LUNCH

APPETIZERS

CHIPS & GUACAMOLE **$295**
Traditional Style with Lime Juice. Accompanied with Mexican Sauce & Chips.

QUESADILLAS **$280**
Regional asadero Cheese, small Salad and Sauces trio.
Roasted Vegetables **$300**
Chicken **$340**
Shrimp **$350**
Flank Steak **$350**

CHICKEN WINGS **$320**
Casa Dorada style, marinated in your favorite Sauce: BBQ, Buffalo, Plain or Honey & Garlic, served with Ranch or Blue Cheese Dressing.

TROPICAL CEVICHE **$250**
Shrimp with Mango, green Olives, green Apple, Coriander, red Onion, Habanero Pepper, Lime and Olive Oil.

NACHOS **$350**
With Jack and Cheddar Cheese, refried Beans, Jalapeño Peppers and Sour Cream.
Chicken **$400**

Flank Steak **$410**

SALADS

GREEN SALAD **$270**
Mixed lettuce with sesame dressing.

CAESAR SALAD **$290**
Traditional Recipe with Parmesan Cheese and Croutons.
Chicken **$320**
Shrimp **$340**

PASTA SALAD **$340**
Organic Lettuce, Arugula, Penne Pasta, Roasted Tomatoes, Olives, Lemon Vinnaigrette, Balsamic Reduction, Toasted Bread & Parmesan Cheese.

CAPRESE **$340**
Tomato, Mozzarella Cheese, Genovese Pesto & Savoury Toasted Bread.

TACOS

GRILLED MEAT WITH CHORIZO (3 pieces) **$340**
Served with Chambray Onion and Homemade Sauces.

BAJA STYLE FISH TACOS (3 pieces) **$340**
Battered according to traditional recipe served in Flour Tortilla Tartar Sauce.

BEER BATTERED SHRIMP (3 pieces) **$340**
Served with Coriander-Mayo, Habanero and Red Onion.

TO ENJOY THE DAY

HOT DOG $315
Grilled Sausage Wrapped in Bacon, Roasted Onion, Cheddar Cheese, Jalapeno Peppers, Pickles, Guacamole, Sour Cream and Tomato.

B.L.T. CASA DORADA **$370**
Sliced Bread with Butter, Bacon, Lettuce, Tomato, Avocado & French Fries.

CLASSIC BURGER **$400**
180 gr. Ground Beef, Tomato, Red Onion, Pickles, Cheddar Cheese and Bacon.

SUSHI

EDAMAMES **$190**
Boiled soybeans with salt.

TUNA TOSTADA **$160**
Fresh tuna over wonton deep fried with avocado, chives, red onion & sesame seeds.

FAVORITO POKE **$300**
Sushi rice, tempura shrimp, tuna, spicy mayo, serrano pepper, masago, avocado, nori, sesame seeds, chives, cucumber, serranito sauce and lemon.

YUZU POKE **$300**
Sushi rice, salmon, avocado, spicy kanikama, yuzu, crispy onion, sesame and nori.

Consuming raw or undercooked food, increases your risk of foodbone illness.

CASA DORADA LOS CABOS, RESORT & SPA

TEMAKIS

CALIFORNIA	**$170**
SALMON	**$170**

NIGIRI

MASAGO: Fish Roe	**$170**
EBI: Shrimp	**$170**
MAGURO: Tuna	**$170**
SAKE: Salmon	**$170**
KANI: Crab	**$170**
IKURA: Salmon Roe	**$190**

CLASSIC ROLLS

VEGETABLES ROLL	**$200**
CALIFORNIA ROLL	**$240**
TEMPURA SHRIMP	**$290**

SPECIAL ROLLS

SPICY SPECIAL ROLL: **$340**
In: Crab, avocado & cucumber.
Out: Your choice: Tuna, shrimp or scallop.

FAVORITO MAKI: **$360**
In: Shrimp Tempura.
Out: Tuna, avocado, serrano pepper, masago chives, sesame seeds, special red oil & lime juice.
On top: Spicy mayo.

HOUSE SPECIALITIES

SASHIMI RAINBOW: **$360**
Tuna, spicy crab, avocado, takuan & serranito sauce with black garlic aioli.

CURRICAN: **$360**
Catch of the day stuffed with spicy crab, avocado & red oil.

PIZZA

CHICAGO STYLE (Thick, Deep and Crunchy Dough, Stuffed with Cheese and Tomato sauce)

HAWAIIAN	**$490**
PEPPERONI	**$530**
MEAT BALLS	**$530**

NEAPOLITAN STYLE

MARGHERITA	**$390**
PEPPERONI	**$420**
HAWAIIAN	**$420**
SHRIMP & VEGGIES	**$430**

Shrimps, Tomato, Mushrooms, Olives & Bell Peppers

SICILIAN STYLE

MARGHERITA	**$420**
PEPPERONI	**$420**
HAWAIIAN	**$420**
MEXICAN	**$420**

Ground beef, onion & jalapeño

PIZZANDWICH

MORTADELA OR PROSCIUTTO **$370**
Neapolitan Dough, Burrata Cheese, Tomato, Arugula, Avocado & Pesto.

FLANK STEAK **$370**
Mozzarela cheese, flank steak, tomato, arugula, avocado & chimichurri

PASTA

POMODORO PASTA **$380**
Fusilli or Penne, Tomato Sauce, Parmesan Cheese & Garlic Focaccia.

ALFREDO PASTA **$380**
Fusilli or penne, parmesan cheese & garlic focaccia

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CASA DORADA LOS CABOS, RESORT & SPA