

The RESERVE

BEACH CLUB & RESTAURANT

BEACH CLUB
MENU





Low calorie



Vegan



Spicy



Gluten free



Chef's
suggestion



Suggested
for sharing



WITH YOUR SIGNATURE
PAYMENT IS SAFER
AND EASIER

In accordance with art 7 bis of the Federal Consumer Protection Law, we inform you that all prices are shown in Mexican pesos and include a 16% tax and 15% service charge. In case of any allergies or dietary restrictions, please ask your waiter for available options. Be advised that consuming raw or undercooked food may pose a health risk. At Vidanta Los Cabos, your signature is an agreement of payment. We do not accept cash.

TO SHARE



GRILLED ARTICHOKE

\$430

With lime oil, truffle dressing, and crispy artichokes.



CRISPY CALAMARI (150 G)

\$390

With arugula and blood orange emulsion.

GRILLED CORN

\$280

With chili mayonnaise, tortilla powder, and Cotija cheese.



GUACAMOLE

\$290

Made with fresh avocado, cilantro, onion, tomato, and serrano chili, served with crispy corn chips.



- With crispy soft-shell crab (100 G).

\$450

- With bacon, chorizo, and chipotle chili (100 G).

\$350

RAW AND CEVICHE



BAJA TUNA (120 G)

\$380

With grapefruit, seaweed, and capers.



BAJA RED SNAPPER (120 G)

\$410

With tomato juice, kalamata, and fresh dill.



SHRIMP AGUACHILE (150 G)

\$380

With charred sauce, jalapeño chili pepper, cucumber, and creamy avocado.



FISH JALAPEÑO CEVICHE (150 G)

\$450

Catch of the day, pickled jalapeño sauce, avocado, grilled corn, and chili oil.



SHRIMP COCONUT CEVICHE (150 G)

\$420

Coconut milk, serrano chili, cucumber, cilantro, crispy japanese peanuts, and red onion.



CLAMS IN SHELL (4 PCS)

\$320

Green apple mignonette sauce, spicy relish sauce, and jalapeño.



TACOS AND TOSTADAS



TUNA TOSTADA (3 PCS) \$370

With yellow pepper, seaweed salad, and red onion.



SOFT-SHELL CRAB TACOS (3 PCS) \$480

With tzatziki, greek salad, and green herb sauce.



CABO-STYLE BATTERED FISH TACOS (3 PCS) \$420

With avocado purée, charred chili mayonnaise, and cabbage salad.



GOBERNADOR-STYLE SHRIMP TACOS (3 PCS) \$440

With shrimp, Oaxaca cheese, grilled peppers, habanero mayonnaise, and grilled onions.



SKIRT STEAK TACOS (3 PCS) \$410

With cheese crust, accompanied with spring onion, peanut, and chili sauce.



CRISPY AVOCADO TACOS (3 PCS) \$290

With Mexican sauce and jalapeño mayonnaise.



MARINATED SHRIMP QUESADILLAS (3 PCS) \$430

Made with flour tortillas, Oaxaca cheese, cilantro, "epazote", and chipotle-marinated shrimp.



SALADS



ROASTED LOCAL BEETS (3 PCS)

\$350

With almonds, balsamic, and crispy lemon kale.



MIRAFLORES GREEN SALAD

\$360

With arugula, organic greens and tomatoes, snowpeas, grilled carrots, squash, beets, crispy pumpkin seeds, and lemon vinaigrette.



CAESAR SALAD

\$310

With romaine lettuce, peperoncino, homemade Caesar dressing, and grilled croutons.

- With grilled chicken breast (180 G).

\$360

FRESH FRUIT SALAD

\$350

With seasonal fruit, red fruits, lemon sorbet, chia, and mint.

VEGETARIAN



ROASTED EGGPLANT

\$380

With tzatziki, served with tomato sauce.

GRILLED CAULIFLOWER

\$450

With spinach purée and truffle vinaigrette.



FROM THE SEA OF CORTEZ



SELECTION OF THE BEST LOCALLY SOURCED FISH
COOKED IN OUR WOOD-BURNING GRILL

RED SNAPPER FROM LA PAZ (200 G) \$680



TUNA FROM BAJA NORTE (180 G) \$670



JUMBO SHRIMP (5 PCS) \$750



CALIFORNIA LOBSTER (300 G) \$1,800



CATCH OF THE DAY FILET (200 G) \$650

With yellow chili glaze and roasted garlic
vegetables.



ASSORTED SAUCE SELECTION AND
SEASONAL LOCAL VEGETABLES

SNACKS



WOOD-OVEN NACHOS

\$380

With chili beans, smoked Mozzarella, and melted Gouda, accompanied by guacamole, Mexican sauce, homemade pickled jalapeños, and cilantro cream.



- With grilled chicken (180 G).
- With grilled flank steak (180 G).

\$480

\$520

CRISPY CHICKEN WINGS (350 G)

\$350

Marinated in spicy cayenne pepper sauce, blue cheese dip, celery sticks, and chives.



CHICKEN TENDERS (180 G)

\$340

With rice crust served with chipotle mayonnaise.



GRILLED FLANK STEAK (250 G)

\$580

With grilled onions, melted chorizo cheese, and roasted baby potatoes.

SANDWICHES AND TORTAS



ALL OUR SANDWICHES ARE SERVED WITH
FRENCH FRIES OR HOUSE GREEN SALAD

CUBAN TORTA (250 G)

\$450

Roasted pork sandwich with ham, chorizo, grilled skirt steak, pineapple, Gouda and Oaxaca cheese, and roasted chili mayonnaise, served on crispy bread accompanied by pickled vegetables.



CLASSIC BURGER (190 G)

\$460

Juicy grilled homemade Angus beef burger, seasoned with sea salt and served on a sesame bun with Gouda cheese, lettuce, grilled onion, and tomato.

- With bacon

\$40

RUSTIC CLUB SANDWICH (180 G)

\$420

Homemade focaccia, cilantro dressing, ham, Gouda cheese, bacon, avocado, tomato, lettuce, and grilled chicken.

CRISPY SHRIMP SANDWICH (180 G)

\$490

With cabbage salad, Sriracha mayonnaise, and pickles.

CHICKEN SANDWICH (200 G)

\$410

Grilled chicken breast, lettuce, tomato, bacon, panela cheese, avocado, cuaresmeño chili mayonnaise, and julienned roasted beets.

SIDES



FRENCH FRIES	\$180
BABY POTATOES ROASTED IN OUR WOOD-BURNING OVEN	\$160
GRILLED ORGANIC VEGETABLES 	\$195
GREEN HOUSE SALAD	\$150

DESSERTS



COCO BEACH Chocolate coconut filled with lime, yuzu, and coconut cream, served with a seasonal fruit compote with ginger and coconut ice cream.	\$390
LEMON PIE With raspberry sauce.	\$250
ICED PARFAIT CITRUS With orange ice cream, Grand Marnier, and red fruits.	\$250
ASSORTED ICE CREAM	
1 scoop	\$120
2 scoops	\$220

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