



La Cocina Mexicana: The 10 Best Mexican Restaurants in Los Cabos



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Because Los Cabos has become one of the country's major resort destinations, the area is now home to a diverse population, and there are numerous restaurants representing the culinary styles and traditional dishes from many regions of México.

At smaller, family-owned establishments, the bill of fare typically showcases specialties from the owner or family's place of origin (Acapulco or Mazatlán, for example). Larger restaurants, however, particularly those located in tourist areas or at local resorts, will often offer a representative sampling of regional specialty dishes from throughout the country.

Los Tres Gallos is a bit off the beaten tourist track, but this charming eatery in downtown [Cabo San Lucas](#) definitely falls into the latter category, offering visitors a delicious introduction to some of México's most beloved regional cuisine. It may be the best restaurant in Los Cabos, with the memorable meals complemented by terrific service and a lovely courtyard dining area.

Regional Mexican favorites are also featured at Baja Cantina Group standout María Corona, where the recipes were handed down by the owner's grandmother, and date back to the days of the Mexican Revolution. Mi Casa's colorfully decorated dining establishments in Cabo San Lucas and San José del Cabo also excel at traditional Mexican cuisine, as does locals' favorite María Jiménez.

10 **MI CASA**
SAN JOSÉ DEL CABO



Photo courtesy of Mi Casa

Grupo Mi Casa is responsible for some of the finest restaurants in Los Cabos, including Peacock's and Café Canela in Cabo San Lucas, and La Panga Antigua in San José del Cabo. Colorful Mexican décor and traditional standards are available at the group's eponymous restaurants in each of the cape cities, with charming locations overlooking the town square in San Lucas, and nestled amid the historic Art District in San José. Standouts at both Mi Casa restaurants include regional Mexican favorites like Chile en Nogada, Mole Poblano and Cochinita Pibil, as well as Baja style favorites like Almejas Rellenas, queen clams stuffed with bacon, cheese and veggies. Domestic beers and wines are also available, including some excellent selections from Baja's wine country, Valle de Guadalupe. Regional spirits like Damiana make an appearance on the dessert menu.

9 **DON MANUEL'S**
PEDREGAL HILLS/PACIFIC OCEAN



Photo courtesy of The Resort at Pedregal

The Resort at Pedregal ranks with One & Only Palmilla as one of Los Cabos' most exclusive and luxurious resorts, with a host of first-class amenities that include two of the area's best restaurants. The cliffside El Farallón is well-regarded for its stunning views and market-style seafood, while the resort's signature restaurant Don Manuel's boasts old-world hacienda style atmosphere, and a large open kitchen that dishes out superb Mexican accented cuisine. Don Manuel's is a fine dining establishment of deserved repute, yet they favor a more comfortable and relaxed approach than most restaurants of the same quality, with a gracious and welcoming staff adding to the charming, old-fashioned ambiance. The menu changes daily to reflect the freshest local ingredients, but some dishes are offered consistently, including the delicious pork belly tamal.

8 LA LORENZA TACOS & TACOS

DOWNTOWN



Photo courtesy of La Lorenza Tacos & Tacos

There is a sign visible as you leave La Lorenza which reads, "vuelvan pronto," the Spanish equivalent of "y'all come back soon." It's a nice touch, but hardly necessary. Only a taco lover of iron discipline could resist the allure of returning here. The tortillas are handmade, and the best in town. The fish is fresh, the meat cooked and seasoned to perfection over a charcoal grill. The beers are ice cold, the service warm and friendly. The prices are low. The only downside is the location, which is only a block off-the-beaten-path of Av. Lázaro Cárdenas, but far enough that tourists either haven't heard of it, or don't know how to find it. That's a shame, because this particular block - across from Cerrito del Timbre, the Casa de la Cultura and the city's picturesque Jardín Botánico - is not only proximate to the tourist district, but well worth the walk. Start with fish tacos or alambres de arrachera at La Lorenza, then take a leisurely stroll through the botanical garden, or experience the Friday night salsa dancing scene across the street at El Roosterfish.

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MARÍA JIMÉNEZ
DOWNTOWN



Photo courtesy of María Jiménez

This popular stop for traditional cuisine is located near two other locals' favorites, seafood specialists Mariscos Mazatlán and Tres Islas. All three offer authentic Mexican dining at budget-friendly prices, but María Jiménez is the preferred stop for those seeking signature comfort food standards like tacos, quesadillas, fajitas, chile rellenos and enchiladas. Combo platters featuring multiple options are featured, and there is a good selection of Mexican beers and tequilas on hand, as well as sangría and several delicious margarita varieties. Wines are served by the glass or bottle, primarily from México and the U.S. For dessert, try the caramel flan.

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HACIENDA COCINA Y CANTINA
MEDANO BEACH



Photo courtesy of Hacienda Cocina y Cantina

Choose among al fresco dining on the terrazzo, open air indoor dining or the ever popular "tables in the sand" at this casual yet stylish bar and restaurant at Médano Beach luxury lodging Hacienda Beach Club and Residences. Highlights at Hacienda Cocina y Cantina include stunning views of the iconic rock formations of Land's End, as well as an excellent traditional Mexican menu created by famed Chef Andrea Blanco and executed by Chef Uziel Torres. Start with margaritas or mojitos at the scenic bar, then progress to verde style

ceviche, crab flautas with mango baja slaw and hibiscus sauce, and Oaxacan style beef medallions with red mole sauce. Platters served family-style for the whole table are also available, with choices such as marinated grilled skirt steak, slow roasted pork or sea bass with plantains and pico de gallo.

5 **MARÍA CORONA**
DOWNTOWN



Photo courtesy of Maria Corona

The most recent addition to the Baja Cantina Group of restaurants opened in 2009, and specializes in traditional Mexican cuisine. All the recipes were passed down from the owner's grandmother, and hark back to the days of the Mexican Revolution. The cooking and prep methods are likewise old-fashioned, from hand rolled tortillas to guacamoles prepared tableside. Menu highlights include tortilla soup, panela fondue, Mayan-style Cochinita Pibil, and the María Corona platter with chorizo packed chiles rellenos, and chicken smothered in mole sauce. The charming patio dining area reinforces the old-fashioned image, with colorful lights hanging from trees, and musicians Los Príncipes performing traditional Mexican ballads nightly. Air-conditioning is available in the indoor dining area, and cooking classes are also offered.

4 **PENÍNSULA**
PEDREGAL HILLS/PACIFIC OCEAN



Photo courtesy of Pueblo Bonita Pacifica

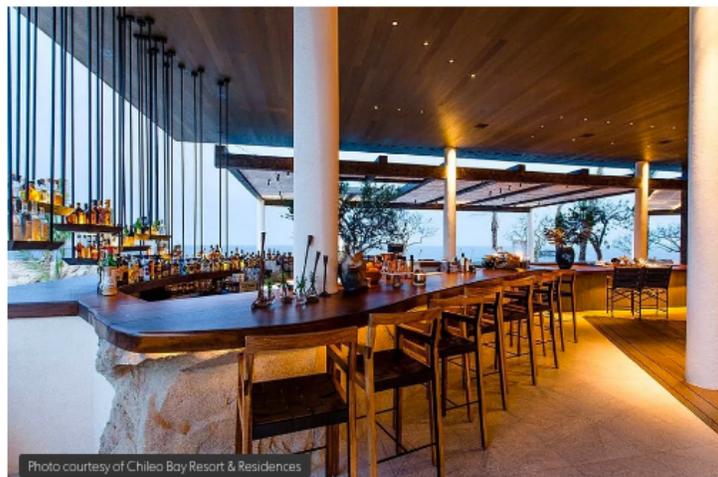
The Towers, the resort-within-a-resort concept at Pueblo Bonito's spectacular Pacifica property, sports one of the region's newest and most impressive restaurants: Península. Named for its commitment to regional Baja style cuisine and ingredients, Península showcases all the fresh local seafood and organic produce one would expect, from San Carlos sourced shrimp and Puerto Nuevo style lobster to cabrilla (grouper) from nearby La Playita, and a superb split carrot soup whose headliner hails from the local farming community of Miraflores. Chocolate clams, a traditional Baja Sur specialty, are also represented, as is the popular perico, or parrot fish. The restaurant is helmed by chef Octavio Hernández, who will be familiar to long-time visitors for his stint at Hacienda Cocina y Cantina. The design belies the downhome regional cuisine, with chic décor featuring sleek accents and a gorgeous entrance highlighted by stone walkways and a water garden. Stunning views of the Pacific Ocean are an added bonus.

3 EDITH'S RESTAURANTE MEDANO BEACH



Owner Edith Jiménez is originally from the state of Guerrero, and her restaurant serves up a mixture of Baja and Guerreran cuisines, as well as generous helpings of fresh local seafood. The restaurant is located just a block from Médano Beach, where it has been a fine dining fixture for over two decades. The mesquite grill and upscale Mexican ambiance are prime attractions, with the air-conditioned wine cellar drawing considerable interest during the hot summer months. Signature offerings include the Coqueta salad; the "Wally Special" with grilled lobster, garlic shrimp, and mesquite grilled catch of the day; and the Pancho Villa with grilled chicken breast, stuffed poblano pepper and chicken enchilada.

2 COMAL CORRIDOR



The signature restaurant at the newly opened Chileno Bay Resort & Residences is certainly a feast for the eyes, with chic décor from a high-profile Los Angeles-based designer, and a picturesque perch overlooking the Sea of Cortés. The sense most likely to be gratified, however, is taste, thanks to its two top talents: Chef Yvan Mucharraz, formerly Director of Food and Beverage at The Resort at Pedregal; and Beverage Manager Osvaldo Vazquez, fresh off a notable stint creating the innovative cocktail menu at The Cape. Although broadly billed as a celebration of Latin American cuisine, what Comal does best is to offer contemporary twists on traditional Mexican favorites, from ceviches and chilpachole broth to duck carnitas and chicharrón. A generous wine list offers plenty of pairing options - including many from Baja California's Valle de Guadalupe - and Vazquez unveils freshly minted cocktail recipes on a regular basis.

1 **LOS TRES GALLOS**
DOWNTOWN



Named for three legendary actors from the golden age of Mexican cinema - Pedro Infante, Jorge Negrete and Javier Solís were collectively known as Los Tres Gallos (The Three Roosters) - this charming and unpretentious downtown dining spot may be the best restaurant in Cabo San Lucas. All the entrée options are delicious, but the mole dishes, in particular, are spectacular. Tables are set in a romantic courtyard dining area shaded by tangerine, mango, and other fruit trees, and the service, like the food and atmosphere, is absolutely first-class. Best of all, Tres Gallos is very affordable, with everything on the menu save a few American style steaks priced at less than \$25. A new satellite location, Los Tres Gallos Taco Bar, has recently opened at Plaza del Sol.