

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 \$10

Caffeinated or Decaffeinated

CASERO HOT CHOCOLATE \$10

100% Mayan Cocoa

ESPRESSO 75 ML \$7

OR DOUBLE ESPRESSO 150 ML \$9

ALOE VERA DRINK \$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 Perignon \$99

WHITE WINE

Chardonnay Casa Madero, México \$13

Sauvignon Blanc Roganto, México \$16.

Blend De Cote Inedito, México \$20

RED WINE

Blend Monte Xanic Calixa, Mexico \$20

Blend Roganto Piccolo, México \$22

Cabernet Sauvignon Anxelin, México \$25

ROSE WINE

Casa Madero V Rosé, Coahuila, México \$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 \$13
Clase Azul Reposado \$25
JW Black Label \$18
Jack Daniels \$14
Glenfiddich 12 yrs \$18
Michters Rye \$16
Zacapa 23 yrs \$21
Valdeflores Blanco \$16
Havana 7 yrs \$13
Titos \$18
Grey Goose \$16
Crystal Head \$28

BAKERY

7 AM - 11 AM

HOMEMADE TOAST BREAD (2 pcs) \$6

White or Gluten free, Whole Grains & Seeds, 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

STREET TACOS

CAMPECHANOS (2 pcs) \$22

Roasted beef tenderloin, Chorizo and Guacamole

SHRIMP TEMPURA (2pcs) \$21

Chipotle Mayo, pickled onion, Avocado

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

Talla sauce and coleslaw

TACOS DE CANASTA (2Pcs) \$24

Braised Short rib, Pasilla Sauce and Cured Red Onion

DESSERTS

11 AM - 11 PM

CHURRO ROLL \$13

Our Churros are Gluten Free, Served with Red Fruits Coulis, Creamy Mascarpone and Caramel 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

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CASERO'S

11 AM – 10 PM

“SUDADITO” CATCH OF THE DAY (220g) \$32

Fumed with yellow Aji, Bell peppers, onion and cilantro and rice

FISH & CHIPS (220g) \$24

Jalapeño Tartar Sauce and Lemon wedges

NEW YORK STEAK (350g) \$56

Corn esquites with Bone Marrow, roasted veggies, Red Chilmole

SEAFOOD BUCATINI (220g) \$42

Spicy Pomodoro sauce, oregano and 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 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

Árbol 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 eggs

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

BAJA BURRITO \$23

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

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

11 AM – 10 PM

OYSTERS (5 pcs) \$18

Homemade pasilla chamoy, cilantro, and meyer lemon

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

coconut milk, granny Smith apple and mint

SOUPS & SALADS

11 AM – 11 PM

TOMATO GAZPACHO \$17

Crab, orange oil, and Focaccia

CASERO TORTILLA SOUP \$16

Avocado, sour cream, panela cheese, crispy tortilla

ROASTED PEACH 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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