



THE WOODS
CABO

SUSHI NIGHTS SET MENU

BLUEFIN TUNA TIRADITO

Cucumber, Apple, Red Onion, Chives, Fried Leeks

TASMANIAN TROUT TARTAR

Green Onion, Mint, Fresh Avocado-Yuzu

NIGIRI TRIO

Fresh Totoaba, Lemon & Mint

Wild Kampachi Ancho Chile

Bluefin Truffle

UDON SOUP

Marinated Beef, Green Onion, Spinach

ENSENADA TOTOABA & TOMATO MISO

Seared Baby Heirloom Tomato, Grilled Lemon

GRILLED WAGYU NEW YORK

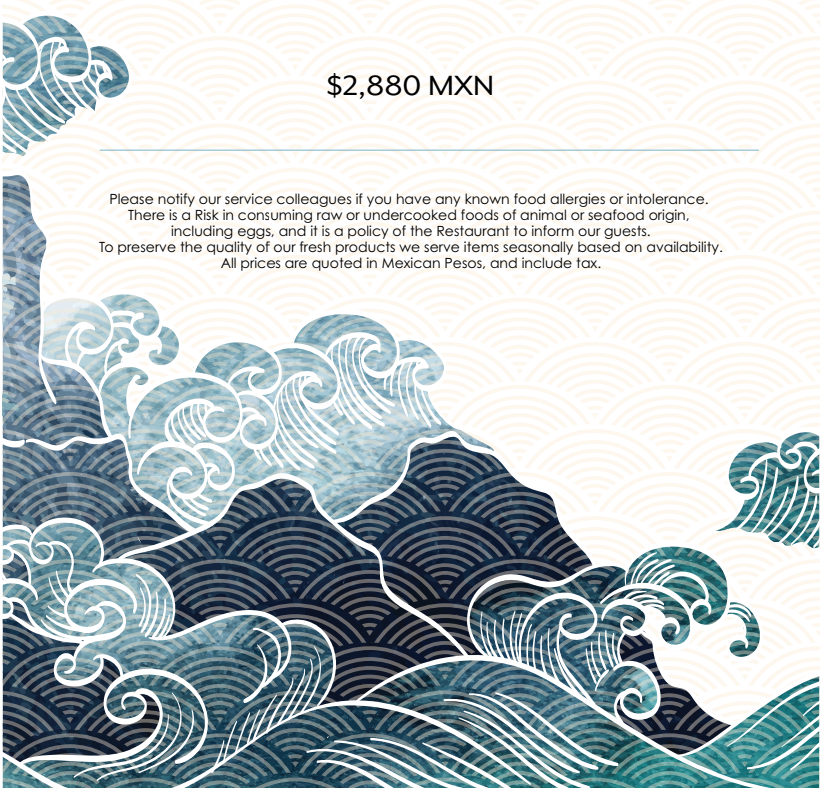
Enoki Mushrooms, Fried Leeks, Red Wine and Eel Reduction

HOMEMADE MATCHA ICE CREAM

Rice Crispy Cracker

\$2,880 MXN

Please notify our service colleagues if you have any known food allergies or intolerance. There is a Risk in consuming raw or undercooked foods of animal or seafood origin, including eggs, and it is a policy of the Restaurant to inform our guests. To preserve the quality of our fresh products we serve items seasonally based on availability. All prices are quoted in Mexican Pesos, and include tax.





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THE WOODS CABO

PASTA & PIZZA NIGHT

Step into a night of culinary delight. Indulge in hand-crafted pizzas with perfectly charred crusts and savory pasta dishes that capture the essence of traditional Italian cooking.

PASTAS

SEASONAL MUSHROOMS CANNELLONI

Arugula Salad, Cherry Tomato - \$595

HOMEMADE FETTUCCINE FRUTTI DI MARE

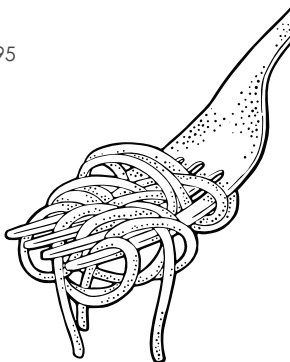
Shrimp, Calamari, Mussels, and Local Fish, Arrabiata Sauce - \$680

PENNE PASTA AL PESTO

With Chicken and Parmesan Cheese - \$595

VEGETARIAN LASAGNA

Eggplant, Tomato, Zucchini, Fresh Herbs, Tomato Sauce - \$595



WOOD-FIRED PIZZAS

CLASSIC MARGHERITA

Fresh Mozzarella and Basil - \$490

TRUFFLE

Fontina Cheese, Arugula, Radish, Lemon Zest - \$490

LA MEXICANA

Homemade Chorizo, Black Beans, Squash Blossom, Poblano Pepper, Avocado, on a Blue Corn Tlayuda - \$490

PROSCIUTTO & FRESH ARUGULA

Goat Cheese, Pesto, Figs - \$490

TAPAS & WINE

\$1,275 MX

PAN TUMACA

Jambon de Bayonne

SAUTÉED CALAMARI

White Wine, Parsley, Aioli

GARLIC MUSHROOM

Guajillo Chile, Goat Cheese & Baguette

PORK SOFRITO

Garlic, Olive Oil, Lemon Zest, Parsley



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