

OVERNIGHT MENU

11 PM - 7 AM

BEACH NACHOS \$23

Refried Beans, Salsa, Guacamole, Melted Cheese

VICEROY BURGER (220 g). \$27

Beef Patty 80% prime Beef and 20% fat with Oaxacan Cheese
with Habanero Mustard & French Fries

GUACAMOLE \$16

Tapioca Chicharron & Pico de Gallo

CHICKEN SOUP & NOODLES \$18

Vegetables, Chicken Broth, Cilantro

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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 \$25

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

Santa Margherita, Prosecco, Italy \$24

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 \$11
Costera, Blonde Ale \$11
Baja Brewing, Escorpión Negro, Dark Ale \$11
Baja Brewing, Peyote, Pale Ale \$11

SPIRITS 60 ml

Don Julio Blanco \$16
Casa Amigos Plata \$13
Clase Azul Reposado \$25
JW Black Label \$16
Jack Daniels \$13
Glenfiddich 12 yrs \$16
Michters Rye \$16
Zacapa 23 yrs \$21
Valdeflores Blanco \$16
Havana 7 yrs \$16
Titos \$18
Grey Goose \$16
Crystal Head \$28

BAKERY

7 AM - 11 AM

HOMEMADE TOAST BREAD (3 pcs) \$7

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

FRESH START

SEASONAL FRUIT PLATE \$13

HALVED RUBY RED GRAPEFRUIT \$11

GREEK YOGURT, BERRIES & GRANOLA PARFAIT \$14

OATMEAL & QUINOA \$12

Braised Banana, Raisins, Amaranth Brittle

ORGANIC BREAKFAST CEREALS \$11

(glass of milk 220ml)

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COMPLETE BREAKFAST

7 AM – 11 AM

CONTINENTAL BREAKFAST \$24.

Includes Pastry Basket, Plate of Fruit, Choice of Coffee or Tea

ENGLISH BREAKFAST \$28

Two Eggs Any Style, Smoked Bacon, Grilled Tomatoes, Pork sausage,
Sautéed Mushrooms

Included bread toast and choice of coffee or tea

AMERICAN BREAKFAST \$28

Two Eggs Any Style, a Choice of Bacon 30g, Pork Sausage 50g, Black Forest 40g, Turkey
Breast 40g, Country Potato with Herbs

Included juice and choice of coffee or tea 220ml

PANCAKES & BAGELS

7 AM – 11 AM

FLUFLY JAPANANESE PANCAKES (3PCS) \$17

Salty Miso, Maple Syrup, Cacao Bean Power

BAGEL WITH HOUSE CURED SMOKED SALMON (120g) \$23

Whipped Crème Fresh, Capers, Hard Boiled Quail Egg 3pcs, Tomato Compote

PLAIN AU LAIT FRENCH TOAST (2PCS) \$19

Three Milks Sauce, Preserved Strawberry, Cacao Nibs, Nuts

BUTTER MILK PANCAKES (3PCS) \$17

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TACO TIME!

ASADA TACO (120 g) \$19

Beef tenderloin, Cheese Crust Tortilla, Criolla Sauce, Guacamole

DE LA BAJA SHRIMP TACO (120 g) \$19

Chipotle Mayo, Cabbage, Avocado, Flour Tortilla, Arbol Chili Sauce

ADOBO FISH TACO (130 g) \$17

Soy Tamarind Glazed, Chipotle, Jicama, Habanero, Cilantro

DESSERTS

11 AM – 11 PM

CHURROS GLUTEN FREE (10 pcs) \$11

Our Churros are Gluten Free with Caramel Sauce, 1 scoop of

Vanilla Ice Cream

CORN CRÈME BRÛLÉE “NICUATOLE” \$11

Originally from Oaxaca, Made from Corn, with Sugar, Fresh Coconut

HOMEMADE ICE CREAM AND SORBETS \$10

Dark Chocolate Ice Cream, Coconut Sorbet, Vanilla Ice Cream (2 scoops)

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TABLE SNACKS

11 AM - 11 PM

GUACAMOLE \$16

Homemade Tapioca Chicharron with Pico de Gallo, Lemon Juice

MEXICAN BEET AGUACHILE \$17

Grilled Avocado, Blackberries, Fresh Lime Juice and Amaranth

ENTREES

11 AM - 10 PM

NEW YORK STEAK (220 g) \$37

Roasted Organic Vegetables, Crispy Fries, Mole Negro

CATCH OF THE DAY (170 g). \$35

Cauliflower Fritters & Haricots Verts

CLUB SANDWICH \$32

Roasted Turkey Breast (120g), Bacon (20 g), Hard Boiled Egg, Avocado,
Tomato, Arugula with French Fries

VICEROY BURGER (220 g). \$27

Beef Patty 80% prime Beef and 20% fat with Oaxacan Cheese with
Habanero Mustard
& French Fries

OMELETTES

7 AM - 11 AM

With choice of toast, egg whites available

DESIGNER OMELETTE \$22

Choice of Three Ingredients:

Spinach, Bell Pepper, Tomato, Red Onion, Mushroom, Jalapeño, Mozzarella Cheese,
Applewood Smoked Bacon, Chorizo, Goat's Milk Cheese each

Additional Ingredient \$2

FRENCH WHITE OMELETTE 100ml \$23

Herbs Baked Tomatoes, Sautéed Spinach, Goat Cheese

MUSHROOM & TRUFFE OIL OMELETTE \$30

Parmesan toast, asparagus, lemon oil

SIDES \$8

Applewood Smoked Bacon (30g), Grilled Hanger Steak (130g),
House Made Chorizo (100g), Turkey Ham (40g),
Avocado (90g), Breakfast Sausage (90g)

CASERO SPICY SAUCES

Pico De Gallo | Smoke Roasted Morita | Green Tomatillo Sauce

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CASERO FAVORITES

7 AM – 11 AM

BENEDICT \$25

Poached Eggs (2 pcs), Canadian Bacon 40g, Toasted English Muffin, Hollandaise Sauce

RED OR GREEN CHILAQUILES \$21

Cotija Cheese, Sour Cream, Avocado

Enhance your Chilaquiles Choose

Short Rib Birria (120g) \$7

Pork Chorizo (100g) \$5

Vegan Chorizo (100g) \$5

Carnitas (120g) \$6

RICOTTA AVOCADO TOAST 1pc \$22

Pan Tomata, Arugula, Citrus Oil add Scrambled or Poached Egg on Top

RANCHERO'S \$22

Sunny Side Up Eggs (2pcs), Crispy Tortilla, Fried Beans, Grilled Avocado

DRY BEEF MACHACA \$24

Scrambled Eggs (2pcs), with Sofrito Machaca 80g, Black Beans, Handmade Flour Tortilla

SIDES \$8

Smoked Bacon (30g), Grilled Hanger Steak (130g)

House Made Chorizo (100g), Turkey Breast (40g)

Breakfast Sausage (Pork or Chicken) (90g)

\$7

Fresh fruit

Fresh berries / Sliced banana

Sliced avocado / Country potatoes

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CHILLED SEAFOOD

11 AM – 10 PM

SEAFOOD PLATTER \$27

2 Oysters, 6 pcs Steamed Shrimp, 80gr Amber Jack
Sashimi, Tortilla Chips

SHRIMP CEVICHE (120gr) \$18

Jalapeño Cocktail Sauce, Avocado, Citrus and Cilantro

TUNA TARTAR (120gr) \$22

Ginger Marinade, Mango, Red Pickled Onion, Fresh Chili,
Avocado and Cilantro

CATCH OF THE DAY CEVICHE (120gr) \$17

Green Apple, Celery, Habanero, Tomato Juice, Preserved Lemon

SALADS

11 AM – 11 PM

HEIRLOOM TOMATO AND BEAN SALAD \$20

Made with Quinoa, Fresh Cheese, Corn, Avocado, Cucumber and Chipotle
Dressing

ASPARAGUS & BURRATA \$21

Greens, Chorizo 30g, Yuzu Vinaigrette

HEART OF ROMAINE CAESAR SALAD

Parmesan Cheese, Croutons, Lemon Zest Natural \$22

Marinated Chicken 150 gr \$25

Grilled Shrimp 120 gr \$28

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