DISHES

535 G

120 ML

310 G

400 G

460 G

150 G

120 G

96 G

· CHAMUYO · ARGENTINE TRADITIONAL ARGENTINE TRADITIONAL **Fittings Appetizers GRILLED VEGETABLES** EMPANADA (BAKED /FRI **CREAMED SPINACH MASHED POTATOES** HUMITA 73 G Corn, red peppers & onion MEAT **Sandwich** (Accompanied with fries) 73 G Flank steak with onion HAM & CHEESE CHORIPAN 73 G Ham & cheese Argentinian sausage on a typical salted bread, 400 6 accompanied with the famous chimichurri sauce, SPINACH lettuce & tomato 73 G Spinach & mozarrella cheese LOMITOS **BLUE CHEESE** Grilled beef on a savory bread with a homemade dressing, lettuce & tomatoes 73 G Blue cheese, onion & mushrooms OTHERS Pizza CHEESE TABLE VIALENSE 110 G Exquisite variety of cheeses, cold meats, Tomato sauce, grilled pickled peppers, grilled 460 6 stuffed olives & homemade bread onion, basil, mozzarrella cheese & oregano **ARGENTINE CHORIZO** CHAMUYO 110 G Traditional beef sausage accompanied Prosciutto, parmesan cheese, olive oil with criolla salad & arugula (on season) **PROVOLETA** 200 G Grilled provolone cheese with cherry. tomatoes & chicmichurri sauce Salads ZUCCHINI Grilled zucchini with ham, goat cheese 260 G CHAMUYO & balsamic vinegar reduction Apple, pear, nuts, lettuce mix, blue cheese, chef's dressing **BEETROOT** 195 G Beetroot, curd cheese, feta cheese, caramelized PUNTANA onion, malbec reduction with rosemary Lettuce mix, cubes grapefruit, goat cheese, chef's dressina FRIED FRIES 200 G ARUGULA Arugula, cherry tomatoes, parmesan cheese, salt, pepper & olive oil Soup of the day CRIOLLA

120 ML

Lettuce, tomato, onion, salt, pepper,

olive oil & lemon

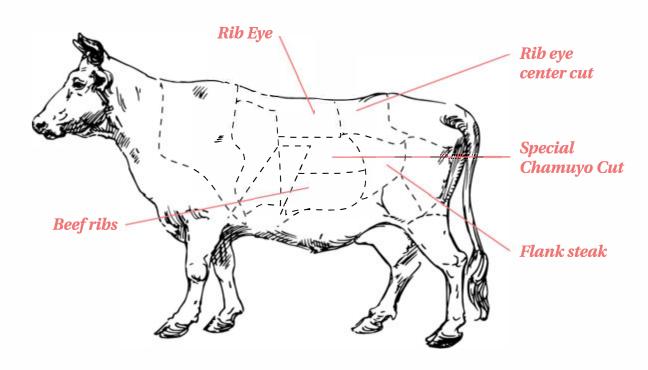
CHEF'S SUGGESTION

CUTS

ARGENTINE TRADITIONAL

· CHAMUYO ·

ARGENTINE TRADITIONAL .



Chamuyo Beef RibsOur favorite dish! You must try this before leaving Cabo!

600 G

Flank steak Snake River Farms	1KG	Tomahawk (Ask to the waiter)	1KG
BEEF TENDERLOIN	350 G	FLANK STEAK	350 G
RIB EYE CENTER CUT	300 G	RIB EYE	350 G

Grill for two

Beef rib, argentinian sausage, flat meat, green salad & a bottle of wine

APPROX. 980 G



The Best Quality







THE BEST THINGS IN LIFE TAKE THEIR TIME

The cooking time of the steaks may vary depending on the cooking term, we appreciate your wait.

CHEF'S SUGGESTIONS

◆ CHAMUYO :*

Sea food

CATCH OF THE DAY 300 G

LOBSTER TAIL 100GRS

SHRIMPS U10

Grilled shrimps with criolla salad

CHAMUYO SHRIMPS U10

Served with mash potato, roasted garlic sauce and white wine reduction

COMBO CHAMUYO

Beef ribs, shrimps U10 & lobster tail (200grs)

MOLLEJAS

Sweetbreads simmered beef, served with spring onions and lemon juice

SPECIAL CUT

(For 2 people)

Select cut (USDA HI CHOICE) 25 oz. simmered, accompanied with baked potatoes

Chicken & pastas

Homemade pasta

HOMEMADE PASTA 200 G

- Chicken (Breast)
- Shrimps (4pcs U10)
- Natural

GRILLED CHICKEN

With criolla salad

TAX INCLUDED

DESSERTS

· CHAMUYO ·

Desserts

VAINILLA ICE CREAM

100 G

ALFAJOR

108 G

PANQUEQUE

With dulce de leche & season fruit 240 6

RICE WITH MILK

With dulce de leche 110 6

CHAMUYO'S DESSERT

Baked apple, rum, cinnamon and sugar & vanilla ice cream

CHOCOLATE NEMESIS

180 G



YOUR OPINION IS VERY IMPORTANT FOR US

f ◎ 🚳 🚼 /CHAMUYORESTAURANT

CABO SAN LUCAS · SAN JOSÉ DEL CABO VALLE DE GUADALUPE · GUADALAJARA

TAX INCLUDED