

*Room Service dial *92*

Breakfast 7 am - 11 am

OUR FAVOURITES

SEASONAL FRUIT MEDLEY \$ 170.00
Seasonal fruit, greek yogurt, granola

BREAKFAST BREADS *Piece \$ 30.00 / Basket \$ 150.00*
Assorted sweet breads, house-made jams, butter

OATMEAL \$ 192.00
Oatmeal, berries, milk or water, granola, agave syrup, house-made panque

BUTTERMILK PANCAKES \$ 190.00
Premium butter, maple syrup, seasonal fruit, cinnamon whipped cream

WAFFLES \$ 210.00
Maple syrup, cinnamon whipped cream, fresh fruit

CLASSIC FRENCH TOAST \$ 280.00
Vanilla French toast in a cinnamon-sugar crust, berries, banana, whipped cream, maple syrup

CHAMPION SELECTION

HUEVOS RANCHEROS \$ 198.00
Crispy tortilla, black beans, sunny side up eggs, red or green salsa, cotija cheese, avocado, cilantro

EGGS ANY STYLE \$ 190.00
Three eggs, hash browns, black beans, choice of bacon, ham, sausage or chorizo

OMELET \$ 195.00
Three eggs, hash browns, black beans, monterey jack cheese, choice of bacon, ham, sausage or chorizo

EGGS BENEDICT \$ 318.00
Poached eggs, choice of canadian pork loin or smoked salmon, toasted english muffin, hollandaise sauce, mix salad, rustic potatoes with onion, garlic, fines herbs, bell peppers

STEAK AND EGGS \$ 368.00
Flank steak 5 oz, two eggs any style, hash browns, black beans, chilaquiles with green or red sauce

ALL PRICES INCLUDE 16% TAX

A selection of our dishes are gluten free, vegetarian, vegan or light fair food. Please let us know if you have any dietary restrictions. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Prices are in Mexican Pesos. Gratuity not included.

CORAZON

CABO | A NOBLE HOUSE RESORT

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Breakfast 7 am - 11 am

LOS CHILAQUILES Green or red sauce, black beans, chorizo, avocado, sour cream, cotija cheese, onion, cilantro <i>Add: egg \$ 229⁰⁰ / chicken \$ 259⁰⁰ / arrachera \$ 330⁰⁰</i>	\$ 198⁰⁰
SUNRISE BURRITO Machaca from miraflores, eggs, beans, monterey jack cheese, guacamole, mexican salsa <i>Vegetarian option: replace beef with seasoned grilled mushrooms</i>	\$ 294⁰⁰
GRAND SLAM Two eggs any style, sausage, bacon, hash browns, hot cake (one piece), mixed fruit	\$ 250⁰⁰
HEALTHY SMOOTHIES	
WILD BERRY Orange juice, mix of berries, yogurt, brown sugar	\$ 113⁰⁰
DETOX Orange juice, green apple, spinach, celery	\$ 100⁰⁰
SUN LOVER Orange juice, carrot, ginger	\$ 100⁰⁰
GREEN MONSTER Coconut, spinach, pineapple, cucumber, kiwi	\$ 100⁰⁰

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Lunch 11 am - 6 pm

BURGERS & SANDWICHES

CLUB SANDWICH

Grilled chicken breast, turkey ham, multigrain bread, provolone cheese, egg, avocado, bacon, lettuce, tomato, tapenade mayonnaise, french fries

\$ 275⁰⁰

FLANK STEAK PEPITO

Ciabatta bread, flank steak, guacamole, monterey jack cheese, black beans, mexican sauce, french fries

\$ 320⁰⁰

CLASSIC HOT DOG

Jumbo beef sausage, bacon, cheddar cheese, onion, tomato, french fries

\$ 195⁰⁰

OLD FASHION BURGER

Prime beef, provolone cheese, roasted onion, poblano chili, lettuce, tomato, french fries

Add: bacon \$ 375⁰⁰

\$ 335⁰⁰

TEXAS BURGER

Premium smoked beef brisquet, bbq sauce, onion rings, bacon, monterey jack cheese, home-made pickles, french fries

\$ 355⁰⁰

CLASSIC BURGER

Prime beef, cheddar cheese, onion, tomato, lettuce, bacon, french fries

Add: bacon 385⁰⁰

\$ 345⁰⁰

LA QUECA

Oversized flour tortilla, monterey jack cheese, guacamole, mexican salsa, sour cream, roasted red sauce

Add: chicken 270⁰⁰ / beef 300⁰⁰ / shrimp 320⁰⁰

\$ 193⁰⁰

TRUFFLE FRIES

French fries, truffle oil, parsley, parmesan cheese

\$ 195⁰⁰

BEACH NACHOS

Corn chips, chili beans, sour cream, guacamole, mexican sauce, jalapeños, melted cheddar cheese, cotija cheese, cilantro

Add: chicken 299⁰⁰ / beef 320⁰⁰ / shrimp 340⁰⁰

\$ 230⁰⁰

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MAIN DISHES FOR LUNCH

PASTAS: PAPPARDELLE | PENNE | FETTUCCHINE

Add: chicken \$ 70⁰⁰ / shrimp \$ 100⁰⁰

ALFREDO \$ 195⁰⁰
Pasta, olive oil, garlic, onion, white sauce, garlic bread, parmesan cheese

POMODORO \$ 190⁰⁰
Pasta, pomodoro sauce, parmesan cheese, garlic bread, cherry tomato, basil

Dinner 6 pm - 10 pm

DINNER MAIN DISHES

BREASTED BRISKET \$ 490⁰⁰
Smoked prime beef brisket, pickled onion, carrot-smoked habanero purée, grilled vegetables, beet demi glace

CATCH OF THE DAY \$ 490⁰⁰
Mashed potatoes, vegetables, butter-garlic sauce or butter

GRILLED OCTOPUS \$ 440⁰⁰
Octopus, regional chili mix, katakuriko potatoes, black alioli, organic vegetables

ROASTED HALF CHICKEN \$ 425⁰⁰
Potato salad, sautéed baby corn

PREMIUM STEAKS

All our steaks are served with demi-glace and truffled or natural mashed potatoes, and grilled vegetables:

NEW YORK 350 GRS \$ 1,299⁰⁰

BEEF FILLET ANGUS 200 GRS \$ 1,090⁰⁰

RIB EYE 350 GRS \$ 1,390⁰⁰

DESSERTS

CRÈME BRÛLÉE \$ 175⁰⁰

LEMON PIE \$ 150⁰⁰

BROWNIE \$ 190⁰⁰

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