




STARTERS


GUACAMOLE Served pico de gallo and baked corn tortilla chips. \$240 MXN  




SEAFOOD GUACAMOLE Guacamole, cooked shrimp, seared blackened tuna and magdalena bay scallops ([seasonal](#)) served with farm fresh cheese and baked corn tortilla chips. \$380 MXN 

CALAMARI Breaded in panko calamari strips, served with cocktail and marinara sauce. \$240 MXN

SOLOMONS SIGNATURE CEVICHE Salmon, tuna, fresh white fish marinated in a mexican asian fusion sauce 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 ([seasonal](#)), 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. \$320 MXN 



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

ORGANIC CHICKEN \$340 MXN




FLANK STEAK \$360 MXN

SMOKED TUNA \$360 MXN


CRAB DIP Fresh blue crab sauteed in white wine, topped with parmesan and served with baked crispy pita bread. \$250 MXN

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

ALL PRICES INCLUDE TAX

VEGETARIAN  GLUTEN FREE  SPICY 



SALADS


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 ORGANIC CHICKEN \$280 MXN

WITH SHRIMP \$315 MXN

WITH STEAK \$320 MXN

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 ORGANIC CHICKEN \$280 MXN

WITH SHRIMP \$320 MXN

BURGERS & PANINIS

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

Comes with choice of sweet potato fries, french fries, or a organic salad with goat cheese and passion fruit vinaigrette.




CLASSIC BURGER Homemade 8 oz. beef patty with cheddar cheese, tomato, onion lettuce, pickles and a homemade bun. \$285 MXN

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

NEW **TUNA BURGER** Fresh grilled tuna cajun style with arugula, avocado, tomato, swiss cheese and a chipotle dressing. \$400 MXN

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

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MEXICAN SPECIALTIES

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

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 (seasonal) 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 **BARBACOA TACOS** Handmade nixtamal corn tortillas with beef barbacoa, cilantro and white onion on top. Comes with broth, guacamole and homemade salsas. Comes in order of 3. \$270 MXN 🌿

CARNITAS TACOS Pork carnitas served with handmade nixtamal corn tortillas, cilantro, onion, guacamole, pico de gallo and homemade salsas. Comes in order of 3. \$230 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 🌿

GREEN ENCHILADAS Creamy tomatillo sauce with shredded organic chicken, wrapped in a corn tortilla with grilled corn on top, sour cream, fresh farm cheese, red onion and cilantro. \$275 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.

ORGANIC CHICKEN \$330 MXN

SHRIMP \$390 MXN

STEAK \$405 MXN

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VEGETARIAN  GLUTEN FREE  SPICY 

SEAFOOD

YOU HOOK IT WE COOK IT Four styles of preparations to choose from, includes wild rice and seasonal vegetables. \$260 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 \$150 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. \$535 MXN

NEW TOSTADA DUO Two homemade tostadas, one with scallops (seasonal) marinated in a mildly spicy sauce over a bed of avocado olive oil pure topped with crispy onion and another with cooked shrimp, kanikama and massago marinated in a creamy sriracha sauce over a bed of avocado olive oil pure and topped with crispy onion. \$250 MXN 🌶️

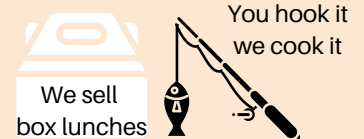
WHOLE SNAPPER Choice of grilled or fried, comes with seasonal vegetables, choice of mexican rice or a baked potato. Served with corn or flour tortillas. \$680 MXN (Takes time to prepare)



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


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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.



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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