



*Cocina del Mar chefs partner with local farms and food producers in a commitment to showcasing locally grown, sustainable ingredients in authentic cuisine. Guests are offered fresh, seasonal produce throughout the year, including products from Miraflores Farms, located at the outskirts of San Jose del Cabo, San Carlos Bay clams or totoaba from the Pacific.*

## SNACKS

GUACAMOLE & CHIPS, tomato, onion, serrano, cilantro	GF   V	497
CRUDITES & JOCOQUE DIP, mint, jalapeño, lemon, toasted seeds, olive oil	GF   VG	469

## SALADS

SEARED TUNA & MANGO, green leaves, fennel, cucumber, radish, agave mustard dressing		582
ROMAINE HEARTS, radish, red onion, avocado, cherry tomato & cilantro, orange vinaigrette	V	475
CHICKEN CHOPPED SALAD, lettuce, arugula, bacon, onion seeds, parmesan, almond-herbs dressing		502

## CEVICHEs

GROUPEr CEVICHE, red onion, sweet corn, habanero chili, cilantro & tomato		554
LOCAL SHRIMP CEVICHE, cherry tomato, white onion, cucumber, serrano & cilantro		584
LOCAL SCALLOP, red onion, cucumber, serrano & passion fruit aguachile		584

## TOSTADAS

AVOCADO & PANELA, avocado spread, heirloom tomatoes, red chili & basil		262
CHICKEN TINGA, refried beans, cotija cheese, tomato, onion, lettuce & sour cream		291
OCTOPUS TOSTADA, avocado, onion, tomato, serrano & cilantro		380

## SANDWICHES

GRILLED CHEESE SANDWICH, Mexican cheese & cheddar, homemade pickles, ranchera sauce	VG	502
STEAK SANDWICH, beef tenderloin, tomato, caramelized onion, arugula, mustard mayo		663
BLACK ANGUS or VEGAN BURGER, onion, heirloom tomato, bibb lettuce, pickled beet		608

Your choice of cheese: cheddar, blue, monterey jack

All sandwiches are served with simple mix salad or parsley fries

## A LA PLANCHA

STUFFED PORTOBELLO, curried lentils & beans, ginger, peanut dressing		635
BLUE SHRIMP AJILLO, green papaya slaw, steamed rice, peas		897
SEARED TOTOABA, green salad, herbs, lemon, capers, olive oil		845
GRILLED ARRACHERA, bell peppers, cilantro chimichurri, parsley potato fries		765

## SWEETS

SEASONAL MELON, basil, lemon	V	188
MANGO GRANITE, vanilla yogurt & tajin	V	237
COCONUT GRILLED PINEAPPLE SUNDAE, candied peanuts	VG	318

*Every day we have a variety of seasonal products, please ask your server for recommendations.  
Please, let us know if you prefer breads without gluten*

Prices are quoted in Mexican pesos and include tax and service  
Gluten Free (GF) Vegetarian (VG) Vegan (V)