



CHEF SERVICE

**Cabo Chef by
Antonio Domínguez**



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@CABO_CHEF



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Cuenta de WhatsApp Business



ALL MENUS INCLUDE:

- ☞ Chef & Butler
- ☞ Groceries
- ☞ After Dinner Cleaning Service
- ☞ Premium Tequila
- ☞ Premium ingredients

* CASUAL FAMILY FUN

- Whole Chicken, Crispy Shrimp, and Brioche Chicken Salad Sandwich
- Organic Whole Baked Chicken covered in Chipotle sauce
- Crispy Fried Shrimp & Chicken Salad Brioche Sandwich (with mayonnaise, carrots, and peas)
- Sides: Sweet Potato Puree, Grilled Corn on the Cob, and Burrata Salad
- Dips: Guacamole, Chipotle, Coriander, Salsa Tatemada, and Tartara Dip
- Dessert: Cheesecake dressed with raspberries
- Drinks: The Margarita tasting (Mango, Traditional, and Spicy Margaritas)

* INTERNATIONAL SEAFOOD MENU

- Catch of the Day, Lobster & Steak
- Lobster, Steak, Catch of the Day (Mahi Mahi, Blue Marlin, or Tuna)
- Accompanied with: Tuna and Mango Tartar (Yellow tuna, purple onion, mango, sesame oil, parsley, and cucumber)
- Sides: Mashed Potatoes, Organic Veggies, and Asparagus
- Dips: Ginger Garlic Sauce, Chips, Tortillas, and Guacamole
- Dessert: Pastel de Tres Leches (Mexican Milk Cake)
- Drinks: Mojito and Classic Margarita

*A CLASSY DINNER

- New York Prime Steak, Lamb Leg, Portobello Salad & Eggplant Moussaka
- New York Prime Steak, Lamb Leg, Eggplant Moussaka (Greek Eggplant Lasagna with Parmesan Cheese, Ground pork, and Greek Sauce)
- Accompanied with Grilled Portobello Mushroom Salad and Mashed Potatoes
- Sides: Salsa Verde, Salsa Roja, and Salsa Amarilla dipping sauce
- Dessert: Key Lime Pie
- Drinks: Mojito and Classic Margarita



* MY WAY

- Traditional Mexican Classics: Traditional Tortilla Soup, Chorizo Sopes, and Enchiladas Verdes with Chicken
- Traditional Tortilla Soup (Fried tortillas, Panela Cheese, Epazote, Sour cream, and Avocado)
- Sopes de Chorizo (Handmade Corn Sopes on a bed of black beans, Fried Chorizo, and Sour Cream)
- Enchiladas Verdes with Chicken (Corn Tortillas filled with Chicken, covered in Salsa Verde)
- Accompanied with Totopo Chips, Chipotle, Coriander, Salsa Roja sauce, Guacamole, and Pico de Gallo
- Dessert: Pastel de Tres Leches (Mexican Milk Cake)
- Drinks: Classic Margaritas or Margaritas with Mezcal

* CHEF ANTONIO'S GOURMET TACOS

- Pork Belly, Flank Steak, Al Pastor Pork, Shrimp Tacos, and Quesadillas
- Accompanied with sides of Totopos, Salsa Verde, Peanut Salsa, Salsa Frita con Chapulines (Fried Grasshopper Salsa), Guacamole, and Frijoles Refritos (Refried beans)
- Dessert: Carrot Cake
- Drinks: Margaritas

* THE MEXICAN EXPERIENCE

- Rib Eye Steak wrapped in bacon, Crispy Fried Shrimp, Mahi Mahi Ceviche, and Shrimp Empanadas
- Rib Eye Steak wrapped in bacon, Mahi Mahi Ceviche with rocoto sauce (Peruvian Chile Sauce, Lemon, and Fresh Coriander)
- Corn Empanadas filled with Oaxaca Cheese and Shrimp (Oaxaca cheese sourced from Oaxaca)
- Crispy Fried Breaded Shrimp, served with sides of sour cream, spinach cream, Refried Beans, Totopo Chips, Guacamole, Salsa Roja Tatemada (Roasted Red Chilly Sauce), Salsa Verde, and Spinach Salad (Spinach, Berries, and Goat Cheese)
- Dessert: Chocolate Cake
- Drinks: Margaritas

ALSO AVAILABLE:

- Italian dinner
 - Greek dinner
 - Sushi night
 - And more!
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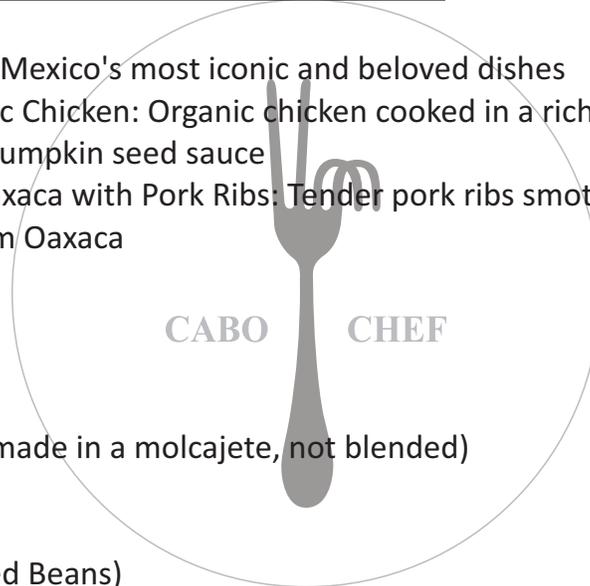


* THE BEST FROM NAPOLI

- Traditional Pizzas, Squid ink Pasta, Rissoto with Breaded Chicken, Mascarpone with Shrimp, and Italian Salad
- Traditional Italian Pizza (Made with Caputo "00" flour imported from Italy): Peperoni, Margarita Pizza, Cheese, Italian Sausage with Bacon, or White Sauce with Shrimp
- Squid Ink Pasta with Parmesan Sauce, Mascarpone with Black Fermented Garlic and Shrimp, Rissoto al Pesto cream with breaded chicken, and Italian Salad with Feta Cheese (Tomato, Spinach, Purple Onion, Cherry Tomato, Feta Cheese, and Balsamic Dressing)
- Dessert: Tiramisu
- Drinks: White wine

*CHEF ANTONIO'S PRIDE: MEXICAN CULINARY DELICACIES

- Pipian and Mole: Two of Mexico's most iconic and beloved dishes
- Pipian Verde with Organic Chicken: Organic chicken cooked in a rich and flavorful hoja santa, epazote, tomatillo, and pumpkin seed sauce
- Mole Coloradito from Oaxaca with Pork Ribs: Tender pork ribs smothered in a complex and aromatic mole sauce from Oaxaca
- Accompanied with:
 - White Rice
 - Handmade Tortillas
 - Salsa Verde
 - Salsa Tatemada (handmade in a molcajete, not blended)
 - Totopos
 - Chipotle Dressing
 - Frijoles Refritos (Refried Beans)
- Dessert: Original Mexican Hot Chocolate & Churros
- Drinks: Rocoto Chile Margaritas and Mezcalitas



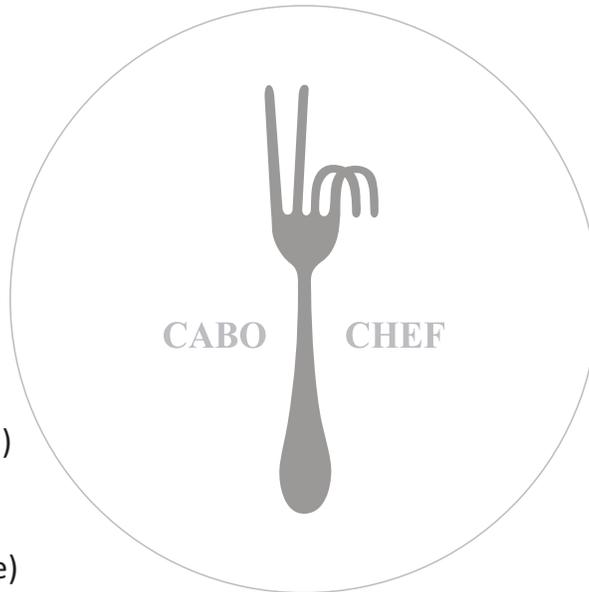


*BREAKFAST EXAMPLE:

- Fresh fruit
- Granola
- Yogurt
- Guacamole
- Waffles
- Orange juice
- Smoothies
- Coffee
- Red sauce
- Chips
- Bacon
- Sausages

*MAIN DISH

- Huevos Rancheros
- Chilaquiles
- Omelets
- Eggs to taste
- Empanadas
- Burritos (eggs, steak, fish)
- Enchiladas
- Chicken Sopas
- Quiche (Eggs with cheese)
- Egg Muffin
- Chilorio



* DRINKS

- Smoothies
- Orange juice
- Mimosas
- Coffee

Please choose 2 options for the main dish for breakfast per day.
