

Casa La Laguna

LOS CABOS, MEXICO

DINNER MENU

Selection 1 Appetizers:

LOBSTER SEACAPS:

chop of lobster, cheese and mushroom

3 CHEESE AND PROSCIUTO:

sweet potato and balsamic reduction

Salad:

BERRY SALAD:

organic Mix of lettuce, mango, red onion, red bell pepper & goat cheese

Main Course:

SURF AND TURF:

fresh pacific lobster parmesan, glazed fillet of beef with gremolata, chimichurri and mashed potatoes & veg.

Dessert:

EASY TIRAMISU

Selection 2 Appetizers:

BABY ZUCHINI STUFFED:

w/chops of lobster, tomato sauce & cheese

CHILLI POPPERS:

stuffed w/cream cheese and pineapple, wrapped w/ turkey bacon & aioli sauce

Salad:

PESTO SALAD:

organic Mix of lettuce, cherry-tomato, feta cheese and roasted-almonds

Main Course:

CHICKEN MUSSOLINI:

(organic chicken breast grilled w/herbs, panko breaded eggplant, mozzarella cheese, tomato sauce & creamy pesto.)

Dessert:

PROFITEROLES

Selection 3 Appetizers:

COCONUT SHRIMP:

w/pineapple and horseradish aioli

TUNA TARTAR

fresh tuna w/soy sauce, sesame oil

Salad:

HOME MADE CESAR SALAD:

w/fresh croutons cheese cracker

Main Course:

FRESH FISH FILET(mahi-mahi, red snapper):

pan grilled w/garlic & basil on a mirror of Spinach & with wine reduction and rustic tomato sauce on top

Dessert:

CREME BRULEE

Selection 4 Appetizers:

PHILLO PASTRY SHRIMP:

w/roasted red bell pepper aioli

SKEWER CAPRES SALAD:

cherry tomato, mozzarella cheese & basil

Soup:

WILD MUSHROOM SOUP:

w/goat cheese and beef broth

Main Course:

POBLANO WELLINGTON PEPPER:

stuffed w/filet mignon, cheese & epazote, wrapped w/puff pastry, mirror of pomodoro, sauce baby potato & asparagus

Dessert:

HOT CHOCOLATE SOUFLE

Selection 5 Appetizers:

SPRING ROLLS:

w/roasted red bell pepper aioli

SKEWER CAPRES SALAD:

cherry tomato, mozzarella cheese & basil

Soup:

TORTILLA SOUP:

chicken broth. Fresh cheese. Avocado, cream and fried chips

Main Course:

STUFF BREAST CHICKEN:

stuffed w/chops of lobster & cheese breaded w/panko Alfredo sauce, mash Potato & organic vegetables

Dessert:

TRIPLE BERRY COBLER

Selection 6 Appetizers:

AJILLO OCTOPUS:

w/agave honey and mango on a piece of wonton

MINI LOBSTER TOSTADAS:

sundried tomato, Basil pesto and mozzarella cheese

Soup:

POBLANO CREAM SOUP:

w/blue cheese and roasted corn

Main Course:

TIKINXIC FISH FILET:

marinade w/ peppers & orange, wrapped in a banana leaf w/creamy risotto and cream spinach.

Dessert:

MEXICAN FLAN

Selection 7 Appetizers:

CHICKEN TOSTADAS:

refried beans bed, mounted in a corn fried tortilla, with chopped lettuce, cotija cheese

MINI SOPES:

dough stuffed w/ cochinita pibil or chicken, topped slices of lemon marinated & sliced avocado.

Soup:

TORTILLA SOUP:

Traditional homemade with fresh ingredients secret grandma recipe

Main Course:

TRADITIONAL MEXICAN TAMPIQUEÑA

Marinated tenderloin tampiqueña grilled and served with rice, refried beans, guacamole and one chicken red enchilada.

Dessert:

DOUBLE BAKED CRISPY CHURROS