



GRILL & BAR

Nak

(S I T T I N G)

*Take a seat and enjoy our atmosphere
under the sky full of stars*

18 · 23 h



JW MARRIOTT

LOS CABOS

APPETIZERS

GUACAMOLE | 200 g • \$13

Prepared to your liking directly at your table, served with Mexican sauce and corn tortilla chips.

BEEF CARPACCIO | 80 g • \$15.5

Rib eye sealed with a chili crust, served with a mixture of tomatoes, capers, rustic bread and fleur de sel.

STUFFED CHILI | 1 piece • \$12.5

Stuffed with mozzarella, provolone and manchego cheeses and regional chorizo, with morita chili sauce and handmade corn tortillas.

ROSARITO TACO | 2 pieces • \$13.5

Lobster and crab croquettes with rice, served in a flour tortilla, with bean sauce and fresh cilantro.



SALADS | 150 g • \$15

GRILLED WATERMELON SALAD

With prepared goat cheese, baby lettuce mix, Ramonetti cheese, walnuts and mint chimichurri.

PUFF SALAD

Puff bread stuffed with roasted artichokes, grilled hearts of palm and fennel on a mix of baby lettuce with old-fashioned mustard dressing.

TOMATOES SALAD

Selection of regional tomatoes with smoked ricotta cheese and coriander pesto.

SOUP | 300 ml • \$14

MEAT JUICE

Served with red onion, fresh coriander and green chili.

TORTILLA SOUP

Traditional Mexican soup with shredded cheese, sour cream, diced avocado and guajillo chili.



FOR KIDS • \$10.5

KIDS QUESADILLA | 3 pieces

Corn tortilla stuffed with cheese and served with guacamole.

MAC AND CHEESE | 150 g

With cheddar cheese sauce and parmesan cheese.

GRILLED

BEEF FILET | 300 g • \$44

Served with potato wedges, roasted cauliflower, shallot and green pepper bernaise sauce.

RIB EYE | 300 g • \$58.5

Accompanied with green beans and grilled asparagus.

SHRIMPS | 300 g • \$40

On yellow sweet potato puree and accompanied with white rice and roasted vegetables.

CATCH OF THE DAY | 300 g • \$31

Accompanied with a mixture of green leaves, plum, apple, lemon zest, citrus vinaigrette, crispy banana, chamomile powder and grilled lemon.

MEXICAN SEA FOOD RICE | 300 g • \$23.5

Shrimp, octopus, mussels, fish and scallops, with grilled jalapeño, epazote, arboreal rice and seafood broth.

BEET STEAK | 300 g • \$17

Beet steak with eggplant bacon, creamy onion rice, Brussels sprouts, with beet and red wine sauce.

SHARING PLATTERS

SURF & TURF • \$68.5

New York (300 g) and shrimp (250 g) accompanied by Brussels sprouts, baby carrots, roasted cauliflower, grilled sweet potato and eureka lemon.

HOMEMADE

SMOKED BBQ RIBS | 1 kg • \$85.5

Beef rib with homemade barbecue sauce, Thai coleslaw, mashed potatoes and grilled corn.

MAKE YOUR TACOS • \$58.5

Rock cornish (1 piece), bone marrow (2 pieces), catch of the day (200 g), brisket (200 g), accompanied with avocado, roasted jalapeño pepper, spring onions, fresh coriander, green sauce, red molcajete sauce and handmade corn tortillas.

TOMAHAWK | 1 kg • \$107.5

Selected tomatoes, roasted corn and grilled asparagus, accompanied by natural gravy sauce, pepper sauce, and mushroom sauce.

DESSERTS • \$12

GUAVA JERICAYA | 1 pieza

Mexican guava custard.

SWEET POTATO PIE | 1 slice

Yellow sweet potato and maple syrup.

BANANA TART | 1 piece

Puff pastry cake filled with banana and passion fruit cream and caramelized banana.

MEXICAN CHOCOLATE CAKE | 300 g

With berries sorbet and charcoal ice cream.

CAPIROTADA | 250 g

Typical Mexican dessert based on fried bread served with walnuts, coconut, almonds, brown sugar cake and cheese.



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LOS CABOS



*Prices are quoted in US dollars and will be charged in Mexican pesos
According to daily prevailling exchange rate, 16% taxes included.
Service charge not included. Payment method, credit and debit card
or room charge, we do not accept cash.*

October, 2022.