



the
rooftop

- LUNCH -

A BITE TO EAT

 CEVICHE VALLARTA (100g)	220
Our local and traditional recipe with an original twist	
 TZATZIKI	220
 Crunchy crudites accompanied by fresh homemade tzatziki	
 SASSY CAESAR (180g)	170
 Our version of the classic salad with grilled chicken breast and Caesar dressing	
 SMOKE SALMON & SPINACH SALAD (100g)	280
Accompanied with caramelized walnuts, avocado and orange-ginger vinaigrette	
 TUNA SASHIMI (100g)	250
 With masago, avocado and wasabi eel sauce	
SHRIMP TACOS (3pcs)	270
Coleslaw, chipotle dressing and hibiscus-habanero sauce	
AGUACHILE (160g)	270
Shrimp marinated in lime juice, served with cucumber, onion, avocado and coriander	
 "CAPRESE" WATERMELON SALAD	170
 Watermelon with fresh mozzarella, arugula with basil pesto and a reduction of balsamic vinegar	
 SEASON'S FRUIT	170
 Refreshing combination of fresh fruits	
 ROOFTOP SALAD	180
Salad with caramelized onion, crispy bacon and roquefort cheese dressing	









 Healthy

 Vegetarian

 Gluten Free

Prices are in Mexican pesos and include taxes.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

TUNA TARTAR (120g)	260
Over thin slices of cucumber, avocado, pickled red onion and soy vinaigrette	
 JICAMA TACOS (3pcs)	200
 Jicama tortilla stuffed with shrimp, chipotle dressing with pico de gallo and orange	
VUELVE A LA VIDA (150g)	270
Shrimp, scallop & octopus over spicy cocktail sauce and avocado slices	
 TUNA CEVICHE (120g)	250
 Cubes of tuna, watermelon and tropical sauce with avocado mousse	
 GUACAMOLE	100
 Special homemade recipe with a touch of lime	
 PICO DE GALLO	90
 Mix of tomato, onion and coriander seasoned with lime juice and accompanied by tortilla chips	

FEELING HUNGRY

NACHOS

• Classic	160
• Chicken	220
• Shrimp	310
• Beef	380

QUESADILLAS

• Classic	170
• Chicken	190
• Shrimp	310
• Beef	350

BURRITOS

• Chicken	220
• Shrimp	310
• Beef	370

FAJITAS

• Chicken	250
• Shrimp	340
• Beef	380

CHICKEN (180g) | **SHRIMP** (160g) | **BEEF** (180g)

ONION RINGS

Crispy onion rings accompanied by tartar dressing

180

COCONUT SHRIMP

 (90g)

Crispy shrimp with mashed sweet potato and tequila mango chutney

230

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CHICKEN POPCORN (450g)	400
Popcorn chicken with chipotle mayonnaise	
BENTO BOX BURGER	
• Angus Burger (170g): With caramelized onion, cheese, bacon and tartar dressing	250
• Shrimp Burger (160g): With Gouda cheese, arugula and poblano pepper dressing	370
• Tuna Burger (180g): With squid ink black bread, arugula, sweet potato, caramelized onion and cajun mayonnaise	270
GRILLED TUNA (180g)	280
Yellowfin tuna over creamy risotto with grilled asparagus and coleslaw	
OCTOPUS SKEWERS (100g)	280
Grilled and accompanied with bell peppers, red onion and smoked mayonnaise	
TEASER TACOS (3pcs)	
• Fish marinated in adobo (100g)	220
• Baja-style shrimp tacos (120g)	270
• Roasted meat with pico de gallo (180g)	280
• Grilled chicken breast (180g)	170
• Duck confit (60g)	200
BEEF SATAY (150g)	380
Marinated in yellow curry and served with pita bread	
ROOFTOP CLUB SANDWICH (230g)	280
Our version of the traditional club sandwich	
ZARANDEADO STYLE FISH (200g)	380
Catch of the day marinated in adobo with potatoes, guacamole and orange supreme	

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VEGETARIAN

-  **MELON GAZPACHO** 180
Refreshing and crisp with a touch of mint

-  **BEET TACOS** 170
Beet tortillas, grilled vegetables with chickpeas mousse

-  **ROASTED PORTOBELLO** 230
Crispy vegetables marinated in basil pesto accompanied by homemade salad

-  **TOFU SALAD** 170
Homemade dried tomato, crispy almond and accompanied with balsamic vinaigrette

-  **AVOCADO & QUINOA TIMBALE** 170
Marinated with ponzu sauce, grilled vegetables over sweet potato puree and basil pesto

-  **VIETNAMESE ROLL** 220
Tsurumai rice, beetroot, cucumber, carrot and lettuce wrapped in mamenori

-  **VEGETABLES CEVICHE** 200
Purple cabbage, red onion, cucumber, carrot and tomato, marinated in the traditional Tiger milk

-  **TEXTURED SOY PROTEIN BURGER** 240
Accompanied with classic vegetables, shichimi togarashi dressing and crudites

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SWEET TOOTH TREATS

LEMON TART	140
Vanilla cookie with cream-lemon cover and meringe	
ROMERO PANNACOTTA	140
Infused milk and rosemary jelly with coconut ice cream and berries	
SORBETS	140
Lychee, lime, mango	
ICE CREAM	140
Coconut, vanilla, strawberry, chocolate, green tea	

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HOTEL MOUSAI
PUERTO VALLARTA