

Especial Menu



ROMEO & JULIETA
SINCE 1986

Menu #1

First course

FUNGHI AL FORNO

Stuffed mushrooms, dried cherry tomatoes, spinach, gorgonzola, Parmesan and mozzarella cheese

FRITTO MISTO

Baby squid, sardines, octopus, shrimp, mussels, vegetables and leaves

TORTELINI IN BRODO

Chicken breast stuffed pasta in chicken broth, Parmesan cheese and parsley

SECOND course

INSALATA CAESAR

The most famous salad in Cabo made of fresh lettuce, Parmesan cheese and our homemade dressing

COTTO E CRUDO

Spinach, arugula, baked eggplant with goat cheese and smoked pesto

INSALATA MEDITERRANEA

Chickpea puree, roasted zucchini, heirloom tomato, organic lettuce, olives, basil, oregano, garlic, onion and beans with crispy chicken breast

\$1,400.00 PESOS

Tax and service included

MAIN COURSE

FETTUCCINE QUATTRO FORMAGGI

Fettuccini, four cheese sauce and roasted chicken breast

TONNO IN CROSTA

Seared tuna in sesame crust, cauliflower puree and tube pasta with tapenade of anchovies and olives

FRUTTI DI MARE

Linguini, seasonal seafood, cherry tomato, white wine, parsley and olive oil

TAGLIATA DI MANZO

Angus steak, roasted vegetables, kale, chickpea puree and citrus vinaigrette

dessert

Tiramisú

Panna Cotta alla Camomille

Pear Strudel

Semifreddo

\$1,100.00 PESOS

Tax and service included.

MAIN COURSE

PESCE ALLA MUGNAIA

Catch of the day, lemon, butter, caper, olives, parsley oil and fresh vegetables

LASAGNA

Fresh pasta, bechamel sauce, bolognese sauce and mozzarella cheese

RAGU DI AGNELLO

Tube pasta, lamb ragú, red wine, tomato and Grana Padano cheese

OCTOPUS LUCIANA

Braised octopus, tomato, olives, peppers, onion, eggplant, capers and arugula

dessert

Tiramisú

Panna Cotta alla Camomille

Gelati

Menu #2

First course

CREMA DI ASPARAGI E CARCIOFI

Asparagus cream with artichokes and bellino mushroom bruschetta

PARMIGIANA DI MELANZANE

Eggplant slices, tomato sauce, fresh mozzarella cheese

SECOND course

INSALATA CAESAR

The most famous salad in Cabo made of fresh lettuce, Parmesan cheese and our homemade dressing

COTTO E CRUDO

Spinach, arugula, baked eggplant with goat cheese and smoked pesto

relpublicas@Solmar.com

Teléfono: 624 143 02 25

*Choose an entree, main course & dessert from the options for the group

*All Prices are in M/N and for more than 10 people

*Full final payment is required 8 days before the day of the event

*15% service charge will be added to any additional consumption not listed on the above set menu

*In case of cancelation, Deposits are non-refundable

*Does not apply with other promotions

*Validity March 2019

CHOOSE AN ENTREE, MAIN COURSE &
dessert FROM THE OPTIONS

Validity March 2019

*All the Prices and Items Subject to Change

Especial Menu



ROMEO & JULIETA
SINCE 1986

\$730.00 PESOS

Tax and service included

Menu #3

ENTREE

INSALATA CAESAR

The most famous salad in Cabo made of fresh lettuce, Parmesan cheese and our homemade dressing

PARMIGIANA DI MELANZANE

Eggplant slices, tomato sauce, fresh mozzarella cheese

MAIN COURSE

SCALOPPINA FUNGHI

With mushrooms sauce, spaghetti al pesto and Grana Padana cheese

INDIVIDUAL PIZZA

Pepperoni
Diavolo
Della Casa

PAGLIA E FIENO

Fresh spinach pasta, fresh egg pasta, mushroom ragù, mascarpone and lemon zest

dessert

Tiramisù
Pear Strudel

Open Bar Options

Open bar 2hrs \$450 pesos

Lemonade, Ice Tea, Soda, Nacional Beer,
Coffee, House White and Red Wine,
Ron, Tequila, Vodka and Wisky

Premium Open Bar 2hrs \$650 pesos

Beer (corona, Pacifico, XX lager or ambar, Sol, Tecate or Tecate light, Modelo, Indio) Michelada, Ron Bacardi white or añejo, Ron Myers, Vodka (Absolut, Grey Goose, Ketel One), Ginebra Bombay, Tequila (Cuervo, Don Julio blanco, Herradura, Tres generaciones), Whisky (Chivas, JW, Buchanas), Martini, White wine glass Viña Maipo, Red wine glass Cabernet Sauvignon or Rincones, Limonade, Iced tea and Soda.

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