






All breakfast include coffee and a mini stuffed french toast.


SEASONAL FRUIT Greek yogurt and granola. \$200 MXN  

ACAI BOWL Topped with mango, strawberry, blueberry, banana, pecans and coconut.
\$310 MXN  

PANCAKES Buttermilk pancakes with clarified butter served with real Canadian maple syrup, berries and homemade whipped cream. \$200 MXN 

BANANA PECAN PANCAKES Buttermilk pancakes with clarified butter, pecans, banana and homemade whipped cream, served with real Canadian maple syrup. \$220 MXN 

FRENCH TOAST Served with real Canadian maple syrup, berries and homemade whipped cream. \$215 MXN 



FRENCH TOAST STUFFED WITH CREAM CHEESE, STRAWBERRY AND BANANA Featured on the Food Networks Tripple D, an all time favorite signature dish. \$260 MXN 

SUMMER SPECIALS

AMERICAN BREAKFAST Eggs to your liking with a buttermilk pancake and pork sausage. served with real Canadian maple syrup. Choice of corn, flour tortillas or homemade seeded toast. \$140 MXN

COUNTRY BREAKFAST Eggs to your liking with crispy hash browns, pinto refried beans, pork sausage and red chilaquiles. Choice of corn, flour tortillas or homemade seeded toast.
\$170 MXN

SWEET MORNING BREAKFAST Eggs to your liking with a buttermilk banana pancake and french toast with strawberry compote served with real Canadian maple syrup. \$170 MXN

CHILAQUILES Choice of red or green sauce. \$215 MXN  


WITH EGGS \$235 MXN

WITH CHICKEN Featured on food networks triple D, Guys favorite. \$245 MXN


BREAKFAST BURRITO Eggs, bacon, jack cheese and potatoes. Served with pico de gallo, guacamole and ranchero sauce. \$215 MXN

Change your eggs for organic ones on any dish for + \$45 MXN

EGGS TO YOUR LIKING Served with crispy hash browns and pinto refried beans. Choice of corn, flour tortillas or homemade seeded toast. \$170 MXN

GREEN FISHERMAN Scrambled eggs with spinach, mushroom, onion, jack cheese, green sauce and avocado on top. Choice of corn, flour tortillas or toast. \$225 MXN 

THE BAJA OMELETTE Bacon, homemade artisanal chorizo, cheddar cheese, mushrooms, onion, sour cream with avocado on top. Served with crispy hash browns and pinto refried beans. Choice of corn, flour tortillas or toast. \$280 MXN

RANCHEROS Sunny side up eggs over pinto beans on a lightly fried corn tortilla topped with ranchero sauce, farm cheese and avocado. \$200 MXN 

BREAKFAST FAJITAS Two sunny side up eggs in a hot pan with flank steak, peppers, onion, tomato and avocado. Choice of flour or corn tortillas. \$280 MXN

EGGS BENEDICT Poached eggs and Canadian bacon on a homemade English muffin topped with hollandaise sauce, served with asparagus and crispy hash browns. \$270 MXN

SIDES



HOMEMADE SEADED TOAST \$45 MXN

HASH BROWNS \$50 MXN

APPLEWOOD BACON \$75 MXN

PORK SAUSAGE \$90 MXN

VEGETARIAN  GLUTEN FREE  SPICY 

ABOUT US



Back in 95 Brian Solomon went on a fishing trip with friends to Baja and fell in love. After a day of catching 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 from California to Cabo 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 restaurant with a specialty in seafood fresh from the Baja and friendly service.





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



You hook it
we cook it

Reservations (624) 219 3228  

Follow us on  Solomons Landing Los Cabos  Solomons Landing

Reviews  

For catering contact@solomonslanding.com.mx

Webpage <https://solomonslanding.com.mx/>