

APPETIZERS

FRUTA COSTA

Grilled pineapple, charred carrots, cucumber, jícama, orange, honey, lemon oil and sesame seeds.

TRUFFLED CORN RIBS

Corn strips, parmesan cheese and truffle oil.

GUACAMOLE CHOYERO (130g)

Avocado, serrano pepper, pico de gallo, fried pork rinds and tortilla chips.

LOS NACHOS

Corn tortilla chips, beans, cheddar cheese sauce, avocado, pico de gallo and jalapeños.

Flank Steak 150g

Chicken 150g

Shrimp 150g

SALADS

BAJA GREEN

Mixed greens, fennel, avocado, asparagus, goat cheese and orange vinaigrette.

SPINACH & BERRIES

Spinach, blueberries, cottage cheese, rosemary olive oil and walnuts.

CALIFORNIA GRAPES

Mixed greens and grapes in tempura with black sesame seeds, pecans and apple vinegar with honey.

POKES

Prepared with ginger jasmine steamed rice.

COSTA

Slices of kampachi (75g) and bluefin tuna (75g), pitahaya fruit, wakame and black sesame seed.

CABO

Slices of rib-eye (60g) and octopus (50g) marinated with garlic, fried onions, tampico sauce, edamame and sesame seeds.

V-POKE

Wakame, sweet potato, avocado, jícama, tofu (60g), edamame, sweet black soybeans, and macha sauce.

OYSTERS Y CLAMS FROM THE BAJA

Selection of sauce, mignonette, citrus habanero oil, black salsa tatemada.

6 Pieces

1 Piece

FROM THE GRILL

Confit garlic butter, parmesan cheese.

6 Pieces

1 Piece

RAW BAR

Served with tostadas and vegetable chips.

SEAFOOD CASSEROLE (320g)

Scallop, octopus and fresh clams with charred tomato and lemon sauce.

TUNA SASHIMI (120g)

Tuna, roasted miso, plum vinegar and mustard.

SHRIMP AGUACHILE(120g)

Raw shrimp with green tomato sauce, cucumber and charred chili.

CEVICHE COSTAMAR (120g)

Sustainable catch of the day ceviche, coconut sauce, garlic, serrano chili and esquites.

MUSHROOM CEVICHE

Roasted mushrooms in citrus olive dressing with cherry tomatoes and garlic.



COSTAMAR
BEACH CLUB

 VEGAN  VEGETARIAN  NUTS  GLUTEN FREE

The consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness. Please let us know if you have any allergies or if you wish to know the detailed ingredients of your dish. All prices are in Mexican pesos and include 16% VAT. A 15% service charge will be applied.

BURGERS & SANDWICHES

Served with french fries or sweet potato fries.

CABO BURGER (210g)

Angus beef meat, american cheese, bacon, romaine lettuce, tomato, onion, on a homemade brioche bun.

PICANA FLATBREAD (160g)

Roasted with fine herbs, tomatoes, onion and homemade chimichurri.

VEGETABLE FOCACCIA

Roasted vegetables, sundried tomato pesto and olive oil.

BURRITO CALIFORNIA

Grilled beef (75g) shrimp (75g), vegetables, rice, beans and chipotle dressing.

SUNSET GRILLED CHEESE SANDWICH

Manchego, gouda, and provolone cheeses, tomatoes, spinach, on toasted brioche bread, accompanied by shrimp tomato cream.

LOBSTER BACON ROLL SANDWICH

Butter baked lobster (130g), spiced aioli, garlic, bacon, on special toasted onion bread, served with roasted peppers.

COSTAMAR TACOS

Flour or corn tortilla, a variety of salsas.
Two tacos per order.

BAJA STYLE

SHRIMP (110g) OR FISH (120g)

Breaded or grilled, red cabbage, avocado, and cilantro serrano chili mayonnaise.

CHICKEN FAJITAS FROM LA PAZ (150g)

Grilled chicken breast with peppers, cheese and onions.

CARNE ASADA FROM SONORA

Cecina (120g), chistorra (50g), asadero cheese crust, spring onions, beans, and guacamole.

JACKFRUIT BARBACOA

Jackfruit in chili marinade, green sauce and purslane.

STONE OVEN

Gluten free pizzas are baked in a skillet. 

COSTAMAR PIZZA

Roasted garlic purée, white sauce, fresh mozzarella cheese, grilled octopus (100g), tomato and fresh basil.

MARGHERITA PIZZA

Pomodoro sauce, basil and fresh mozzarella cheese.

PROSCIUTTO PIZZA

Pomodoro sauce, fresh mozzarella cheese, prosciutto, gorgonzola and honey.



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