
PRIVATE
DINNERS
CENAS
PRIVADAS

EXECUTIVE CHEF PAOLO DELLA CORTE

NOBU HOTEL
LOS CABOS

GRILL NIGHT

DINNER LOCATION:

BEACH (From 5:00 pm to 9:00 pm. Minimum 2 people)

FAMILY GRILL MENU

\$295 USD

Seared Beef Carpaccio with Fresh Herbs

Carpaccio Sellado con Hierbas Frescas

Roasted Beet Salad with Fresh Burrata & Pistachio Praline

Ensalada de Betabel Rostizado con Queso Burrata y Praline de Pistache

Charcoal Gratin Cheese with Local Chorizo

Queso Fundido al Carbón con Chorizo Local

Grilled Chocolate Clam stuffed with creamy Poblano & Smoked Provolone

Almeja al Grill rellena con Poblano Cremoso y Provolone Ahumado

Bacon Wrapped Shrimp, House Dressing

Camarón envuelto en Tocino, Aderezo de la Casa

Norwegian Salmon Skewers with Jalapeño Relish

Brochetas de Salmón Noruego con Relish de Jalapeño

American New York Wagyu with Fresh Truffle and Marsala Sauce

New York Americano Wagyu con Trufa Fresca y Salsa Marsala

Roasted Chicken with BBQ Sauce

Pollo Rostizado con Salsa BBQ

Coal-Roasted Sweet Potatoes, Smoky Grilled Eggplant, Honey-Glazed Carrot

Camote al Carbón, Berenjena Ahumada, Zanahoria Glaseada con Miel

Smoked Chocolate Cake

Pastel de Chocolate Ahumado

Taxes and service included. Price per person.

Impuestos y servicios incluidos. Precio por persona.

ITALIAN TASTING MENU (6 COURSES)

DINNER LOCATION:

BEACH (From 5:00 pm to 9:00 pm. Minimum 2 people)

\$235 USD

Gorgonzola Salad with Pear & Cranberry

Ensalada Gorgonzola con Pera y Arándano

Fried Squid with Garlic Dressing

Calamar Frito con Aderezo de Ajo

Organic Tomato Tart with Puff Pastry and Fresh Burrata

Tarta de Tomate Orgánico Hojaldrado con Burrata Fresca

Pasta with Shrimp, Lime & Garlic Butter

Pasta con Camarón, Limón y Mantequilla con Ajo

Beef with Mushroom & Truffle Ragu

Carne de Res con Ragú de Hongos y Trufa

Classic Tiramisu

Tiramisú Clásico

Petit four

Taxes and service included. Price per person.
Impuestos y servicios incluidos. Precio por persona.

ITALIAN FAMILY STYLE MENU

DINNER LOCATION:

BEACH (From 5:00 pm to 9:00 pm. Minimum 2 people)

\$265 USD

ENTRÉES

Beef Carpaccio with Shaved Parmesan

Carpaccio de Res con Lámina de Parmesano

Burrata Cheese Salad Caprese

Ensalada Caprese con Queso Burrata

Fried Squid with Garlic Dressing

Calamar Frito con Aderezo de Ajo

MAIN COURSE | PLATO FUERTE

Vesuvio Pasta with Mushroom Ragu, Italian Sausage and Truffle Essence

Pasta Vesuvio con Ragú de Hongos, Salchicha Italiana y Esencia de Trufa

Risotto with Lobster Ragu

Risotto con Ragú de Langosta

Chicken, Gorgonzola Sauce, Caramelized Onion & Baked Potatoes

Pollo, Salsa Gorgonzola, Cebolla Caramelizada y Papas al Horno

Beef Marsala Sauce

Res con Salsa Marsala

DESSERTS | POSTRES

Classic Tiramisu

Tiramisú Clásico

Sicilian Cannoli with Ricotta Filling

Cannoli Siciliana Rellenos de Ricotta

Italian Dessert Cantucci e Vin Santo

Postre Italiano Cantucci con Vin Santo

Taxes and service included. Price per person.

Impuestos y servicios incluidos. Precio por persona.

CHEF PAOLO SPECIAL MENU

DINNER LOCATION:

BEACH (From 5:00 pm to 9:00 pm. Minimum 2 people)

\$495 USD

APPETIZER

Our Raw Products of the Day

Nuestros Productos Crudos del Día

FIRST COURSE

Boston King Scallop, Crème Fraîche, Kolikof Caviar

Callo de Boston "Garra de León", Crème Fraîche, Caviar Kolikof

SECOND COURSE

Canadian Lobster, Burre Blanc & Caviar

Langosta Canadiense, Burre Blanc y Caviar

THIRD COURSE

Runny Egg Yolk Raviolo, Ricotta, Spinach & Fresh Truffle

Raviolo de Yema Líquida, Ricotta, Espinaca y Trufa Fresca

FOURTH COURSE

Australian Wagyu 28 Days Dry Aged, Pea & Wasabi Puree, Japanese Stout Beer Juice

Wagyu Australiano 28 Días de Añejamiento, Puré de Chicharo y Wasabi, Jugo de Cerveza Stout Japonesa

MAIN COURSE

Cocoa Taco, Confit Duck with Berries Mole & Foie Gras

Taco de Cacao, Pato Confitado con Mole de Fruto Rojos y Foie Gras

PRE-DESSERT

Mango Ceviche Infusion with Lime & Cilantro with Tajin Powder

Ceviche de Mango con Limón y Cilantro con Tajín

DESSERT

Chocolate Soufflé, Guajillo Essence, Mole Ice Cream, Mexican Cold Chocolate Drink

Soufflé de chocolate, Esencia de Chile Guajillo, Helado de Mole, Bebida Fría de Chocolate

Taxes and service included. Price per person.

Impuestos y servicios incluidos. Precio por persona.

SPECIAL MEXICAN EXPERIENCE

DINNER LOCATION:

BEACH (From 5:00 pm to 9:00 pm. Minimum 2 people)

\$235 USD

Yellow Aguachile with Hamachi

Aguachile Amarillo con Hamachi

Smoked Scallop on Corn Tostada, Citrus Dressing

Callo Ahumado en Tostada de Maíz, Aderezo de Cítricos

Rice "A la Tumbada" with Lobster

Arroz A la Tumbada con Langosta

Confit Local Fish, Mediterranean Sauce & Criolla Salad

Pescado Local Confitado, Salsa Mediterránea y Ensalada Criolla

Sonora Beef Fillet Crusted with Ash, Juice like a "Birria", Organic Vegetables

Filete de Res en Costra de Ceniza, Jugo tipo "Birria", Vegetales Orgánicos

Hibiscus Granite & Cheese with Guava

Granizado de Jamaica y Queso con Guayaba

Chocolate Tortilla, Mole Ice Cream, Guajillo Chocolate Ganache

Tortilla de Chocolate, Helado de Mole, Ganache de Chocolate y Guajillo

Taxes and service included. Price per person.

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