



## ***The Ledge at The Cape a Thompson Hotel Menu***

<https://menulist.menu>

Carretera Transpeninsular KM. 5 Misiones del Cabo 23455 Cabo San Lucas, New York, United States

<http://www.thompsonhotels.com/hotels/the-cape-los-cabos/eat-and-drink/the-ledge>



The **menu of The Ledge at The Cape a Thompson Hotel** from New York includes 170 dishes. On average, dishes or drinks on [the menu](#) cost about \$14.6. The categories can be viewed on the menu below. What [Bertram](#)

[Stark](#) likes about The Ledge at The Cape a Thompson Hotel:

This was absolutely out most favorite place of all of the places we dined at while in Cabo and we went to some amazing places. Breakfast here was simply amazing!!! [read more](#). When the weather is nice you can also eat outside, And into the accessible rooms also come guests with wheelchairs or physical disabilities. What [Judah](#)

[Cummerata](#) doesn't like about The Ledge at The Cape a Thompson Hotel:

Despite service and ambiance being stellar, have to rate this as one star because of experiencing the absolute worst meal we have had in Cabo and to add insult to injury, the outrageous cost was criminal. [read more](#). A selection of delicious [seafood](#) courses is offered by the The Ledge at The Cape a Thompson Hotel from New York, Likewise, the customers of the restaurant prefer the comprehensive variety of various coffee and tea specialities that the restaurant provides. In case you want to have breakfast, a **versatile brunch** is offered to you, There are also some *international meals* available in the menu.

# *The Ledge at The Cape a Thompson Hotel Me*



## *Non alcoholic drinks*

KOMBUCHA \$9.0

## *Alcoholic Drinks*

SANGRIA

## *Eggs & Pancakes*

OMELETTE \$16.0

## *Toast*

FRENCH TOAST

## *Breakfast*

CHILAQUILES RED OR GREEN \$11.0

## *Sauces*

GUACAMOLE

## *Spirits*

AMERICANO \$6.0

## *Main Course*

BRAISED BEEF CHEEKS

## *Mexican dishes*

TACO

## *Mexican*

ENCHILADA

## *Seafood*

LOBSTER TAIL

## *Classics*

SURF AND TURF SKEWERS

## *Mexican Food*

CHILE RELLENO

## *Segundos*

COSTILLA DE RES \$22.0

## *Nuestra Parrilla*

BROCHETAS MAR Y TIERRA

## *Platos Fuertes*

PESCA DEL DÍA

## *Batidos Funcionales*

PROTEÍNA \$12.0

## *Hot drinks*

COFFEE LATTE \$6.0

## *Recomendadas de la Casa Mini*

CAMARONES A LAS FINAS HIERBAS

## *Clásicos Mexicanos*

ENCHILADAS DE POLLO (3) \$18.0

## *Hot Beverages*

CHOCOLATE CALIENTE \$7.0

# The Ledge at The Cape a Thompson Hotel Mexico



## Green Juices

D-TOX \$12.0

## Modifiers

CHIMICHURRI CLASICO

## Popular Items

CHICKEN ENCHILADAS (3) \$18.0

## Mexican Classics

MOLLETES (2) \$18.0

## Featured Item

THE LEDGE BURGER

## Homemade Burgers

CLASSIC CHIMICHURRI

## Breakfast Plates

CHILAQUILES \$11.0

## Licados

GOLPE DE CHOCOLATE \$12.0

## Breakfasts

ACAI BOWL \$17.0

## Cocktail

MARGARITA

## Kitchen Entrée

PRIME RIB EYE STEAK

## Drinks

DRINKS

## From the Farmers Market

SEA SALT FRIES

## Chef Deborah's Compositions

LOCAL CATCH

## Frutti Di Mare / Seafood

CATCH OF THE DAY

## Condiments and Sauces

SAUCE

## Café y Bebidas Exóticas

LECHE DORADA \$7.0

## Guarniciones Extra

VEGETALES ROSTIZADOS

## Coffee / Hot

GOLDEN MILK \$7.0

## The Cape Toast

THE CAPE TOAST \$15.0

## Hamburguesa the Ledge

HAMBURGUESA THE LEDGE \$35.0

## Super Foods

AVOCADO TOAST \$15.0

# The Ledge at The Cape a Thompson Hotel Me



## Desayunos (Breakfast Huevos)

RANCHEROS \$14.0

## Salads

TACOS

MISTA

## Especialidades

COLA DE LANGOSTA

CACHETE DE RES BRASEADO

## Huevos

BENEDICTINOS (2 PIEZAS)

HUEVOS AL GUSTO (2 PIEZAS) \$16.0

## SALSAS

HOLANDESA DE CÍTRICOS

TOMATILLO ROSTIZADO CON HOJA SANTA

CHILES SECOS, AJO YESPECIAS

## Tortas

CUERNITO DE PECHUGA DE PAVO, QUESO SUIZO, AGUACATE, PESTO DE TOMATE

BLT&A , TOCINO AHUMADO, LECHUGA, JITOMATE CON AGUACATE \$17.0

HAMBURGUESA DE CARNE, QUESO ASADERO, CHIMICHURRI DIJONNAISE

## Fuertes

POLLO ORGÁNICO HORNEADO EN ADOBO

HIGH CHOICE FILETE DE RES

COSTILLA CARGADA DE RES ROSTIZADA EN JENGIBRE Y CHILE CASCABEL

## Beverages

CHOCOLATE MILK \$7.0

PROTEIN SHAKE \$12.0

CHOCOLATE PUNCH \$12.0

## Eggs

BENEDICT (2)

2 EGGS ANY STYLE \$16.0

SHORT RIB, FRIED EGGS, MOLE NEGRO \$22.0

## Healthy

ENFRIJOLADAS (3) \$19.0

PAN ROASTED PANELA CHEESE \$16.0

SPINACH PORTOBELLO BENEDICT \$17.0

## Croissant And Burgers

TURKEY BREAST CROISSANT, SWISS CHEESE, AVOCADO, TOMATO PESTO, VEGETABLES CHIPS

BLT&A, HEIRLOOM TOMATO, SMOKED BACON, LETTUCE, AVOCADO \$17.0

BEEF BURGER, ASADERO CHEESE, CHIMICHURRI DIJONNAISE

## Sauces & Salsas

CITRUS HOLLANDAISE

ROASTED TOMATILLO WITH HOJA SANTA

# The Ledge at The Cape a Thompson Hotel Mexico



DRIED PEPPERS, GARLIC AND SPICES

## Side dishes

BAKED POTATOES WITH RACLETTE CHEESE AND JALAPEÑO

CREAMY QUINOA WITH PARMESAN AND SPINACH

MASHED POTATOES WITH LIME ZEST

GRILLED VEGETABLES

## Guarniciones

PAPAS CON SAL DE MAR

PAPAS AL HORNO, QUESO RACLETTE, JALAPEÑO

QUINOA CREMOSA AL PARMESANO CON ESPINACAS

PURÉ DE PAPA CON RALLADURA DE LIMÓN

## Principales

PESCA LOCAL A LA TALLA O A LA PARRILLA, ENSALADA DE CHAYOTE

ARROZ A LA TUMBADA, MARISCOS, EPAZOTE, AGUACATE

TACOS AHOGADOS DE TINGA DE POLLO EN CALDO ENCHILADO

NEW YORK A LA PARRILLA CON VEGETALES ROSTIZADOS Y PURÉ DE PAPAS

## Coffee

CAPPUCCINO \$6.0

ESPRESSO \$6.0

CHAI LATTE \$6.0

CAFE LATTE \$6.0

## Everyday Classics

CHARRED VANILLA WAFFLES (3) \$9.0

OATMEAL OR QUINOA PORRIDGE WITH BERRIES \$13.0

AMARANTH PANCAKES (3) \$12.0

PULLED PORK COCHINITA BUN \$19.0

## Del Diario

WAFFLES DE VAINILLA (3) CON COMPOTA DE PERA \$9.0

AVENA O QUINOA, SERVIDAS CON MORAS, LECHE DE VACA, DE SOYA, DE ALMENDRAS O SOLO AGUA \$13.0

HOT CAKES DE AMARANTO (3) CON MANTEQUILLA DE ALMENDRAY MIEL DE MAPLE \$12.0

BOLLO DE COCHINITA SERVIDO CON HUEVOS VOLTEADOS MEDIOS, AGUACATE Y MAYONESA PICANTE \$19.0

## Restaurant Category

AMERICAN \$6.0

DESSERT

FRENCH

VEGAN

**These types of dishes are being served**

STEAK

TOSTADAS

BURGER

BREAD

# The Ledge at The Cape a Thompson Hotel Me



## Starters

PORK BELLY SEAFOOD  
TOSTADITAS (2), CHILE ANCHO  
ADOBO \$18.0

ROASTED DUCK TAQUITOS  
FLOUR TORTILLA, BEER ROOT  
LEAF, HABANERO SPICED PLUM  
SAUCE \$22.0

HOT AND SOUR CRISP OCTOPUS  
WITH CUCUMBER AND CHAYOTE  
SLAW \$18.0

KAMPACHI SASHIMI, PINEAPPLE  
CILANTRO SALSA, YUZU, PEACH  
\$17.0

SEAFOOD PLATTER

## Lo Saludable

BOWL DE AÇAÍCON ALMENDRAS,  
PLÁTANO, COCO, DÁTILES Y  
FRUTOS ROJOS \$17.0

ENFRIJOLADAS CON  
CHAMPIÑONES, AGUACATE Y  
QUESO AÑEJO \$19.0

QUESO PANELA A LA PLANCHA,  
BAÑADO EN PIPIÁN TRADICIONAL  
Y RAJAS DE CHILE POBLANO \$16.0

PAN TOSTADO CON AGUACATE,  
TOMATE HEIRLOOM \$15.0

BENEDICTINOS CON ESPINACA Y  
PORTOBELLO \$17.0

## Appetizer

PINTO BEAN HUMMUS, NIXTAMAL  
TORTILLA CHIPS \$13.0

GUACAMOLE, ROASTED TOMATO  
SALSA, NIXTAMAL TORTILLA  
CHIPS \$10.0

ROASTED BEETS, SPINACH, GOAT  
CHEESE, CITRUS SEGMENTS,  
ALMONDS, PECAN VINAIGRETTE  
\$15.0

HEIRLOOM TOMATOES, QUINOA,  
ASPARAGUS, CUCUMBER,  
CELERY, LEMON GRASS  
DRESSING \$15.0

BAJA'S FISH CEVICHE ON CORN  
TOSTADAS, GUACAMOLE, CUCUMBER

SHRIMP AGUACHILE, PASSION FRUIT,  
MORITA PEPPER, JICAMA

## Soups & Salads

SEAFOOD AND COCONUT  
CHOWDER, EPAZOTE, CHILE  
PASILLA \$16.0

CREAM OF ROASTED CORN  
SOUP, CORN SMUT, FRIED LEEK,  
TRUFFLE OIL \$12.0

EARTHY BRAISED TOMATO SOUP,  
ROOTS AND VEGETABLES \$9.0

OVEN ROASTED WATERMELON,  
ASH CURED SHEEP'S CHEESE,  
ARUGULA, PECANS, BASIL  
VINAIGRETTE \$17.0

BURRATA, HEIRLOOM TOMATOES,  
ORANGE, KALAMATA OLIVES,  
BASIL \$20.0

OLD FASHIONED CRAB CAKE,  
ORGANIC LETTUCE, JALAPEÑO  
LEMON MAYO, CHERRY TOMATO  
\$25.0

## Sopas & Ensaladas

CREMA DE MARISCOS CON  
COCO, EPAZOTE Y CHILE PASILLA \$16.0

CREMA DE ELOTE ROSTIZADO,  
HUITLACOCHÉ, PORO FRITO,  
ACEITE DE TRUFA \$12.0

SOPA DE TOMATES BRASEADOS,  
RAÍCES Y VEGETALES \$9.0

SANDÍA ROSTIZADA AL HORNO,  
QUESO DE OVEJA EN CENIZA,  
ARÚGULA, NUECES, VINAGRETA  
DE ALBAHACA \$17.0

# The Ledge at The Cape a Thompson Hotel Me



BURRATA, TOMATES HEIRLOOM,  
NARANJA, ACEITUNAS \$20.0  
KALAMATA, ALBAHACA

PASTEL DE CANGREJO,  
LECHUGAS ORGÁNICAS, \$25.0  
MAYONESA DE JALAPEÑO LIMÓN,  
TOMATE CHERRY

## *Dishes are prepared with*

TRAVEL

CHICKEN

CHILI

FRUIT

PASSION FRUIT

MEAT

SEAFOOD

## *Main*

A LA TALLA OR GRILLED LOCAL CATCH,  
CHAYOTE SLAW

SEAFOOD BASMATI RICE TUMBADA  
BOWL, SPICED BROTH, AVOCADO

SHREDDED CHICKEN TACOS  
AHOGADOS

GRILLED NEW YORK STEAK, ROASTED  
VEGETABLES, MASHED POTATOES

HERBED SHRIMP

ADOBO ROASTED ORGANIC CHICKEN

HIGH CHOICE NY STEAK

HIGH CHOICE BEEF FILET

SLOW ROASTED BEEF SHORT RIB WITH  
GINGER AND CASCABEL PEPPER RUB

## *Tacos*

CHARRED OCTOPUS TACOS,  
GUACAMOLE, PICO DE GALLO,  
CILANTRO MAYO

BAJA'S FISH TACOS, CABBAGE SLAW,  
CHIPOTLE AIOLI

A LA TALLA ROASTED SHRIMP TACOS,  
PINEAPPLE SAUCE

CRISP AVOCADO TACOS, MUSHROOMS  
AND SHIITAKE SAUCE

PULLED PORK COCHINITA TACOS,  
REFRIED BEANS, AVOCADO, PICKLED  
ONIONS

TACOS DE PULPO ASADO, GUACAMOLE,  
PICO DE GALLO, MAYONESA DE  
CILANTRO

TACOSESTILO BAJA, DE PESCADO  
REBOZADO, ENSALADA DE COL, AIOLI  
DE CHIPOTLE

TACOS DE CAMARÓN ROSTIZADO A LA  
TALLA , CON PICO DE GALLO Y PIÑA

TACOS DE AGUACATE CRUJIENTE,  
CHAMPIÑONES Y SALSA SHIITAKE

TACOS DE LOMO DE CERDO  
ESTILO COCHINITA CON \$17.0  
FRIJOLES, AGUACATE Y SALSA  
XNIPEC

## *Para Empezar*

HUMMUS DE FRIJOL PINTO,  
TOTOPOS DE MAÍZ \$13.0  
NIXTAMALIZADO

GUACAMOLE, SALSA ROJA  
TATEMADA, TOTOPOS DE MAÍZ \$10.0  
NIXTAMALIZADO

BETABEL ROSTIZADO, ARÚGULA,  
QUESO DE CABRA, CÍTRICOS, \$15.0  
ALMENDRA, ADEREZO DE NUEZ

TOMATES HEIRLOOM, QUINOA,  
ESPÁRRAGOS, PEPINO, APIO, \$15.0  
ACEITE DE LIMÓN

TOSTADAS DE CEVICHE BAJA,  
GUACAMOLE, PEPINO, SALSA CHOLULA

AGUACHILE DE CAMARÓN, MARACUYÁ,  
ANÍS, CHILE MORITA, JÍCAMA

# *The Ledge at The Cape a Thompson Hotel Mex*



**TOSTADITAS DE MARISCOS Y  
PANZA DE CERDO (2), EN ADOBO  
DE CHILE ANCHO** \$18.0

**TAQUITOS DE PATO ROSTIZADO,  
TORTILLA DE HARINA, HOJA  
SANTA, SALSA DE CIRUELA Y  
HABANERO** \$22.0

**PULPO CRUJIENTE AGRI-PICANTE  
CON FIDEOS DE CHAYOTE Y  
PEPINO** \$18.0

**SASHIMI DE KAMPACHI, SALSA  
DE PIÑA Y CILANTRO, YUZU,  
RELISH DE DURAZNO** \$17.0



# *The Ledge at The Cape a Thompson Hotel Mexico*



## *The Ledge at The Cape a Thompson Hotel*

Carretera  
Transpeninsular KM. 5  
Misiones del Cabo  
23455 Cabo San Lucas,  
New York, United States

### **Opening Hours:**

Monday 07:00-11:30 11:30-16:45 17:30-22:15  
Tuesday 07:00-11:30 11:30-16:45 17:30-22:15  
Wednesday 07:00-11:30 11:30-16:45 17:30-22:15  
Thursday 07:00-11:30 11:30-16:45 17:30-22:15  
Friday 07:00-11:30 11:30-16:45 17:30-22:15



Made with  
[menulist.menu](https://menulist.menu)

Saturday 07:00-11:30 11:30-16:45  
Sunday 07:00-11:30 09:00-14:00 11:30-  
16:45 17:30-22:15

# ***The Ledge at The Cape a Thompson Hotel Menu***

