muhammara, served with our Light Wood Fired Bread.

HUMMUS (CHICKPEA CREAM) **$270**

Served with Our Light Wood Fired Bread with a touch of Parmesan Cheese.

BABA GHANOUSH

An eggplant Based Dip, Pistachio, served with Sourdough Bread with Walnuts and Cranberries.

MUHAMMARA **$270**

A Roasted Red Pepper and Walnut Dip with a touch of Olive Oil, served with Light Parmesan Bread.

GOLDEN & GREEN (4 PCS) **$270**

Crispy handmade Falafels topped with a Smooth Roasted Garlic Cream. Served with our house Hummus and fresh Garden Salad.

SPICY HUMMUS **$270**

A Blend of Chickpeas and Smoked Chilies with a Hint of Honey, served with Light Sourdough Bread.

TABBOULEH **$270**

The Perfect balance of Nutrition and Freshness. A base of Citrus Hydrated wheat Mixed with Fresh Parsley, Mint, and Chopped Organic Vegetables, finished with a touch of Olive Oil.

SOUPS & CREAMS

TORTILLA SOUP **$290**

Fried Tortilla strips, Pork Rind, Avocado, Sour Cream, Guajillo Pepper, Coriander and Fresh Chesse.

LOBSTER BISQUE **$310**

Garnished with Puffed Pastry with Sesame Seeds, Lobster and Crispy Parmesan Cheese.

MAIN COURSES

URBAN TACOS (2 PCS) **$310**

Blue Corn Tortilla, Chorizo, Tempura Shrimp and Habanero Onion Jam.

CASA DORADA HAMBURGER **$470**

Angus Beef, Portobello, Panela Cheese, grilled Tomato, Cajun Potato & Damiana Pesto Dressing.

MUSTARD CHICKEN **$480**

Grilled Chicken breast served with Mustard Gravy, Mashed Potato, Vegetables & Roasted Corn on the Cob.

BBQ RIBS **$480**

BBQ Ribs, a touch of Bourboun, Buttered Mashed Potato, grilled Vegetables & Corn on the Cob.

AJILLO SEABASS **$690**

Mushroom Risotto and Organic Vegetables.

BLUEFIN TUNA **$690**

Crusted Sesame Seeds, organic Salad and Vegetables.

HOUSE SALMON **$730**

Salmon, Balsamic reduction, white Wine Fettuccini Alfredo, grilled Vegetables & crunchy Cheese.

SURF & TURF **$900**

Flank Steak & Shrimp in Gravy Sauce, Mashed Potato, Asparagus & crunchy Cheese.

RAW CRUDO **Consuming raw or undercooked food increases your risk of foodborne illness.**

CASA DORADA LOS CABOS, RESORT & SPA

FROM THE GRILL

CHICKEN BREAST	**$480**
SHRIMP (6 PCS)	**$610**
FLANK STEAK (10 Oz)	**$560**

HOUSE SPECIALITIES

AUSTRALIAN RACK OF LAMB (13 Oz)	**$950**
JUMBO SHRIMP (6 PCS)	**$980**
TENDERLOIN (8 Oz)	**$1,120**
GRILLED LOBSTER (Price per gram)	**$10**
RIB EYE (12 Oz)	**$900**
NEW YORK (12 Oz)	**$900**

THIS MENU IS NOT PART OF THE ALL INCLUSIVE PACKAGE

CHOOSE ONE SIDE

*Risotto
*Ajillo Mushrooms
*Roasted Cron on the Cob
*Organic Vegetables
*Baked Potato
*Mashed Potato
*Asparagus Bundle

EXTRA $100 SAUCES:

*Ajillo
*Spicy BBQ
*Honey & Mustard Gravy
*Horseradish Dressing
*Onion Marmalade
*Chimichurri
*Butter
*Garlic



Blue Rare
Rare
Medium
Medium Well
Well Done

SUSHI

SHRIMP & TUNA MAKI **$360**

Tempura Shrimp inside, outside Tuna, Avocado, Serrano Pepper, Masago, green Onion, Sesame seeds, special red Oil and Lime Juice, spicy Mayonnaise on top.

SPICY SHRIMP TEMPURA **$360**

Tempura Shrimp inside, cream cheese and Avocado.
Outside: Serrano Pepper, Masago, Green Onion, Sesame Seeds, special Red Oil & lime Juice.
On top: Kanikama and spicy Mayonnaise

CURRICAN **$360**

Catch of the day, spicy Crab, Avocado and red Oil sauce.

PASTA

FETUCCINI ALFREDO **$380**

Parmesan Cheese, Butter, Cream and Crusty Artisan Bread.

Chicken: $390 **Shrimp: $410**

FUSILI POMODORO **$380**

Parmesan Cheese, Butter, Tomato and Crusty Artisan Bread.

Chicken: $390 **Shrimp: $410**

SPAGUETTI BOLOGNESE **$420**

Tomato Sauce with grounded Beef and Crusty Artisan Bread.

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