
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

\$330 USD PER PERSON

Seared Beef Carpaccio, Sweet and Sour Sauce, Fresh Herbs

Carpaccio Sellado, Salsa Agridulce, Hierbas Frescas

Roasted Beet Salad with Fresh Burrata and Pistachio Praline

Ensalada de Betabel Rostizado con Queso Burrata y Praline de Pistache

"Provoleta" with Kurobuta Pork Chorizo, Arugula Pesto

Provoleta con Chorizo de Cerdo Kurobuta, Pesto de Arugula

Shrimp, Yuzu Ranch Dressing

Camarón, Aderezo Yuzu Ranch

Norwegian Salmon Skewers with Jalapeño Relish

Brochetas de Salmón Noruego con Relish de Jalapeño

American New York Wagyu, Fresh Truffle and Marsala Sauce

New York Americano Wagyu, Trufa Fresca y Salsa Marsala

Roasted Organic Chicken Breast with Homemade BBQ Sauce

Pechuga de Pollo Orgánico Rostizado con Salsa BBQ Hecha en Casa

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

Camote al Carbón, Berenjena Ahumada, Zanahoria Glaseada con Miel

Vasco Fluffy Burn Cake, Coconut Ice Cream, Grilled Peaches, Balsamic and Marsala Sauce

Pastel Vasco Esponjoso Dorado, Helado de Vainilla, Durazno Parrillado, Salsa de Marsala y Balsámico

Taxes and service included.

Impuestos y servicios incluidos.

ITALIAN TASTING MENU (7 COURSES)

DINNER LOCATION:

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

\$295 USD PER PERSON

APPETIZER

Mediterranean Fish Branzino Carpaccio, Balsamic, Orange and Fennel

Carpaccio de Branzino del Mediterráneo, Balsámico, Naranja y Eneldo

SECOND COURSE

Boston Scallop Graten with Herbs, Honey Truffle Dressing

Callo de Boston Graten con Hierbas, Aderezo de Trufa y Miel

THIRD COURSE

Grilled Squid with Garlic and Almond Aioli, Fresh Herbs, Truffle

Calamar a la Parrilla con Aioli de Ajo y Almendra, Hierbas Frescas, Trufa

FOURTH COURSE

Oyster Ravioli with Lemon Butter Sauce and Fresh Caviar

Ravioli de Ostión con Salsa de Limón y Caviar Fresco

FIFTH COURSE

Risotto with Italian Sausage, Guanciale, Egg Yolk and Asparagus

Risotto con Salchicha Italiana, Guanciale, Yema de Huevo y Espárrago

MAIN COURSE

Prime Beef Fillet, Three Peppercorn Sauce, Mushroom and Potato

Filete de Res Calidad Prime, Salsa de Tres Pimientas, Hongos y Papa

DESSERT

Pistachio Tiramisu with Amarena Cherry

Tiramisú de Pistache con Cereza Amarena

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)

\$315 USD PER PERSON

ENTRÉES | ENTRADAS

Beef Carpaccio with Shaved Parmesan

Carpaccio de Res con Lámina de Parmesano

Burrata Cheese Salad Caprese

Ensalada Caprese con Queso Burrata

Charcuterie Platter, House Bread

Plato de Charcutería, Pan de Casa

SECOND COURSE | SEGUNDO TIEMPO

Pasta with Seafood and Lobster on Vodka Sauce

Pasta con Mariscos y Langosta en Salsa de Vodka

Salt Baked Branzino, Gremolata Sauce and Confit Tomato

Branzino Horneado en Costra de Sal, Salsa Gremolata y Tomate Confitado

MAIN COURSE | PLATO FUERTE

Organic Chicken, Gorgonzola Sauce, Caramelized Onion and Baked Potatoes

Pollo Orgánico, Salsa Gorgonzola, Cebolla Caramelizada y Papa al Horno

American Wagyu Rib Eye, Creamy Sauce with Marsala Wine, Crispy Onion and Truffle

Rib Eye Wagyu Americano, Salsa Cremosa de Vino Marsala, Cebolla Crujiente y Trufa

DESSERTS | POSTRES

"Tarta de la Nona" with Mascarpone and Vanilla Berries Compote

"Tarta de la Nona" con Mascarpone y Compota de Vainilla y Frutos Rojos

Yogurt-Lemon Pannacotta, Mango, Pineapple Jam

Pannacota de Yogurt de Limón de Amarillo, Mango, Mermelada de Piña

"Cassata" Ice Cream with Amareto Liqueur and Dried Fruit, glazed with Valrhona Dulcey

Helado de "Cassata" con Licor de Amareto y Frutos Secos, glaseado con Valrhona Dulcey

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)

\$550 USD PER PERSON

APPETIZER | ENTRADA

Our Raw, Cured and Marinated Products of the Day

Nuestros Crudos, Curados y Marinados Productos del Día

FIRST COURSE | PRIMER TIEMPO

Roasted Chilean Sea Bass with Champagne Burre Blanc and Kolikof Caviar

Cabrilla Chilena Sellada con Burre Blanc de Champagne y Caviar Kolikof

SECOND COURSE | SEGUNDO TIEMPO

Fresh Mushrooms and Truffle Dumplings with Dashi Kombu Broth

Dumplings rellenos de Hongos Frescos y Trufa con un Caldo de Dashi Kombu

THIRD COURSE | TERCER TIEMPO

Canadian Lobster Risotto with Creamy Bisque Sauce

Risotto de Langosta Canadiense con Salsa Cremosa de Bisque

FOURTH COURSE | CUARTO TIEMPO

Confit Duck Leg Lollipop with Homemade Orange Teriyaki

Lollipop de Pato Confitado con Teriyaki de Naranja Hecha en Casa

MAIN COURSE | PLATO FUERTE

Japanese Wagyu A5, Pea and Wasabi Puree, Japanese Stout Beer Beef Juice

Wagyu Japonés A5, Puré de Chícharo y Wasabi, Jugo de Res con Cerveza Stout Japonesa

PRE-DESSERT | PRE-POSTRE

Açai Sobert, Amarena Black Cherry and Yogurt Merengue

Sorbete de Açai, Cereza Amarena y Merengue de Yogurt

DESSERT | POSTRE

Gianduja Hazelnut and 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)

\$295 USD PER PERSON

FIRST COURSE

Xcatic Yellow Aguachile with Hamachi, Orange and Mint

Aguachile Amarillo de Chile Xcatic con Hamachi, Naranja y Menta

SECOND COURSE

"Al Pastor" Bluefin Tuna on Corn Tostada, Roasted Pineapple and Jalapeño

Atún Aleta Azul al Pastor en Tostada de Maíz, Piña Rostizada y Jalapeño

THIRD COURSE

Smoked Mini Sopas with Kurobuta Pork Chorizo, Crispy Onion

Mini Sopas Ahumados con Chorizo Kurobuta, Cebolla Crujiente

FOURTH COURSE

Rice "A la Tumbada" with Lobster, Cilantro and Lime

Arroz a la Tumbada con Langosta, Cilantro y Limón

FIFTH COURSE

Confit Local Fish, Bell Pepper Sauce "Veracruz Style" and Criolla Salad

Pescado Local Confitado, Salsa de Pimiento Estilo Veracruz y Ensalada Criolla

MAIN COURSE

Prime Beef Fillet Crusted with Ash, "Birria" Juice, Organic Vegetables from Miraflores Farm

Filete de Res Calidad Prime en Costra de Ceniza, Jugo de Birria, Vegetales Orgánicos de Miraflores

PRE-DESSERT

Hibiscus Granite and Cheese with Guava

Granizado de Jamaica y Queso con Guayaba

DESSERT

Duo Dessert: Jericalla with Cinammon and Buñuelo infused with Star Anise, Guava Sorbet

Postre Dúo: Jericalla con Canela y Buñuelo infusionado con Anís Estrella, Sorbet de Guayaba

Taxes and service included.

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