
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

\$315 USD PER PERSON

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 Chocolata 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.

Impuestos y servicios incluidos.

ITALIAN TASTING MENU (6 COURSES)

DINNER LOCATION:

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

\$255 USD PER PERSON

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.

Impuestos y servicios incluidos.

ITALIAN FAMILY STYLE MENU

DINNER LOCATION:

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

\$285 USD PER PERSON

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.

Impuestos y servicios incluidos.

CHEF PAOLO SPECIAL MENU

DINNER LOCATION:

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

\$530 USD PER PERSON

APPETIZER

Our Raw, Cured and Marinated Products of the Day

Nuestros Crudos, Curados y Marinados Productos del Día

FIRST COURSE

Roasted Chilean Sea Bass with Champagne Burre Blanc & Kolikof Caviar

Cabrilla Chilena Sellada con Burre Blanc de Champagne y Caviar Kolikof

SECOND COURSE

Handmade Mushrooms & Truffle Dumplings with Dashi Kombu Broth

Dumplings Hechos a Mano Rellenos de Hongos y Trufa con un Caldo de Dashi Kombu

THIRD COURSE

Canadian Lobster Tortellini with Creamy Bisque Sauce

Tortellini de Langosta Canadiense con Salsa Cremosa de Bisque

FOURTH COURSE

Japanese Wagyu A5, 28 Days Dry Aged, Pea & Wasabi Puree, Japanese Stout Beer Juice

Wagyu Japonés A5, 28 Días de Añejamiento, Puré de Chícharo y Wasabi, Jugo de Cerveza Stout Japonesa

MAIN COURSE

Confit Duck Leg Lollipop with Homemade Orange Teriyaki

Lollipop de Pato Confitado con Teriyaki de Naranja Hecho en Casa

PRE-DESSERT

Açai Sobert, Amarena Black Cherry and Yogurt Merengue

Sorbete de Açai, Cereza Amarena y Merengue de Yogurt

DESSERT

Gianduja Hazelnut & Cocoa Lovers

Los Amantes de la Gianduja y Cacao

Taxes and service included.

Impuestos y servicios incluidos.

SPECIAL MEXICAN EXPERIENCE

DINNER LOCATION:

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

\$265 USD PER PERSON

Yellow Aguachile with Hamachi

Aguachile Amarillo con Hamachi

Scallop on Corn Tostada, Citrus Dressing

Callo 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.

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