

APPETIZERS

CHEFS DAILY SELECTION OF FRESH OYSTERS \$21.00 USD

½ Dozen Lemon, Mignonette, Maldon Salt.

1855 WAGYU BEEF TARTAR \$23.00 USD

Pickled Mustard Seed, Black Truffle Aioli ,
Cured Egg, Potato Chips.

LOCAL CAUGHT YELLOWTAIL TUNA \$20.00 USD

Mango Leche De Tigre, Avocado, Soy Caramel, Taro.

SUNSET LASAGNA \$24.00 USD

Bolognese, Foie Gras , Spiced Agave Bechamel,
Tomatillo Marinara.

MANO DE LEON SCALLOP \$23.00 USD

Roasted Corn, AppleWood Bacon , Leek.

CHOCOLATE CLAM DYNAMITE \$18.00 USD

Scallop, King Trumpet , Sea Urchi , Jumbo Lump Crab.

SQUASH BLOSSOM \$18.00 USD

Ricotta , Basil Pesto.

SALADS

HEIRLOOM TOMATO AND WATERMELON SALAD \$20.00 USD

Bottarga, Buckwheat, Mint, Basil,
Burrata and Tomato Seed Vinaigrette.

WILD ARUGULA AND MEDJOOL DATE SALAD \$22.00 USD

18 Month Manchego, Pecans, Granny
Smith Apple, Aged Balsamic.

BAJA CALIFORNIA MIXED GREENS \$21.00 USD

Cashew Sunflower Seed Granola, Golden Raisins,
Braised and Raw Vegetable, White Balsamic Vinaigrette.

Prices with taxes included. Service not included.
We accept American Express, Visa and Mastercard.





PASTAS

DUCK CONFIT PAPPARDELLE \$35.00 USD
Pistachio Pesto, Porcini Mushroom, Cherry Balsamic.

FRESH ORGANIC TOMATO TAJARIN \$27.00 USD
Rosso Bruno Tomato, Burrata, Basil.

BRAISED LAMB AGNOLOTTI \$33.00 USD
Mole Negro, Oaxaca Cheese, Chipotle Lamb Sauce.

SHRIMP AND CORN RAVIOLI \$31.00 USD
Black Garlic, Cilantro, Corn Nuts, Shrimp Foam.

MUSHROOM TAGLIATELLE \$30.00 USD
Forrest Mushroom, Parmesano Reggiano, Pinot Grigio.

WOOD ROASTED BONE MARROW AND SPÄTZLE \$29.00 USD
Chocolate Clams, Maitake Mushroom, Herbed Breadcrumbs.

MAIN COURSE

**ANCIENT GRAINS AND
HEIRLOOM CARROTS \$28.00 USD**
Flowering Broccoli, Preserved Lemon, Tatsoi.

ROOT OF ALL CHICKEN \$29.00 USD
Aji Verde, Root Vegetables, Mustard Frill.

FRESH LOCAL SEABASS \$37.00 USD
Tiny White Beans, Nicoise Olive,
Sungold Tomato, Arugula.

BRAISED SHORTRIB \$38.00 USD
Aligot, Crispy Onion, Charsiu Brasing Jus.

YELLOWTAIL TUNA \$38.00 USD
Forbidden Rice, Fennel, Orange, Avocado.

PRIME PETITE FILET \$43.00 USD
Potato Textures, Maitake Mushroom,
Red Wine Reduction.

WOOD FIRE GRILL AND OVEN

WHOLE ROASTED PACIFIC SNAPPER \$41.00 USD
Pea Tendrils, Fresh Herbs, Pok Pok Sauce.

34 OZ PRIME CEDAR RIVER TOMAHAWK STEAK \$139.00 USD (for 2 people)
Herb and Garlic Butter, Chimmichuri.

16 OZ PRIME CEDAR RIVER NEW YORK STRIPLOIN \$49.00 USD
Herb and Garlic Butter, Chimmichuri.

SIDES \$12.00 USD
Grilled Local Vegetables , Crispy Brussel Sprouts , Sweet Garlic Mash Potato or Grilled Asparagus

Tailored made by our **Chef Jacob Ramos**

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Spontaneous Tasting Menu

Our 3 and 5 course tasting menu are 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 Tasting Menu that will introduce you with a new culinary experience each time you visit us.

3 COURSES \$115 USD
WINE PAIRING: \$55 USD

5 COURSES \$138 USD
WINE PAIRING: \$75 USD

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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 Express, a place that began by 1984.

With Chef Jacob Ramos on board, Sunset Monalisa will ultimately exceed your dining expectations and make us your favorite spot in Los Cabos due to our great location and warm service.

Sunset Monalisa,
Memorable from every perspective.

