



Thierry Blouet

Thierry Blouet Chef, Founder and Director of Grupo Café des Artistes, President of the Chaîne des Rôtisseurs for Mexico, Member of the Académie Culinaire de France, President of Club Vatel Mexico.

Thierry Blouet is the chef-owner and visionary behind Grupo Café des Artistes, which includes iconic venues such as Café des Artistes in Puerto Vallarta and Los Cabos, Tuna Blanca in Punta de Mita, and his most recent concept, La Casa by Thierry Blouet in Bucerías.

As President of the Chaîne des Rôtisseurs for Mexico, Chef Blouet is a benchmark for culinary excellence on an international level.

This vision ensures that every dish is not only a sensory experience but a celebration of the forms and traditions that have defined his culinary heritage. Under his leadership, Café des Artistes continues to be a standard of elegance and creativity within the Mexican gastronomic scene.

Mario Rodriguez

Executive Chef, Café des Artistes Los Cabos, Member of the Académie Culinaire de France, Member of Club Vatel Mexico.

At the helm of the Café des Artistes Los Cabos kitchen, Chef Mario Rodriguez is responsible for bringing Chef Thierry Blouet's vision to life in this destination. His leadership focuses on the flawless execution of a cuisine that fuses French technique with the finest products from the Baja California Sur region.

Valente Gil

The experience at Café des Artistes would not be complete without the mastery of our Pastry Chef, Valente Gil. Nominated on multiple occasions as the Best Pastry Chef in Los Cabos, his desserts are true visual masterpieces that challenge the palate. He achieves an impeccable balance between texture and sweetness, providing the poetic closing to an unforgettable dinner in Los Cabos.

To Share

FRESH TUNA TARTARE & AVOCADO (5.6 oz)

Seaweed, salmon roe, habanero chili mayonnaise and Istmeña tostadas from Oaxaca
Our Bluefina Bluefin Tuna is sourced from the Santomar company, located in La Paz

\$790 [E][G]

IBERIAN HAM P.D.O. (3.2 oz)

Acorn-fed Iberian ham and nut bread

\$1,042 [P][N][G]

KAVIARI PARIS CAVIAR (1 oz)

Blinis, crème fraîche and lemon

\$4,100 [E][G]

PANELA CHEESE FROM EL TUITO (3.2 oz)

Coarsely ground green sauce, blue tortilla and pita bread

\$840 [V][GF]* (Request no pita for GF)

BAJA CALIFORNIA OYSTERS (Dozen)

Shallot vinegar and Meyer lemon

Our oysters are sustainably farmed in La Paz by Santomar

\$920 [S][GF]

ALLERGEN SYMBOL KEY

[S] Shellfish
[N] Nuts
[G] Contains Gluten
[P] Pork
[E] Egg
[V] Vegetarian
[VG] Vegan
[GF] Gluten-Free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs is at the consumer's own risk.
All prices are in Mexican Pesos and include 16% VAT.

APPETIZERS

TAPA OF THE DAY (.2 oz)

Siberian caviar **\$690** [H][G]

Salmon roe **\$320** [H][G]

CATCH OF THE DAY CRUDO & CORN AGUACHILE (3.1 oz)

Chintextle chili from Oaxaca, artisanal “raspadita” tostadas, and roasted corn

\$650 [GF]

TOMATO & SEA (4.9 oz)

Variety of organic tomatoes, sea urchin, cacahuazintle corn, and tomato consommé

\$620 [S][GF]

SOFT SHELL CRAB SALAD (3.17 oz)

Mixed greens, orange, walnut, almond, apple; honey and balsamic vinegar vinaigrette

\$630 [S][N][GF]

BROCCOLI & HUAUZONTLE HUMMUS

Chickpea and broccoli hummus, tahini, selection of cauliflower and broccoli from the garden; served with baked pita bread and homemade mestizo bread with a touch of Picuala oil from Ensenada

\$577 [VG][GF]* (Request no bread for GF)

TUNA & STRAWBERRY AGUACHILE (3.1 oz)

Tuna crudo, strawberry infusion, fresh peas and hazelnut oil

\$640 [N][GF]

TÊTE DE MOINE CHEESE (3 oz)

Served with cassis sorbet and spiced bread

\$550 [V][N][G]

APPETIZERS



CREAM OF PRAWN & PUMPKIN SOUP (12 oz)

An iconic Thierry Blouet tradition for 35 years

\$450 [S][GF]

MOREL & FRESH TRUFFLE RAVIOLI (5.3 oz)

Light potato cloud and beef jus.

\$830 [E][G]

SMOKED BLUE TORTILLA TACO (5 oz)

The soul of the taco is the ingredient specially chosen by the Chef for you today

\$560 [GF]

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Main Courses

GLAZED CHARCOAL - GRILLED OCTOPUS (6.3 oz)

Beets in various forms, smoked sabayon, and red pepper mousseline

\$870 [S][E][GF]

CHARCOAL ~ ROASTED TOTOABA (6.3 oz)

Light parsnip puree, potato scales, fennel confit, and caper meunière. Our “farmed Totoaba” comes from the Earth Ocean Farms company located in La Paz

\$940 [GF]

TEMAZCAL SHRIMP (5.6 oz)

Flambéed with mezcal, guajillo chili “salsa macha” beurre blanc, and basmati rice

\$1,030 [S][GF]

CHARCOAL ~ GRILLED SHORT RIB & BEEF FILLET (6.3 oz)

Angus Prime Fillet, Camembert-chipotle sauce, potato paper, shallot confit, potato and bacon terrine

\$920 [P][GF]

RIB EYE CAP (7.8 oz)

Prime Rib Eye Cap, Eggplant quenelle, buttered potatoes, and a bed of sautéed green beans

\$1,240 [GF]

BEEF FILLET ROSSINI (6.3 oz)

Prime Fillet, Foie gras, fresh truffle, and port wine sauce

\$1,520 [GF]

LAMB CHOP (6.3 oz)

Wrapped in phyllo pastry, morell duxelle, garlic savory custard and balsamic sauce

\$980 [E][G]

SEASONAL VEGETABLE PLATE (6.3 oz)

A selection of seasonal organic vegetables from Baja California

\$560 [VG][GF]

SECRET INGREDIENT (6.3 oz)

A sensory journey without maps or rules, where curiosity is rewarded with the most exclusive flavors of the season

\$1,030

MAINE LOBSTER

Fungi risotto, potato cloud, and vegetables

SOLD BY WEIGHT [S][GF]

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Tasting Menu

6 COURSES

\$2,595 Tasting Menu / Wine Pairing + **\$940**

*Wine pairing includes one 75ml pour per course

1

TOMATO & SEA

Selection of organic tomatoes, sea urchin, cacahuazintle corn and tomato
consommé

or

TUNA & STRAWBERRY AGUACHILE

Tuna crudo, strawberry infusion, fresh peas, and hazelnut oil

2

CREAM OF PRAWN & PUMPKIN SOUP

An iconic Thierry Blouet tradition for 35 years

or

MOREL & FRESH TRUFFLE RAVIOLI

Light potato foam and beef jus

3

CHARCOAL ~ GRILLED GLAZED OCTOPUS (6.3 oz)

Beetroot textures, smoked sabayon, and red bell pepper mousseline

or

CHARCOAL ~ ROASTED TOTOABA (6.3 oz)

Light parsnip purée, potato scales, candied fennel, and caper meunière.

Our farm-raised Totoaba comes from Earth Ocean Farms, located in La Paz

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RIB EYE

Eggplant quenelle, buttered potatoes, and a bed of sautéed green beans.

or

LAMB CHOP

Wrapped in phyllo pastry, mushroom duxelles, garlic flan, and balsamic sauce.

5

FOIE GRAS & CASSIS CRÈME BRÛLÉE

Cassis sorbet and spice bread

or

TÊTE DE MOINE CHEESE

Cassis sorbet and spice bread

6

DARK CHOCOLATE TACO (3.5 oz)

Chocolate tortilla and chantilly, lemon cream, and hazelnut sponge cake

or

COCONUT SORBET (2.1 oz)



Tripadvisor
Travelers'
Choice Awards
Best of the Best

