



Lunch Menu

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 chili, cilantro GF | V 472
- CRUDITES & JOCOQUE DIP, mint, jalapeño, lemon, toasted seeds, olive oil GF | VG 442

SALADS

- SEARED TUNA & MANGO, green leaves, fennel, cucumber, radish, agave mustard dressing 650
- ROMAINE HEARTS, radish, red onion, avocado, cherry tomato & cilantro, orange vinaigrette 530
- CHICKEN CHOPPED SALAD, lettuce, arugula, bacon, onion seeds, parmesan, almond-herbs dressing 560

CEVICHEs

- GROUPEr CEVICHE, red onion, sweet corn, habanero chili, cilantro & tomato 530
- LOCAL SHRIMP CEVICHE, cherry tomato, white onion, cucumber, serrano chili & cilantro 560
- LOCAL SCALLOP, red onion, cucumber, serrano & passion fruit aguachile 560

TOSTADAS

- AVOCADO & PANELA, avocado spread, heirloom tomatoes, red chili & basil 236
- CHICKEN TINGA, refried beans, cotija cheese, tomato, onion, lettuce & sour cream 265
- OCTOPUS TOSTADA, avocado, onion, tomato, serrano chili & cilantro 355

SANDWICHES

- GRILLED CHEESE SANDWICH, Mexican cheese & cheddar, homemade pickles, ranchera sauce VG 560
- STEAK SANDWICH, beef tenderloin, tomato, caramelized onion, arugula, mustard mayo 740
- BLACK ANGUS or VEGAN BURGER, onion, heirloom tomato, bibb lettuce, pickled beet 679

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 710
- BLUE SHRIMP AJILLO, green papaya slaw, steamed rice, peas 1,002
- SEARED TOTOABA, green salad, herbs, lemon, capers, olive oil 945
- GRILLED ARRACHERA, bell peppers, cilantro chimichurri, parsley potato fries 855

SWEETS

- SEASONAL MELON, basil, lemon V 210
- MANGO GRANITE, vanilla yogurt & tajin V 265
- COCONUT GRILLED PINEAPPLE SUNDAE, candied peanuts VG 355

*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)