

# TASTING MENU

THREE COURSES \$104

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FIVE COURSES \$128

Goat cheese with garlic & sea salt, toasted  
focaccia with organic beet & balsamic  
vinegar honey.

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Baja lobster medallion with pea  
spätzle, saffron, white wine sauce  
& fresh herbs salad.

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Sautéed Foie Gras with onion jelly,  
smoked potato sauce & blackberry balsamic  
reduction.

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Roast tender red snapper filet with  
romesco sauce, organic tomatoes stew  
with parsley & fresh anise salad.

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Grilled dry aged New York prime,  
cauliflower puree with roasted sweet  
corn & cabernet sauce.

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Pre-dessert  
Pear in red wine with brie cheese  
& puff pastry.

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Coconut panna cotta with white  
chocolate & passion fruit mousse / puree  
& beet cake with goat cheese ice cream.

Petit Fours

Wine Pairing Optional





## APPETIZERS

### CHOCOLATA STUFFED \$25

with clam chowder with sweet corn  
& arugula bread salad.

### WAGYU TARTAR \$40

with richweed aioli, garlic,  
quail egg & shaved truffle.

### JUMBO SHRIMP SALAD \$25

with romesco sauce, anise salad  
with sea salt & garlic croutons.

### DUCK CONFIT LEG \$24

20 hours slow cooked Duck confit leg,  
pear & cilantro salad with sweet mustard vinaigrette.

### BAJA SEAFOOD SALAD \$27

with sea urchin & lime, pepper vinaigrette  
& blue crispy roasted tortilla.

### POTATO GNOCCHIS \$35

with goat cheese & morel mushrooms  
with pesto & fresh truffle.

### PASTA OF THE DAY \$24

with red lobster sauce, grilled  
zucchini & basil salad.

## MAINS

### GRILLED OCTOPUS \$37

with bubbly potato tortilla & shaved artichoke salad with lemon oil.

### TENDER ROASTED RED SNAPPER \$38

roasted pepper puree with almonds & stewed organic tomatoes

### ROASTED BAJA SEABASS \$39

with green beans, Basque sauce & baby clams.

### PRIME BEEF STEAK \$45

cooked in hot lava stones with zucchini puree, butter & gorgonzola cheese sauce.

## DESSERTS

### FLOURLESS CHOCOLATE CAKE \$13

served with white chocolate, ice cream, pepper, creamy ginger & fruit compote.

### BERRIES SOUP \$13

with balsamic vinegar, coconut ice cream & mascarpone panna cotta.

### COFFEE PARFAIT \$13

with cardamom mousse, creamy chocolate rum sauce & crispy seeds.



## WELCOME

Thank you for choosing us today,  
With its spectacular views and unique environment, Sunset Monalisa is designed to tantalize the senses and engage your emotions, thereby making your time with us a cherished and valuable memory. Considered one of the fifth “coolest” restaurant in the world by the Tribune The Express, a place that began 1984.

With Chef Casiano Reyes on board, Sunset Monalisa is undergoing a noteworthy change that will ultimately exceed your dining expectations and make us your favorite spot in Los Cabos due to our great location and warm service.

Using his imagination, Chef Casiano Reyes has improved our Novel Mediterranean cuisine with an ingenious twist that will offer customers a different dining adventure with each visit.

Sunset Monalisa,  
memorable from every perspective.

