

OVER NIGHT

11 PM- 6 AM

GUACAMOLE

Fresh Panela cheese, Pico de Gallo and chips

VICEROY BURGER (220g)

Bacon, caramelized onion, and Mozzarella cheese

CLUB SANDWICH

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

SINCRONIZADAS (2 PCS)

Guacamole, Pico de Gallo, mozzarella cheese

CASERO TORTILLA SOUP

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

FRESH SQUEEZED JUICE

ORANGE, GRAPEFRUIT, AND CARROT

GREEN SUNSHINE SMOOTHIE

HOT SPECIALTIES SELECTIONS 220 ML

BLEND SELECTION OF VERACRUZ AND
CHIAPAS ORGANIC COFFEE

Caffeinated or Decaffeinated

CASERO HOT CHOCOLATE

100% Mayan Cocoa

ESPRESSO 75 ML

OR DOUBLE ESPRESSO 150 ML

OTHER DRINKS

ALOE VERA DRINK

FRESH COCONUT WATER

CARAJILLO

MIMOSA

HOUSE BLOODY MARY

ARTE + LATTE 220 ML

LATTE, CAPPUCINO, ICED COFFE

ARTISAN WHOLE LEAF TEA BY TESIS 220 ML

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

"Miól", Bortolomiol Prosecco, E.Dry. 2021
D.O.C., Treviso, Italy

Domaine Carneros, Brut Vintage 2017

By Taittinger, Carneros, California

Ruffin & Fils, Cuveé Reserve, Brut N/V

Champagne, France

Moet & Chandon Imperial, Brut N/V,

Champagne, France

ROSE WINE

Tres Raíces, Rose Blend 2022

Dolores Hidalgo, Guanajuato, México

Whispering Angel, Rose blend 2021

Cotes de Provence, France

WHITE WINE

Tres Raíces, Sauvignon Blanc 2022

Dolores Hidalgo, Guanajuato, México

Emevé, Chardonnay 2020

Valle de Guadalupe, Baja California, México

Kung Fu Girl, Riesling 2020

Washington State, USA

Domaine Collet, Chablis 2020

Chablis, Burgundy, France

RED WINE

Calixa, Tempranillo Blend 2020

Valle de Guadalupe, Baja California, México

Corona del Valle, Cabernet Sauvignon 2019

Valle de Guadalupe, Baja California, México

Lander Jenkins, Pinot Noir 2019

California, USA

Casa Madero Gran Reserva 3V, 2018

Valle de Parras, Coahuila, Mexico

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BEVERAGE

IMPORTED & LOCAL BEER 355 ml

Corona
Pacífico
Red Bull

Red Bull Sugar Free
Ginger Beer

MEXICAN ARTISIAN BEER 355 ml

Colimita, Lager
Baja Brewing, Peyote,
Pale Ale
Ginger Beer/ Soda Raíz

VICEROY'S CRAFT BEERS

Nido sesión IPA
Nidito Light Lager
Dalia Pink Lager
Cielomar White IPA

SPIRITS 60 ml

Patrón Silver
Casa Amigos Plata
Clase Azul Reposado
Glenmoragie 10 years
Jack Daniels
Glenfiddich 12 years
Zacapa 23 years
Bacardi 8 years
Havana 7 years
Titos
Grey Goose
Crystal Head
Condesa Gin
Bombay Gin
Hendric's Gin

SIGNATURE COCKTAIL

AL-MANGO GIN

Gin Condesa, Liquor Galiano, Lime Juice,
Mango Pure & Romero Syrup

CASERONNO

Ron Havana 7, Amaretto, Almond Milk
Orget Syrup, Espresso Coffee.

MAKERS FARM

Maker Marks, Damiana Liquor,
Lime Juice, Albahaca, Agave Syrup

CHARALITO

Tequila Patron, Gen Campari,
Grapefruit Juice Celery Bitter, Tonic Water.

FLOR DEL DESIERTO

Sotol, Damiana Liquor, Lime Juice,
Guava & Pineapple Juice.

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BAKERY

7 AM - 11 AM

HOMEMADE TOAST BREAD (3 pcs)

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

PASTRIES (1pcs)

Croissant, chocolatine, cinnamon roll, Mexican concha,
Danish

HARVEST & FRUIT

SEASONAL FRUIT PLATE

Honey and lemon segments

LOCAL PAPAYA

Cottage cheese and ginger honey

GREEK YOGURT, BERRIES & GRANOLA PARFAIT

OATMEAL

Granny Smith apple and berries

ACAÍ BOWL

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

CEREALS (corn flakes or frosted flakes)

(Milk 220ml)

CONTINENTAL

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

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THE EGGS

7 AM - 11 AM

With choice of toast, egg whites available

ANY STYLE EGGS (2 eggs)

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

OMELETTE (3 eggs)

(Choice of three ingredients)

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

CONTINENTAL

Seasonal fruit, bread, juice. Choice or coffee or tea

BENEDICT

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

SIDES

Applewood Smoked Bacon (30 g), chicken sausage \$18 (90 g), turkey
breast (40 g), breakfast sausage (90 g)

CASERO SPICY SAUCES

Árbol Chile, habanero, molcajete

AMERICAN BREAKFAST

Any style eggs (2 eggs) served with bacon (2 pcs) sausages(2 pcs)
cherry tomatoes, toast and table side of roasted potatoes or
seasonal fruit, coffee or tea (no specialities) cold pressed
juices (no smoothies)

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DESSERTS

11 AM - 11 PM

CHURROS

Our Churros are Gluten Free, Caramel Sauce, vanilla
sauce

FRAISIER

Mousseline cream, strawberries

APPLE STRUDEL

Dried apple, vanilla ice cream

GOAT CHEESECAKE WITH MEZCAL

Citrus jam, grilled peach, and orange sorbet

ASSORTED ICE CREAMS AND SORBETS

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VEGETARIAN OPTIONS

12 PM - 11 PM

VEGAN BURGER

Vegan mozzarella cheese, tomato, onion, and lettuce

TOMATO GAZPACHO

Evoo, and Focaccia

VEGETARIAN FAJITAS (2 pcs)

Mozzarella cheese, refried beans

ROASTED PEAR SALAD

Tarragon dressing, hazelnut, mixed greens

CASERO FAVORITES

7 AM - 11 AM

RED OR GREEN CHILAQUILES

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

Enhance your Chilaquiles Choose

Chicken breast (120g)

Pork Chorizo (120g)

Vegan Chorizo (120g)

Beef fillet (120g)

AVOCADO TOAST

Arugula, roasted tomatoes, Ricotta cheese and two poached eggs

RANCHERO'S EGGS

Sunny side up eggs (2pcs), corn tortilla, refried beans and mozzarella cheese.

MACHACA

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

SIDES

Chicken Breast (120g)

Shrimp (120g)

Pico de Gallo

Fresh fruit

Fresh berries / Sliced banana

Sliced avocado / Country potatoes

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PANCAKES & BAGELS

7 AM - 11 AM

FLUFFY JAPANESE PANCAKES (2 pcs)

Yuzu Curd, Maple Syrup, Cacao Powder

BAGEL WITH GRAV LAX SALMON (120 g)

Cream cheese, capers, tomato and mix greens

CASERO FRENCH TOAST (3 pcs)

Spiced Sugar, Mascarpone Mousse, berries compote

HOME MADE BUTTER MILK PANCAKES (3 pcs)

SEAFOOD AND MORE

12 pm - 11 pm

GUACAMOLE

Fresh panela cheese, Pico de Gallo, and chips

ACAPULCO STYLE CEVICHE (120 g)

Cocktail sauce, avocado, orange suprema

TUNA TARTAR (120 g)

passion fruit emulsion, chives, avocado and Serrano Chile

CATCH OF THE DAY CEVICHE (120 g)

Cherry tomato, cucumber, onion, corn

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Kids MENU

12 PM - 11 PM

QUESADILLAS (2 pz)
With guacamole, pico de gallo

FISH AND CHIPS (5 pz)
Tartara sauce, wedges potato

CHICKEN FINGER (5 pz)
French fries and ketchup

MAC & CHEESE
Parmesan cheese side

BEEF SLIDER (2 pz)
Cheddar cheese, tomato, lettuce and french fries

COOKIE SANDWICH (2 pz)
Select a flavor: vanilla or chocolat (1 scoop)

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SOUPS & SALADS

12 PM - 11 PM

TOMATO GAZPACHO
Crab, and Focaccia

CASERO TORTILLA SOUP
Avocado, sour cream, panela cheese, crispy tortilla

ROASTED PEAR SALAD
Tarragon dressing, hazelnut, mixed greens, Feta cheese

CAESAR SALAD
Parmesan cheese, croutons, and anchovies

COBB SALAD
Avocado, Chicken, Tomato, Bacon, Corn, Eggs y Blue Cheese
Dressing.

ENHANCE YOUR SALAD WITH:

Chicken (120 g)
Grilled Shrimp (120 g)
Beef Fillet (120 g)

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CASERO'S

12 PM - 11 PM

CATCH OF THE DAY (200g)

Organic vegetables with butter, tempura cauliflower, radish

FISH & CHIPS (220g)

Jalapeño Tartar Sauce, potato wedges

RIB EYE (500g)

Organic vegetables, roasted pearl onion, béarnaise sauce

FUSILLI POMODORO (220g)

"Frutti di mari" parsley, parmesan cheese, basil, olives, capers

CLUB SANDWICH

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

ROAST BEEF SANDWICH (150g)

Arugula, dried tomato, horseradish dressing and potato wedges

VICEROY BURGER (220g)

Bacon, caramelized onion, and mozzarella cheese

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STREET TACOS

12 PM - 11 PM

ASADA TACO (2 pcs)

Cheese crust tortilla, criolla sauce

SHRIMP TEMPURA (2pcs)

Chipotle Mayo, mixed cabbage

CATCH OF THE DAY (2pcs)

Tamarind glazed, jicama, cilantro

CARNITAS (2Pcs)

Pork shoulder confit, pineapple Pico de Gallo

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