

# CABO

RESTAURANT - BAR

## CABO BITES

Grilled  
Shishito Peppers **V** 7

Cangrejo Revantado II  
Cabo Crab Toast

Aji Amorillo  
Glazed Corn Ribs 8

## SOFT SHELL TACOS

- Aged Scottish Aberdeen Angus Beef Short Rib 17  
Pickled Pineapple, Caramelised Onion, Adobo-Consommé
- Baja Octopus 16  
Chipotle Mayo, Red Cabbage, Pomegranate, Pico De Gallo
- Miso Glazed Mushroom **V** 14  
Miso, Truffle Mayo, Peruvian Kimchi
- Chicken Al Pastor 15  
Pulled Chicken, Mango, Coriander, Chipotle

## TARTAR

- Tuna 28  
Ponzu, Wasabi, Herring Roe, Ajitsuke Shaved Tomago
- 80 Day Aged Beef 26  
Peruvian Kimchi, Gochujang Hollandaise, Cured Hens Egg
- Watermelon **V VG** 14  
Avocado, Cashew Cream, Passion Fruit Caviar

## SUSHI

- Cabo Blanco 18  
Roasted Nori, Crab Mix, White Asparagus, Scallop
- Softshell Crab Maki 15  
Tobiko, Peruvian Kimchi Mayo
- Vegan Lottiroll **V VG** 11  
Avocado, Shiitake Mushroom, Sweet Potato Tempura, Lime Dressing
- Volcano Roll 15  
Yellowfin Tuna, Cucumber, Crab Mix, Queso Fresco, Peruvian Kimchi Mayo, Tobiko
- Dragon Roll 24  
Lobster Tempura, Avocado, Salmon, Seabass, Herring Roe, Kewpie Mayo
- Spicy Tuna 13
- Nigiri 2 Pcs 9 | 4 Pcs 18  
Seabass | Scallop | Yellowfin | Octopus | Salmon

## CEVICHE

- Lobster 30  
Black Garlic, Truffle Dressing
- Yellowfin Tuna 25  
Avocado, Caviar, Leche De Tigre
- Scallop 25  
Coriander, Blood Orange, Leche De Tigre
- Beetroot & Fennel **V VG** 12  
Aji Amarillo Leche De Tigre
- Ceviche Platter 80  
A Taste Of All 4

## MAINS

- Lamb Cutlets 28  
Aji Panca Marinade, Smoked Sweet Potato Puree
- Butter Poached Halibut 26  
Rocoto Chilli Beurre Blanc, Crunchy Shoestring Fries
- 80 Day Aged Scotch Ribeye 340g 42  
Chimichurri, Miso Wild Mushrooms, Birra Consommé  
ADD LOBSTER TEMPURA 22
- Grilled Celeriac Steak **V VG** 18  
Marinated in Pineapple Juice, Jalapeño, Oregano and Garlic.  
Red Mole Sauce and Roasted Heritage Potatoes
- Miso Glazed Salmon 21  
Kombu Dashi, Puffed Wild Rice, Pickled Enoki Mushrooms

## SIDES & SALADS

- Papas Huancaína **V** 8  
Roasted Heritage Potatoes, Huancaína Sauce
- Crispy Beef Salad 12  
Pickles, Adobo, Pomegranate
- Watermelon & White Asparagus **V** 12  
Passion Fruit Caviar, Pickled Chicory
- Tenderstem Broccoli **V VG** 9  
Lemon and Chipotle
- Shiso Tempura **V** 10  
Wasabi and Ginger Mayonnaise
- Soft Shell Crab Tempura 14  
Peruvian Kimchi Mayo
- Hand Cut Skinny Fries **V VG** 6  
Togarashi Spice

**V** Vegan **VG** Vegetarian

Please inform your server if you have any allergens we should know about. A full allergen sheet is available on request.