

The RESERVE

BEACH CLUB & RESTAURANT

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 ARTICHOKEs

\$430

With lime oil, truffle dressing, and crispy artichokes.



CREAMY DIP

\$370

With kale, Gorgonzola, Grana Padano cheese, and sun-dried tomatoes.

A LAPLANCHA-STYLE SHRIMP (120 G)

\$450

With roasted garlic and habanero oil.



CRISPY CALAMARI (150 G)

\$390

With arugula and blood orange emulsion.



BAKED CLAMS (4 PCS)

\$390

Pancetta, jalapeño-herbs pesto, and Pecorino romano.



BAJA MUSSELS (300 G)

\$440

With green basil butter and fresh herbs.

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



BAJA TUNA (120 G)

\$380

With grapefruit, seaweed, and capers.



BAJA RED SNAPPER (120 G)

\$410

With tomato juice, kalamata, and fresh dill.



SMOKED BEEF CARPACCIO (100 G)

\$380

With arugula, mushrooms, crispy lentils, and tzatziki.



BAJA TUNA TARTAR (100 G)

\$415

With cured egg yolk and olive tapenade.



SHRIMP AGUACHILE (150 G)

\$380

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



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.



FLANK 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.



SALADS



ROASTED LOCAL BEETS

\$350

With almonds, balsamic, and crispy lemon kale.



BURRATA

\$410

With roasted watermelon salad, basil, balsamic reduction, arugula, and almonds.



MIRAFLORES GREEN SALAD

\$360

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



VEGETARIAN



ROASTED EGGPLANT

\$380

With tzatziki, served with tomato sauce.

GRILLED CAULIFLOWER

\$450

With spinach purée and truffle vinaigrette.



CREAMY RICE

\$420

With artichokes and olives.



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.



WHOLE GRILLED CATCH
OF THE DAY \$1,350
X KG

With smoked chili mayonnaise and
vegetable salad with roasted garlic.

ASSORTED SAUCE SELECTION AND
SEASONAL LOCAL VEGETABLES

THE RESERVE SIGNATURE



WHOLE FISH

Oven-cooked with Baja sea salt, served with vegetables, roasted baby potatoes, and a selection of sauces.



\$1,500

X KG

FETTUCCHINE CARBONARA

With homemade bacon, Grana Padano, flambée prepared tableside in a Parmesan cheese wheel.

\$490

- With organic grilled chicken (150 G).
- With pesto shrimp (6 PCS).
- With California lobster (300 G).

\$620

\$680

\$2,100

BISTECCA GRILLED PORTERHOUSE FLORENTINA (900 G)

Grilled with baby spinach salad, roasted potatoes, and crispy onion.

\$2,200

BRAISED LAMB SHANK (400 G)

With rosemary polenta, and mint relish.

\$760

THE RESERVE CHICKEN (1.6 K)

Whole chicken cooked in a wood burning oven inside an ancient corn crust with grilled organic vegetables, roasted garlic and garden herbs in a Baja dark beer jus.



\$1,200

RISOTTO WITH SHRIMP (5 PCS)

With farm-fresh pea purée.



\$620

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