



Redefining
LUXURY

SAMPLE
COOK
MENUS



Sun Cabo
VACATIONS



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SAMPLE COOK MENUS

Our Mexican Cooks offer the best home cooked, traditional meals on the Baja. Well versed in local specialties, our friendly staff will delight you with their charm and ability.

Our cooks shop daily for the freshest ingredient so that they can serve you the healthiest and most delicious meals during your stay. Our cook services include the shopping, preparation and serving of meals along with all the clean up, allowing you to sit back and enjoy your stay.

Work directly with your cook to create your own menus or tailor these sample menus to your taste. We typically ask you to plan your first menu with your prearrival concierge and then consult with your cook directly for subsequent choices. They will suggest seasonal specialties and let you know the freshest options for local seafood.



Sun Cabo
VACATIONS

BREAKFAST

BREAKFAST BURRITO

Chorizo, Eggs, Beans, Cheese, Onions & Peppers

EGGS ANY STYLE

Served with Bacon, Turkey Bacon, Sausages & Hash Browns

RED OR GREEN CHILAQUILES

Crisp Tortillas topped with Red or Green Salsa, Chicken Breast & Cheese

MOLLETES

Mini Baguettes topped with Pinto Beans, Asadero Cheese, Mexican Salsa & Sunny Side Up Eggs

PANCAKES

Served with Maple Syrup & Cinnamon Sugar

HUEVOS RANCHEROS

Served with Refried Beans, Mexican Rice & Guacamole



LUNCH

STARTERS

MIXED GREEN SALAD

TORTILLA SOUP

CHEESE QUESADILLAS

MAIN

SHRIMP FAJITAS

Served with Mexican Rice and Refried Beans & Grilled Vegetables

BEEF BURRITOS

Avocado, Fresh Cheese & Sauteed Onions

CHICKEN QUESADILLAS

Served with Mexican Rice and Refried Beans & Grilled Vegetables

GRILLED CATCH OF THE DAY

Served with Cilantro Rice & Grilled Vegetables

TUNA SALAD OR GRILLED CHICKEN BREAST

Served on a Bed of Greens with Vinaigrette Dressing

HAMBURGER OR TURKEY CLUB

Served with French Fries & Cole Slaw

DESSERTS

TRADITIONAL MEXICAN FLAN

RICE PUDDING

TROPICAL FRUIT SALAD

ICE CREAM



DINNER

STARTERS

COCONUT SHRIMP

TORTILLA SOUP

CREAM OF POBLANO CHILI SOUP

CAPRESE SALAD

ENTREES

FILET MIGNON & SHRIMP

Prepared with Garlic Butter and served with Baked Potatoes & Vegetables

MEXICAN COMBINATION

Chili Relleno, Enchilada, Arrachera Beef, Rice Beans & Guacamole

LOBSTER & RIBEYE STEAK

Served with Mashed Potatoes & Vegetables

LINGUINI PASTA

With Mushrooms in a White Wine Cream Sauce, served with Grilled Shrimp or Scallops

SEAFOOD CHILE RELLENOS

Served with Mexican Rice, Refried Beans & Grilled Vegetables

PORK CARNITAS

Served with Mexican Rice, Refried Beans & Grilled Vegetables

TEQUILA SHRIMP

Served on Pineapple Slices

DESSERTS

COCONUT FLAN

BANANA FLAMBE WITH VANILLA ICE CREAM

LEMON SORBET

CHEESECAKE

TRES LECHES CAKE

CHEESE AND MANGO PIE

CAJETA CREPES