

## OVER NIGHT

11 PM- 7 AM

(Available only on weekends)

### GUACAMOLE \$16

Fresh Panela cheese, Pico de Gallo and chips

### VICEROY BURGER (220g) \$25

Bacon, caramelized onion, and Mozzarella cheese

### CLUB SANDWICH \$24

Turkey Breast (100g), bacon (30 g), Manchego cheese, avocado, tomato, lettuce, and mayonnaise with french fries

### TACOS DE CANASTA (2PCS) \$24

Braised short rib, Pasilla sauce, and cured red onion

### CHICKEN QUESADILLAS

Guacamole, Pico de Gallo, Oaxaca cheese \$22

### CASERO TORTILLA SOUP \$16

Avocado, sour cream, Panela cheese, crispy tortilla

*Prices are in US dollars, 16% local Tax and a 15% Service Charge are included & \$5 Delivery Fee will be Added.  
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## IN-ROOM DINING MENU

**VICEROY**  
LOS CABOS

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## BREAKFAST

7 AM - 11 AM

BEVERAGES 220 ML \$9

FRESH SQUEEZED JUICE

ORANGE, GRAPEFRUIT, AND CARROT

GREEN SUNSHINE SMOOTHIE

## HOT SPECIALTIES SELECTIONS 220 ML OTHER DRINKS

BLEND SELECTION OF VERACRUZ AND

CHIAPAS ORGANIC COFFEE \$7

Caffeinated or Decaffeinated

CASERO HOT CHOCOLATE \$10

100% Mayan Cocoa

ESPRESSO 75 ML \$7

OR DOUBLE ESPRESSO 150 ML \$9

FRESH COCONUT WATER \$9

CARAJILLO \$16

MIMOSA \$28

HOUSE BLOODY MARY \$16

## ARTE + LATTE 220 ML

LATTE, CAPPUCINO, ICED COFFEE \$12

## ARTISAN WHOLE LEAF TEA BY TESIS 220 ML \$8

FOREST RED FRUITS / MASALA CHAI

CHAMOMILE / GREEN TEA (CITRUS SENCHA)

ENGLISH BREAKFAST (BLACK TEA)

Non- Dairy Milk, Almond, Soy, Coconut, Rice Available

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## WINE BY THE GLASS 150ml

### CHAMPAGNE & SPARKLING

Champagne Veuve Cliquot Brut, France \$33

Prosecco, Italy \$24

Dom Pérignon \$99

### WHITE WINE

Chardonnay Casa Madero, Mexico \$13

Sauvignon Blanc Roganto, Mexico \$16.

Blend De Cote Inedito, Mexico \$20

### RED WINE

Blend Monte Xanic Calixa, Mexico \$20

Blend Roganto Piccolo, Mexico \$22

Cabernet Sauvignon Anxelin, Mexico \$25

### ROSE WINE

Casa Madero V Rosé, Coahuila, Mexico \$20

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## BEVERAGES

### IMPORTED & LOCAL BEER 355 ml

Corona \$7  
Pacífico \$7

### MEXICAN ARTISIAN BEER 355 ml

Colimita, Lager \$10  
Costera, Blonde Ale \$10  
Baja Brewing, Escorpión Negro, Dark Ale \$10  
Baja Brewing, Peyote, Pale Ale \$10

### SPIRITS 60 ml

Don Julio Blanco \$16  
Casa Amigos Plata \$17  
Clase Azul Reposado \$50  
JW Black Label \$18  
Jack Daniels \$14  
Glenfiddich 12 years \$17  
Michters Rye \$27  
Zacapa 23 yrs \$25  
Havana 7 yrs \$17  
Titos \$18  
Grey Goose \$17  
Crystal Head \$28

## BAKERY

7 AM – 11 AM

### HOMEMADE TOAST BREAD (2 pcs) \$6

White or Gluten free, Whole Grains & Seeds, or Farm Butter  
Miraflores Organic Honey

### PASTRIES (2pcs) \$7

Croissant, chocolatín, cinnamon roll, mexican concha

## HARVEST & FRUIT

### SEASONAL FRUIT PLATE \$14

Honey and lemon segments

### LOCAL PAPAYA \$14

Cottage cheese and ginger honey

### GREEK YOGURT, BERRIES & GRANOLA PARFAIT \$14

### OATMEAL \$14

Granny Smith apple and berries

### ACAÍ BOWL \$16

Banana, berries, kiwi, coconut, almond and chia pudding

### CEREALS FAVORITES \$9

(glass of milk 220ml)

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## PANCAKES & BAGELS

7 AM – 11 AM

**FLUFFY JAPANESE PANCAKES (2 pcs) \$17**

Yuzu Curd, Maple Syrup, Cacao Powder

**BAGEL WITH GRAV LAX SALMON (140 g) \$23**

Cream cheese, capers, tomato and mix greens

**CASERO FRENCH TOAST (3 pcs) \$17**

Spiced Sugar, Mascarpone Mousse, berries compote

**HOME MADE BUTTER MILK PANCAKES (3 pcs) \$16**

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## STREET TACOS

**ASADA TACOS (2 pcs) \$22**

Cheese crust tortilla and criolla sauce

**SHRIMP TEMPURA (2pcs) \$22**

Chipotle Mayo, mixed cabbage, avocado

**PAN SEARED CATCH OF THE DAY (2pcs) \$20**

Tamarind glazed, jicama, mint, cilantro

**CARNITAS (2pcs) \$24**

Pork shoulder, confit, pineapple

## DESSERTS

12 PM – 11 PM

**CHURROS \$13**

Our Churros are Gluten Free, Caramel Sauce, vanilla sauce

**COFFEE CRAQUELIN \$14**

Coffee Ganache & Sauce, Burnt Milk Ice Cream, Chocolate Mousse

**PINK GUAVA MOUSSE \$12**

Vanilla Cream, Guava Gel, Guanabana Sorbet

**GOAT CHEESECAKE WITH MEZCAL \$14**

Citrus Compote, Grilled Peaches and Orange Gel

**ASSORTED ICE CREAMS AND SORBETS \$9**

Chocolate, coconut, lime, mango, mix berries, Passion fruit,  
strawberry, and vanilla

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## CASERO'S

12 PM – 11 PM

### CATCH OF THE DAY (220g) \$32

Organic vegetables with butter, tempura cauliflower, radish.

### FISH & CHIPS (220g) \$24

Jalapeño Tartar Sauce and Lemon wedges

### NEW YORK STEAK (350g) \$56

Corn esqites with Bone Marrow, roasted veggies, Red Chilmole

### CARBONARA BUCATINI (220g) \$22

Cream, bacon, egg, parsley, Parmesan cheese

### CLUB SANDWICH \$24

Turkey Breast (100g), Bacon (30 g), Manchego cheese, avocado, tomato, lettuce, and mayonnaise with french fries

### COCHINITA PIBIL SANDWICH (180g) \$26

Refried beans, cured red onion and Habanero sauce

### VICEROY BURGER (220g) \$25

Bacon, caramelized onion, and mozzarella cheese

## THE EGGS

7 AM – 11 AM

With choice of white or wheat toast, egg whites available

### ANY STYLE EGGS (2 eggs) \$24

Scrambled, fried, or poached served with roasted potatoes and Cherry tomatoes

### OMELETTE (3 eggs) \$25

(choice of three ingredients)

Spinach, Bell pepper, tomato, red onion, mushroom, Jalapeño, Mozzarella cheese, applewood bacon, chorizo, goat cheese

### CONTINENTAL \$23

Seasonal fruit, bread, juice. Choice of Coffee or Tea

### BENEDICT \$22

Poached eggs (2 pcs), Canadian bacon (40 g), toasted English muffin, hollandaise sauce

### SIDES \$7

Applewood Smoked Bacon (30 g), chicken sausage (90 g), turkey breast (40 g),  
breakfast sausage (90 g)

### CASERO SPICY SAUCES

Arbol Chile | Green Tomatillo Sauce

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## CASERO FAVORITES

7 AM – 11 AM

### RED OR GREEN CHILAQUILES \$22

Included: fried or scrambled eggs (2 pcs)  
Cotija cheese, Sour cream, avocado and refried beans

Enhance your Chilaquiles Choose

Chicken breast (120g) \$7

Pork Chorizo (120g) \$6

Vegan Chorizo (120g) \$6

Hanger steak (120g) \$11

### AVOCADO TOAST \$20

Arugula, roasted tomatoes, Ricotta cheese and two poached eggs

### RANCHERO'S EGGS \$21

Sunny side up eggs (2pcs), corn tortilla, refried beans and Hoja Santa

### MACHACA \$23

Scrambled eggs (2pcs) with machaca (80g), black beans, and guacamole, with flour  
tortilla

### SIDES

Beef fillet (120g) \$11

Chicken Breast (120g) \$7

Shrimp (120g) \$9

Pico de Gallo \$5

\$7

Fresh fruit

Fresh berries / Sliced banana

Sliced avocado / Country potatoes

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## SEAFOOD AND MORE

12 PM – 11 PM

### GUACAMOLE \$16

Fresh Panela cheese, Pico de gallo, and chips

### SHRIMP AGUACHILE (120 g) \$18

Jalapeño chile water, cucumber, jicama, cilantro

### TUNA TARTAR (120 g) \$20

passion fruit emulsion, chives, avocado and Serrano chile

### LOCAL CATCH OF THE DAY CEVICHE (120 g) \$17

Cherry tomato, cucumber, onion, and Chipotle oil

## SOUPS & SALADS

12 PM – 11 PM

### TOMATO GAZPACHO \$17

Crab, orange oil, and Focaccia

### CASERO TORTILLA SOUP \$16

Avocado, sour cream, Panela cheese, and crispy tortilla

### ROASTED PEAR SALAD \$18

Tarragon dressing, hazelnut, mixed greens, Feta cheese and Sesame seeds oil

### CAESAR SALAD \$24

Parmesan cheese, croutons, and anchovies

### ENHANCE YOUR SALAD WITH:

Chicken (120 g) \$7

Grilled Shrimp (120 g) \$9

Beef Fillet (120 g) \$11

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