



JW MARRIOTT

LOS CABOS

TASTEFULLY
NOURISHED

SAVOR by JW

Your complete satisfaction is our goal, if you want something that is not on the menu ask for it and we will do our best to please you, dial ext. 0

Prices are expressed in US dollars and will be charged in Mexican pesos according to exchange rate of the day. Including 16 % taxes.

ARTFULLY BLENDED

Available all day

Looking for a refreshing start to your morning? All juices and smoothies are brimming with healthy benefits and essential nutrients to invigorate body and mind.

FRESH JUICES

(400 ml)

CARROT \$6

ORANGE \$6

GRAPEFRUIT \$6

SIGNATURE JUICES

(400 ml)

ANTI-INFLAMMATORY \$11

Apple, cucumber, celery,
spinach and ginger

HAPPY JUICE \$11

Beet, apple, spinach, carrot
and lime

GREEN JUICE \$11

Pineapple, cactus, spinach,
parsley, orange juice, ginger
and basil

BREAKFAST

06.00 am – 11.00 am

We serve free range
eggs.

Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

CLÁSICOS

Includes orange juice (450 ml) and choice of coffee, tea or soft drink (300 ml)

CONTINENTAL **\$18.5**

Seasonal fruit plate (400 g)
toast or bagel or pastry
selection (2 pieces)

AMERICAN **\$27**

Order of seasonal fruit (200 g),
eggs any style (2 pieces),
hash brown potatoes, bacon
or sausage

A BALANCE START

BAJA MUESLI (250 g) \$12.5

Oatmeal, mango, date, banana, coconut, raisins, flax, Greek yogurt and almond milk

FRUIT PLATE (400 g) \$12.5

Assorted seasonal fruit with homemade granola, chia, hibiscus powder and agave syrup

FRUIT ORDER (200 g) \$6.5

Assorted seasonal fruit with homemade granola, chia, hibiscus powder and agave syrup

BLUEBERRY PIE CHIA \$11.5

PUDDING (250 g)

With maple syrup & chocolate

ACAI SMOOTHIE BOWL **\$11.5**
(450 ml)

Prepared with berries, banana, honey, greek yogurt and almond milk

MATCHA GREEN **\$11.5**
SMOOTHIE BOWL (450 ml)

Prepared with flax, hemp, cinnamon, spinach, banana and pineapple. Served with kiwi, toasted coconut, cranberries, soy milk and vanilla.

MEXICAN SPECIALTIES

RANCHERO STYLE EGGS **\$14.5** **(2 pieces)**

Corn tortilla, fried eggs
Mexican-style tomato sauce
with beans

SMOKED SALMON **\$16** **QUESADILLA (1 piece)**

Pita bread stuffed with smoked
salmon with chipotle cream
cheese, jocoque, caramelized
sesame seeds and spinach

ENCHILADAS, RED OR **\$16** **GREEN (3 pieces)**

Stuffed with chicken, red
sauce, gratinated with cheddar
cheese and oaxaca cheese

CHILAQUILES **\$16**

Corn tortilla chips, red or green
sauce, chicken (120 g) onion,
sour cream and fresh cheese

CLASSICS

EGGS BENEDICT (2 pieces) \$17.5

With hash brown potato, and cherry tomatoes salad

BREAKFAST BURGER \$15

BREADLESS

Fried egg (1 piece) on beef burger patty (120 g), cheddar cheese, roasted tomato and crispy potato hash

MAKE YOUR OWN EGGS

Served with hash brown or refried beans and tomato salad

OMELET (3 pieces) \$17.5

- Ham and cheddar cheese
- Panela cheese, spinach and mushrooms
- Chorizo with Oaxaca cheese

EGGS YOUR WAY (2 pieces) \$14.5

Choose 3 ingredients from the following list:

Turkey ham, bacon, sausage, chorizo, panela cheese, Oaxaca cheese, goat cheese, cheddar cheese, mozzarella cheese, tomato, onion, bell pepper, spinach, serrano chili, mushroom

SINGLE SERVINGS

GARNISHES (80 g)

\$5.5

Hash brown potato, greek yogurt, sausage, cottage cheese, turkey ham, bacon (regular bacon, homemade jalapeño bacon or homemade maple bacon / 3 pieces), fried plantain, egg (1 piece), refried beans

SWEET CLASSICS

PEANUT BUTTER AND JELLY FRENCH TOAST (2 pieces)

\$11

Homemade brioche bread covered with cereal milk with peanut butter and strawberry jam. With toasted almonds and whipped cream

PANCAKES (3 pieces)

\$11.5

Served with mascarpone cheese with roasted pineapple

FRENCH PASTRIES (4 pieces)

\$10

Croissant, almond croissant, pain au chocolat and pistachio pain au chocolat blanc

KIDS

Includes orange juice (240 ml)
soft drink or milk

TAQUITOS BREAKFAST **\$10** **(2 pieces)**

Scrambled eggs (1 piece),
breakfast sausage, cheddar
cheese, flour tortilla and
seasonal fruit side

SWEET SUNRISE **\$10**

Dollar sized pancakes
(3 pieces) with berries
compote

FRUIT TOASTIES WITH **\$10** **CHOCOLATE HAZELNUT** **SPREAD (2 pieces)**

BEVERAGES

MILK (300 ml) \$4

Whole, skim, almond and soy

COFFEE (350 ml) \$5

Regular o decaf

HERBAL TEA \$5

OR INFUSIONS (240 ml)

CAPPUCCINO (240 ml) \$6

LATTE COFFEE (240 ml) \$6

MEXICAN CHOCOLATE \$11

(300 ml)

- Dark chocolate with coffee from Chiapas,
- White chocolate, vanilla from Papantla,
- Milk chocolate and egg nog

DAYLONG DINING

11.00 am – 11.00 pm

Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SALADS

COBB SALAD

\$17.5

With chicken (200 g) or shrimp (180), mix of lettuces, cilantro ranch dressing, roasted corn, heirloom tomatoes and corn tortilla strips

CAESAR SALAD

\$17

The traditional one, with chicken (200 g) or shrimp (180 g)

HUMMUS

\$14

Chickpeas pasta with ajonjoli, lime and garlic

CLASSICS

CLASSIC BURGER **\$18.5**

Flank steak and beef fillet patty (240 g) with cheddar cheese, onion, tomato and lettuce

CHICKPEA BURGER **\$17** **(180 g)**

With roasted jalapeño aioli and spicy cajun

CLUB SANDWICH **\$17**

Chicken breast (150 g), turkey ham, bacon, manchego cheese, tomato, lettuce, and honey-mustard dressing

MEXICAN SPECIALTIES

QUESADILLA (200 g) \$14

Flour tortilla and mozzarella
cheese

WITH FLANK STEAK \$23
OR SHRIMP (200 g)

WITH CAJUN STYLE \$18
CHICKEN (200 g)

CHICKEN FRIED TACOS \$17
(3 pieces)

With chorizo, lettuce, cheese
and sour cream

CEVICHEs

**FISH WITH COCONUT
MILK AND HABANERO
CHILI (180 g)** **\$18**

BLACK CEVICHE **\$18**
Octopus, shrimp and
scallops (200 g)
and onion black sauce

SHRIMP COCKTAIL **\$23**
(200 g)
Cocktail sauce, avocado and
radish

SNACKS

GUACAMOLE (200 g) **\$11**

Served with corn chips and mexican sauce

CHICKEN WINGS **\$15.5**
(10 pieces)

BBQ, Buffalo, mango habanero, cajun and lime-pepper, served with celery sticks, carrot and ranch dressing

PRETZEL (1 piece) **\$11**

- Pepperoni
- Chorizo-jalapeño
- Cheese
- Hawaiian

TACOS

CACTUS WITH CHEESE TACO (1 piece) **\$10**

FLANK STEAK (200 g, 3 pieces) **\$25.5**
With Mexican sauce and guacamole

PIZZAS

MARGHERITA PIZZA **\$18**

PEPPERONI PIZZA **\$23**

MEXICAN PIZZA **\$22**
Chorizo, chopped beef, jalapeño pepper, Oaxaca cheese, black bean sauce and tomato sauce

DESSERTS

FLOURLESS CHOCOLATE CAKE (1 piece) \$12

CHEESECAKE \$12

KETO DUO CAKE (250 g) \$12
Vanilla with chia seeds and chocolate

NIGHT

23.00 pm – 06 .00 am

CLASSIC BURGER **\$18.5**

Flank steak and beef fillet patty (240 g) with cheddar cheese, onion, tomato and lettuce

CLUB SANDWICH **\$17**

Chicken breast (150 g), turkey ham, bacon, manchego cheese, tomato, lettuce, and honey-mustard dressing

PEPPERONI PIZZA **\$24**

MARGHERITA PIZZA **\$18**

ARTICHOKE SPINACH DIP **\$13**
(400 g)

With toasted bread

CREAMY CLAM **\$14**

CHOWDER (280 ml)

Served with jalapeño bacon and bread crouton

SEAFOOD ENCHILADAS **\$23**
(3 pieces)
With black bean and cumin
sauce

CHICKEN BROTH (280 ml) **\$13**
Served with shredded chicken,
white rice and vegetables

PASTOR-STYLE SALMON **\$28**
(300 g)
With roasted cauliflower
puree, cilantro aioli and
roasted pineapple

PORK RIB EYE WITH **\$26**
GREEN CREAMY RICE
(250 g)
Served with baby purslane
and toasted pumpkin seeds

SURF AND TURF **\$29**

CASSEROLE (200 g)

Braised short rib and crispy octopus in morita chili sauce with cheese, corn and onion

CHICKEN STUFFED WITH **\$26**

MUSHROOMS, SPINACH

AND CHEESE (200 g)

Served with roasted beet salad, avocado and orange supremes

SHRIMPS PASTA (180 g) **\$28**

Fettuccine with creamy sauce of garlic, lemon and fried capers

LENTIL CAKES (3 pieces) **\$25**

With onion puree and yellow curry

CHOCOLATE CRONUT **\$10**

(1 piece)

Filled with creamy Mexican chocolate and served with dulce de leche ice cream

CITRIC CREME WITH HONEY CRACKER (250 g) **\$12**

COCONUT CAKE (1 slice) **\$12**

OVERNIGHT

23.00 pm – 06 .00 am

CLASSIC BURGER **\$18.5**

Flank steak and beef fillet patty (240 g) with cheddar cheese, onion, tomato and lettuce

CLUB SANDWICH **\$17**

Chicken breast (150 g), turkey ham, bacon, manchego cheese, tomato, lettuce, and honey-mustard dressing

PEPPERONI PIZZA **\$24**

MARGHERITA PIZZA **\$18**

CAJUN CHICKEN **\$18**

QUESADILLA (200 g)

Flour tortilla and mozzarella cheese

CAESAR SALAD

\$17

The traditional one, with
chicken (200 g)
or shrimp (180 g)

FRUIT PLATE (400 g)

\$12.5

Assorted seasonal fruit with
homemade granola, chia, hi-
biscus powder and agave
syrup

BEVERAGES

Available all day

REFRESHING CHOICES

ORANGEADE (300 ml) \$5.5

Fresh orange juice with sparkling water

LIMONADE (300 ml) \$5.5

Fresh lime juice with sparkling water

Shirley Temple (300 ml) \$5.5

Lemon-lime soda with cherry juice and cherries

ICED TEA (300 ml) \$5

Black cold tea with lime slices

ARNOLD PALMER (300 ml) \$5.5

Iced tea mixed with lemonade

ORANGE JUICE (400 ml) \$6

GRAPEFRUIT JUICE (400 ml) \$6

MILK (330 ml) \$4
Soy, light , whole milk or almond

COLD OR HOT CHOCOLATE (300 ml) \$5.5

HERBAL TEA OR INFUSIONS (240 ml) \$5

COFFEE (350 ml) \$5
Regular or decaffeinated

CAPPUCCINO COFFEE (240 ml) \$6

LATTE COFFEE (240 ml) \$6

EPURE BOTTLED WATER

1 lt \$6

600 ml \$5

BEERS

Craft (355 ml)

ESCORPIÓN NEGRO \$11

CABOTELLA \$11

COLIMITA \$11

Imported

HEINEKEN (350ML) \$9

HEINEKEN 0.0 \$9

MICHELOB ULTRA \$9

Domestic beer (355 ml)

CORONA \$9

CORONA LIGHT \$9

PACÍFICO \$9

PACÍFICO LIGHT \$9

NEGRA MODELO \$9