



TRADICION

Maria Corona

MEXICO®



Traditional Soups

Poblano Cream \$60.00

Prepared with Poblano Chilli

Tortilla Soup \$60.00

Crispy fried strips of corn in a tomato-based chicken stock, dried chilies, avocado, cheese, sour cream and lime.

Black Bean Soup \$55.00

A Mexican favorite

Lima Bean Soup \$60.00

Prepared with an eclectic variety of fresh vegetables, succulents and spices

Chicken Soup \$55.00

Chicken and rice with vegetables

Tlalpeño Soup \$55.00

Chicken stock with carrots, zucchini, garbanzo, onion and spices garnished with avocado.

Lentil Soup \$60.00

Lentil, bacon and vegetables



While we fire up the grill...

Sauteed Mushroom Caps \$75.00

Sauteed with chile guajillo, lemon, garlic and butter

Ceviche Catch of the Day \$80.00 *

Today's catch of mild white fish marinated in lime juice & garnished with onion, cilantro, mild chile, tomato & avocado.

Shrimp Ceviche \$95.00 *

Shrimp marinated in lime juice and garnished with onion, cilantro, mild Chile, tomato and avocado.

Cheese fondue "Tres Quesos" \$75.00

Delicious blend of cheese melted in a traditional bowl, served with salsas and handmade tortillas

"Maria Corona" Cheese Fondue \$110.00

Cheese fondue prepared at your table with mushroom and chorizo (spicy sausage) served with salsas and handmade tortillas.

Mexico City Style Beef Jerky \$105.00

Tender beef filet marinated and dried served with salsa and handmade tortillas

Tlacoyos \$55.00

Fresh handmade tortillas stuffed with black beans, cheese and spices.

Shrimp "Aguachile" \$120.00 * 🦐

Fresh local shrimp marinated in lime juice & flavored with red onion, Serrano Chile, salt and pepper.

Guacamole Maria Corona \$65.00

Prepared at your table using traditional techniques.

Shredded Beef Taquitos \$70.00

Covered with lettuce, sour cream and cheese.

Panela Cheese on the Grill \$65.00 *

From the orchard

Chilled Cactus Leaves Salad \$75.00 *

Refreshing mix of cactus leaves, onion cilantro & tomato topped with panela cheese.

Maria Corona Salad *

With Chicken \$95 or Shrimp \$120

Fresh greens tossed with jicama, tomato, avocado, corn, mushrooms & corn chips served with a sweet mole vinaigrette dressing.

Side Salad \$50.00 *

Mixed greens with tomato, jicama, carrots, corn kernels and tortilla chips served with our house dressing.

Tacos and Quesadillas

Grilled \$66 (order of 3) \$80.00 (with cheese)

Picadillo (Seasoned Ground Beef) **Huitlacoche** (Corn Truffle)

Champiñones (Sautéed Mushrooms), **Flor de Calabaza** (Sautéed

Squash Blossom) **Pastor** (Marinated Pork) **Rajas con Queso** (Sautéed

Chile Strips with Cream Cheese) **Tinga de Pollo** (Shredded Chicken

Marinated in Tomato Sauce) **Papa con Chorizo** (Potato and Spicy Sausage)

Nopalitos Guisados (Sautéed Cactus Leaves) **Tripa** (Crispy Beef Tripe)

Lengua (Beef Tongue) **Requesón** (Ricotta Type Cheese) **Costillitas**

(Pork Baby Back Rib) **Carne Asada** (Carne Asada)

Stuffed Potatoes

Baked potato with sour cream \$50.00

Vegetarian \$60.00

Maria Corona (Filling of your choice) \$ 85.00

*Serving Raw or Undercooked Foods * Low Calorie Food



Don Juan's Favorites

Filet Mignon smoothly Grilled on Mezquite
Served with Panela Cheese, Grilled Onions, Charro Beans, and Homemade Tortillas. \$ 390.00

Fresh Lobster \$ Mkt Price
Grilled over Mezquite wood accompanied with butter and garlic sauce served with rice and grilled vegetables

Surf & Turf \$ 480.00
Delicious Combination of Fresh Lobster Tail and Filet Mignon, served with baked potato and grilled vegetables

Rib Eye \$ 480.00
Premium Cut with vegetables and baked potato

Gramp's Favorites

Served with refried beans and rice

Pork "Yucateco" \$155.00
Tender Pork shank, marinated in Achiote chile, orange juice and spices then rolled in banana leaf and slow roasted.

Mayan Style Pork Pibil \$130.00
Delicious roasted pork dish from Yucatán

Carne Asada \$180.00
Tender marinated flank steak grilled over mezquite wood.

Beef "Picadillo" \$120.00
Ground beef sautéed with carrots, potato, peas and fine herbs

Carnitas \$145.00
Delicious roasted pork

Beef Tenders "Al Molcajete" \$180.00
Charcoal-grilled beef tenders served sizzling in a traditional hot stone.

Enchiladas (3) \$120.00
Chicken or cheese enchiladas bathed with your choice of red, green or rich dark mole sauce garnished with cheese & sour cream.

Beef Birria \$ 95.00
Slow roasted beef stew, served with onions & fresh cilantro.

Mole Poblano \$130.00
Flavorful and spicy Mexican dish that combines chilies, nuts, spices, and chocolate served over a tender chicken breast and garnished with sesame seed.

Chiles Rellenos (2) \$140.00
Traditional dish with two chiles, one with cheese and the other stuffed with Picadillo (beef) both bathed in a tomato based "relleno" sauce.

Special Combination \$185.00
Of One Tamal with pork, one enchilada and beef picadillo

Maria Corona Platter \$185.00
Chile Relleno stuffed with Panela Cheese, Chorizo (spicy sausage) & a tender chicken breast covered in rich mole.

Pork in Chile Verde \$120.00
Slow Roasted pork simmered in a tomatillo and bell pepper Chile Sauce

Pozole \$85.00
Delicious stew prepared with tender cuts of pork, chile pepper, hominy and spices, garnished with lettuce, cilantro, onion, radish, oregano, avocado and lime.

Carne en su Jugo \$110.00
A traditional dish from the State of Jalisco. Tender beef filet cooked in its own juice with salsa, spice and herbs.

Seafood Stew \$120.00
Fresh local bounty prepared in a spicy tomato broth

El compadre catch of the day

Whole Red Snapper \$ Mkt Price
Seasoned and served with rice and salad, butter pepper and lime

Whole Snapper "Zarandeado" \$ Mkt Price
Fresh local red snapper rubbed with a chile, garlic, fine herbs and roasted tomatoes sauce and grilled over mezquite wood.

Whole Snapper "A la Talla" \$ Mkt Price
Southern Mexico dish rubbed with a marinade of tomato, onion, garlic, peppers, guajillo chile, cumin and cilantro topped with Avocado.

Catch of the Day "Tikin-Xich" \$ 165.00
Fresh local fish fillet prepared the Traditional Mayan way with Achiote chile, tangy orange, garlic, oregano and other fine herbs.

Catch of the Day in Papillote \$165.00
Fresh local fish fillet stuffed with, peppers, tomato, onion, citrus juice and olives. Wrapped and baked to perfection.

Octopus "Al Ajillo" \$220.00
Sautéed Octopus in Garlic Sauce with sun Dried Chilies

Grilled Shrimp \$220.00
Fresh local shrimp grilled over mezquite wood brushed with a hint of lemon and herbs.

Shrimp "En Chile Chipotle" \$220.00
Sautéed shrimp bathed in a rich butter, garlic, onion and chipotle sauce with a splash of tequila.

Shrimp "A la Diabla" \$220.00
A local favorite dish prepared with sautéed shrimp in a creamy spicy sauce

Shrimp "Al Mole" \$220.00
Fresh local shrimp sautéed and bathed in a rich dark mole sauce garnished with sesame seeds.

Shrimp "Tres Quesos" \$240.00
Shrimp medallion sautéed in butter, herbs and bacon then bathed with a creamy wine sauce made with three types of cheese.



Ice cold drinks "De la Cantina"

Lime Margarita "made from scratch"

Ask your server for your favorite tequila. La Pinta (Pomegranate), Mango, Tamarind or Strawberry

Soft Drinks

Ice Tea

House Wine by the glass

International Bar is available as well



Warm Drinks

Prepared in Traditional Clay Pots

Hot Chocolate \$30.00

Cafe de la Olla \$30.00

With a hint of Vanilla & Cinnamon

American Coffee \$30.00

Variety of hot Teas \$30.00

Desserts

Ask your waiter for our dessert of the day



Baja Cantina Beach Restaurante
Medano Beach @ Cabo Villas Resort



Baja Cantina Marina Restaurante
Marina Cabo San Lucas @ Wyndham Resort



Maria Corona Restaurante
16 de Septiembre entre Morelos y Leona Vicario



Tiki Bar Sushi & Casual Food
Marina Cabo San Lucas @ Wyndham Resort



www.bajacantinagroup.com

It is policy to add 15% gratuity to all parties of 8 or more. Tax Not Included