

LOS CABOS PURO PERÚ

ENTRADAS

Ceviche* (GF)

Fish 16/ Shrimp 17/ Mixed 18

Fish mixed in fresh lime juice, red onions, cilantro, aji limo pepper and sweet potato on the side.

Tiradito* (GF)

Rocoto/ Aji Amarillo 16

Thinly cut fish slices mixed in fresh lime juice and smothered with Peruvian yellow pepper cream or rocoto pepper cream.

Ensalada de la Casa (V) (GF) 9.50

Greens tossed in a vinaigrette lime dressing, tomatoes, red onions, cucumbers, red peppers, potatoes, and avocado.

Calamares Fritos 10.25

Breaded calamari, fried until golden and served with our house tartar sauce.

Papa a la Huancaína (V) 10.25

Potatoes covered in a mild Andean cream – Peruvian yellow pepper, turmeric, milk and cheese.

Causa Rellena (V)

Vegetarian 7.50/ Shrimp 12/ Chicken 10.50

A vibrant, layered potato dish made with a mild Peruvian yellow pepper and the creamy filling of your choice.

Papa Rellena 8.50

Only available for dinner on Friday and Saturday.
Beef-stuffed potato, fried until golden and served with salsa criolla – red onions, cilantro, jalapeno and lime.

Choros a la Chalaca* (GF) 16.50

Green mussels topped with a mixture of red onions, tomatoes, cilantro, and fresh lime juice.

CALDOS

Aguadito

Chicken 12/ Fish 12.5/ Seafood 16

A comforting traditional Peruvian soup with peas, red pepper, cilantro, rice and your choice of protein.

Sopa Siete Mares 17.50

“Seven Seas Soup” made in a simmering tomato broth, red snapper, shrimp, calamari and green mussels.

Sopa a la Criolla 11.50

Hearty and spicy beef soup with a dash of milk and aji panca – Peruvian red chili.

Chupe de Camarones 16.50

Shrimp chowder soup made in a spicy broth, aji panca - Peruvian red chili, huacatay - Peruvian black mint and a poached egg. Substitute shrimp for fish upon request.

Parihuela 16.50

A spicy white wine broth with fish, scallops, squid, and mussels.

MARISCOS

Sudado Chalaco

Fish 18/ Seafood Mix 28

Succulent fillet of fish cooked in a seafood broth, tomatoes, scallops, mussels and a side of rice.

Paella 36

The classic Spanish rice dish with a Peruvian twist, combination of seafood, chorizo and chicken.

Mariscos a la Marinera 19

A rich combination of seafood simmered in our house marinara sauce and a side of rice.

Arroz con Mariscos 19

A mild cilantro based rice dish mixed with shrimp, scallops, mussels, calamari and squid.

Pescado en Salsa de Mariscos 28

Fillet of fish topped with marinated seafood, tomatoes, onions and a side of rice.

Cau Cau de Mariscos 19

Shrimp, scallops, calamari, and squid cooked in a seafood broth, Peruvian yellow pepper, turmeric, mint, served with potatoes and rice.

Jalea de Mariscos

Fish 18/ Seafood Mix 32

Breaded fish, calamari, shrimp, scallops, fried until golden, topped with toasted corn, and salsa criolla - red onions, cilantro, jalapeños and lime.

LOS ESPECIALES

Pollo a la Brasa

¼ Chicken 10/ ½ Chicken 15/ Whole Chicken (to go only) 25

Peruvian spiced rotisserie chicken, served with a side of fries and a salad.

Arroz Chaufa (V)

Vegetarian 7.50/ Chicken 12/ Beef 14

Peruvian fried rice, tossed in soy sauce, green onions, red peppers and scrambled eggs.

Lomo Saltado

Beef or Chicken 18.50/ Fish or Seafood 20.50

Stir-fried beef with sautéed red onions and tomatoes, potato cut fries and a side of rice.

Tallarín Saltado (V)

Vegetarian 10.50/ Beef or Chicken 18.50/ Seafood 20

Peruvian lo mein, stir-fried noodles, sautéed onions and tomatoes.

Arroz con Pollo 14.50

Cilantro based rice and chicken, peas, red peppers and a side of salsa criolla – red onions, cilantro, jalapeños and lime.

Bistec a lo Pobre 21

Sirloin steak topped with sautéed onions, tomatoes, 2 over-easy eggs, plantains and a side of rice.

Bistec Encebollado 18.50

Sirloin steak topped with sautéed onions and tomatoes, rice.

Seco de Ternera 16.75

Beef stewed in a mild cilantro sauce, garlic, peas, beans, and a side of rice.

Tallarín Verde con Bistec 19.25

Spaghetti noodles made with Peruvian pesto sauce, topped with a pan-fried steak and a side of potatoes.

Aji de Gallina 14.50

Shredded creamed chicken made with Peruvian yellow pepper, turmeric, potatoes and a side of rice.

VEGETALES

Vegan Causa (V) (VO) 10.50

A vibrant, layered potato dish made with a mild Peruvian yellow pepper, vegan cream and mixed vegetables.

Broccoli Saltado (V) (VO) 16

Stir-fried broccoli and tofu, sautéed red onions and tomatoes, potato cut fries and a side of rice.

Ceviche de Hongos (GF) (VO) 12

Mushroom ceviche, mixed in fresh lime juice, red onions, tomatoes, cilantro, Peruvian yellow pepper and sweet potato on the side.

Ensalada Andina (V) (VO) 12

Andean salad, quinoa, barley, hominy, diced red onions, tomatoes, cilantro, tossed in a refreshing

BEBIDAS

Chicha Morada

Glass 3.50/ Pitcher 12

Sweet purple fruit juice, made from Peruvian purple corn, lime, pineapples, apples and a hint of cinnamon.

Inca Kola “The Golden Kola” 2.50

A Peruvian sweet, carbonated soft drink with a bubblegum like flavor.

Soft Drinks 2

Coke/ Diet Coke/ Sprite/ Mr. Pibb/ Lemonade/ Iced Tea

Hot Tea and Coffee 2

POSTRES

Alfajores 2.50

A Peruvian styled shortbread cookie, manjar blanco - caramelized milk filling, topped with powdered sugar.

Lucuma Ice Cream 6.50

Lucuma - a Peruvian exotic fruit, with a distinctive yet subtle pumpkin, maple, and caramel-like flavor.

Flan 6.50

A rich, sweet and creamy vanilla custard, topped with our own caramel sauce.

Seasonal Dessert — ask upon request

Lunch Buffet

\$11.99

Monday – Friday

11AM – 2PM

The lunch buffet consists of several dishes from our menu. Soups, salads, and various entrees are always available. Whether you are a vegetarian or a meat-lover; Peruvian cuisine is great in variety and rich in flavor.

Sunday Buffet

\$19.99

Sunday

11AM – 5PM

Our Sunday buffet is an extended version of our lunch buffet. It includes a wide assortment of seafood and the chef's specialities of the day.

(GF) Gluten Free, (V) Vegetarian, (VO) Vegan Option
Vegetarian, vegan, gluten free options upon request.

*items marked with an asterisk may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Los Cabos reserves the right to place an automatic 18% gratuity on parties of 6 or more. Split checks are not available for parties of 6 or more. Tables may use as many cards as they like.