



Lunch & Dinner Menu

Welcome

Golden Zone[®]
LA MARINA
www.goldenzonecabo.com





Appetizers

3 CHEESES WITH TEQUILA

Mozzarella, chihuahua and parmesan cheese flambe with tequila.

GUACAMOLE PORCIÓN

Made at your table, tomatoes, coriander and peppers.

CHICKEN TACOS

Stuffing chicken, lettuce, tomato, onion, avocado, sour cream and cheese.

SOPES DE CHICHARRON

Ranchera sauce, beans, fresh cheese, sour cream.

TRADICIONAL NACHOS

Tortilla chips, refried beans, chihuahua melted cheese, mexican sauce, home made guacamole, sour cream, jalapeños.

GRILLED BONE MARROW

Bone marrow of the south with chimichurri guacamole and corn tortilla.

HUITLACOCHÉ QUESADILLA

Artisan corn tortillas with stuffed Oaxaca cheese, and corn smut.

PUMPKIN FLOWER QUESADILLA

Artisan corn tortillas with stuffed Oaxaca cheese, and Mexican pumpkin flower.

ESCAMOLES

Delicious ant roe with butter, garlic and epazote.

All our prices are in Mexican Pesos and taxes are included

Meats

GRILLED FLANK STEAK (8 oz)

Charro beans, guacamole, baby onions.

MEAT TAMPIQUEÑA (250 gr)

Flank steak served with combination of traditional Mexican snacks, fresh cheese and chicken enchilada.

NEW YORK (12 oz)

Al carbón acompañado con papa / beef loin grilled.

FILET MIGNON (8 oz)

Beef loin grilled.

Desserts

BURNED MILK VOLCANOES

ORANGE FLAN

3 MILKS CAKE WITH EGGNOG

CUSTARD



From sea

PESCADO RELLENO DE MARISCOS

Stuffed fish with shrimps, scalops and octopus.

PESCADO A LA TALLA

Traditional recipe from Acapulco México, with chile guajillo, mayonnaise and mexican leafs.

PESCADO EMPAPELADO

Fish fillet with vegetables and shrimp.

PESCADO TIKIN XIC

Traditional Yucatan recipe with homemade achiote sauce served with rice.

SPICY SHRIMPS

Sauteéd with butter and creamy chipotle home made sauce.

SHRIMPS SKEWERS

Shrimp Especial.

SHRIMPS AL TEQUILA

Sauted Garlic, Green peppers, onion, and tequila.

LOBSTER

Prepared any style.

Espéciales del Chef

OSSOBUCO " LOS DESEOS" (12 oz)

Slow cooked ossobuco, a classic dish course form Los Deseos.

ENCHILADAS LOS DESEOS

SHRIMPS

LOBSTER

Salads

SALAD LOS DESEOS

Romain lettuce, tomato, red Onion, green pepper, avocado cucumber, chicken breast and pita bread.

DEL CAMPO SALAD

Organic lettuce, wáter squash, tomato, avocado, mushrooms, strawberries, and slices of fried corn tortillas.

CESAR SALAD WITH CILANTRO

Lettuce Caesar dressing with cilantro, cheese and croutons.

Soups & Creams

TLALPEÑO SOUP

Homemade chicken Breast broth, chickpeas, epazote leaf, Cilantro, onion and green.

CHICKEN SOUP

Chicken broth, carrot, baby pumkin, potato, served with cilantro, onion and Green chile on the side.

CREAM OF CORN

cream of roasted corn and fresh cheese.

ONION SOUP

Traditional recipe with Oaxaca gratin cheese and croutons of bread.

CREAM OF VEGETABLES

Cream of vegetables with fried slices of corn tortillas.



Soups & Creams

BEAN CREAM

Cream of Black beans, epazote leaf, fresh cheese, pork cracklings, pasilla chile and sour cream.

NOODLE SOUP

Real Mexican style noodle soup recipe with chicken broth and fresh vegetables.

Very Mexican

ENCHILADA DE POLLO Y RES ROJAS, VERDES O EN MOLE POBLANO

Prepared and style, Green sauce, red sauce, with mole ora u gratin.

CECINA DE YECAPIXTLA WITH COOK BEANS

Dried Meat of Morelos estate of México, on the grill with cactus salad, baby onions, beans and fried green chile.

MIXIOTE DE CORDERO

Traditional homemade sauce from Yucatan estate, achiote (annatto) sauce and red onion.

CHIMIGRINGAS AL PASTOR

stuffed with pastor and cheese.

MEXICAN COMBINATION

Arrachera, chicken enchilada, guacamole, chile stuffed with cheese.

CHEESE STUFFED CHILIS

Weathered and stuffed with cheese and non-spicy tomato sauce.

FAJITAS (8 oz)

red onion, red, yellow and Green bell peppers served.

CHICKEN FLANK STEAK SHRIMP MIXED

Chicken

BREAST FILLED WITH PUMPKIN FLOWER WITH SALSA POBLANA

Traditional baked chicken with achiote sauce, orange juice graped in banana leaf and red onion.

CHICKEN BREAST (8 oz)

Breaded chicken breast you can choose your sauce, Chipotle, mole or poblano sause.

PIBIL CHICKEN

Traditional baked chicken with achiote sauce, orange juice graped in banana leaf and red onion.