

CABOYAH! LUNCH



GOURMET CATCH OF THE DAY

30 USD

Catch of the day and grilled veggies.

Caesar Salad



CABO GOURMET BRUNCH

35 USD

Eggs sunny side up or any of your choice, beef strips dipped in chipotle, chicken fajitas, refried beans, Garlic potatoes, Pico de gallo and guacamole chips.

Seasonal fruit, Mexican sweet bread.

Coffee and orange juice.



SUNNY CABO LUNCH

33 USD

Delicious mixed beef and chicken fajitas with colourful fresh peppers.

Accompanied with Mexican rice, refried beans, guacamole and pico de gallo.



BAJA FISH TACOS

35 USD

Baja Style Shrimp and fish tacos accompanied by a combinations of rice, cabbage, carrot salad, a variety of Mexican salsas, guacamole and pico de gallo.



CABO GOURMET WRAP

33 USD

Pibil style chicken wrap, refried beans, onion, guacamole and pico de gallo in a home made flour tortilla.



PASTOR TACOS

33 USD

Delicious tacos al pastor - marinated pork meat in our authentic and signature Al Pastor salsa.

Accompanied with grilled pineapple, a variety of mexican salsas, guacamole and charro beans.



AMERICAN LUNCH

30 USD

Grilled burger (juicy 8 oz meat marinated with chimichurri, caramel onion, cheddar cheese).

Accompanied by green salad and crispy potatoes and chips.



Notes

Prices are per person
Minimum 6 people
Includes private bilingual chef, food, cooking and cleaning.

Waiter/bartender service required
Price: 75 USD for 3 hours

Tax and Gratuity not included

