

TASTING MENU

THREE COURSES \$104

Spaghetti pumpkin Pastry Filo Turnover
with gorgonzola cheese.

Poached lobster on butter with Guajillo
Chile risotto & warm tomato vinaigrette.

Grilled smoked beefsteak with zucchini puree, butter,
parmesano sauce & tender organic carrots.

Pre-dessert

Chocolate mousse with salt & olive oil crouton.

Berry Tarte with damiana ice cream,
amaretto sauce & lemon cream.

Petit fours

FIVE COURSES \$128

Spaghetti pumpkin Pastry Filo Turnover
with gorgonzola cheese.

Poached lobster on butter with Guajillo
Chile risotto & warm tomato vinaigrette.

Crab & shrimp salad with shaved anise,
avocado mousse & oyster vinaigrette.

Seared tuna with Shallots and habanero chutney, crispy
bread salad, coriander stems & lime vinaigrette.

Grilled smoked beefsteak with zucchini puree, butter,
parmesano sauce & tender organic carrots.

Pre-dessert

Chocolate mousse with salt & olive oil crouton.

Berry Tarte with damiana ice cream,
amaretto sauce & lemon 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.

