




# STARTERS

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**GUACAMOLE** Served pico de gallo and baked corn tortilla chips. \$230 MXN  


**SEAFOOD GUACAMOLE** Guacamole, cooked shrimp, seared blackened tuna and magdalena bay scallops served with farm fresh cheese and baked corn tortilla chips. \$380 MXN 



**CALAMARI** Breaded in panko calamari strips, served with cocktail and marinara sauce. \$230 MXN

**NEW**

**SOLOMONS SIGNATURE CEVICHE** Salmon, tuna, fresh white fish marinated in a juice of lime and orange, soy sauce and rayu with mango, cucumber, red onion, cilantro, avocado, mint and a fried chile de arbol, served with baked corn tortilla chips. \$330 MXN

**SCALLOP MANGO CEVICHE** Magdalena Bay scallops, mango, mint, cilantro, lemon, cucumber, cherry tomato, red onion, avocado and olive oil served with baked corn tortilla chips. \$310 MXN 

**MEXICAN SHRIMP COCTAIL** Cooked shrimp served with a prepared cocktail and clamato sauce with tomato, onion, cucumber, chili, cilantro, green olives, lemon and avocado. \$310 MXN 



**GOURMET NACHOS** Corn tortilla chips, pinto bean cream sauce, four chili sauce, cheddar cheese, monterey jack cheese, pico de gallo, jalapeño, guacamole and sour cream. \$ 235 MXN  

**CHICKEN** \$310 MXN

**FLANK STEAK** \$360 MXN


**SHRIMP** \$355 MXN

**CRAB DIP** Fresh blue crab sauteed in white wine, topped with parmesan and served with warm pita bread. \$240 MXN

**TORTILLA SOUP** Traditional homemade tomato base, local cheese, avocado, sour cream, chilli guajillo and corn tortilla strips. \$175 MXN  

# SALADS


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**TACO SALAD** Organic lettuce, roasted corn, carrot shavings, cherry tomato, cheddar cheese, jack cheese and avocado, with a home made ranch dressing served in a flour tortilla basket. \$200 MXN 

**WITH CHICKEN** \$240 MXN

**WITH SHRIMP** \$315 MXN

**WITH STEAK** \$320 MXN

**NEW** **HOUSE SALAD** Mixed organic lettuce, avocado, grape, orange slices, pistachios, gorgonzola and cherry tomatoes with a raspberry balsamic vinaigrette. \$230 MXN 

**CAESAR SALAD** Traditional homemade Caesar dressing, romaine lettuce and a slice of homemade garlic bread with parmesan. \$210 MXN 

**WITH CHICKEN** \$260 MXN

**WITH SHRIMP** \$320 MXN

# BURGERS & PANINIS

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Our buns and paninis are artisanal and baked in our kitchen.

Comes with choice of sweet potato fries, french fries, or a side house salad.

**NEW** **CLUB PANINI** Black Forest ham, applewood bacon, provolone cheese, avocado, tomato, lettuce and a homemade ranch and chipotle dressing with artisanal homemade ciabatta bread. \$360 MXN

**NEW** **REUBEN PANINI** Corned beef, provolone cheese, sauerkraut and aurora dressing with artisanal homemade ciabatta bread. \$360 MXN

**CLASSIC BURGER** Homemade 8 oz. beef patty with cheddar cheese, tomato, onion lettuce, pickles and a homemade bun. \$275 MXN

**WESTERN BURGER** Homemade 8 oz. beef patty with cheddar cheese, bacon, smoked BBQ sauce, breaded shallot rings and a homemade bun. \$305 MXN

# MEXICAN SPECIALTIES

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**NEW**

**FISH TACOS** Lightly crispy breaded fish on a flour tortilla served with coleslaw, chipotle dressing and a red onion salad with cilantro, serrano chile, cucumber and oregano, served with guacamole, pico de gallo and homemade salsas. Comes in order of 3. \$250 MXN

**NEW**

**SHRIMP TACOS** Lightly crispy breaded shrimp on a flour tortilla served with coleslaw, chipotle dressing and a red onion salad with cilantro, serrano chile, cucumber and oregano, served with guacamole, pico de gallo and homemade salsas. Comes in order of 3. \$260 MXN

**SCALLOP TACOS** Sautéed Magdalena Bay scallops with tomato, onion, melted monterey jack cheese and cilantro on a flour tortilla with chipotle sauce and guacamole on the side. Comes in order of 3. \$300 MXN

**NEW**

**CARNITAS TACOS** Served with handmade nixtamal corn tortillas, cilantro, onion, guacamole, pico de gallo and homemade salsas. Comes in order of 3. \$220 MXN ✂

**SIGNATURE GRILLED TACOS** Arrachera steak, monterey jack cheese and caramelized onion on a handmade nixtamal corn tortilla with guacamole, pico de gallo and homemade salsas on the side. Comes in order of 3. \$365 MXN ✂

**NEW**

**GREEN ENCHILADAS** Creamy tomatillo sauce with shredded chicken, wrapped in a corn tortilla with grilled corn on top, sour cream, fresh farm cheese, red onion and cilantro. \$250 MXN ✂

**FAJITAS** Served in a hot rock molcajete with cactus, panela farm cheese, sauce with peppers and onions, with pinto beans, guacamole and pico de gallo on the side, choice of flour or corn tortillas.

**CHICKEN** \$300 MXN

**SHRIMP** \$390 MXN

**STEAK** \$405 MXN

# SEAFOOD

**YOU HOOK IT WE COOK IT** Four styles of preparations to choose from, includes wild rice and seasonal vegetables. \$240 MXN (Per person)

**OPTIONS** Garlic, creamy cilantro, lemon pepper, signature grilled, cajun blackened, crispy coconut, capers & wine, rockefeller or medallion.

**SASHIMI PREPARATION OR CEVICHE PREPARATION** \$145 MXN

**SOLOMON'S CATCH OF THE DAY** Served with mexican rice and seasonal vegetables, choice of preparation ; garlic, creamy cilantro, lemon pepper, signature grilled, cajun blackened, crispy coconut, capers & wine or rockefeller. \$530 MXN

**WHOLE SNAPPER** Choice of grilled or fried, comes with seasonal vegetables, choice of mexican rice or a baked potato. Served with corn or flour tortillas. \$650 MXN (Takes time to prepare)

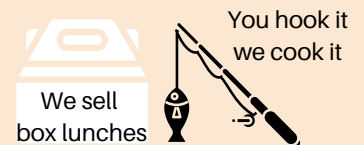
**SHRIMP PREPARED TO YOUR LIKING** Choice of ajillo, garlic butter, scampi, cilantro, capers and white wine or breaded, comes with mexican rice and seasonal vegetables. \$555 MXN



**COCONUT SHRIMP** Over a bed of apple compote, comes with mango sauce and seasonal vegetables. \$555 MXN


**SHRIMPY DELICIOUS** Shrimp cooked three different ways: Imperial ; stuffed with mozzarella and wrapped in bacon. Ajillo; sautéed in guajillo chili, onion, mushroom and garlic. Scampi; sautéed with clarified butter, garlic, lemon, and white wine. Two shrimps per style, comes with seasonal vegetables and mexican rice. \$640 MXN

VEGETARIAN  GLUTEN FREE  SPICY 


**ABOUT US** Back in 95 Brian Solomon went on a fishing trip to Baja. After a day of fishing he found a place on the marina to enjoy some fish tacos and margaritas. Enjoying the view and relaxed atmosphere he saw an opportunity. Moved his family to Cabo from California and created Solomon's Landing. With his background as a certified chef, passion for fishing and an excellent staff, Solomon's turned into what it is now, an international cuisine with a specialty in seafood fresh from the Baja.



Reservations (624) 219 3228  

Follow us on  Solomons Landing Los Cabos

**RESTAURANT**  
CABO SAN LUCAS, B.C.S.  
MEXICO  
EST. 1996

 Solomons Landing

Reviews  

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