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NOBU HOTEL
LOS CABOS

COLLABORATION MENU
THURSDAY, JANUARY 30th, 2025

TO START

GOLDEN BEET SALAD

by Chef Larbi Dahrouch

*Creamy Goat & Feta Cheese, Toasted Hazelnuts, Bunapi Mushrooms,
Passion Fruit Dressing, Lebanese Olive Oil*

BAKED OYSTERS

by Chef Paolo Della Corte

Creamy Porcini Mushroom, Parmesan and Truffle

MAIN COURSES

HAND-MADE FRESH SPAGHETTI

by Chef Paolo Della Corte

Butter Sauce, AmaEbi Shrimp, Lime, Ossetra Caviar

DUO OF BRAISED WAGYU CHEEKS AND BEEF FILET

by Chef Larbi Dahrouch

*Yukon Gold Mashed Potatoes, Glazed Carrots,
Rosemary Red Wine Sauce*

DESSERT

SLIGHTLY FROZEN BAJA LIME PIE

by Chef Larbi Dahrouch

Meringue, Lemon Caviar

\$140 USD

Price is quoted in USD, and include tax.

