

SINCE  2022

# KITCHEN

• RESTAURANTE •  
SAN JOSÉ DEL CABO



We suggest ordering family style: dishes at the center, to share.



## SMALL BITES

### ANDREA ♦

**1000 DAYS SOURDOUGH AND SMOKED BUTTER** 210

Our "Andrea" sourdough

**FRESH FISH CARPACCIO  
AND AGUACHILE SALSA** 315

Toasted sourdough bread

**SMOKY SALAD** ♦ 335

Grilled fruit / mixed herbs / gorgonzola cheese / toasted  
walnuts / honey mustard dressing

**BEEF CROQUETTES FRESH  
FRIED IN TALLOW (2 PZ)** 210

Dijon sauce

**SWEET POTATO PUFFS** 210

With ginger honey

**CRISPY SHRIMPS TEMPURA** 405

Jalapeños / alioli

**PRAWNS ON THE SKILLET AL AJILLO** 415

Olive oil / garlic / lemon

**FRESH GIANT CLAMS LIKE IN LISBON** 510

\*Subject to availability

**TOMATES HEIRLOOM** ♦ 330

Olive oil / hummus / fresh herbs

**CHARCOAL ROASTED BEETS** ♦ 335

Gorgonzola cream

## SIDES

**FRESH NOODLES** 230

Swiss chard / chilli oil

**OLD STYLE TALLOW FRIES** 190

Cocktail sauce

## BIG BITES

**ROASTED CABBAGE** 365

Smoked olive oil / pipián

**CHARCOAL GRILLED CATCH OF THE DAY** 655

Cauliflower purée and organic veggies

**FRESH MUSSELS IN WHITE WINE** 580

Shallots and herbs with tallow fries

\*Subject to availability

**KITCHEN SURF AND TURF** 690

Tender 12 hours brisket on seafood rice

**CHARCOAL GRILLED STEAK** 695

With butter sauce and tallow fries

**STEAK TARTARE** 585

Toasted sourdough bread

**HANDMADE PAPPARDELLE** 490

With brisket ragú



## DESSERTS

Leave some room for dessert.

**MOUSSE AU CHOCOLAT** 225

**CARAMEL MOUSSE** 205

**LEMON TART BRÛLÉE** 205

Butter crust / lemon custard / torched sugar

**BASQUE CHEESECAKE** 230

Berries sauce

# DRINKS



## NON-ALCOHOLIC 115

*House-made*

### GINGER BEER

### SPEARMINT SODA

### HONEY LEMONADE

### DERBY ICED TEA

*Black tea / honey / grapefruit*

### VANILLA COKE

*Soda de cola*

### FRESCA

*Grapefruit soda*

### SPRITE

*Lemon-lime soda*

## BEER

### CORONA 110

*Lager*

### PACÍFICO 110

*Amber*

## MEXICAN COFFEE

### CHIAPAS & VERACRUZ BLEND 100

*2-cup French press*

## DIGESTIF

### CARAJILLO 285

*House coffee liqueur / Licor 43 / spices*

### ESPRESSO MARTINI 345

## HOUSE LIQUEURS

### COFFEE 210

*Charanda / Mexican coffee*

### CACAO 210

*Vodka / toasted cacao*

## COCKTAILS 305

### GIN GARDEN

*Gin / basil syrup / lemon / aquafaba / house-made ginger beer*

### LE MARTINI

*Gin / St. Germain / Lillet Blanc*

### PALOMITA

*Mezcal / pineapple / cilantro / morita chile tincture*

### FLAMINGO

*Mezcal / watermelon / grapefruit / aquafaba*

### PLAYBOY

*Tequila / lime / cilantro / jalapeño*

### DIABLITO

*Mezcal / cucumber / árbol chile / lime*

### CUBA

*House spiced rum / Chesko cola*

## OLD SCHOOL

### NEGRONI 345

*Gin / Campari / house vermouth*

### OLD FASHIONED 340

*Bourbon / angostura / piloncillo syrup*

### DRY MARTINI 340

*Gin / dry vermouth*

### APEROL SPRITZ 340

*Aperol / sparkling wine / soda*

### MANHATTAN 340

*Bourbon / vermouth / angostura / maraschino cherry*

### MARGARITA 305

*Tequila / orange liqueur / lime / salt*

### MEZCALITA 305

*Mezcal / orange liqueur / lime / salt*

### HOUSE RED VERMOUTH 220



## MIX IT!

*Pick a Chesko to mix with your favorite spirit.*

# HOUSE SPIRITS

## TEQUILA

|                  |     |
|------------------|-----|
| Tequilaño Blanco | 210 |
| Patrón Silver    | 290 |
| 7 Leguas Blanco  | 300 |
| Patrón Reposado  | 310 |

## MEZCAL

|                     |     |
|---------------------|-----|
| House mezcal        | 210 |
| Montelobos Ensemble | 405 |

## GIN

|            |     |
|------------|-----|
| Beefeater  | 250 |
| Condesa    | 340 |
| Hendrick's | 365 |

## VODKA

|            |     |
|------------|-----|
| Smirnoff   | 250 |
| Tito's     | 215 |
| Grey Goose | 285 |

## RUM

|                |     |
|----------------|-----|
| Bacardi Blanco | 230 |
| Havana 3 years | 250 |

## WHISKY BOURBON

|                |     |
|----------------|-----|
| Wild Turkey 81 | 230 |
| Maker's Mark   | 285 |

## PIMP YOUR DRINK

Add any of our cordials to your favorite spirit.

# WINE

Glass / bottle

## BUBBLES & WHITE

**SPARKLING GRAN PASSIONE** 210 / 910  
Chardonnay, Pinot Grigio. Veneto, Italy

**DELAUNAY & ABBOTT** 310 / 1130  
Sauvignon Blanc, Languedoc, France

**TERRE CEVICO SASHY** 310 / 1130  
Chardonnay, Italy

**BOTTER NICCHIO** 205 / 910  
Pinot Grigio. Veneto, Italy

**ROGANTO ALBARIÑO** 310 / 1570  
Albariño. Valle de Guadalupe, MX

## ROSÉ

**LA BELLE ANGÈLE ROSÉ** 210 / 910  
Cinsault / Grenache. Languedoc, France

## RED

**EMEVE ARMONÍA DE TINTOS** 345 / 1230  
Cab. Sauv / Cab. Franc / Merlot / Shiraz. Valle de Guadalupe, MX

**PASQUA SALENTO IGT LAPACCIO** 280 / 1070  
Primitivo (Zinfandel). Puglia, Italy

**DELAUNAY & ABBOTT** 280 / 1070  
Pinot Noir. Languedoc, France

**AVINEA ARGENTO ESTATE ORGANIC** 210 / 1170  
Malbec. Mendoza, Argentina

**SIERRA BLANCA** 205 / 910  
Cabernet Sauvignon. Valle de Guadalupe, MX



# KITCHEN EXPERIENCES

*Choose from our curated selection of experiences to make it your own.*

## TASTING OF THE MENU

*Our all-time Kitchen favorites, brought together for you in a four-course journey. From bold small bites to indulgent big bites, this menu delivers the best of our seasonal ingredients and the playful creativity behind each dish.*

*Sirloin croquette  
Heirloom tomatoes  
Sweet potato buñuelitos*



*Andrea sourdough & smoked butter  
Crispy shrimp  
Charcoal roasted beets*



*Catch of the day*  
  
*Pork belly chicharrón w/ plantain fufú*



*Caramel pot*  
  
*Chocolate mousse*

**1,270** p/p

### THE KITCHEN EXPERIENCE

*The four tasting courses, each paired with its cocktail.*

**PALOMITA - FLAMINGO - DIABLITO - CARAJO!**

**1,805** p/p

### COCKTAIL PAIRING

*The four cocktails of The Kitchen Experience in tasting size.*

**PALOMITA - FLAMINGO - DIABLITO - CARAJO!**

**695** p/p

*Ingredients subject to availability: on some days the experience may include a new or different dish.*