

The logo for Montage Los Cabos, featuring the word "Montage" in a white, elegant cursive script.

LOS CABOS



In - Residence Menus 2021

A selection of menus for you to enjoy in your home or residence
Prices are inclusive of 16% tax and 18% service charges



Private Chef Services

*To reserve this experience, a minimum of 4 guests is required.
Private Chef fee: 350 USD + 16% VAT for 2 hours of service.
For parties of 6 or more guests, additional Chef fees will apply.*

*Enhance your private dining experience with our expert
Sommeliers wine recommendation.*

**Reservations are encouraged at least 24 hours in advance.
Services cancelled 12 hours prior will be fully charged. Menus are priced per
person and are inclusive of 16% VAT and 18% service charge.*



Baja Sunrise

FRESHLY SQUEEZED ORANGE JUICE

COLD-PRESSED JUGO VERDE

LOCAL PAPAYA AND BERRY PARFAITS

Lime yogurt, Ancient Grain Granola

BAJA TROPICAL FRUIT PLATTER

MINI AVOCADO TOASTS

HOMEMADE MORNING BREAKFAST BAKERIES

Croissants, Muffins, Conchas and Banana Bread

Chef to prepare Eggs your way

Coffee and Tea

88 USD PER PERSON



Morning Extras

PLEASE CHOOSE

FRENCH TOAST

Orange Brioche French Toast, Cajeta, Berry Compote
Vanilla Whipped Cream

CABO BENEDICTS

Poached Eggs, French Ham, Heirloom Tomato
Arugula, Poblano Hollandaise

MOTULENOS

Over Easy Eggs, Crispy Tortilla
Black Beans, Smoked Ham, Salsa Roja

MEZCAL FAMOUS GREEN CHILAQUILES

Hoja Santa, Morita Pepper, Local Cream, Eggs Any Style
add: slow cooked brisket \$15 per person

MILPA OMELETTE

Only Egg whites, Local Organic Vegetables,
Tomatillo Sauce, Zucchini Blossom

32 USD PER PERSON

Street Tacos

YOUR OWN PRIVATE TAQUIZA

PORK AL PASTOR

Roasted Pineapple, Onions, Cilantro

GRILLED SKIRT STEAK

Roasted Chile Poblanos and Cambay Onions

LOCAL FISH A LA PLANCHA

Cabbage, Chipotle Aioli, Limes

CRISPY AVOCADO

Cilantro Crema, Pickled Onion

CORN AND FLOUR TORTILLAS

HOMEMADE SALSAS

Tatemada, Green Tomatillo, Habanero

Guacamole, Pico de Gallo, Corn Tortilla Chips

Pickled Carrots and Chiles

DESSERT

Flan de Cajeta

120 USD PER PERSON



The Baja Mex

THIS IS WHAT BAJA COOKING IS ALL ABOUT
GUACAMOLE, PICO DE GALLO, CORN TORTILLA CHIPS

MIRAFLORES SALAD

Carrots, Jicama, Calabazas, Passion Fruit-Chili Vinaigrette

LOCAL CATCH CEVICHE

Yellowfin Tuna Tostada, Grilled Avocado, Cucumber Herb Relish

QUESABIRRIA TACO

Oaxaca Cheese, Shredded Beef Birria Style

BCS BURRITO

Mexican Rice, Marinated Chicken, Cilantro, Cheese

CAMARONES A LA TALLA

Rice and Pineapple Pico de Gallo

HOMEMADE SALSAS

Tatemada, Green Tomatillo, Habanero, Crema, Limes

DESSERT

Mango con Chile

135 USD PER PERSON



The Catch

THE BOUNTY OF THE SEA OF CORTEZ

FRESH OYSTERS, CLAMS, SHRIMP ON ICE

Mignonette, Cocktail Sauce

LOCAL TUNA CRUDO

Grilled Avocado, Mango, Serrano Chile and Soy Sauce

CLASSIC GREEK SALAD

Lemon Oregano Dressing

ON THE GRILL

Whole Roasted Huachinango

Baja Lobster Tails

Garlic Prawns

Mar de Cortez Octopus

Sweet Potatoes, Asparagus, Peppers

SAUCES

Lemon Butter Sauce, Garlic Chimichurri
Tomato-Oregano Relish, Rosemary Focaccia

DESSERT

Marea Lemon Mandarin Pie "In a Jar"

205 USD PER PERSON



The Grill Master

STEAKHOUSE AT HOME

ICEBERG LETTUCE WEDGE SALAD

Smoked Bacon, Blue Cheese, Cherry Tomato, Pickled Onions

ON THE GRILL

Prime Skirt Steaks

Grilled Chicken Breast Adobo

Caramelized Pork Belly

Assorted Sausages

French Mustard, Smoky BBQ Sauce, Pickles

Grilled Large Asparagus, Lemon Chimichurri

Baked Potatoes with all the fixings

Corn Bread, Jalapeño Butter

DESSERT

Chocolate & Brioche Bread Pudding, Vanilla Ice Cream

220 USD PER PERSON



Real Mexico

ALL THE MEXICAN TRADITIONS ON YOUR TABLE

NOPAL SALAD

Corn, Panela Cheese, Jalapeño-Cilantro Vinagrette

COCKTAIL DE CAMARON

Tacos Dorados with Potatoes
Green Salsa, Lettuce and Queso Fresco

TORTILLA SOUP

Queso Fresco, Avocado, Tortilla Strips, Sour Cream

ENCHILADAS TINGA DE HONGOS

Tomatillo Cream Sauce

OAXACAN STYLE CHICKEN MOLE

PESCADO A LA TALLA

WARM CORN TORTILLAS, MOLCAJETE SALSA

ARROZ MEXICANO

REFRIED BEANS, COTIJA CHEESE

DESSERT- CHURROS

Cajeta and Chocolate Sauces

151 USD PER PERSON



Game Day

JUST WATCH THE GAME, WE'LL DO EVERYTHING ELSE

CRUDITÉS

Celery, Carrot, Jicama, Ranch Dressing

CRISPY LOADED POTATO SKINS

Sour cream, Bacon, Scallions, Jalapenos

THAI HOT WINGS

Blue Cheese Dressing

BACON CHEESE SLIDERS

Caramelized Onion

ALL BEEF HOT DOGS

Mustard, Mayonnaise, Ketchup, Fresh Pickles

DESSERT

S'mores to do yourself

98 USD PER PERSON



Backyard grill kit

YOU ARE THE GRILL MASTER!

The Backyard Grill Kit menu will not require a private chef

Prices are per person

include Ceasar salad to start, 3 sides and dessert

Ciabatta Rolls, Organic Butter, Garlic Croutons, Shaved Parmesan, Caesar Salad

WHAT DO YOU WANT TO GRILL ?

10 oz Prime New York Strip 95 USD

16 oz Prime Ribeye 102 USD

4 oz Prime Filets (2pc) 85 USD

Local Totoaba or Seabass 72 USD

4 Jumbo Baja Prawns 76 USD

Xtra large Baja Lobster Tails 110 USD

Half Organic Chicken 78 USD

GRILL KIT INCLUDES

Custom Seasoning Blends, Herb Chimichurri Sauce, Mustards, Flavored Butter

SIDES

“Ready to Bake” Yukon Potatoes with all the fixings,

Corn on the Cobb, Large Asparagus

DESSERT

Classic Cheese Cake with berries