CABO YACHT
CHARTERS
LUXURY AT SEA

3 HOUR CHARTER MENU

MENU BY: **JAVIER TAPIA**

WELCOME AMENITY

FRUIT PLATE & CHARCUTERIE PLATTER

APPETIZERS

CHOOSE BETWEEN OUR RAW CATEGORY OR OUR COOKED CATEGORY*

RAW

CEVICHE
SHRIMP WITH OCTOPUS.

VARIETY OF SASHIMIS

TUNA TARTARE W/ MINT AND MANGO

VARIETY OF SASHIMIS

COOKED

(CHOOSE THREE)

AVOCADO STUFFED WITH A FRESH SHRIMP SALAD

TACOS DORADOS
TAQUITOS FRIED AND STUFFED WITH CHICHARRON PRENSADO. WITH RED ONION, RADISH, AND HABANERO MAYONNAISE.

BRUSCHETTA
BRUSCHETTA WITH TOMATO, PARMESAN, OLIVE OIL, AND BASIL.

OCTOPUS AL AJILLO
SERVED WITH STEAMED RICE.

CHIMICHANGAS
FLOUR TORTILLAS FRIED AND STUFFED WITH BEEF. ACCOMPANIED WITH MOLCAJETE SAUCE.

WINGS WITH POTATOES
BREADED WINGS WITH KATAKURIKO, ACCOMPANIED WITH FRENCH POTATOES AND CHEDDAR.

FRESH MUSSELS
COOKED WITH SPANISH CHORIZO, CHIPOTLE AND WHITE WINE.

(VEGETARIAN ACCOMMODATIONS CAN BE MADE UPON REQUEST)

*DUE TO FOOD SAFETY CONCERNS, YOU MAY ONLY SELECT APPETIZERS FROM EITHER RAW OR COOKED OPTIONS ABOVE.

*SIZE ADJUSTS BY SIZE OF GROUP.