



SOLAZ RESORT
LOS CABOS

THE
LUXURY
COLLECTION

IN ROOM DINING

DESAYUNO

6:00 am a 11:00 am

DESAYUNO CONTINENTAL **\$490**

- Fruta Fresca Cortada de Temporada (H)
- Croissant, Rollo de Canela o Muffin
- Pan Tostado Integral o Blanco
- Corn Flake, All Brand, Choco Crispy o Raisin Brand
- Jugo de Naranja o Verde (H)
- Mantequilla & Mermeladas
- Café o Té

DESAYUNO AMERICANO **\$520**

- Fruta Fresca Cortada de Temporada (H)
- Pan Tostado Integral o Blanco
- Huevos Fritos
Papa Hash Brown, Tocino y Salchicha
- Jugo de Naranja o Verde (H)
- Café o Té

SOLAZ BREAKFAST **\$530**

- Fruta Fresca Cortada de Temporada (H)
- Panadería Dulce Mexicana
- Burrito Machaca de Res
Tortilla de Harina, Queso Fresco Local,
Cebolla, Tomate, Chile Serrano
- Jugo de Naranja o Verde (H)
- Café o Té

HEALTH BAJA LIFE (H) **\$550**

- Fruta Fresca Cortada de Temporada con Moras (H)
- Omelet de Claras de Huevo - Hongos y Espinaca
- Pan de Hogaza Tostado
Aguacate, Queso Panela Fresco, Tomate Deshidratado
- Jugo de Papaya, Jugo Verde o Zanahoria
- Tisanas o Té
- Leche de Almendra o Leche de Soya

 LÁCTEOS  FRUTOS SECOS  HUEVO

DESAYUNOS A LA CARTA

HUEVOS

Preparados a su Gusto 🥚 🥛 **\$370**
Tocino, Tomate rostizado, Papa Has Brown

Omelet Saludable 🥚 🥛 **\$440**
Claras de Huevo, Mozzarella Fresco, Espinacas, Tomate Rostizado

CANASTA DE PAN

Pan Integral o Blanco Tostado **\$200**

Croissant, Rollo de Canela o Muffin 🥛 🥚 🌾 **\$280**

Panadería Mexicana 🥛 🥚 🌾 **\$320**

CEREALES Y FRUTOS 🌾

Selección de Cereales - Corn Flake, Choco Crispy, All Bran or Raisin Bran

Avena con Moras 🍓 **\$350**

Muesli – Fruta Deshidratada, 🍓 **\$320**
Manzana Rebanada, Miel

Granola Hecha en Casa y Yogurt 🥛 🌾 **\$350**

Plato de Fruta de Temporada 🍓 **\$350**

Bowl de Moras mixtas 🍓 **\$380**

Papaya Fresca Cortada 🍓

SABORES MEXICANOS

Enchiladas Verdes 🥛 🥚 🌾 **\$420**
Tortillas, Huevo Revuelto, Cebolla Encurtida, Crema Acida, Queso Cotija, Salsa Verde









Chilaquiles con Pollo en Salsa Verde 🥛 🥚 🌾 **\$480**
Cebolla Morada, Frijoles Fritos, Crema Acida, Queso Cotija Añejo

Huevos Rancheros 🥛 🥚 🌾 **\$420**
Tortilla Frita, Salsa Ranchera, Queso Cotija, Cebolla, Crema Ácida


Burrito Miraflores 🥛 🥚 🌶️ **\$480**
Huevo Revuelto, Machaca, Tomate, Frijol Negro, Aguacate, Tortilla de Harina, Salsa Picante

🥛 LÁCTEOS 🍓 VEGANO 🌶️ PICANTE 🥚 HUEVO 🌾 GLUTEN
🌾 FRUTOS SECOS 🌾 SIN GLUTEN




AMERICAN'S CLASSIC FLAVORS

Pancakes   	\$430
Moras, Semilla de Calabaza Tostada, Miel Maple Orgánica	
Pan Tostado   	\$450
Pan Brioche, Nueces Garapiñadas, Crema de Vainilla, Higos	
Waffles   	\$430
Moras, Crema de Vainilla, Crumble de Tocino, Miel Maple	
Bagel de Salmón  	\$520
Queso Crema, Pepino, Alcaparras, Cebolla, Lechuga	

BEBIDAS

Café Recién Hecho	\$130
Expreso	\$150
Expreso Doble	\$180
Café Negro	\$130
Capuccino	\$160
Selección de Tés	\$130
Chocolate Caliente	\$130
Leche, Entera, Soya, Almendra o Coco	\$100
Smoothie de Frutas Tropicales	\$200
Fresh Juices 	\$150
Naranja Verde Papaya Zanahoria	

DESAYUNO KIDS MENU

HEALTHY MORNING   	\$480
• Dos Huevos Preparados al Gusto Espinaca, Jamón	
• Selección de Cereales Corn Flakes, All-Bran, Raisin Bran	
• Brochetas de Fruta Piña, Fresa, Melón	
• Yogurt Natural o Fresa	
• Jugos Frescos Naranja o Toronja	

PAN DE LA MAÑANA   	
Croissant, Muffin o Concha	

POWER BREAKFAST   	\$520
• Waffle Solaz Miel Maple o Salsa de Chocolate o Crema Batida	
• Buttermilk Pancakes Plátano o Moras	
• Ensalada de Frutas Fresca Naranja, Manzana, Plátano o Moras	
• Jugo Fresco Naranja o Toronja	





 LÁCTEOS  VEGANO  FURTOS SECOS  HUEVOS  GLUTEN

COMIDAS Y CENAS

11:00 am a 10:30 pm

ENTRADAS

Guacamole    **\$320**
Pico de Gallo, Queso Cotija, Totopos

Tartar de Atún     **\$560**
Mango, Pepino, Chile Serrano, Cilantro,
Aceite de Wasabi, Salsa Ponzu, Cebolla Frita

Coctel de Camarón De La Baja    **\$550**
Camarón Pochado, Limón, Salsa Coctelera Clásica

Ceviche Mako    **\$560**
Pesca del Día, Camarón, Tomate Cherry, Cebolla,
Pepino Persa, Aguacate, Cilantro

Alitas De Pollo   **\$480**
Salsa Red Hot o Salsa BBQ, Aderezo Ranch

NACHOS

Frijoles, Queso Oaxaca, Cheddar, Jalapeños, Salsa Mexicana

Clásicos **\$460**

Pollo **\$500**

Res **\$550**

QUESADILLAS

Tortilla de Harina, Queso Mozzarella, Guacamole, Salsa Roja

Naturales **\$360**

Pollo **\$400**

Res **\$450**

TACOS BAJA - STYLE 3PZS (TORTILLA DE HARINA O MAÍZ)

Coleslaw, Aderezo Tartar, Mayonesa De Chipotle, Cebolla,
Cilantro, Guacamole Y Salsa Roja

Pollo **\$400**

Arrachera **\$450**

Pescado Tempura **\$500**




Camarón Tempura **\$560**

 LÁCTEOS  VEGANO  PICANTE  PESCADO  SIN GLUTEN
 FRUTOS SECOS  CRUSTÁCEOS  HUEVO







ENSALADAS

- Ensalada Verde Miraflores**   **\$420**
Apio, Pepino, Aguacate, Espinaca, Arúgula,
Tomate Cherry, Vinagreta De Naranja
- Ensalada Caesar**   **\$420**
Corazón De Lechuga, Crotones,
Aderezo Cesar Casero, Queso Parmesano
+ Pollo \$100 +Camarón \$130
- Ensalada Del Huerto**    **\$460**
Tomate Heirloom, Aguacate, Panceta, Huevo,
Queso Pecorino, Pechuga de Pollo Marinada

SOPAS





- Caldo de Pollo**  **\$320**
Pollo, Arroz, Apio, Calabacitas, Zanahoria y Cilantro
- Sopa de Tortilla**   **\$350**
Queso Cotija, Aguacate, Cilantro, Crema Ácida,
Tortilla Frita y Chicharrón de Cerdo

PIZZAS

- Margherita**   **\$340**
Queso Mozzarella, Salsa de Tomate, Heirloom, Albahaca
- Pizza Peperoni**   **\$380**
Queso Mozzarella, Salsa de Tomate, Peperoni
- Hawaiana**   **\$400**
Queso Mozzarella, Piña Rostizada, Jamon, Cebolla

HAMBURGUESA & SÁNDWICHES

Elección de Papa Francesa, Gajos de Papa o
Ensalada Mixta

- Solaz Club**   **\$560**
Pechuga de Pollo, Huevo Frito, Blt, Jamón,
Pan Blanco, Mayonesa Picante
- Hamburguesa Angus**   **\$650**
Tocino, Tomate, Lechuga, Pan Brioche Casero,
Queso Cheddar

 LÁCTEOS

 VEGANO

 HUEVO

 CRUSTÁCEOS

 GLUTEN

 PICANTE

 SIN GLUTEN

PASTAS

- Penne o Spaghetti (Gluten Free Disponible)** 🍷 **\$520**
Salsa a Tu Gusto - Salsa de Tomate, Pesto,
Salsa Alfredo o Boloñesa
+ Pollo \$100 + Camarón \$130
- Fettuccini de Mariscos** 🍷 🦀 **\$680**
Pulpo, Camarón, Callitos, Ajo,
Salsa Cremosa de Tomate, Albahaca

PLATOS FUERTES

- Enchiladas de Mole** 🥑 🍷 🌶️ **\$710**
Rellenas de Pollo, Cebolla encurtida,
Queso Cotija, Ajonjolí, Aguacate Rostizado
- Limón & Eneldo** 🌿 🍷 **\$740**
Pesca del día, Espárragos, Puré de Camote,
Salsa de Eneldo, Limón Real
- Salmón Glasé** 🌿 **\$760**
Quinoa, Col de Bruselas, Ensalada de Hinojo,
Menta, Salsa Dulce de Ajo
- Filete de Res Marinado** 🌿 🍷 **\$1,200**
Puré de Papa, Brocolini Rostizado,
Hongos Salteados, Salsa de Mostaza
- New york** 🌿 🍷 **\$1,400**
Res Parrillada, Puré de Elote, Albahaca,
Vegetales Mini, Chimichurri

POSTRES

- Chocolate & Coffee Cake** 🍷 🌿 🥚 **\$340**
Biscocho, Crema de Café, Nips de Cacao, Relleno de Casis
- Citrus Mille Feuilles** 🍷 🌿 🥚 **\$360**
Hojaldre, Crema Limón, Jelly de Limón
- Cheesecake de Guayabate** 🍷 🌿 🥚 **\$360**
Dulce de Guayaba, Merengue de Yogurt
- Choux Exótico** 🍷 🌿 🥚 **\$360**
Compota de Frutos Exóticos, Chocolate Dulce,
Salsa de Vainilla y Semilla de Cilantro

🍷 LÁCTEOS 🥚 HUEVO 🌿 GLUTEN 🌿 SIN GLUTEN
🥑 FRUTOS SECOS 🌶️ PICANTE

ALMUERZO Y CENA KIDS MENÚ

Sándwich de Jamón y Queso al Grill 🍷 Queso Cheddar, Pan Blanco y Papas Fritas	\$300
Nuggets de Vegetales (H) 🍷 Brócoli, Zanahorias, Queso Blanco	\$300
Toast de Tomate y Salami 🍷 Pan Blanco, Aguacate, Queso Panela y Espinaca mini	\$320
Spaghetti Bolognaise o Tomate Sauce 🍷 Queso Parmesano	\$320
Mini Hamburguesa 🍷 Selección de Papas Fritas o Ensalada	\$360
Salmón a la Parrilla (H) 🌿 Arroz al Vapor y Vegetales	\$410
Elige tu Vitamina 🌿 🌿 Brócoli, Zanahoria u Hongos	\$200

POSTRES

Pastel de Chocolate 🍷 🌿 🥚	\$260
Selecciones de Helados 🍷 Hechos en Casa	\$260
Brochetas de Fruta (H) 🌿 Piña, Fresa y Melón	\$240

🍷 LÁCTEOS 🌿 VEGANO 🥚 HUEVO 🌿 GLUTEN 🌿 SIN GLUTEN

CENA NOCTURNA

10:30 pm a 06:00 am

ENTRADAS

Guacamole    **\$320**

Pico de Gallo, Queso Cotija, Totopos

Alitas De Pollo   **\$480**

Salsa Red Hot o Salsa BBQ, Aderezo Ranch

Coctel de Camarón De La Baja    **\$550**

Camarón Pochado, Limón, Salsa Coctelera Clásica

QUESADILLAS

Tortilla de Harina, Queso Mozzarella, Guacamole, Salsa Roja

Naturales **\$360**

Pollo **\$400**

TACOS BAJA - STYLE 3PZS (TORTILLA DE HARINA O MAÍZ))

Coleslaw, Aderezo Tartar, Mayonesa De Chipotle, Cebolla, Cilantro, Guacamole Y Salsa Roja

Arrachera **\$450**

Pescado Tempura **\$500**

ENSALADAS

Ensalada Caesar   **\$420**

Corazón De Lechuga, Crotones, Aderezo Cesar Casero, Queso Parmesano

+Pollo \$180 +Camarón \$210

Ensalada Del Huerto    **\$490**

Tomate Heirloom, Aguacate, Panceta, Huevo, Queso Pecorino, Pechuga de Pollo Marinada

SOPA

Sopa de Tortilla   **\$380**

Queso Cotija, Aguacate, Cilantro, Crema Ácida, Tortilla Frita y Chicharrón de Cerdo

 LÁCTEOS  PICANTE  HUEVO  CRUSTÁCEOS

 VEGANO  SIN GLUTEN

HAMBURGUESA & SÁNDWICHES

Elección de Papa Francesa, Gajos de Papa o Ensalada Mixta

Solaz Club 🌶️ 🥚 **\$560**

Pechuga de Pollo, Huevo Frito, Blt, Jamón,
Pan Blanco, Mayonesa Picante

Hamburguesa Angus 🍷 🥚 **\$680**

Tocino, Tomate, Lechuga, Pan Brioche Casero,
Queso Cheddar

PASTAS

Penne o Spaghetti (Gluten Free Disponible) 🍷 **\$500**

Salsa a Tu Gusto - Salsa de Tomate, Boloñesa

+Pollo \$100 +Camarón \$130

PLATOS FUERTES

Enchiladas de Mole 🥚 🍷 **\$710**

Rellenas de Pollo, Cebolla encurtida,
Queso Cotija, Ajonjolí, Aguacate Rostizado

Salmón Glasé 🌾 **\$760**

Quino, Col de Bruselas, Ensalada de Hinojo,
Menta, Salsa Dulce de Ajo

Filete de Res Marinado 🍷 🌾 **\$1,200**

Puré de Papa, Broccolini Rostizado,
Hongos Salteados, Salsa de Mostaza

POSTRES

Chocolate & Coffee Cake 🍷 🌾 🥚 **\$340**

Biscocho, Crema de Café, Nips de Cacao,
Relleno de Casis

Cheesecake de Guayabate 🍷 🌾 🥚 **\$360**

Guava Fried Milk, Yogurt Meringue

🍷 LÁCTEOS 🥚 FRUTOS SECOS 🥚 HUEVO 🌾 GLUTEN 🌾 SIN GLUTEN
🌶️ PICANTE

Todos nuestros precios están en pesos mexicanos e incluyen el 16% de IVA.
Informe cualquier alergia o restricción alimentaria.

CHAMPÁN Y VINO ESPUMOSO

	Copa	Botella
TAITTINGER BRUT RÉSERVE	\$820	\$3,250
TAITTINGER NOCTURNE ROSÉ	\$890	\$3,550

VINO ROSADO

CASA MADERO V ROSADO Shiraz	\$330	\$1,100
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VINO BLANCO

LOUIS JADOT BOURGOGNE AOC Chardonnay	\$370	\$1,450
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VINO TINTO

SURCO ROJO Cabernet Sauvignon/Nebbiolo	\$270	\$1,060
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JOSH CABERNET SAUVIGNON Cabernet Sauvignon	\$280	\$1,120
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LOUIS JADOT PINOT NOIR BOURGOGNE AOC Pinot Noir	\$290	\$1,140
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SOLAZ RESORT
LOS CABOS

THE
LUXURY
COLLECTION

IN ROOM DINING

BREAKFAST

6:00 am to 11:00 am

CONTINENTAL BREAKFAST    **\$490**

- Seasonal Cut Fresh Fruit (H)
- Croissant, Cinnamon Roll or Muffin
- Wheat Toast or White toast
- Corn Flake, All Brand, Choco Crispy or Raisin Brand
- Orange or Green Juice (H)
- Butter & Jams
- Coffee or Tea

AMERICAN BREAKFAST    **\$520**

- Seasonal Cut Fresh Fruit (H)
- Wheat Toast or White toast
- Fried Eggs
Hash Brown, Smoked Bacon and Sausage
- Orange or Green Juice (H)
- Coffee or Tea

SOLAZ BREAKFAST    **\$530**

- Seasonal Cut Fresh Fruit
- Mexican Sweet Pastries
- Beef Machaca Burrito
Flour Tortilla, Fresh Local Cheese, Onion,
Tomato, Serrano Chili
- Orange or Green Juice (H)
- Coffee or Tea

HEALTH BAJA LIFE (H)    **\$550**

- Seasonal Cut Fresh Fruit with Berries
- Egg White Omelet - Mushroom and Spinach
- Sourdough Bread Toast
Avocado, Fresh Panela Cheese, Sun Dried Tomato
- Papaya, Green Juice or Carrot Juice
- Infusion or Tea
- Almond Milk or Soya Milk

 DAIRY  TREE NUTS  EGG

BREAKFAST A LA CARTA

EGGS

Any Eggs Prepare to your Liking 🥚 🥛 **\$370**
Bacon, Roasted Tomato, Hash Brown

Healthy Omelet 🥚 🥛 **\$440**
Egg White, Fresh Mozzarella, Spinach, Roasted Tomatoes

BAKER'S BASKET

Wheat Toast or White Toast **\$200**

Croissant, Cinnamon Roll or Muffin 🥛 🥚 🌾 **\$280**

Mexican Pastries 🥛 🥚 🌾 **\$320**

CEREALS & FRUITS 🌾

Selection of Cereals - Corn Flake, Choco Crispy,
All Bran or Raisin Bran

Oatmeal with Berries 🌿 **\$350**

Muesli - Dried Fruit, Sliced Apple, Honey 🌿 **\$320**

Homemade Granola and Yogurt 🥛 🌾 **\$350**

Fresh Seasonal Fruit Platter 🌿 **\$350**

Bowl of Mixed Berries 🌿 **\$380**

Fresh Cut Papaya 🌿

MEXICAN FLAVOR

Green Enchiladas 🥛 🥚 🌾 **\$420**
Corn Tortillas, Scrambled Eggs, Pickled Onion, Sour Cream,
Cotija Cheese, Green Salsa

Chicken Green Sauce Chilaquilles 🥛 🥚 🌾 **\$480**
Red Onion, Refried Beans, Sour Cream,
Aged Cotija Cheese

Ranchero Eggs 🥛 🥚 🌾 **\$420**
Fried Tortilla, Ranchera Sauce, Cotija Cheese,
Onion, Cream

Burrito Miraflores 🥛 🥚 🌿 **\$480**
Scrambled Egg, Beef Machaca, Tomato,
Black Beans, Avocado, Flour Tortillas, Spicy Sauce

🥛 DAIRY

🌿 VEGAN

🌿 SPICY












🥚 EGG

🌾 GLUTEN

🌾 TREE NUTS

🌾 GLUTEN FREE




WESTERN FLAVOR

Pancakes   	\$430
Berries, Toasted Pumpkin Seeds, Organic Maple Syrup	
French Toast   	\$450
Brioche Bread, Candied Mixed Nuts, Vanilla Cream, Figs	
Waffles   	\$430
Berries, Vanilla Cream, Bacon Crumbles, Maple Syrup	
Salmon Bagel  	\$520
Cream Cheese, Cucumber, Caper, Onion, Leaves	




BEVERAGES

Freshly Brewed Coffee	\$130
Espresso	\$150
Double Espresso	\$180
Black Coffee	\$130
Cappuccino	\$160
Tea Selection	\$130
Hot Chocolate	\$130
Milk, Whole, Soy, Almond or Coconut	\$100
Tropical Fruit Smoothie	\$200
Fresh Juices 	\$150
Orange Green Papaya Carrot	

BREAKFAST KIDS MENU

HEALTHY MORNING   	\$480
<ul style="list-style-type: none">· Two Eggs Prepared to Your Liking· Spinach, Ham· Selection of Cereal· Corn Flakes, All-Bran, Raisin Bran· Fruit Skewer· Pineapple, Strawberry, Melon· Yogurt· Plain or Strawberry· Freshly Squeezed Juice· Orange or grapefruit	

MORNING BAKERY   	
Croissant, Muffin or Mexican Concha	

POWER BREAKFAST   	\$520
<ul style="list-style-type: none">· Solaz Waffle· Maple Syrup or Chocolate Sauce or Whipped Cream· Buttermilk Pancakes· Banana or Berries· Mixed Fresh Fruit Salad· Orange, Apple, Banana and Berries· Freshly Squeezed Juice· Orange or Grapefruit	

 DAIRY  VEGAN  TREE NUTS  EGG  GLUTEN

LUNCH AND DINNER

11:00 am to 10:30 pm

STARTERS

Guacamole    **\$320**
Pico De Gallo, Cotija Cheese, Tortilla Chips

Tuna Tartare    **\$560**
Mango, Cucumber, Serrano Chili, Fresh Coriander, Wasabi Oil, Ponzu Sauce, Fried Onion

Baja Shrimp Cocktail    **\$550**
Citrus Poached Shrimp, Classic Cocktail Sauce

Mako's Ceviche    **\$560**
Catch of the Day, Shrimp, Cherry Tomato, Onion, Persian Cucumber, Avocado, Coriander

Chicken Wings   **\$480**
Red Hot or BBQ Sauce, Ranch Dressing

NACHOS

Black Beans, Oaxaca, Cheddar Cheese, Jalapeños, Mexican Sauce

Classic **\$460**
Chicken **\$500**
Beef **\$550**

QUESADILLAS

Flour Tortilla, Mozzarella Cheese, Guacamole, Red Sauce

Classic **\$360**
Chicken **\$400**
Beef **\$450**








TACOS BAJA - STYLE 3PZS (FLOUR OR CORN TORTILLA)

Coleslaw, Tartar Sauce, Chipotle Mayo, Onion, Fresh Coriander, Guacamole, Red Sauce




Chicken **\$400**
Flank Steak **\$450**
Tempura Fish **\$500**
Tempura Shrimp **\$560**

 DAIRY  VEGAN  SPICY  EGG  FISH  GLUTEN FREE
 TREE NUTS  SHELLFISH







SALADS

- Miraflores Greens**   **\$420**
Celery, Cucumber, Avocado, Spinach, Arugula,
Cherry Tomato, Orange Vinaigrette
- Caesar Salad**   **\$420**
Romaine Hearts, Croutons, Caesar Dressing,
Parmesan Cheese
+ Chicken \$100 + Shrimp \$130
- From Garden**    **\$460**
Heirloom Tomato, Avocado, Pancetta, Egg,
Pecorino Cheese, Marinated Chicken Breast

SOUPS





- Chicken Broth**  **\$320**
Chicken Soup, Rice, Celery, Squash, Carrots,
Cilantro
- Tortilla Soup**   **\$350**
Cotija Cheese, Avocado, Cilantro, Sour Cream,
Crispy Tortilla, Pork Rinds

PIZZAS

- Margherita**   **\$340**
Mozzarella Cheese, Tomato Sauce, Heirloom, Basil
- Peperoni Pizza**   **\$370**
Mozzarella Cheese, Tomato Sauce, Pepperoni
- Hawaiian**   **\$400**
Mozzarella Cheese, Roasted Pineapple, Ham, Onion

BURGERS & SANDWICHES

Choice of French Fries, Potato Wedges, Mix Salad

- Solaz Club**   **\$560**
Chicken Breast, Fried Egg, BLT, Ham, Avocado,
White Toast, Spicy Mayo
- Angus Burger**   **\$650**
Bacon, Tomato, Lettuce, Home Baked Brioche
Bun Plain, Cheddar Cheese

 DAIRY
 GLUTEN

 VEGAN
 SPICY

 EGG
 GLUTEN FREE

 SHELLFISH

PASTAS

Penne or Spaghetti (Gluten Free Available) 🍷 **\$520**
Choice of Sauce – Tomato Sauce, Alfredo,
Pesto or Bolognese
+ Chicken \$100 + Shrimp \$130

Baja Seafood Fettuccini 🍷 🦀 **\$680**
Octopus, Shrimp, Bay Scallops, Garlic,
Creamy Tomato Sauce, Basil

MAIN COURSES

Mole Enchiladas 🥥 🍷 🌶️ **\$710**
Chicken Filling, Pickle Onion, Cotija Cheese,
Sesame Seed, Roasted Avocado

Lemon & Dill 🌿 🍷 **\$740**
Catch of the Day, Asparagus, Sweet Potato Puré,
Lemon, Dill Sauce

Glazed Salmon 🌿 **\$760**
Quinoa, Brussels Sprouts, Fennel and
Mint Salad Honey, Sweet Garlic Sauce

Marinated Beef Tenderloin 🌿 🍷 **\$1,200**
Mashed potato, Roasted Broccolini,
Sautéed Mushrooms, Mustard Sauce

Ney York Striploin 🌿 🍷 **\$1,400**
Grilled Beef, Corn Puré and Basil,
Baby Vegetables, Chimichurri

DESSERTS

Chocolate & Coffee Cake 🍷 🌿 🥚 **\$340**
Biscuit, Coffee Cream, Cocoa Nibs, Cassis Filling

Citrus Mille Feuilles 🍷 🌿 🥚 **\$360**
Puff Pastry, Lemon Custard, Lemon Jelly

Cheesecake Guayabate 🍷 🌿 🥚 **\$360**
Guava Fried Milk, Yogurt Meringue

Exotic Choux 🍷 🌿 🥚 **\$360**
Exotic Fruits Compote, Sweet Chocolate,
Vanilla and Coriander Seed Sauce

🍷 DAIRY 🥥 TREE NUTS 🌶️ SPICY 🥚 EGG 🌿 GLUTEN 🌿 GLUTEN FREE

LUNCH AND DINNER KIDS MENU

Grill Cheese and Ham Sandwich 🥛	\$300
Cheddar Cheese, White Bread and French Fries	
Veggie Nuggets (H) 🥛	\$300
Broccoli, Carrots, White Cheese	
Tomato and Salami Toast 🥛	\$320
White bread, Avocado, Panela Cheese and Baby Spinach	
Spaghetti Bolognaise or Tomato Sauce 🥛	\$320
Parmesan Cheese	
Mini Cheese burgers 🥛	\$360
Choice of French Fries or Salad	
Grilled Salmon (H) 🌱	\$410
Steamed Rice and Vegetables	
Choose a Vitamin 🌱 🌱	\$200
Broccoli, Carrot or Mushroom	

DESSERTS

Chocolate Cake 🥛 🌱 🥚	\$260
Ice-Cream selection 🥛	\$260
Raspberry, Vanilla or Chocolate	
Fruit Skewer (H) 🌱	\$240
Pineapple, Melon and Strawberry	

🥛 DAIRY

🌱 VEGAN

🥚 EGG

🌱 GLUTEN

🌱 GLUTEN FREE

LATE NIGHT DINING

22:30 pm to 06:00 am

STARTERS

Guacamole 🌿 🥑 🥗 **\$320**
Pico De Gallo, Cotija Cheese, Tortilla Chips

Chicken Wings 🍗 🥑 **\$480**
Red Hot or BBQ Sauce and Ranch Dressing

Baja Shrimp Cocktail 🦞 🌶️ 🌿 **\$550**
Citrus Poached Shrimp, Classic Cocktail Sauce

QUESADILLAS 🌶️ 🥗
Flour Tortilla, Mozzarella Cheese, Guacamole, Red Sauce

Naturals **\$360**

Chicken **\$400**

TACOS BAJA - STYLE 3PZS 🍗 🥑 🌶️ (FLOUR OR CORN TORTILLA)

Coleslaw, Tartar Sauce, Chipotle Mayo, Onion,
Fresh Coriander, Guacamole, Red Sauce

Flank Steak **\$450**

Tempura Fish **\$500**

SALADS

Caesar Salad 🥗 🥑 **\$420**
Romaine Hearts, Croutons, Caesar Dressing,
Parmesan Cheese

+Chicken \$180 +Shrimp \$210

From Garden 🌿 🌿 🥑 **\$490**
Heirloom Tomato, Avocado, Pancetta, Egg,
Pecorino Cheese, Marinated Chicken Breast

SOUP

Tortilla Soup 🥑 🌿 **\$380**
Cotija Cheese, Avocado, Cilantro, Sour Cream,
Crispy Tortilla, Pork Rinds

🥛 DAIRY 🌿 VEGAN 🌶️ SPICY 🥑 EGG 🦞 SHELLFISH 🌿 GLUTEN FREE

BURGER & SANDWICHE

Choice of French Fries, Potato Wedges, Mix Salad

Solaz Club

\$560

Chicken Breast, Fried Egg, Blt, Ham, Avocado,
White Toast, Spicy Mayo

Angus Burger 8OZ

\$680

Bacon, Tomato, Lettuce, Home Baked
Brioche Bun Plain, Cheddar Cheese

PASTAS

PENNE, SPAGHETTI (Gluten Free Available)

\$520

Choice of Sauce - Tomato Sauce, Bolognese

+Chicken \$100 +Shrimp \$130

MAIN COURSES

Mole Enchiladas

\$710

Chicken Filling, Pickle Onion, Cotija Cheese,
Sesame Seed, Roasted Avocado

Glazed Salmon

\$760

Quinoa, Brussels Sprouts, Fennel and
Mint Salad Honey, Sweet Garlic Sauce

Marinated Beef Tenderloin

\$1,200

Mashed potato, Roasted Broccolini,
Sautéed Mushrooms, Mustard Sauce

POSTRES

Chocolate & Coffee Cake

\$340

Biscuit, Coffee Cream, Cocoa Nibs, Cassis Filling

Cheesecake Guayabate

\$360

Guava Fried Milk, Yogurt Meringue

 DAIRY  TREE NUTS  SPICY  EGG  GLUTEN  GLUTEN FREE

All our prices are in Mexican pesos and include 16% VAT.
Please report any allergies or food restrictions.

LATE NIGHT DINING

IN ROOM DINING

CHAMPAGNE & SPARKLING WINE

	By the glass	Bottle
TAITTINGER BRUT RÉSERVE	\$820	\$3,250
TAITTINGER NOCTURNE ROSÉ	\$890	\$3,550

ROSÉ WINE

CASA MADERO V ROSADO Shiraz	\$330	\$1,100
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WHITE WINE

LOUIS JADOT BOURGOGNE AOC Chardonnay	\$370	\$1,450
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RED WINE

SURCO ROJO Cabernet Sauvignon/Nebbiolo	\$270	\$1,060
JOSH CABERNET SAUVIGNON Cabernet Sauvignon	\$280	\$1,120
LOUIS JADOT PINOT NOIR BOURGOGNE AOC Pinot Noir	\$290	\$1,140

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