



— LUNCH —

A BITE TO EAT

- CEVICHE VALLARTA (100g)**   310
Our local and traditional recipe with an original twist
- CRUDITES**   260
Crunchy crudites accompanied by fresh Ranch dressing
- SASSY CAESAR (100 g)**  280
Our version of the classic salad with grilled chicken breast and Caesar dressing
- SMOKE SALMON & SPINACH SALAD (100 g)**  380
Accompanied with caramelized walnuts, avocado and orange-ginger vinaigrette
- TUNA SASHIMI (100 g)**  280
With masago, avocado and wasabi , ponzu sauce
- SHRIMP TACOS (160g)**  380
Coleslaw, chipotle dressing and hibiscus-habanero Sauce
- LOBSTER TACOS (4pcs | 220g)**  1,800
With bone marrow (50g) marinated with adobo sauce, avocado mousse, coriander and red cabbage
- AGUACHILE (160g)**  360
Shrimp marinated in lime juice, served with cucumber, onion, avocado and coriander
- SEASON'S FRUIT**    210
Refreshing combination of fresh fruits

- "CAPRESE" WATERMELON SALAD**    250
Watermelon with fresh mozzarella, arugula with basil pesto and a reduction of balsamic vinegar
- ROOFTOP SALAD**   250
Salad with caramelized onion, crispy bacon and roquefort cheese dressing
- TUNA TARTAR (120 g)**  320
Over thin slices of cucumber, avocado, pickled red onion and sauce tiradito
- JICAMA TACOS (110 g)**   320
Jicama tortilla stuffed with shrimp, chipotle dressing with pico de gallo and orange
- VUELVE A LA VIDA (150 g)**  330
Shrimp, scallop & octopus over spicy cocktail sauce and avocado slices
- TUNA CEVICHE (120 g)**  340
Cubes of tuna, watermelon and tropical sauce with avocado mousse
- GUACAMOLE**   250
Special homemade recipe with a touch of lime
- PICO DE GALLO**   120
Mix of tomato, onion and coriander seasoned with lime juice and accompanied by tortilla chips

FEELING HUNGRY

NACHOS

- Classic 250
- Chicken 360
- Shrimp 490
- Beef 490

QUESADILLAS

- Classic 250
- Chicken 320
- Shrimp 450
- Beef 450

BURRITOS

- Chicken 310
- Shrimp 410
- Beef 460

FAJITAS


- Chicken 340
- Shrimp 490
- Beef 490

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

- COCONUT SHRIMP (90g)** 460
Crispy shrimp with mashed sweet potato and tequila mango chutney
- LOBSTER TAIL**  5,900
Butter and garlic accompanied with creamy risotto, asparagus, carrot, cherry tomato and zucchini
- CATCH OF THE DAY (Whole fish) (Seasonal) (Per kilo)** 1,450
Accompanied with white rice & grilled vegetables
- CHICKEN POPCORN (480 g)**  410
Popcorn chicken with chipotle mayonnaise
- SHRIMP POPCORN (320g)**  480
Popcorn shrimp with chipotle mayonnaise

- ONION RINGS** 220
Crispy onion rings accompanied by tartar dressing
- BENTO BOX BURGER** 450
• Angus Burger (200g): With caramelized onion, cheese, bacon and tartar dressing 460
• Shrimp Burger (160g): With Gouda cheese, arugula and serrano pepper dressing
• Tuna Burger (180g): With squid ink black bread, arugula, sweet potato, caramelized onion and cajun mayonnaise 375

 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) 380
Yellowfin tuna over creamy risotto with grilled asparagus and coleslaw

ROOFTOP SEAFOOD PLATTER
(To share 2-4 pax) 2,750
Shrimp U-10 (200g), Octopus (350g), Shrimp (350g) with vegetables

THE ROYAL SEAFOOD PLATTER
(To share 2-4 pax) 8,500
Lobster tail (kilo) with butter and garlic, U10 Shrimp (200gr), Octopus (350g), Shrimp (350g) with grilled vegetables and creamy risotto

SPECIAL GRILLED SKEWERS
(To share 2-4 pax) 2,750
New York Angus (450g), Chistorra (280g), Chicken Breast (200g), Rack of Lamb (220g) with grilled vegetables

THE ROOFTOP SURF AND TURF
(To share 2-4 pax) 2,800
New York Angus (450g), U10 Shrimp (200g), Chicken Breast (280g), Octopus (200g) with grilled vegetables

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

TEASER TACOS (3pcs) 320
• Fish marinated in adobo (100g) 380
• Baja-style shrimp tacos (120g) 380
• Roasted meat with pico de gallo (180g) 220
• Grilled chicken breast (180g)

BEEF SATAY (150g) 475
Chambray potatoes, pita bread, chimichurri

CHICKEN GYROS (160g) 240
Chicken, cream cheese, avocado, lettuce, tomato, onion, Tzatziki dressing

ROOFTOP CLUB SANDWICH (230g) 450
Our version of the traditional club sandwich

ZARANDEADO STYLE FISH (200g) 460
Catch of the day marinated in adobo with potatoes, guacamole and orange supreme

PITA PIZZA 240
Sauce, mixed cheese, serrano ham (30 g), arugula, pesto

VEGETARIAN

MELON GAZPACHO 260
Refreshing and crisp with a touch of mint

BEETROOT SALAD 250
Mousse, arugula, lettuce, orange and grapefruit supremes, cherry tomato, orange vinaigrette, cucumber

TOFU SALAD (160g) 260
Lettuce, almond, strawberry, pear in red wine, tofu, candied, cherry, germ, balsamic reduction.

AVOCADO & QUINOA TIMBALE 260
Marinated with ponzu sauce, grilled vegetables over sweet potato puree and basil pesto

VIETNAMESE ROLL 260
Tsurumai rice, beetroot, cucumber, carrot and lettuce wrapped in mamenori

VEGETABLES CEVICHE 240
Red cabbage, red onion, cucumber, carrot and tomato, marinated in the traditional Tiger milk

SOY CEVICHE (150g) 240
Jicama, cucumber, berries, apple, cherry tomato, coriander, avocado

SWEET TOOTH TREATS

LEMON TART 260
Vanilla cookie with cream-lemon and strawberry ice cream

ROMERO PANNACOTTA
Infused milk and rosemary jelly with coconut ice cream and berries

SORBETS
Lytchee, lime, mango

ICE CREAM
Coconut, vanilla, strawberry, chocolate, green tea



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