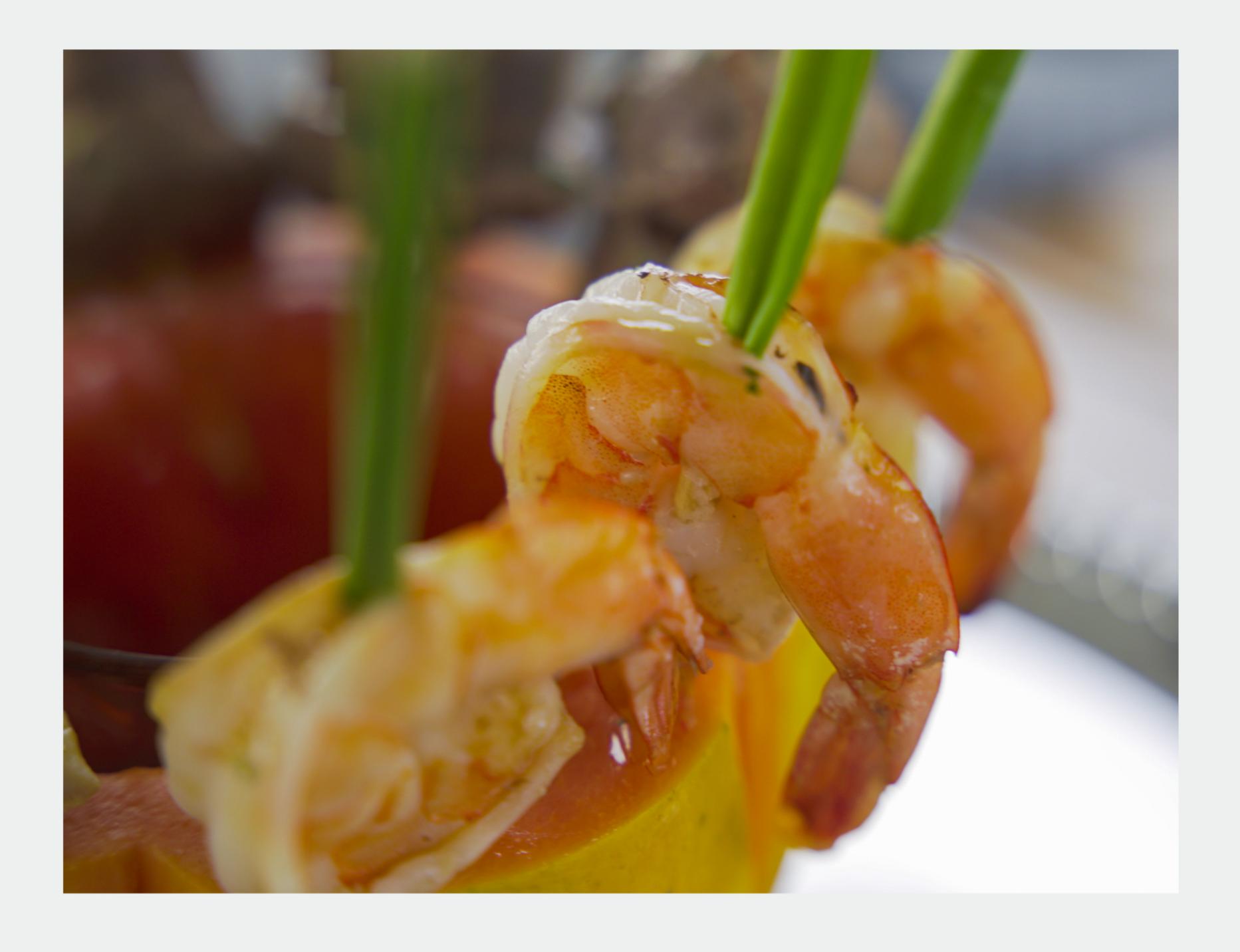


CULINARY EXPERIENCE



Join us for a unique dining experience.

With a fusion of flavors and surronded by the beautiful bays of Cabo San Lucas, aboard of Alamar....

We will take you through a carefully crafted 4-course menu featuring fresh and delicious local ingredients.



APETTIZER

Papaya basquet with mixed skewers: shrimp, octopus, beef and chicken.

ICEBERG SALAD

Organics lettuces, red grapes, dried dates, feta cheese and mango vinagrette.

MAIN COURSE

IMPERIAL JUMBO SHRIMP: graped with bacon and passion fruit essence, served with capellini and vegetables pasta.

DESSERT

Lemon and peach tartlet.



ICEBERG SALAD

Organics lettuces, red grapes, dried dates, feta cheese and mango vinagrette.



IMPERIAL JUMBO SHRIMP

graped with bacon and passion fruit essence, served with capellini and vegetables pasta.



APETTIZER

Mini quich of smoked salmon: with creamy dried chili sauce.

CAPRESSE SALAD

Fresh mozzarella cheese, tomato, fresh basil and pesto, orgaics lettuces, parmesano and valsamic vinaigrette.

MAIN COURSE

ROASTED BEEF TENDERLOINE WITH LOBSTER TAIL: served with curry golden sauce, asparagus and baked baby potatoes.

DESSERT

Tapioca gelato with coconut and maracuya fruit.



CAPRESSE SALAD

Fresh mozzarella cheese, tomato, fresh basil and pesto, orgaics lettuces, parmesano and valsamic vinaigrette.



ROASTED BEEF TENDERLOINE WITH LOBSTER TAIL

Served with curry golden sauce, asparagus and baked baby potatoes.



APETTIZER

MAHI MAHI PETTITE HAMBURGER: served with bacon, cabbage and roasted jalapeño.

ORGANICS LETTUCES MIX WITH CITRUS

Orange and grapefruit segments, green grapes, jicama and yuso misso dressig.

MAIN COURSE

LOCAL AND FRESH CUBERA SNAPED: With huajillo chili marinade seared and baked, served with quinoa and spinach potage.

DESSERT

CRISPY FLUTE OF PLATAIN: with cinnamon and coconut cream with passion fruit.



BOOK NOW

Hop aboard and satisfy your appetite while we create an unforgettable adventure for you.







www.alamarcharter.com