

THE OFFICE ON THE BEACH

GROUP MENUS COLLECTION

MEXICANO

PICADITA

APPETIZERS

ORGANIC SALAD

Mixed organic lettuce with broccoli, green bell peppers, jicama, cucumber, avocado, sunflower seeds & house dressing.

— or —

SHRIMP BISQUE

Served in a homemade rustic bread bowl.

MAIN COURSES

PANCHO VILLA ESPECIAL

Grilled chicken breast, poblano pepper stuffed with cheese, topped with ranchero sauce, chicken enchilada smothered in guajillo sauce. Served with Mexican red rice, black beans & guacamole.

— or —

TAMPIQUEÑA STEAK COMBINATION

Grilled flank Steak, chicken Enchilada in guajillo sauce, quesadilla on blue corn tortilla, red rice, fried pinto beans & guacamole.

— or —

FAJITAS COMBINATION

Chicken, Shrimp and Beef. Served with guacamole, black beans, red rice, sour cream & jalapeños.

DESSERTS

HOMEMADE FLAN

with Vanilla Ice Cream

— or —

CARROT CAKE

with Vanilla Ice Cream

EL FARO

PICADITA

APPETIZERS

ORGANIC SALAD

Mixed organic lettuce with broccoli, green bell peppers, jicama, cucumber, avocado, sunflower seeds & house dressing.

— or —

SHRIMP BISQUE

Served in a homemade rustic bread bowl.

MAIN COURSES

FRESH FISH FILLET

Roasted Tomatoes Sauce. Sauteed with olive oil, garlic, onion, poblano pepper, olives, tomatoes and fine herbs, served with Pacific rice.

— or —

GRILLED MARINATED CHICKEN BREAST

With Poblano pepper stuffed with Cheese. Served with baked potato and grilled organic vegetables.

— or —

GRILLED FLANK STEAK & QUESADILLA

Quesadilla stuffed with bell pepper and mushrooms. Served with guacamole, pinto fried beans and onions.

DESSERTS

HOMEMADE FLAN

with Vanilla Ice Cream

— or —

CARROT CAKE

with Vanilla Ice Cream

EL VIGIA

PICADITA

APPETIZERS

ORGANIC SALAD

Mixed organic lettuce, vegetables & house dressing.

— or —

TORTILLA SOUP

Fried tortilla chips, red chicken broth, avocado, fresh cheese, epazote, and cream.

MAIN COURSES

IMPERIAL JUMBO SHRIMP

Wrapped with smoked bacon stuffed with cheese & jalapeño. Covered with three cheese sauce & pineapple chutney. Served with pacific rice.

— or —

NEW YORK STEAK

American Black Angus (500g). Served with smashed potatoes and organic broccoli.

— or —

PANCHO VILLA ESPECIAL

Grilled chicken breast, stuffed poblano pepper, chicken enchilada. Served with red rice, black beans & guacamole.

LA PINTADA

PICADITA

APPETIZERS

SIERRA MADRE SALAD

Organic lettuce, arugula, apple, avocado, walnuts, blue cheese, virgin olive oil, balsamic vinegar, mustard & honey.

— or —

TORTILLA SOUP

Traditional preparation with avocado, cheese, and cream.

MAIN COURSES

FRESH LOBSTER TAIL STEAMED

(250g) Butter, organic grilled vegetables and pacific rice.

— or —

BAJA JUMBO SHRIMP & FRESH FISH

With fine herbs. Served with grilled vegetables and Pacific rice.

— or —

NEW YORK STEAK

American Black Angus (500g). Served with smashed potatoes, and organic vegetables.

DESSERTS

CHOCOLATE CRÈME BRULÉE

— or —

HOMEMADE FLAN

with Vanilla Ice Cream

LA PLAYA

PICADITA

APPETIZERS

ORGANIC SALAD

Mixed organic lettuce, vegetables & house dressing.

— or —

TORTILLA SOUP

MAIN COURSES

SURF AND TURF COMBINATION

Steamed lobster from Todos Santos, grilled New York cut Steak. Served with mashed potatoes and grilled organic vegetables.

— or —

FULL MOON COMBINATION

Steamed lobster from Todos Santos, scampi Jumbo Shrimp sautéed with butter, garlic, parsley and white wine. Served with Spaghetti.

DESSERTS

HOMEMADE FLAN

with Vanilla Ice Cream

— or —

CHOCOLATE CRÈME BRULÉ

LUNA LLENA

PICADITA

APPETIZERS

ORGANIC SALAD

— or —

TORTILLA SOUP

MAIN COURSES

FULL MOON COMBINATION

Steamed lobster, scampi Jumbo Shrimp sautéed with butter, garlic, parsley & white wine. Served with mashed potatoes and grilled organic vegetables.

— or —

NEW YORK STEAK & LOBSTER TAIL

Angus Beef (300g) cooked on grill & Todos Santos Lobster. Served with mash potato and grilled vegetables.

— or —

OFFICE COMBINATION

Poblano pepper stuffed with lobster, shrimp enchilada and grilled chicken breast, served with red rice, fried pinto beans and guacamole.

DESSERTS

HOMEMADE FLAN OR CHOCOLATE CRÈME BRULÉ

MAR DE CORTES

PICADITA

APPETIZERS

ORGANIC SALAD

— or —

TORTILLA SOUP

MAIN COURSES

MAR DE CORTES COMBINATION

Steamed lobster, Baja jumbo shrimp with garlic sauce and fresh sea bass fish covered with fine herbs sauce. Served with mashed potatoes and organic grilled vegetables.

— or —

LAND BETWEEN TWO SEAS

Steamed lobster, grilled New York steak and Baja jumbo shrimp with garlic sauce. Served with mashed potatoes and organic grilled vegetables.

DESSERTS

HOMEMADE FLAN OR CHOCOLATE CRÈME BRULÉ

THE OFFICE ON THE BEACH | LOS CABOS, BCS, MEXICO
Eventos Grupales y Menús Especiales