



— LUNCH —


A BITE TO EAT

CEVICHE VALLARTA (100g)  	360	"CAPRESE" WATERMELON SALAD   	310
Our local and traditional recipe with an original twist		Watermelon with fresh mozzarella, arugula with basil pesto and a reduction of balsamic vinegar	
CRUDITES  	260	ROOFTOP SALAD  	280
Crunchy crudites accompanied by fresh homemade ranch dressing		Salad with caramelized onion, crispy bacon and roquefort cheese dressing	
TRADITIONAL CAESAR (100 g) 	340	TUNA TOSTADA (120 g) 	360
Our version of the classic salad and Caesar dressing		Homemade tostada, tuna, onion, cucumber, cilantro sweet potato chips, and avocado mousse	
Add:			
-Chicken			
-Shrimp			
SALMON SALAD (100 g) 	410	JICAMA TACOS (3pcs)  	360
Accompanied with caramelized walnuts, avocado and orange-ginger vinaigrette		Jicama tortilla stuffed with shrimp, chipotle dressing with pico de gallo and orange	
TUNA SASHIMI (100 g) 	360	VUELVE A LA VIDA (150 g) 	440
With masago, avocado and wasabi eel sauce		Shrimp, scallop & octopus with a homemade spicy black sauce	
SHRIMP TACOS (3pcs) 	380	GUACAMOLE  	265
Coleslaw, chipotle dressing and hibiscus-habanero sauce		Special homemade recipe with a touch of lime	
LOBSTER TACOS (4pcs 220g) 	1,800	PICO DE GALLO  	160
With bone marrow (50g) marinated with adobo sauce, avocado mousse, coriander and red cabbage		Mix of tomato, onion and coriander seasoned with lime juice and accompanied by tortilla chips	
AGUACHILE (160g) 	395	FRUIT PLATE   	265
Shrimp marinated in lime juice, served with cucumber onion, avocado and coriander		Refreshing combination of fresh fruits	

FEELING HUNGRY

NACHOS		QUESADILLAS		BURRITOS		FAJITAS	
• Classic	280	• Classic	280	• Chicken	340	• Chicken	340
• Chicken	360	• Chicken	360	• Shrimp	460	• Shrimp	490
• Shrimp	490	• Shrimp	470	• Beef	460	• Beef	490
• Beef	490	• Beef	450				
CHICKEN (180g) SHRIMP (160g) BEEF (180g)							
COCONUT SHRIMP (90g)	510			ONION RINGS	220		
Crispy shrimp with mashed sweet potato and tequila mango chutney				Crispy onion rings accompanied by tartar dressing			
LOBSTER TAIL) (Seasonal) (Per kilo) 	6,500			BENTO BOX BURGER			
Butter and garlic accompanied with creamy risotto, asparagus, carrot, cherry tomato and zucchini				• Angus Burger (200g): With caramelized onion, cheese, bacon and tartar dressing		485	
CATCH OF THE DAY (Whole fish) (Seasonal) (Per kilo) 	1,450			• Shrimp Burger (160g): With Gouda cheese, arugula and poblano pepper dressing		485	
Accompanied with white rice & grilled vegetables							
CHICKEN POPCORN (480 g) 	420			SHRIMP POPCORN (320 g) 	480		
Popcorn chicken with chipotle mayonnaise				Popcorn shrimp with chipotle mayonnaise			

 HEALTHY  FISH  SEAFOOD  VEGAN  VEGETARIAN  GLUTEN FREE  SPICY

Premium Culinary  20% 0% Discount applies for All-Inclusive and Meal Plan 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.





— LUNCH —

GRILLED TUNA (180g) 480
Yellowfin tuna over creamy risotto with grilled asparagus and coleslaw

ROOFTOP SEAFOOD PLATTER   3,100
(To share 2-4 pax)
Shrimp (200g), Octopus (350g), Shrimp (350g) with vegetables

THE ROYAL SEAFOOD PLATTER   9,600
(To share 2-4 pax)
Lobster tail (kilo) with butter and garlic, U10 Shrimp (200gr), Octopus (350g), Shrimp (350g) with grilled vegetables and creamy risotto

SPECIAL GRILLED SKEWERS  3,450
(To share 2-4 pax)
New York Angus (450g), Chistorra (280g) Chicken Breast (200g), Rack of Lamb (220g) with grilled vegetables

THE ROOFTOP SURF AND TURF  3,450
(To share 2-4 pax)
New York Angus (450g), U10 Shrimp (200g) Chicken Breast (280g), Octopus (200g) with grilled vegetables

FRESH OYSTERS  550
Oyster, accompanied by Lemon, Grain Salt

OYSTER ROCKEFELLER  690
Oyster, Spinash, Onion, Garlic, Sour Cream ,Gouda Cheese Grain Salt

OYSTER COCKTAIL  900
Oyster, Shrimp, Coriander, Avocado, House Sauce

OCTOPUS SKEWERS (100g) 385
Grilled and accompanied with bell peppers, red onion and smoked mayonnaise

STREET TACOS (3pcs) 320
• Fish marinated in adobo (100g) 380
• Baja-style shrimp tacos (120g) 380
• Roasted meat with pico de gallo (180g) 280
• Grilled chicken breast (180g)

BEEF SATAY (180g) 475
Angus choice beef fillet with chimichurri accompanied with asparagus and chambray potato

CHICKEN GYROS (160g)  310
Chicken, cream cheese, avocado, lettuce tomato, onion, Tzatziki dressing

ROOFTOP CLUB SANDWICH (230g) 485
Our version of the traditional club sandwich

ZARANDEADO STYLE FISH (200g) 540
Fresh fish fillet, with white rice and grilled vegetables


PITA PIZZA
Sauce, mixed cheese 320
-Margarita 340
-Pepperoni 380
-Serrano Ham

— VEGETARIAN —

MELON GAZPACHO  260
Refreshing and crisp with a touch of mint

BEETROOT SALAD (160g)   280
Mousse, arugula, lettuce, orange and grapefruit supremes, cherry tomato, orange vinaigrette, cucumber

SOY CEVICHE (180g)    310
Jicama, cucumber, berries, apple, cherry tomato, coriander, avocado

AVOCADO & QUINOA TIMBALE  360
Marinated with ponzu sauce, grilled vegetables over sweet potato puree and basil pesto

VIETNAMESE ROLL  280
Tsurumai rice, beetroot, cucumber, carrot and lettuce wrapped in mamenori

— SWEET TOOTH TREATS —

CORN BREAD 360
With red fruit, strawberry and blue berry sorbet


PASION FRUIT
Acompanied by mezcal, strawberry and berry sorbet

SORBETS
Tejuino with tequila, Mezcal, red fruits and orange white corn

ICE CREAM
Coconut, vanilla, strawberry, chocolate



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