
PRIVATE
DINNERS
CENAS
PRIVADAS

EXECUTIVE CHEF PAOLO DELLA CORTE

NOBU HOTEL
LOS CABOS

Each dinner will have a firepit, champagne welcome glass and tapas from our Chef
Cada cena tendrá una fogata, una copa con champagne de bienvenida y tapas de nuestro Chef

GRILL NIGHT

DINNER LOCATION:

NOBU INFINITY SUNSET POOL (From 7:00pm to 9:00pm. Minimum 2-6 people)
BEACH (From 5:00pm to 9:00pm. Minimum 2 people)

FAMILY GRILL MENU

\$4,250 MXN | 185 USD

Seared Beef Carpaccio with Fresh Herbs

Carpaccio Sellado con Hierbas Frescas

Organic Tomato Tart with Puff Pastry and Fresh Burrata

Tarta de Tomate Orgánico Hojaldrado con Burrata Fresca

Charcoal Gratin Cheese with Local Chorizo

Queso Fundido al Carbón con Chorizo Local

Grilled Oyster with Porcini and Truffle Essence

Ostión al Grill con Hongos Porcini y Esencia de Trufa

Bacon Wrapped Shrimp, House Dressing

Camarón envuelto en Tocino, Aderezo de la Casa

Norwegian Salmon Skewers with Jalapeño Relish

Brochetas de Salmón Noruego con Relish de Jalapeño

American New York Wagyu with Fresh Truffle and Marsala Sauce

New York Americano Wagyu con Trufa Fresca y Salsa Marsala

Roasted Chicken Breast with BBQ Sauce

Pechuga de Pollo Rostizado con Salsa BBQ

Coal-Roasted Sweet Potatoes, Smoky Grilled Eggplant, Honey-Glazed Carrot

Camote al Carbón, Berenjena Ahumada, Zanahoria Glaseada con Miel

Smoked Chocolate Cake

Pastel de Chocolate Ahumado

Taxes and service not included. Price per person.
Impuestos y servicios no incluidos. Precio por persona.

ITALIAN TASTING MENU (5 COURSES)

DINNER LOCATION:

NOBU INFINITY SUNSET POOL (From 7:00pm to 9:00pm. Minimum 2-6 people)

BEACH (From 5:00pm to 9:00pm. Minimum 2 people)

\$3,330 MXN | 155 USD

Gorgonzola Salad with Pear & Cranberry

Ensalada Gorgonzola con Pera y Arándano

Fried Squid with Garlic Dressing

Calamar Frito con Aderezo de Ajo

Organic Tomato Tart with Puff Pastry and Fresh Burrata

Tarta de Tomate Orgánico Hojaldrado con Burrata Fresca

Pasta with Shrimp, Lime & Garlic Butter

Pasta con Camarón, Limón y Mantequilla con Ajo

Beef with Mushroom & Truffle Ragù

Carne de Res con Ragù de Hongos y Trufa

Classic Tiramisu

Tiramisú Clásico

Petit four

Taxes and service not included. Price per person.
Impuestos y servicios no incluidos. Precio por persona.

ITALIAN FAMILY STYLE MENU

DINNER LOCATION:

NOBU INFINITY SUNSET POOL (From 7:00pm to 9:00pm. Minimum 2-6 people)

BEACH (From 5:00pm to 9:00pm. Minimum 2 people)

\$4,250 MXN | 185 USD

ENTRÉES

Beef Carpaccio with Shaved Parmesan

Carpaccio de Res con Lámina de Parmesano

Burrata Cheese Salad Caprese

Ensalada Caprese con Queso Burrata

Fried Squid with Garlic Dressing

Calamar Frito con Aderezo de Ajo

MAIN COURSE | PLATO FUERTE

Vesuvio Pasta with Mushroom Ragu, Italian Sausage and Truffle Essence

Pasta Vesuvio con Ragú de Hongos, Salchicha Italiana y Esencia de Trufa

Spaghetti with Lobster & Tomato Ragu

Spaghetti con Ragú de Langosta y Tomate

Chicken, Gorgonzola Sauce, Caramelized Onion & Baked Potatoes

Pollo, Salsa Gorgonzola, Cebolla Caramelizada y Papas al Horno

Beef Marsala Sauce

Res con Salsa Marsala

DESSERTS | POSTRES

Classic Tiramisu

Tiramisú Clásico

Sicilian Cannoli with Ricotta Filling

Cannoli Siciliana Rellenos de Ricotta

Italian Dessert Cantucci e Vin Santo

Postre Italiano Cantucci con Vin Santo

Taxes and service not included. Price per person.
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CHEF PAOLO SPECIAL MENU

DINNER LOCATION:

NOBU INFINITY SUNSET POOL (From 7:00pm to 9:00pm. Minimum 2-6 people)
BEACH (From 5:00pm to 9:00pm. Minimum 2 people)

\$7,900 MXN | 345 USD

APPETIZER

Cured Salmon with Ikura, Seaweed Butter
Salmón Curado con Ikura, Mantequilla de Alga

FIRST COURSE

King Scallop, Crème Fraîche, Kolikof Caviar
Callo "Garra de León", Crème Fraîche, Caviar Kolikof

SECOND COURSE

Grilled Oyster, Porcini Mushrooms, Black Truffle
Ostión Parrillado, Hongos Porcini, Trufa Negra

THIRD COURSE

Egg Mollet with Truffle, Potato Salad, Parmesan Cream Cheese
Huevo Mollet con Trufa, Ensalada de Papa, Cremoso de Parmesano

FOURTH COURSE

Acquarello Risotto with Champagne, Canadian Lobster, Burre Blanc & Caviar
Risotto Acquarello con Champagne, Langosta Canadiense, Burre Blanc y Caviar

MAIN COURSE

Australian Wagyu 28 Days Dry Aged, Pea & Wasabi Puree, Japanese Stout Beer Juice
Wagyu Australiano 28 Días de Añejamiento, Puré de Chícharo y Wasabi, Jugo de Cerveza Stout Japonesa

PRE-DESSERT

Hibiscus Sorbete, Apple Infused with Basil
Sorbete de Jamaica, Manzana Infusionada con Albahaca

DESSERT

Smoked Bitter Chocolate Souffle stuffed with Pop Corn Ice Cream, Dulce de Leche
Souffle de Chocolate Amargo Ahumado relleno de Helado de Palomita, Dulce de Leche

Taxes and service not included. Price per person.
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FARM TO TABLE MENU

DINNER LOCATION:

NOBU YAKUSOKU GARDEN (From 5:00pm to 9:00pm. Minimum 2 people)

FARM TO TABLE MENU (TASTING)

\$3,100 MXN | 135 USD

Caesar Salad
Ensalada César

Greek Tuna Style on Lettuce
Atún Estilo Griego en Lechuga

Orzo Pasta, Tomato Sauce, Soft Cheese, Arugula Leaves
Pasta estilo Orzo, Salsa de Tomate, Requesón, Arugula

Grilled Octopus with Brussels Sprouts
Pulpo a la Parrilla con Col de Bruselas

Rib Eye with Harvest Mushrooms
Rib Eye con Cosecha de Hongos

Apple and Cinnamon Tart
Tarta de Canela y Manzana

Petit Four

FARM TO TABLE MENU (FAMILY STYLE)

\$3,560 MXN | 155 USD

Hummus with Veggie & Chips
Hummus con Vegetales y Chips

Avocado Toast with Jalapeño Ricotta
Tostado de Aguacate con Ricotta de Jalapeño

Sweet Potato with Crème Fraîche
Camote con Crème Fraîche

Balsamic marinated New York, Organic Vegetables
New York marinado con Balsámico, Vegetales Orgánicos

Confit Fish, Mediterranean Sauce, Criolla Salad
Pescado Confitado, Salsa Mediterránea y Ensalada Criolla

Carrot Cake
Pastel de Zanahoria

Fruit Cocktail Salad with Lemon Sorbet
Ensalada de Cóctel de Fruta, Sorbete de Limón

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