



Uá | Culinary Artisans

BREAKFAST 6:30 - 11:00hrs

BREAKFAST BUFFET \$30

CHILDREN FROM 3 TO 12 \$15

COLD BUFFET \$19

BREAKFAST COMBOS

CONTINENTAL \$16.50

Order of fruit, juice, and coffee
or tea, or milk. Pastry or toast,
butter and jam

AMERICAN \$20

Order of fruit, juice, and coffee
or tea, or milk. Pastry or toast.
Eggs to order (2), bacon, ham,
or sausage, beans, plantain,
and panela cheese

UÁ \$25.50

Order of fruit, juice, and coffee
or tea, or milk. Huitlacoche omelet
with Oaxaca cheese. With fresh
molcajete sauce, baby tamale,
grilled vegetables and a toast

LOW CALORIES \$20

Order of fruit, juice, or coffee
or tea, or milk. Egg white omelet
(3 eggs), with panela cheese,
spinach, and mushrooms. Served
with tomato, grilled cactus leaf,
and whole wheat bread

FRUIT AND CEREAL

OATMEAL \$9

Flavored with apple and cinnamon
Served with dried fruit

CEREAL (7 varieties) \$9

With milk or yogurt

PASTRY BASKET
(4 PIECES) \$8

ORDER OF TOAST \$7

ORDER OF SEASONAL
FRUIT (250g) \$8

SEASONAL FRUIT
PLATE (400g) \$10

With cottage cheese or yogurt

ORDER OF YOGURT \$9

ORDER OF GREEK
YOGURT \$10

BIRCHER MUESLI \$8.50

Blend of oatmeal, yogurt,
apple, and honey

SPECIALS

CHILAQUILES WITH RED OR GREEN SAUCE \$12.50
Chicken, with cream or cheese

ENCHILADAS AU GRATIN (3) \$12.50
Mole, red sauce, green sauce, or with melted cheese.
Filled with chicken and covered with cream and cheese

NORTHERN-STYLE BURRITO (1 BURRITO) \$11.50

Machaca (shredded dry beef) with
eggs, black beans and guacamole

EGGS BENEDICT (2) \$14

Served with hash browns and cherry tomato

SPICY MEXICAN EGGS (3) \$11.50

EGG WHITE FRITTATA (1) \$11.50
With smoked salmon and cream cheese

BROKEN YOLK SANDWICH \$11.50

With homemade bread, bacon, tomato,
fried egg, cheddar cheese and butter

PANCAKES, WAFFLES AND FRENCH TOAST

TRADITIONAL FRENCH TOAST \$10

CRUNCHY FRENCH TOAST \$10

Coated with corn flakes

PANCAKES \$10

BELGIAN WAFFLE \$10

*Add ham, bacon, or sausage

OMELETS

(3 Eggs) With hash browns and cherry tomato

HAM AND CHEDDAR \$14

SPINACH, TOMATO AND GOAT
CHEESE EGG WHITE OMELET \$14

HUITLACOCHÉ AND OAXACA CHEESE \$14

SQUASH BLOSSOM AND CHEESE \$14

OMELETS AND EGGS TO ORDER \$11.50

All omelets and eggs to order can be made
with just eggs whites, and served with refried
beans, panela cheese, and plantain

FRESH JUICES \$4.5

ORANGE (360ml)
GRAPEFRUIT (360ml)
CARROT (360ml)
GREEN (360ml)

JUICE BLENDS \$7.50

SLIMMING (360ml)
Pineapple, grapefruit,
flaxseed and mint

DIGESTIVE (360ml)
Orange, prune, apple and star anise

NIRVANA (360ml)
Orange, lime, honey,
guava and lettuce

IMMUNE BOOS (360ml)
Orange, kiwi, guava, strawberry,
honey and parsley

MILK SHAKE
OPTIONS: Strawberry, banana,
walnut, or combined.

BEVERAGES

MILK (300ml) \$3
Whole, skim, soy, lactose-free

DRINKING CHOCOLATE
(300ml) \$4.50
Hot or cold

REGULAR OR DECAF
COFFEE (refill) \$4

LATTE (240ml) \$4.50

CHAI LATTE (240ml) \$4.50

HERBAL TEA (240ml) \$4

INFUSIONS (240ml) \$4

CAPUCCINO (240ml) \$4

ESPRESSO (45ml) \$4

MOCHA (240ml) \$4.50

FRENCH PRESS (360ml) \$4

EXTRA ORDER \$4

- Sausage - Ham - Bacon
- Turkey ham - Canadian bacon
- Cottage cheese - Cream cheese
- Grilled panela cheese
- Refried beans - Grilled tomato
- Granola - Hash browns
- Individual egg

Prices are quoted in US dollars and will be charged in Mexican pesos according to daily prevailing exchange rate.
Tax included. Service charge not included.

Uá <HOME>
Our exquisite cuisine
prepared with local
ingredients will make
you feel at home.



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LUNCH 12:00 - 17:00hrs

SALADS

GRILLED VEGETABLES \$11.50

Combination of carrots, bell peppers, zucchini, mushrooms and tomato

GREEN SALAD \$14

With chicken or shrimp (100g) mixed lettuce, avocado, asparagus, celery, cucumber and zucchini.

GUACAMOLE \$6

Classic Mexican dip served with chips

MIXED SALAD \$11.50

CESAR SALAD \$13
With chicken or shrimp (100g)

CEVICHE & TOSTADAS

FISH WITH MANGO

- CEVICHE (120g) \$12
- TOSTADA \$7

SEA FOOD

Octopus, fish and shrimp

- CEVICHE (180g) \$12.50
- TOSTADA (2 pzs) \$7

PERUVIAN

Prepared with the catch of the day

- CEVICHE (160g) \$12.50
- TOSTADA \$7

ACAPULCO COCKTAIL

Shrimp Acapulco style

- CEVICHE (140g) \$13.50
- TOSTADA \$7

SHRIMP COCKTAIL \$19

Classic with 2 o pzs.

SPECIAL TUNA TOSTADA (100g) (2 pzs) \$7

TACOS \$7

OCTOPUS TACO

(1 TACO) Grilled

SHRIMP TACO

(1 TACO) Governor's style

FISH TACO

(1 TACO) Baja style or Naked

CHICKEN WRAP

(1 TACO) BBQ and Swiss cheese

TACO AL PASTOR (1 TACO)

TACO CHECA

(1 TACO) Rib eye in sesame sauce

LOBSTER TACO

(1 TACO)

TACO PASEÑO

(1 TACO) Bacon-wrapped, cream cheese-stuffed shrimp

HAMBURGERS

All are served with French fries

- BEEF SLIDER (180g) \$14** | **SHRIMP BURGER (160g) \$16**
American, Swiss, and blue cheese | Bacon-wrapped shrimp with provolone cheese, onion, tomato, and lettuce.

CLASSIC HAMBURGER (180g) \$14

Combination of beef fillet and arrachera (skirt steak) with cheddar cheese, onion, tomato and lettuce.

NAKBURGER (180g) \$14.50

With mushrooms and gouda cheese, onion, tomato and lettuce.

GOURMET GIANT

HOT DOG \$9

PHILLY CHEESE STEAK SANDWICH \$12

Beef fillet (200g) with caramelized onion and manchego cheese.

CLUB SANDWICH \$12

Turkey breast, ham, bacon, manchego cheese, tomato and lettuce.

MAIN DISHES

GRILLED 1/2 CHICKEN \$26

served with French fries

GRILLED TERIYAKI SALMON (180g) \$29

With asparagus and saffron rice

SKIRT STEAK (250g) \$29

With asparagus and mashed potatoes

CATCH OF THE DAY \$20

With asparagus and mashed potatoes

- P I Z Z A S -

- AVOCADO

- MARGHERITA

- ROASTED TOMATO & GARLIC

\$15.50

- PEPPERONI

- CAPRICCIOSA

- JW MARRIOTT LOS CABOS

- SEAFOOD

Shrimp, octopus, and anchovies

\$19.50

- P A S T A S -

FETUCCINI ALFREDO WITH CHICKEN

BOLOGNESE SPAGHETTI

FUSILLI AL POMODORO

\$15

PENNE WITH PESTO & SHRIMP \$16

SNACKS

CHICKEN TENDERS \$8

ONION RINGS \$8

CHEESE STICKS \$8

FRIED MOZZARELLA DISCS \$10

FRENCH FRIES

Natural \$8

With cheese and bacon \$10

With truffle oil & parmesan cheese \$10

NACHOS WITH CHEESE

Beef or chicken optional \$10

SPINACH & ARTICHOKE DIP \$10

With mushrooms & blue cheese

MAC & CHEESE \$11

Served in an iron pan

QUESADILLA \$11

With Cajun chicken

SQUID RINGS \$12

BBQ OR BUFFALO WINGS \$12

With ranch or blue cheese dressing

POOL SAMPLER \$25

4 cheese sticks, 5 wings, 4 onion rings & 2 beef sliders with french fries

BEVERAGES

BOTTLED WATER (1L) \$8

BOTTLED WATER (600ml) \$4

SODA \$4 (335ml)

LEMONADE \$4 (refill)

ORANGEADE \$4 (refill)

ICED TEA \$4 (refill)

DOMESTIC BEER

\$8 (335ml)

DESSERTS

\$10

CHEESECAKE

BROWNIE

ICE CREAM

SORBET

MAYAN CAKE

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DINNER 18:00 - 23:00hrs

ANTIPASTI

TAPENADE \$8.50
With grilled garlic bread

EGGPLANT \$10.50
A la parmigiana

SQUASH BLOSSOM \$10.50
Stuffed with ricotta cheese

MEATBALLS \$12.50
Bathed in tomato sauce

ARANCINIS \$10.50
With cheese sauce and pesto

BEEF CARPACCIO \$12
*With parmesan cheese,
arugula and olive oil*

AFFETATTI \$24
**PROSCIUTTO DI PARMA
& MOZZARELLA DI BUFALA**

BRUSCHETTE \$6
*Rustic bread bathed in olive oil,
tomato and scented with fine herbs*

- INSALATE -

MOZZARELLA CAPRESE \$12.50

CHOPPED SALAD \$12
Cabos style

ARUGULA SALAD \$12
Mushrooms with slivers of Parmesan cheese

BABY LETTUCE SALAD \$12
With red onion and Gorgonzola cheese

PANINI

TUNA \$10.50
*Pita bread stuffed with anchovies,
capers and tuna, over a fried egg*

MORTADELLA \$12.50
*Pita bread, mortadella salami, green
olives and provolone cheese*

PROSCIUTTO \$12.50
*Home-made rustic bread with
buffalo mozzarella, prosciutto
di Parma, & arugula*

- PASTAS -

FETUCCINI ALFREDO
With chicken

FUSILLI AL POMODORO
BOLOGNESE SPAGHETTI
\$15

PENNE PESTO
With shrimp
\$16

MAIN DISHES

CATCH OF THE DAY \$20
With asparagus and mashed potatoes

**CATCH OF THE DAY
PREPARATION \$8**
Per person

RIB EYE (350g) \$39
With asparagus and mashed potatoes

**ROSEMARY GRILLED
CHICKEN (230g) \$26**
*With cherry tomato, potato
and asparagus*

GRILLED SALMON (180g) \$29
In lemon sauce

**GRILLED TONO TONATTO
(180g) \$32**
*Grilled tuna with an intalian tuna
creamy sauce*

PIZZA

MARGHERITA PIZZA \$15.50

**SERRANO HAM PIZZA
WITH ARUGULA**
\$19.50

MEAT LOVER'S PIZZA
\$19.50

SEAFOOD PIZZA \$19.50

**GOAT CHEESE, CHIVE,
GARLIC AND BACON
PIZZA \$19.50**

BBQ CHICKEN PIZZA
\$19.50

CALZONE \$19.50
*Tomato sauce, Spanish chorizo,
smoked sausage, and melted cheese*

AVOCADO PIZZA \$15.50

PEPPERONI PIZZA \$19.50

**ROAST TOMATO
AND GARLIC PIZZA \$15.50**

DESSERTS \$10

FRUIT TART

TIRAMISU
PANACOTA
With berries

TRUFFEL CHOCOLATE CAKE
SORBET
ICE CREAM



BEVERAGES

BOTTLED WATER
\$8 (1l)

BOTTLED WATER
\$4 (600ml)

SODA \$4 (335ml)

LEMONADE \$4 (refill)

ORANGEADE \$4 (refill)

ICED TEA \$4 (refill)

DOMESTIC BEER
\$8 (335ml)

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