



SPONTANEOUS TASTING MENU

Created from the best products on the region, our chef preparations will overindulge you. All the ingredients are chosen by our Chef, expertly prepared to an exquisite 3 or 5 Course Tasting Menu that will introduce you with a new culinary experience each time you visit us.

3 COURSES \$104

WINE PAIRING: \$45

5 COURSES \$128

WINE PAIRING: \$65

Sunset Monalisa,
memorable from any perspective.

Prices are with taxes included.
Service not included.
We accept Visa and Mastercard



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.

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memorable from every perspective.

