



EL FARALLON RESTAURANT

Tucked in to the cliffs of Waldorf Astoria Los Cabos Pedregal and Stocked daily with bounty from local fisherman, meaning “a rock that comes out of the ocean”, El Farallon has become a hallmark of exquisite dining at our Luxury resort. Situated overlooking the Pacific Ocean, Gustavo Pinet and Miriam Jimenez sets only the best selection of local catch on mounds of shaved ice. Our fish experts will explain you every dish in a family style dinner you will be able to enjoy with your group.



BAJA BOUNTY

Grill selection may vary due to season and availability.
\$125.00 USD PER PERSON

SOUP OF THE DAY

TRIO OF APPETIZERS OF THE DAY

It Includes a Ceviche, a Salad and a Hot Appetizer

MIXED GRILL SELECTION

Sea Bass, Red Snapper, Amberjack, Yellow Fin Tuna, Jumbo Shrimp,
Certified Angus Rib Eye Steak and Clams

Add On: Beef Tenderloin \$11.00; Lobster \$17.00 USD per person

SAUCES OF THE DAY

FAMILY STYLE SIDES

Chefs Selection of Four Sides, Seasonal specialties and El Farallon favorites

DESSERT

Chef Selection

