

Appetizers

GUACAMOLE   \$255 MXN

Made at your table, served pico de gallo and baked corn tortilla chips

SOLOMON'S CEVICHE \$335 MXN

Salmon, tuna & white fish in a Mexican-Asian fusion sauce with mango, cucumber, red onion, cilantro, avocado, mint & fried chile de árbol. Served with baked corn chips.

SPINACH & ARTICHOKE DIP \$240 MXN

Organic spinach, artichoke, mozzarella, monterey jack cheese, cream cheese, parmesan, served with baked crispy pita bread.

GARLIC CHEESE BREAD  \$135 MXN

Focaccia bread with fine herbs, garlic butter and parmesan.

NEW CRAB CAKES \$365 MXN

Crab cakes bathed in a mango chipotle sauce accompanied by an organic mixed green salad with goat cheese, passion fruit dressing and a slice of homemade focaccia.

SEAFOOD GUACAMOLE  \$385 MXN

Made at your table guacamole, cooked shrimp, blackened tuna and Magdalena bay scallops (seasonal) served with farm fresh cheese and baked corn tortilla chips.

SCALLOP MANGO CEVICHE  \$325 MXN

Magdalena Bay scallops (seasonal), mango, mint, cilantro, lemon, cucumber, cherry tomato, red onion, avocado and olive oil served with baked corn tortilla chips.

CRAB DIP \$265 MXN

Fresh blue crab sauteed in white wine with monterey cheese, topped with parmesan, served with baked crispy pita bread.

CALAMARI \$255 MXN

Calamari steak strips sautéed crispy in panko, served with cocktail and marinara sauce.

Soups & Salads

TORTILLA SOUP   \$190 MXN

Traditional homemade tomato base, local cheese, avocado, sour cream, guajillo chile and corn tortilla strips.

CAESAR SALAD  \$230 MXN

Traditional cesar dressing made at your table, romaine lettuce and a slice of homemade garlic cheese bread.

ORGANIC CHICKEN \$290 MXN

SHRIMP \$330 MXN

ARUGULA BEET SALAD   \$240 MXN

Organic arugula, beets, strawberries, caramelized pecans, goat cheese with a passion fruit vinaigrette.

CLAM CHOWDER \$245 MXN

New England style, served in a homemade bread bowl.

HOUSE SALAD   \$250 MXN

Mixed organic lettuce, avocado, grape, orange slices, pistachios, cherry tomatoes, gorgonzola and a balsamic raspberry vinaigrette.

WEDGE SALAD   \$225 MXN

With a creamy homemade blue cheese dressing, bacon bits and sun-dried tomato.

NEW BEET SALAD   \$260 MXN

Golden and purple beets with a homemade basil yogurt sauce, cartelized pecans and organic mixed greens.

ALL PRICES INCLUDE TAX



VEGETARIAN



GLUTEN FREE



SPICY

Pasta

Most of our pastas are homemade, ask you server for the available options.

A GLUTEN FREE OPTION IS AVAILABLE 

NEW

CHICKEN PAPPARDELLE \$420 MXN

Homemade pappardelle pasta with organic grilled chicken and asparagus in a carbonara style sauce with pancetta.

VODKA FETUCCINE \$535 MXN

Homemade fettuccine with shrimp and salmón, marinara sauce with chile guajillo and vodka, parmesan, parsley and basil.

LOBSTER CRAB RAVIOLI \$465 MXN

Handmade ravioli stuffed with lobster and crab meat with a creamy lobster sauce, parmesan and parsley.

SEAFOOD ALFREDO \$435 MXN

Homemade basil and egg pasta with shrimp, Magdalena bay scallops and an alfredo sauce with parmesan and parsley.

ARTICHOKE & CHEESE RAVIOLI \$365 MXN

Handmade ravioli stuffed with spinach, artichoke and three cheeses with a creamy white wine sauce.

Mexican Specialties

SEAFOOD ENCHILADAS \$420 MXN

Flour tortilla stuffed with shrimp, fish, Magdalena Bay scallops (seasonal), with a creamy white wine clam sauce and swiss cheese. Served with a side fruit salad of mango, apple mint, basil and vodka.

SHRIMP CHILE RELLENO \$395 MXN

Stuffed chile with shrimp and monterey jack cheese with ranchero salsa, fresh farm cheese, sour cream served with mexican rice and pinto beans.

MEXICAN COMBO \$415 MXN

Grilled flank steak, chile relleno and a green organic chicken enchilada, served with a mexican rice, pinto beans and guacamole.

PORK BELLY TACOS \$280 MXN

Served on a homemade nixtamal corn tortilla, braised four hours marinated with dry chilis and crispy pork rind.

GRILLED RIBEYE TACOS \$600 MXN

Served on handmade corn nixtamal tortillas, with local grilled panela cheese, grilled cactus, baby onions, served with guacamole, pico de gallo and mild macha sauce.

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VEGETARIAN



GLUTEN FREE



SPICY

Seafood

YOU HOOK IT, WE COOK IT \$280 MXN (Per person)

Four styles of preparations to choose from, includes local seasonal vegetables with toasted almonds and a balsamic reduction sauce over a bed of cauliflower puree.

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

SASHIMI OR CEVICHE PREPARATION \$155 MXN (Per person)

COCONUT SHRIMP \$575 MXN

Over a bed of apple compote with mango sauce, comes with local seasonal vegetables with toasted almonds and a balsamic reduction sauce over a bed of cauliflower puree.

WHOLE SNAPPER \$680 MXN

Choice of grilled or fried, comes with choice of Mexican rice or a baked potato accompanied by organic local vegetables with toasted almonds and a balsamic reduction sauce over a bed of cauliflower puree. Served with corn or flour tortillas. (Takes time to prepare)

CHILEAN GRILLED SALMON 🌿 \$595 MXN

Grilled chilean salmon in a lemon butter garlic marinade served with smoked broccoli with ajillo sauce, bacon and toasted almonds over creamy garlic mashed potatoes.

SEAFOOD COMBO \$2220 MXN

Baked sea bass, BBQ sea bass, two lobster tails, two shrimp scampi, two imperial shrimp, two coconut shrimp, Magdalena Bay scallops, crispy calamari strips, blackened tuna, lobster sauce, melted garlic butter, tartar sauce and cocktail sauce. Served with local seasonal vegetables with toasted almonds and a balsamic reduction sauce over a bed of cauliflower puree.

LOBSTER TAILS \$1850 MXN

Served smoked broccoli with ajillo sauce, bacon and toasted almonds over creamy garlic mashed potatoes.

SOLOMON'S CATCH OF THE DAY \$570 MXN

Served with local seasonal vegetables with toasted almonds and a balsamic reduction sauce over a bed of cauliflower puree, choice of preparation; garlic, creamy cilantro, lemon pepper, signature grilled, cajun blackened, crispy coconut, capers & wine or rockefeller.

SHRIMP & CATCH OF THE DAY \$625 MXN

Your choice of preparation style, comes with local seasonal vegetables with toasted almonds and a balsamic reduction sauce over a bed of cauliflower puree.

SOLOMON'S STUFFED FISH \$565 MXN

Panko crusted catch of the day stuffed with cilantro risotto, Topped with lobster sauce, parmesan and asparagus. Featured on the Food Networks Triple D.

TUNA TATAKI \$540 MXN

Fresh seared tuna with sesame seeds on the outside, topped with a lemon pepper sauce. Comes smoked broccoli with ajillo sauce, bacon and toasted almonds over creamy garlic mashed potatoes.

SHRIMPY DELICIOUS 🌿 \$660 MXN

Shrimp cooked three different ways. Imperial; stuffed with mozzarella, wrapped in bacon. Ajillo; sautéed in guajillo chili, onion, mushroom and garlic. Scampi; sautéed with butter, garlic, lemon and white wine. Two shrimps per style, comes local seasonal vegetables with toasted almonds and a balsamic reduction sauce over a bed of cauliflower puree.

NEW COLD SEAFOOD COMBO \$2220 MXN

Two lobster tails, one cajun and the other steamed, salmon carpaccio, Mexican sashimi, Solomon's ceviche, scallop mango ceviche, shrimp special ceviche, shrimp cocktail and a mango apple vodka salad. Comes with guacamole and baked corn chips.

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VEGETARIAN



GLUTEN FREE



SPICY

Meat & Poultry

GOURMET BURGER	\$385 MXN	BBQ RIBS 🌾	\$385 MXN
8 oz. Homemade beef patty, homemade bun, swiss cheese, mushroom, sautéed spinach, cabernet reduction sauce, served with french fries.		Brian's New Orleans style recipe, served with mashed potatoes and corn on the cob.	
FILET MIGNON 9 OZ	\$700 MXN	CHICKEN DURANGO 🌾	\$480 MXN
Prime quality served with smoked broccoli with ajillo sauce, bacon and toasted almonds over creamy garlic mashed potatoes and choice of gorgonzola cheese sauce or veal mushroom sauce.		Organic chicken breast, sautéed mushrooms, spinach, monterey jack cheese, a creamy chipotle sauce, served with smoked broccoli with ajillo sauce, bacon and toasted almonds over creamy garlic mashed potatoes.	
6 OZ FILET WITH SHRIMP	\$750 MXN	RIBEYE 16 OZ 🌾	\$1100 MXN
6 OZ FILET WITH LOBSTER TAIL	\$1400 MXN	Certified USDA mesquite grilled, served with smoked broccoli with ajillo sauce, bacon and toasted almonds over creamy garlic mashed potatoes.	

Sides

FRENCH FRIES	\$75 MXN	GRILLED ASPARAGUS	\$70 MXN
BAKED POTATO	\$65 MXN	CORN ON THE COB	\$65 MXN
SMALL HOUSE SALAD	\$100 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.



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