KOSHER 2024

ME

N O T E S

All our kosher proteins are Glatt Kosher certified.

Food orders must be confirmed at least 12 hours in advance, for preparation and programming.

Equipment Kosherization cost and availability will be revised directly by the guest with the Rabbi (*one charge per stay*).

For personalized menus a fee of US\$150 will be charged per meal. Special preparations are subject to availability and will be priced separately.

Kosher certified meals are available in Cabo with the Rabbi and must be coordinated directly by each guest with the Rabbi. The fee for reheating and serving these meals is US\$30 per meal, per guest.

Prices include taxes but do not include service charges.



- L U N C H -

OSHER

MENU

A P P E T I Z E R S

Guacamole & Salsa \$450 Made Fresh to Order, Mexican Sauce and Tortilla Chips

Arugula Mixed Salad \$550 Baby Spinach, Green Apple, Roasted Pecans, Cherry Tomato, Strawberries, Honey Vinaigrette

Acapulco Catch of the Day Ceviche **\$600** *Tomato, Oregano, Onion, Jalapeño Chili, Cucumber, Tortilla Chips*

ENTRÉES

Fish Tacos (Fried or Grilled) - 7oz \$750 Fresh Tortillas, Coleslaw, Lemon, Mexican Sauce, Pickled Onion

Ground Beef Burger - 6oz \$900

Lettuce, Tomato, Caramelized Onion, Pickles, Beef Bacon, Jalapeño Ranch

DESSERTS

Strawberries & Cream (Parve) \$360

Popsicles (Parve) **\$180** (Lemon / Passion Fruit / Berries / Strawberry)

ZADÚN, A RITZ-CARLTON RESERVE

- D I N N E R -

A P P E T I Z E R S

Baja Style Sashimi **\$600** Mexican Style Tiradito, Red Onion, Cucumber, Serrano Chili, Avocado

Roasted Squash Salad **\$550** Spinach, Squash, Scallion, Roasted Avocado, Cilantro Pesto

Corn Humita Empanada (3) \$600 Corn Stew, Bell Peppers, Smoked Sweet Paprika

ENTRÉES

Mexican Grill Fish Filet - 80z **\$950** *Mexican Rice, "Del Huerto" Salad, Dried Chili Sauce*

> Braised Short Rib \$1200 Baby Potato, Onion, Rosemary, Carrots

DESSERTS

Churros with Chocolate Sauce (Parve) \$360

Rice Pudding (Parve) \$300

ZADÚ