



N **20.87** W
RESTAURANT

LUNCH MENU

MENÚ DE LUNCH



Caesar Salad

Romaine lettuce, toasted bread croûtons, olive oil and grilled chicken

Ensalada César

Ensalada de lechuga romana y crutones de pan tostado, aceite de oliva y pollo parrilla

Mediterranean Citrus Salad

Roasted lettuce hearts, cherry tomatoes, kalamata olives, feta cheese, truffle oil and basil vinaigrette

Ensalada Cítrica Mediterránea

Corazones de lechugas rostizadas, tomates cherry, aceitunas kalamatas, queso feta, aceite de trufas y vinagreta de albahaca

Caprese Salad

Classic Italian salad with fresh tomato, mozzarella, basil and extra virgin olive oil

Ensalada Caprese

Ensalada clásica italiana con mozzarella jitomates frescos, albahaca y aceite de oliva extra virgen

Baby Spinach Salad and Shrimps

Baby spinach salad, shrimp garnished in sesame oil, limes, fleur de sel, goat cheese and fresh strawberries

Ensalada Espinacas Baby y Camarones

Ensalada de espinacas baby, camarones en aderezados en aceite de ajonjolí, limas, y flor de sal, queso de cabra y fresas frescas

Vegetarian Tacos

Vegetarian carrot tacos, cabbage, basil, garlic and onion sautéed in extra virgin olive oil accompanied by guacamole

Tacos Vegetarianos

Tacos vegetarianos de zanahoria, col, albahaca, ajos y cebolla salteadas en aceite de oliva extra virgen acompañado de guacamole

CEVICHE

Ceviche Nikkei of Tuna

Tuna ceviche, with onion, roasted garlic, soy lime sauce and fresh coriander sprouts

Ceviche Nikkei de Atún

Ceviche atún, con cebolla, ajos asados, salsa de soja como de lima y brotes de cilantros frescos

Octopus Ceviche

Grilled octopus ceviche and chimichurri and baked sweet potato mash

Ceviche de Pulpo

Ceviche parrillero de pulpo y chimichurri acevichado con pure de camote horneado

Vallarta Style Ceviche

Fresh grouper ceviche, red onion, carrot, coriander, cucumber, lemon juice and oregano

Ceviche Vallarta

Ceviche de mero fresco, cebolla morada, zanahoria, cilantro pepino, jugo de limón y orégano

Shrimp Aguachile

Traditional Mexican ceviche with lemon juice and cucumber, serrano pepper and onion

Aguachile Verde de Camarón

Ceviche tradicional Mexicano con zumo de limón pepino, cebolla blanca y chile serrano

SOUPS & CREAMS

SOPAS Y CREMAS

Fennel Cream

Cream with fennel bulbs, pernod cream, celery, butter, leek and garlic

Crema de Hinojo

Crema con bulbos de hinojo, pernod crema de batir, apio, mantequilla, poro y ajos

Tortilla Traditional Soup

Traditional Mexican tortilla soup, tomatoes, panela cheese, guajillo pepper, avocado, tortilla, garlic and onion

Sopa Tradicional de Tortilla

Sopa tradicional de tortilla mexicana, jitomates, queso panela chile guajillo, aguacate, tortilla, ajos y cebolla

LONG PASTA

PASTAS LARGAS

Fettuccine with Anchovy and Sprockets

Fettuccine in fresh tomato sauce, olive oil, anchovies, toasted pine nuts, fresh basil and truffled pecorino cheese

Fettuccine con Anchoas y Piñones

Fettuccine en salsa de jitomates frescos, aceite de olivas, anchoas, piñones tostados, albahaca fresca y queso pecorino trufado

Spaghetti Olio Peperoncino

Spaghetti al dente in extra virgin olive oil, dried peppers, roasted garlic, concasse tomatoes and fresh basil with parmesan cheese

Spaghetti al Oleo Peperoncini

Spaghetti al dente en aceite de olivas extra virgen, chiles secos, ajos tostados, tomates concase y albahaca fresca con queso parmesano

SHORT PASTA

PASTAS CORTAS

Fusili in Mushroom Sauce

Fusilli in a mushroom sauce, gorgonzola cheese, garlic, extra virgin olive oil and fresh basil

Fusili en Salsa de Hongos

Fusilli en salsa hongos, queso gorgonzola, ajos, aceite de olivas extra virgen y albaca fresca

Penne in Pomodoro Sauce with Aubergines

Penne in pomodoro sauce with roasted aubergines, dried tomatoes, basil, onion, roasted garlic and goat cheese

Penne en Salsa Pomodoro con Berenjenas

Penne en salsa pomodoro con berenjenas asadas, tomates secos, albahaca, cebolla, ajos asados y queso de cabra

The logo for the Poultry section, featuring the word "POULTRY" in a large, gold, serif font inside a diamond shape, with the word "AVES" in a smaller, black, sans-serif font centered below it.

POULTRY
AVES

Tandoori Chicken Breast

Grilled chicken breast marinated in Tandoori and Greek yogurt

Pechuga de Pollo Tandoori

Pechuga de pollo al grill marinada en Tandoori y yogurt griego

Duck Magret with Port Wine Sauce

Duck breast marinated in ginger, Sichuan peppers and port syrup

Magret de Pato al Oporto

Pechuga de pato marinada en jengibre, pimientas Sichuan y reducción de oporto

The logo for the Fish section, featuring the word "FISH" in a large, gold, serif font inside a diamond shape, with the word "PESCADOS" in a smaller, black, sans-serif font centered below it.

FISH
PESCADOS

Salmon in Seafood Sauce Veloute

Grilled Chilean salmon marinated in mustard, olive oil and sea salt accompanied by velouté sauce, squid and mussels flavored with dill

Salmón en Salsa Veloute de Mariscos

Salmón chileno a la parrilla marinado en mostaza, aceite de olivas y sale marina acompañado de salsa velouté, calamares y mejillones aromatizados con eneldo

Grouper with Clam Sauce

Grilled grouper fillet in clam and brandy sauce accompanied by asparagus sautéed in butter

Mero en Salsa de Conchuelas

Filete de mero a la parrilla en salsa de conchuelas y brandy acompañado de espárragos salteados a la mantequilla albahaca, cebolla, ajos asados y queso de cabra



Beef Medallions Chimichurri Style

Grilled medallions with olive oil, garlic, Dijon mustard, parsley, accompanied by roasted tomatoes and traditional Chimichurri

Medallones de Res al Chimichurri

Medallones a la parrilla con aceite de oliva, ajo, mostaza Dijon, perejil, acompañados de tomates asados y chimichurri tradicional



Beef Burguer

Grilled Beef Burger with, lettuce, tomato, onion, pickles, Mozzarella cheese, mayonnaise, ketchup and mustard

Hamburguesa de Res

Hamburguesa de res a la parrilla con, lechuga, jitomate, cebolla, pepinillos, queso Mozarela, mayonesa, ketchup y mostaza

Portobello Mushroom Vegetarian Burger

Grilled portobello mushroom burger marinated in truffle oil, lettuce, tomato, roasted onions and Provolone cheese

Hamburguesa Vegetariana de Portobellos

Hamburguesa de hongos portobellos a la parrilla marinados en aceite de trufas, lechuga, jitomate, cebollas asadas y queso Provolone



Natural Risotto · *Risotto Natural*

Olive Tomato Salad · *Ensaladilla de Tomates al Olivo*

French Potatoes · *Papas Francesas*

Grilled Hearts of Romaine · *Corazones de Lechugas Asados*

Rustic Mashed Potatoes · *Pure Rustico Campesino*

Vegetable Terrine · *Terrina de Vegetales*



Bread of the Day

Panes del Día

Natural Mini Baguette

Mini Baguet Natural

Rye with Dry Grains

Centeno con Granos Secos

Whole Grain Ciabatta

Ciabatta Integral

Gluten Free

Libre de Gluten

Farinata with Olives and Oregano

Farinata de Aceitunas y Orégano

Parmesan Grissini

Grisines de Parmesano

DRESSINGS AND VINAIGRETTES

ADEREZOS Y VINAGRETAS

Caesar Dressing · *Aderezo Cesar*

Raspberry Vinaigrette · *Vinagreta de Frambuesa*

Mint With Basil · *Menta con Albahaca*

Lima Vinaigrette · *Vinagreta de Lima*

DESSERTS

POSTRES

Artisan ice cream
Helados Artesanales

Strawberry · *Fresa*

Vanilla · *Vainilla*

Chocolate

Coconut · *Coco*

Sorbet Trio · *Trio de Sorbetes*

SIDES

ACOMPañAMIENTOS

Strawberry Syrup · *Sirope de Fresas*

Caramel Sauce · *Cajeta*

Condensed Milk · *Leche Condesada*

Chocolate Syrup · *Sirope de Chocolate*

Ask for the desserts of the day

Pregunte por los postres del día