

Montage
LOS CABOS

IN ROOM DINING



BREAKFAST

Available 6:00 am to 11:00 am

We exclusively use organic eggs and dairy from *Orgánicos de la Baja Farms* in Miraflores

GOLD PRESSED JUICES

The Green Juice 240
Cactus, honeydew, leafy greens,
lemon, cucumber

The Red Juice 240
Organic beets, Fiji apple, celery

The Golden Juice 240
Carrot, tangerine, fresh ginger, turmeric

THE CABO CONTINENTAL

Local papaya, fresh lime 790
Two Mexican conchas
Choice of coffee or tea
Choice of juice

CHILLED

Bowl of Seasonal Berries 320

Local Papaya 320
Cottage cheese, honey, and lime

Tropical and Seasonal Fruit Plate 410

Smoked Salmon Plate 615
Herb whipped cream cheese, cucumber
tomato, capers, pickled onion, toasted bagel

HARVEST & GRAINS

Organic Irish Oatmeal 350
Orange marmalade, blueberries
toasted almonds
Choice of milk: whole, 2%, skim, soy
oat, or almond

House-Made Granola 350
Tropical fruit, passion fruit, organic yogurt

Cereal Favorites 260
Choice of milk: whole, 2%, skim, soy
oat, or almond

THE BAKE SHOP

Morning Bakery Basket 465
4 pieces
Croissant, chocolate, muffin, guava danish

Traditional Mexican Conchas 365
Chocolate and Vanilla (4 pieces)

French Butter Croissants and Chocolatines 365
(4 pieces)

New York Style Bagel with Cream Cheese 303
White, whole wheat, rustic levain, brioche
sourdough
Served with: Miraflores butter
homemade jams, and cajeta

THE GRIDDLE

Mezcal Pancakes 470
Banana, cajeta, strawberry syrup, pecans,
whipped cream

French Toast "Capirotada" Style 470
Levain bread, apple compote molasses,
banana

EGGSTRAORDINARY

Two Eggs Your Way 320
Mezcal breakfast potatoes, choice of toast
Choice of: bacon, turkey bacon
chicken sausage, breakfast sausage
veggie patties

Build Your Omelet 565
Mezcal breakfast potatoes, choice of toast
Choice of: mushroom, pepper, spinach
tomato, bacon, turkey bacon, ham
cheddar, Swiss cheese, cotija cheese
avocado

MLC Eggs Benedict 595
Shaved French ham, roasted tomato
wild arugula, Guajillo hollandaise
Add: Baja lobster 420

The Avocado Toast 495
Grilled levain bread, lemon herb
ricotta, avocado, herb salad
Add: Smoked salmon 230

Huevos Rancheros 525
Black beans, fresh cheese, chorizo
crisp corn tortillas

Marea Breakfast Burrito 530
Scrambled eggs, bacon, avocado, asadero
cheese, black beans, flour tortilla, salsa
verde, salsa ranchera

Green Chilaquiles 475
hoja santa, morita pepper, local cream
Add:
slow cooked brisket 230
slow cooked organic chicken 180

Green Poblano Chicken Enchiladas 575
Corn tortillas, shredded chicken,
roasted corn, crema, queso fresco
Eggs any style

ADD TO YOUR BREAKFAST

Applewood Smoked Bacon 160
Chicken Sausage 160
Sliced Avocado 130
Mezcal Breakfast Potatoes 150
Herb Roasted Tomato 110
Grilled Asparagus 130
Frijoles Negros 110

MORNING COFFEE AND TEA

We proudly feature Illy coffee

Pot of Brewed Coffee 355
Espresso 185
Café Latte 210
Cappuccino 210
Hot Chocolate Abuelita 200
Palais des Thés Tea Selection 170

THE YOUNG AND THE RESTLESS

All children's meals are served with a choice of beverage:
Orange juice, hot chocolate or milk

Favorite Cereals and Milk 225
Fresh Fruit Cup 225
Yogurt and fresh berries 275
Scrambled Eggs with Bacon
and Hash Browns 330
Small Pancakes with Blueberries
and Maple Syrup 330

OVERNIGHT MENU

Available 11:00 pm to 6:00 am

Artisan Cheese & Charcuterie 805
Pickles, grain mustard, toasted nuts,
fruit jam, honeycomb, crostini bread

Classic Caesar 495
Romaine hearts, shaved parmesan, garlic croutons
Add:
Grilled chicken breast 290
Grilled large shrimp 310

Burrito de Tijuana 470
Flour tortilla, guacamole, asadero cheese,
caramelized onion, black beans
Add:
Chicken breast 290
Shrimp 310
Skirt steak arrachera 400

The MLC Bacon Cheeseburger 560
Applewood-smoked bacon, caramelized onions,
Comté cheese, chipotle aioli, brioche bun

Classic Club 505
House roasted turkey breast, egg,
applewood-smoked bacon, lettuce, tomato,
avocado, herb mayo

DESSERTS 325

Abuelita Chocolate Passion Cake
Dark chocolate mousse, passion fruit, vanilla whipped cream

The Cookie Jar
Selection of 5 freshly baked cookies

Tres Leches
Traditional Mexican milk cake, vanilla, strawberries

ALL DAY SELECTIONS

Available 11:00 am to 11:00 pm

TO SHARE

Guacamole & Pico de Gallo <i>Crispy totopos</i>	435
Marea Hummus <i>Chickpea hummus, tomatoes, cucumbers, sesame, pistachios, grilled flatbread</i>	495
Classic Baja Shrimp Cocktail <i>Citrus poached shrimp, classic cocktail sauce</i>	500
Local Catch Ceviche <i>Serrano chile, cucumber, radish, cilantro, citrus, crispy totopos</i>	650
Talay Thai Chicken Wings <i>Chilled cucumber</i>	520
Artisan Cheese & Charcuterie <i>Pickles, grain mustard, toasted nuts, fruit jam, honeycomb, crostini bread</i>	805

SOUPS AND SALADS

Caldo de Pollo <i>Chicken soup, rice, carrots, celery squash, kale, lime, cilantro</i>	355
CDMX Tortilla Soup <i>Cotija cheese, avocado, cilantro, sour cream, crispy tortilla, chicharrón</i>	355
Burrata Salad <i>Local tomato, basil, oregano vanilla-Sherry vinaigrette</i>	505
Classic Caesar <i>Romaine hearts, shaved parmesan garlic croutons</i>	495
Miraflores Greens <i>Radish, chayote squash, cherry tomatoes purslane, apple, cilantro orange-honey vinaigrette</i> <i>Add:</i> Chicken breast 290 Shrimp 310 Skirt steak arrachera 400	445

BURGER & SANDWICHES

All sandwiches are served with your choice of French fries or green salad

The MLC Bacon Cheeseburger <i>Applewood-smoked bacon, caramelized onions, Comté cheese, chipotle aioli brioche bun</i>	560
Classic Club <i>House-roasted turkey breast, egg applewood-smoked bacon, lettuce tomato, avocado, herb mayo</i>	505
Croque Monsieur <i>Toasted brioche, French ham béchamel, Gruyère cheese</i>	510

TAQUERIA

Choice of corn or flour tortillas Served with guacamole, salsa verde and salsa tatemada.

3 tacos per order

Shrimp a la Talla <i>Onion, cilantro, lime</i>	615
Lechon in Salsa Verde <i>Pico de gallo</i>	720
Grilled Avocado <i>Tomatillo relish, purslane</i>	510
Burrito de Tijuana <i>Flour tortilla, guacamole, Asadero cheese caramelized onions, black beans</i> <i>Add:</i> Chicken breast 290 Shrimp 310 Skirt steak arrachera 400	470

PASTA AND MORE

Papardelle Bolognese <i>Beef and tomato ragu, spinach blistered tomato, aged parmesan</i>	650
Penne Pomodoro <i>Crushed tomato sauce, sweet basil shaved Parmigiano</i>	560
Lobster Truffle "Mac and Cheese" <i>Baja lobster, Gruyère, white cheddar truffle cream, parmesan herb crumbs</i>	725
TALAY Thai Pumpkin Red Curry <i>Steamed rice, pumpkin seeds</i>	515
Whole Roasted Cauliflower <i>Pistachio, pomegranate, garam masala grain mustard yogurt</i>	550

SIMPLY GRILLED

Selection of grilled entrees served with your choice of 2 vegetable sides and sauce

4 Jumbo Baja Prawns	825
Baja Fresh Fish of the Day	700
Organic Chicken Breast	600
8 oz. Prime Skirt Steak	1,200
12 oz. Prime New York	1,500

CHOOSE YOUR SAUCE

Red wine jus, lemon butter sauce, herb chimichurri

CHOICE OF TWO SIDES

Whipped potato purée
French fries
Grilled asparagus
Honey-thyme glazed baby carrots
Lemon garlic spinach
Roasted Baja Farms vegetables

THE YOUNG AND THE RESTLESS

*All children's meals are served with a choice of:
Beverage: soda, milk, lemonade
Side: potato purée, French fries, or steamed vegetables
Dessert: cookie, brownie, ice cream sandwich, or fruit cup*

2 Mini Burgers	335
Hot Dog	380
2 Cheese Quesadillas	305
Macaroni & Cheese	305
Chicken Fingers	380
Grilled Chicken Breast	335
Grilled Catch of the Day	335
Penne Pasta with Butter & Cheese or Pasta with Tomato Sauce	380

DESSERTS 325

Abuelita Chocolate Passion Cake
Dark chocolate mousse, passion fruit, vanilla whipped cream

The Cookie Jar
Selection of 5 freshly baked cookies

Coconut Lime Crème Brûlée
Puffed rice, pineapple, lime

Arroz con Leche
Rice pudding, dulce de leche, orange

Tres Leches
Traditional Mexican milk cake, vanilla, strawberries

PET CUISINE 515

All our pet friendly meals are served with seasonal steamed vegetables and rice

Prime Beef Patty
Chicken Breast
Grilled Fish

Prices quoted in Mexican pesos include 16% VAT and are subject to a 18% service charge.
A delivery fee of \$95 pesos will be automatically charged to all checks

WINE LIST

SPARKLING WINE & CHAMPAGNE

	Glass	Bottle
Mionetto, Brut, Treviso, Italy	380	1,506
Taittinger, Brut, "La Française," Reims, France	945	3,720
Veuve Clicquot Ponsardin, Brut, "Yellow Label," Reims, France	1,030	4,074
Veuve Clicquot, Brut, Rosé, Reims, France	1,125	4,384

WHITE WINE

Santo Vino, Sauvignon Blanc, Valle de Guadalupe, México	375	1,462
Villa Sandi, Pinot Grigio, Veneto, Italy	365	1,550
Valle de Tintos, Chenin Blanc, Valle de Guadalupe, México	480	1,949
Roganto Barrel Fermented, Chardonnay, Valle de Guadalupe, México		1,727
Rutherford Ranch, Chardonnay, Napa Valley, California	655	2,568

ROSÉ WINE

Père Anselme, Grenache Blend, Côtes de Provence, France	410	1,594
Casa Madero, "V", Shiraz, Valle de Parras, México	395	1,594

RED WINE

Schug, Pinot Noir, Sonoma Coast, California	610	2,347
Valle de Tintos, Cabernet Sauvignon Blend, Valle de Guadalupe, México	645	2,568
Napa Cellars, Cabernet Sauvignon, Napa Valley, California	815	3,100
Corona del Valle, Tempranillo - Nebbiolo, Valle de Guadalupe, México	515	1,949

ARTISANAL MEXICAN BEER 175

Mareta - Tropical Lager, Colima
Costera - Blonde Ale, Colima
Los Cuentos Kumúkite - Tropical IPA, Puerto Vallarta
Agua Mala Astillero - Imperial IPA, Ensenada

SIGNATURE COCKTAILS 465

La Choyera Margarita
Herradura Ultra Cristalino Tequila | Cointreau | Damiana Liqueur | Sal de Gusano

Mezcalita
Rey Zapoteco Mezcal | Pineapple | Cointreau | Agave Syrup | Epazote | Worm & Tortilla Salt

Mezcal Negroni
Mezcal | Campari | Sweet Vermouth

Tangolunga
Mezcal | Black Tea Syrup | Fresh Lime | Egg Whites

La Española
Gin Diego | Rosemary | Thyme | Grapefruit | Tonic Water

CASA DRAGONES MARGARITAS 665

Cadillac Margarita
Blanco Tequila | Grand Marnier | Agave | Fresh Lime Juice | Salt

Cucumber - Jalapeño
Blanco Tequila | Cucumber | Jalapeño | Citrus | Agave

MOCKTAILS 200

Refreshment
Cucumber | Mint | Lime | Agave Syrup | Frozen

Berriesmania
Blueberries | Blackberries | Banana | Peanut Butter

Watermelon Temptation
Watermelon | Passion Fruit | Mint | Rosemary Syrup

Milkshake
Choose Your Favorite: Mango, Strawberry, Chocolate, Vanilla, Oreo

TEQUILA HALL OF FAME

Don Julio 70	3,800
Casa Dragones Blanco	6,300
Casa Dragones Joven	20,500
Clase Azul Reposado	8,500
Don Julio 1942	10,100



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