



JW MARRIOTT

LOS CABOS

TASTEFULLY  
NOURISHED

SAVOR by JW

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**Your complete satisfaction is our goal, if you want something that is not on the menu ask for it and we will do our best to please you, dial ext. 0**

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*Prices are expressed in US dollars and will be charged in Mexican pesos according to exchange rate of the day. Including 16 % taxes.*

# ARTFULLY BLENDED

Available all day

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Looking for a refreshing start to your morning? All juices and smoothies are brimming with healthy benefits and essential nutrients to invigorate body and mind.

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## FRESH JUICES

(400 ml)

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**CARROT** \$6

**ORANGE** \$6

**GRAPEFRUIT** \$6

## SIGNATURE JUICES

(400 ml)

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**ANTI-INFLAMMATORY** \$11

Apple, cucumber, celery,  
spinach and ginger

**HAPPY JUICE** \$11

Beet, apple, spinach, carrot  
and lime

**GREEN JUICE** \$11

Pineapple, cactus, spinach,  
parsley, orange juice, ginger  
and basil

# BREAKFAST

06.00 am – 11.00 am

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We serve free range  
eggs.

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*Consuming raw or  
under-cooked meats, poultry,  
seafood, shellfish, or eggs may  
increase your risk of foodborne  
illness.*

# CLÁSICOS

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Includes orange juice (450 ml) and choice of coffee, tea or soft drink (300 ml)

## **CONTINENTAL** **\$18.5**

Seasonal fruit plate (400 g)  
toast or bagel or pastry  
selection (2 pieces)

## **AMERICAN** **\$27**

Order of seasonal fruit (200 g),  
eggs any style (2 pieces),  
hash brown potatoes, bacon  
or sausage

# A BALANCE START

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**BAJA MUESLI (250 g) \$12.5**

Oatmeal, mango, date, banana, coconut, raisins, flax, Greek yogurt and almond milk

**FRUIT PLATE (400 g) \$12.5**

Assorted seasonal fruit with homemade granola and chia

**ACAI SMOOTHIE BOWL (450 ml) \$11.5**

Prepared with berries, banana, honey, greek yogurt and almond milk

**OATMEAL (250 ml) \$11.5**

**Your choice of:** cinnamon infusion, soy milk, whole milk, light milk or almond milk with banana or strawberries

# MEXICAN SPECIALTIES

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## **RANCHERO STYLE EGGS**      **\$14.5** **(2 pieces)**

Corn tortilla, fried eggs  
Mexican-style tomato sauce  
with beans

## **QUESABIRRIAS (2 pieces)**      **\$16**

Slow cooked brisket birria &  
cheese quesadillas served with  
consommé

## **ENCHILADAS, RED OR**      **\$16** **GREEN (3 pieces)**

Stuffed with chicken,  
gratinated with cheddar  
cheese and oaxaca cheese

## **CHILAQUILES**      **\$16**

Corn tortilla chips, red or green  
sauce, chicken (120 g) onion,  
sour cream and fresh cheese

# CLASSICS

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**EGGS BENEDICT (2 pieces) \$17.5**

With hash brown potato, and cherry tomatoes salad

**BREAKFAST BURGER \$15**

**BREADLESS**

Fried egg (1 piece) on beef burger patty (120 g), cheddar cheese, roasted tomato and crispy potato hash

# MAKE YOUR OWN EGGS

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Served with hash brown or refried beans and tomato salad

## **OMELET (3 pieces) \$17.5**

- Ham and cheddar cheese
- Panela cheese, spinach and mushrooms
- Chorizo with Oaxaca cheese

## **EGGS YOUR WAY (2 pieces) \$14.5**

Choose 3 ingredients from the following list:

Turkey ham, bacon, sausage, chorizo, panela cheese, Oaxaca cheese, goat cheese, cheddar cheese, mozzarella cheese, tomato, onion, bell pepper, spinach, serrano chili, mushroom

# SINGLE SERVINGS

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## **GARNISHES (80 g)**

**\$5.5**

Hash brown potato, greek yogurt, sausage, cottage cheese, turkey ham, bacon (regular bacon, homemade jalapeño bacon or homemade maple bacon / 3 pieces), fried plantain, egg (1 piece), refried beans

# SWEET CLASSICS

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## **FRENCH TOAST (2 pieces) \$14**

Homemade brioche, with your choice of • our signature fresh berries jam with greek yogurt • or strawberries and greek yogurt • or banana and Nutella

## **PANCAKES (3 pieces) \$11.5**

Served with mascarpone cheese with roasted pineapple

## **FRENCH PASTRIES (4 pieces) \$10**

Croissant, almond croissant, pain au chocolat and pistachio pain au chocolat blanc

# KIDS

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Includes orange juice (240 ml)  
soft drink or milk

## **TAQUITOS BREAKFAST**      **\$10** **(2 pieces)**

Scrambled eggs (1 piece),  
breakfast sausage, cheddar  
cheese, flour tortilla and  
seasonal fruit side

## **SWEET SUNRISE**      **\$10**

Dollar sized pancakes  
(3 pieces) with berries  
compote

## **FRUIT TOASTIES WITH**      **\$10** **CHOCOLATE HAZELNUT** **SPREAD (2 pieces)**

# BEVERAGES

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**MILK (300 ml) \$4**

Whole, skim, almond and soy

**COFFEE (350 ml) \$5**

Regular o decaf

**HERBAL TEA \$5**

**OR INFUSIONS (240 ml)**

**CAPPUCCINO (240 ml) \$6**

**LATTE COFFEE (240 ml) \$6**

**MEXICAN CHOCOLATE \$11**  
**(300 ml)**

- Dark chocolate with coffee from Chiapas,
- White chocolate, vanilla from Papantla,
- Milk chocolate and egg nog

# DAYLONG DINING

11.00 am – 5.00 pm

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*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

# SALADS

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## **COBB SALAD**

**\$17.5**

With chicken (200 g) or shrimp (180), mix of lettuces, cilantro ranch dressing, roasted corn, heirloom tomatoes and corn tortilla strips

## **CAESAR SALAD**

**\$17**

The traditional one, with chicken (200 g) or shrimp (180 g)

## **HUMMUS**

**\$14**

Chickpeas pasta with ajonjoli, lime and garlic

# CLASSICS

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## **CLASSIC BURGER** **\$18.5**

Flank steak and beef fillet patty (240 g) with cheddar cheese, onion, tomato and lettuce

## **CHICKPEA BURGER** **\$17** **(180 g)**

With roasted jalapeño aioli and spicy cajun

## **CLUB SANDWICH** **\$17**

Chicken breast (150 g), turkey ham, bacon, manchego cheese, tomato, lettuce, and honey-mustard dressing

# MEXICAN SPECIALTIES

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**QUESADILLA (200 g) \$14**

Flour tortilla and mozzarella  
cheese

**WITH FLANK STEAK \$23**  
**OR SHRIMP (200 g)**

**WITH CAJUN STYLE \$18**  
**CHICKEN (200 g)**

**CHICKEN FRIED TACOS \$17**  
**(3 pieces)**

With chorizo, lettuce, cheese  
and sour cream

# CEVICHE

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**FISH WITH COCONUT  
MILK AND HABANERO  
CHILI (180 g)** **\$18**

**BLACK CEVICHE** **\$18**  
Octopus, shrimp and  
scallops (200 g)  
and onion black sauce

**SHRIMP COCKTAIL** **\$23**  
**(200 g)**  
Cocktail sauce, avocado and  
radish

# SNACKS

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**GUACAMOLE (200 g)** **\$11**  
Served with corn chips and  
mexican sauce

**CHICKEN WINGS** **\$15.5**  
**(10 pieces)**  
BBQ, Buffalo and BBQ  
habanero, served with celery  
sticks, carrot and ranch  
dressing

# TACOS

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**CACTUS WITH CHEESE TACO (1 piece)** **\$10**

**FLANK STEAK (200 g, 3 pieces)** **\$25.5**  
With Mexican sauce and guacamole

# PIZZAS

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**MARGHERITA PIZZA** **\$18**

**PEPPERONI PIZZA** **\$23**

# DESSERTS

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FLOURLESS CHOCOLATE CAKE (1 piece) \$12

CHEESECAKE \$12

SORBETS AND ICE CREAM \$12

# NIGHT

5.00 pm – 11.00 pm

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**BEET AND GOAT CHEESE SALAD** **\$18.5**

Mixed lettuce and spinach with goat cheese, pumpkin seeds and honey mustard dressing

**CAESAR SALAD** **\$17**

The traditional one, with chicken (200 g) or shrimp (180 g)

**CLASSIC BURGER** **\$18.5**

Flank steak and beef fillet patty (240 g) with cheddar cheese, onion, tomato and lettuce

**CLUB SANDWICH** **\$17**

Chicken breast (150 g), turkey ham, bacon, manchego cheese, tomato, lettuce, and honey-mustard dressing

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**PEPPERONI PIZZA** **\$23**

**MARGHERITA PIZZA** **\$18**

**QUESADILLA (200 g)** **\$14**  
Flour tortilla and mozzarella  
cheese

**CHICKEN WINGS** **\$15.5**  
**(10 pieces)**  
BBQ, Buffalo and BBQ  
habanero, served with celery  
sticks, carrot and ranch  
dressing

**ARTICHOKE SPINACH**  
**DIP (400 g)** **\$13**  
With toasted bread

**SEAFOOD ENCHILADAS** **\$23**  
**(3 pieces)**  
With black bean and cumin  
sauce

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**CHICKEN BROTH (280 ml) \$13**

Served with shredded chicken, white rice and vegetables

**GRILLED SALMON \$28**

Served with roasted cauliflower puree and steamed green beans

**BREADED BREAST \$26**

With spinach, arugula and tomato salad

**SHRIMPS PASTA (180 g) \$28**

Fettuccine with creamy sauce of garlic, lemon and fried capers

**LENTIL CAKES (3 pieces) \$25**

With onion puree and yellow curry

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**CHOCOLATE CRONUT** **\$10**

**(1 piece)**

Filled with creamy Mexican chocolate and served with dulce de leche ice cream

**CARROT CAKE (1 piece)** **\$12**

**COCONUT CAKE (1 slice)** **\$12**

# OVERNIGHT

11.00 pm – 06 .00 am

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**CLASSIC BURGER** **\$18.5**

Flank steak and beef fillet patty (240 g) with cheddar cheese, onion, tomato and lettuce

**CLUB SANDWICH** **\$17**

Chicken breast (150 g), turkey ham, bacon, manchego cheese, tomato, lettuce, and honey-mustard dressing

**PEPPERONI PIZZA** **\$23**

**MARGHERITA PIZZA** **\$18**

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**QUESADILLA (200 g)** **\$14**  
Flour tortilla and mozzarella  
cheese

**WITH FLANK STEAK  
OR SHRIMP (200 g)** **\$23**

**WITH CAJUN STYLE  
CHICKEN (200 g)** **\$18**

**CAESAR SALAD** **\$17**  
The traditional one, with  
chicken (200 g)  
or shrimp (180 g)

**FRUIT PLATE (400 g)** **\$12.5**  
Assorted seasonal fruit with  
homemade granola and chia

# BEVERAGES

Available all day

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# REFRESHING CHOICES

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**ORANGEADE (300 ml) \$5.5**

Fresh orange juice with sparkling water

**LIMONADE (300 ml) \$5.5**

Fresh lime juice with sparkling water

**Shirley Temple (300 ml) \$5.5**

Lemon-lime soda with cherry juice and cherries

**ICED TEA (300 ml) \$5**

Black cold tea with lime slices

**ARNOLD PALMER (300 ml) \$5.5**

Iced tea mixed with lemonade

**ORANGE JUICE (400 ml) \$6**

**GRAPEFRUIT JUICE (400 ml) \$6**

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**MILK (330 ml)** \$4  
Soy, light , whole milk or almond

**COLD OR HOT CHOCOLATE (300 ml)** \$5.5

**HERBAL TEA OR INFUSIONS (240 ml)** \$5

**COFFEE (350 ml)** \$5  
Regular or decaffeinated

**CAPPUCCINO COFFEE (240 ml)** \$6

**LATTE COFFEE (240 ml)** \$6

**EPURE BOTTLED WATER**

1 lt \$6

600 ml \$5

## BEERS

Craft (355 ml)

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ESCORPIÓN NEGRO \$11

CABOTELLA \$11

COLIMITA \$11

## Imported

HEINEKEN (350ML) \$9

HEINEKEN 0.0 \$9

MICHELOB ULTRA \$9

## Domestic beer (355 ml)

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CORONA \$9

CORONA LIGHT \$9

PACÍFICO \$9

PACÍFICO LIGHT \$9

NEGRA MODELO \$9