

BREAKFAST

*ASSORTED FRUIT PLATE

Seasonal fruits mixed with yogurt, berries, and caramel granola (a light breakfast choice!)

*FRENCH TOAST

Topped with cream cheese, berries, tangerines, coconut frappe, and a splash of Cointreau (orange liquor)

*PANCAKES

With your choice of:

Applesauce

Green tomato jam with jalapeño peppers (different and delicious!)

Mixed berry jam

Strawberry jam or

Condensed milk

*BAGEL VALLARTA

Bagel with smoked salmon, cream cheese, red onions, and capers

*CHILAQUILES:

Plain, with red or green sauce, onions and cream cheese; served with potatoes and beans

*CHILAQUILES PATRIA:

A mix of toppings including your choice of: cheese, and red or green sauces

Feel free to add:

-Grilled chicken

-Chicharrón (crispy pork skin) cooked with red sauce, (a #1 Mexican favorite!)

-Marinated beef steak

-Bacon

-Eggs

*EGGS (your choice):

*MEXICAN STYLE

2 fried eggs over 2 corn tortillas, topped with red sauce

*EGGS BENEDICT

English muffin with poached eggs, topped with Hollandaise Sauce

*BOMBAY EGGS:

An Indian Parsi recipe of poached eggs with tomato sauce, seasoned with ginger, turmeric, cumin, and coriander

*MACHACA EGGS:

Shredded beef and scrambled eggs with onion and slices of poblano Chili pepper; served with refried beans, flour tortillas and ranchero sauce

*OMELETTE VALLARTA:

Eggs in a tortilla with cheese and shrimp

*DEL CHEF OMELETT:

Eggs in a tortilla with potatoes, bacon, mustard, and ranchero sauce

*Feel free to add:

-Bacon

-Ham

-Pork chop

-Mexican sausage (chorizo)

-Marinated beef

-Sausage



APPETIZERS

SEAFOOD CEVICHE

Shrimp, octopus, scallops, chopped tomato, onion, cucumber, and fresh coconut marinated in lemon juice and served with roasted habanero chilis

ACAPULCO CEVICHE

Fish, shrimp, red onion, olives, capers, and avocado dressed with ketchup and olive oil

TUNA SASHIMI

Tuna marinated in soy sauce and agave honey; breaded with sesame seeds and served with cucumber, red onion, avocado, lemon, and grilled chilis on top

CHIPOTLE SEAFOOD SOUP

Seafood stew in a chipotle chili sauce; cooked with shrimp, octopus, scallops, fish, crab, and mussels

CARNITAS DE ATUN

Deep fried chunks of tuna, served with tortillas and guacamole

NACHOS WITH ARRACHERA

Marinated beef in a Mexican sauce with cheese; served with nachos

PULPO AL AJILLO

Octopus sauteed with fresh chopped garlic, guajillo chili pepper and dressed with butter, lemon and white wine sauce... yummy!!

FISH TACOS

Baja style; dressed with chipotle mayo and served with sliced cabbage salad and a Mexican sauce



SOUPS & SALADS

SALADS

MIXED GREEN SALAD

Cherry tomatoes, orange segments, panela cheese, and pistachios with a raspberry vinaigrette dressing

CAESAR SALAD

Romaine lettuce and croutons, tossed with our home-made Caesar Salad dressing

ARUGULA AND BEET SALAD

with roasted peanuts, shallots, orange vinaigrette, and fresh ranchero cheese

ARUGULA SALAD

Strawberries, caramelized pecans, and mango served with a ginger shallot vinaigrette

SPINACH SALAD

Baby spinach, pistachios, cherry tomatoes, mushrooms, cotija cheese, served with a tamarindo vinaigrette

GREEK SALAD

Romaine lettuce, feta cheese, cherry tomatoes, cucumbers, red onions, roasted bell peppers, and black olives in a lemon-oregano vinaigrette

SOUPS

CREAM OF SWEET CORN SOUP

LOBSTER BISQUE
A creamy French soup, made from homemade lobster stock

TORTILLA SOUP

An exquisite soup and a "must try!"
Traditional Mexican soup: made with tomatoes, garlic, guajillo chili, epazote, and panela cheese

BLACK BEANS CREAM SOUP

slow cooked with roasted tomatoes, onions, ancho chilis and topped with sour cream and ranchero cheese



MAIN COURSE

ENCHILADAS

Choose shredded beef or chicken; served with guajillo sauce, lettuce, tomato, onion, sour cream and sprinkled with ranchero cheese on top

SHRIMP, CHICKEN AND BEEF FAJITAS

Delicious! Served with guacamole, garden rice, and refried beans

CHICARON DE PESCADO/RED SNAPPER

A traditional and very special Vallarta dish, served with rice and vegetables

STUFFED CHILI PEPPER

Poblano chili dipped in beaten egg, stuffed with panela cheese with a light chipotle sauce on top; served with rice

SHRIMP ANY STYLE

Your choice: breaded, garlic & butter, a la diabla (in a hot chili sauce), or al ajillo (garlic and guajillo chili)

CAMARONES AL PASTOR

Another Vallarta specialty! Sauted jumbo shrimp, served with our very own and very special Pastor Sauce; served with roasted pineapple, creamy risotto, and fresh fruit pico de gallo

CHAMORRO PIBIL

Slow cooked pork shank, marinated and braised in achiote paste (made with orange and lime; it is an ancient south Yucatan spice). Served with gux (okra leaves), refried black beans, pickled red onions and habanero chilis

RIB-EYE BURGER

You'll love it for sure! Premium ground rib-eye beef, served with a special sauce of onion and habanero chili and filled with tomato, cheese, guacamole, mayo and candied potatoes

SHRIMP BURGER

Grilled shrimp, manchego cheese, sliced beets, onion, chipotle alioli, served with French Fries

MADE TO ORDER, YOUR CHOICE OF:

FRIED FISH

MARINATED BEEF STEAK

BBQ RIBS



MAIN COURSE

TRADITIONAL MOLE

An incredible Mexican specialty! Roasted cornish hen dressed with our Chef's version of this ancient recipe. Mole is a paste made with a variety of chilis, mixed with peanuts, tomatoes, cinnamon, macho bananas (plantains), and seasoned with a variety of Mexican spices. This dish comes from the south of Mexico, some people say Oaxaca, some people say from Puebla and some say from the Yucatan. Mole is a "must try" dish that you will never forget!

STUFFED CHICKEN BREAST

Filled with wild mushrooms over lentils ragout and served in mustard, red wine sauce

GRILLED FILET MIGNON STEAK

Served with roasted potatoes, on a bed of mushrooms ragout with Mexican Chimichurri sauce

GRILLED NEW YORK PRIME RIB STEAK

Accompanied with asparagus, roasted baby potatoes, and served in a red wine sauce

PORK CHOPS

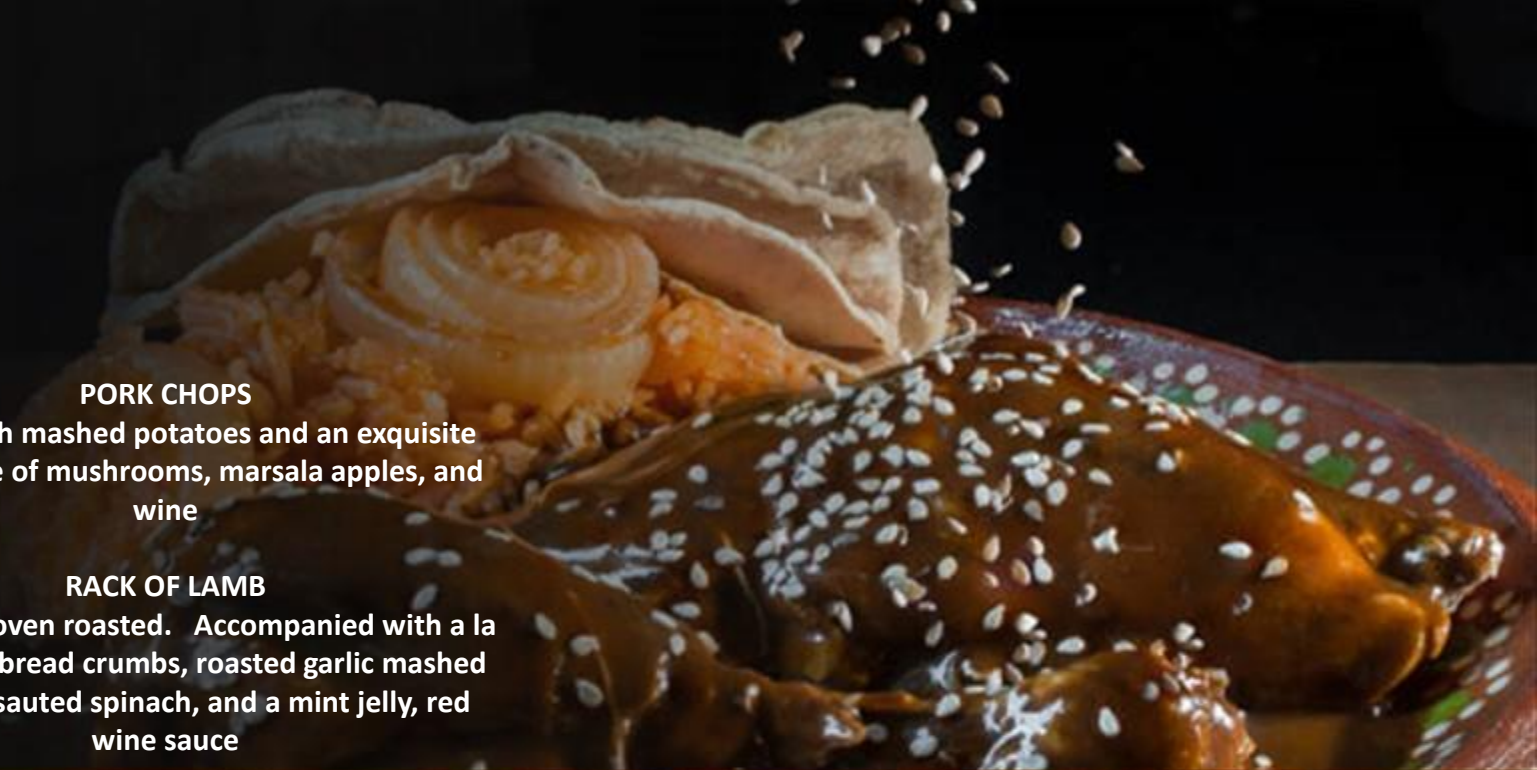
Served with mashed potatoes and an exquisite sauce made of mushrooms, marsala apples, and wine

RACK OF LAMB

Seared and oven roasted. Accompanied with a provencale bread crumbs, roasted garlic mashed potatoes, sauted spinach, and a mint jelly, red wine sauce

LINGUINE FRUTTI DI MARE

An exquisite Italian pasta dish with shrimp, mussels, scallops, squid that is cooked with fresh garlic and served with a pomodoro sauce





DESSERTS

HOT CHOCOLATE CAKE

Topped with coconut ice cream and berries

RICE PUDDING (ARROZ CON LECHE)

A favorite and traditional mexican dessert!

CAKE WITH THREE MILKS (PASTEL TRES LECHE)

A tasty cake you will love forever!

ASSORTED ICE CREAM AND SORBETS

Lime, berries, mango, green apple, passion fruit (maracuya) and red wine

CARAMEL AND ORANGE FLAN

CREME BRULEÉ

APPLE STRUDEL

Topped With vanilla ice cream and butter scotch sauce

FRIED BANANAS

Make it your favorite! Ferrero ice cream served with a mixed berry sauce

TRADITIONAL EXPRESSO TIRAMISU

Note: All our dishes are made with love, and a respect for tradition. We follow strict hygienic rules at all times. Buen Provecho!