

Starters

GUACAMOLE

\$255 MXN

Served with pico de gallo and baked corn tortilla chips.

CALAMARI

\$255 MXN

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

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.

GOURMET NACHOS

\$250 MXN

Corn tortilla chips, pinto bean cream sauce, chili sauce, cheddar cheese, monterey jack cheese, pico de gallo, jalapeño, guacamole and sour cream.

ORGANIC CHICKEN FLANK STEAK

\$360 MXN
\$365 MXN

TORTILLA SOUP

\$190 MXN

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

SEAFOOD GUACAMOLE

\$385 MXN

Guacamole, cooked shrimp, seared 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.

SHRIMP COCTAIL

\$325 MXN

Cooked shrimp served with prepared cocktail and clamato sauce with tomato, onion, cucumber, chili, cilantro, green olives, lemon and avocado.

CRAB DIP

\$265 MXN

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

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.

ALL PRICES INCLUDE TAX



VEGETARIAN



GLUTEN FREE



SPICY

Salads

TACO SALAD

\$220 MXN

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.

ORGANIC CHICKEN \$285 MXN

SHRIMP \$330 MXN

STEAK \$330 MXN

CAESAR SALAD

\$230 MXN

Traditional homemade Caesar dressing, romaine lettuce and a slice of homemade garlic bread with parmesan

ORGANIC CHICKEN \$290 MXN

SHRIMP \$330 MXN

HOUSE SALAD

\$250 MXN

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

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

\$290 MXN

Homemade 8 oz. beef patty with cheddar cheese, tomato, onion lettuce, pickles and a homemade bun.

WITH BREADED FISH \$400 MXN

TUNA BURGER

\$400 MXN

Fresh grilled tuna cajun style with arugula, avocado, tomato, swiss cheese and a chipotle dressing.

WESTERN BURGER

\$315 MXN

Homemade 8 oz. beef patty with cheddar cheese, bacon, smoked BBQ sauce, breaded shallot rings and a homemade bun.

CLUB PANINI

\$365 MXN

Black Forest ham, applewood bacon, swiss cheese, avocado, tomato, lettuce and a homemade ranch and chipotle dressing with artisanal homemade ciabatta bread.

ALL PRICES INCLUDE TAX



VEGETARIAN



GLUTEN FREE



SPICY

Mexican Specialties

FISH TACOS

\$255 MXN

Lightly crispy breaded fish on a flour tortilla served with coleslaw, red onion and cilantro with a chipotle dressing, served with guacamole, pico de gallo and homemade salsas. Comes in order of 3.

SCALLOP TACOS

\$305 MXN

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.

CARNITAS TACOS

\$235 MXN

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

GREEN ENCHILADAS

\$285 MXN

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.

SHRIMP TACOS

\$265 MXN

Lightly crispy breaded shrimp on a flour tortilla served with coleslaw, red onion and cilantro with a chipotle dressing, served with guacamole, pico de gallo and homemade salsas. Comes in order of 3.

BARBACOA TACOS

\$275 MXN

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.

SIGNATURE GRILLED TACOS

\$365 MXN

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.

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

\$335 MXN

SHRIMP

\$390 MXN

STEAK

\$405 MXN

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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)

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.

TOSTADA DUO \$250 MXN

A duo of homemade tostadas: one with cooked shrimp, celery, cilantro, red onion, carrot, tomato and mayonnaise and one with fresh tuna marinated in a mexican asian fusion sauce with mango, cucumber, red onion, cilantro and olive oil.

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)

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.

ALL PRICES INCLUDE TAX



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.



You hook it,
we cook it!



We sell
Box Lunches



[solomonslanding](#)



[Solomons Landing Los Cabos](#)



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