

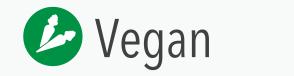
LUNCH

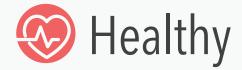
A BITE TO EAT

CEVICHE VALLARTA Our local & traditional recipe with a twist	200
TZATZIKI Crunchy Crudités accompanied by Fresh Homemade Tzatziki	160
SASSY CAESAR Our version of the classic salad with Grilled Chicken Breast and Caesar Dressing	160
SPINACH & SMOKE SALMON SALAD Accompanied with Caramelized Walnuts, Avocado & Orange-Ginger Vinaigrette	260
TUNA SASHIMI With Masago, Avocado & Eel-Wasabi Sauce	230
SHRIMP TACOS Coleslaw, Chipotle Dressing and Hibiscus-Habanero Sauce	250
AGUACHILE Shrimp Marinated in Lime Juice, served with Cucumber, Onion, Avocado, and Cilantro	250
"CAPRESE" WATERMELON SALAD Watermelon with Fresh Mozzarella, Arugula with Basil Pesto and a Reduction of Balsamic Vinegar	160
SEASON'S FRUIT Refreshing combination of Fresh Fruits	160
ROOFTOP SALAD Salad with Caramelized Onion, Crispy Bacon and Roquefort Cheese Dressing	170





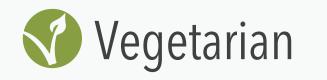




	UNA TARTAR Over thin slices of Cucumber, Avocado, Pickled Red Onion and Soy Vinaigrette	240
Ji	ACOS DE JICAMA icama Tortilla Stuffed with Shrimp, Chipotle Dressing vith "Pico de Gallo" and Orange	180
Fr	UELVE A LA VIDA resh seafood; Shrimp, Scallop & Octopus over Spicy cocktail Sauce and Avocado Slices	250
C	UNA CEVICHE Subes oif Tuna, Watermelon, and Tropical Sauce with Avocado Mousse and an Air of Lemon	190
	SUACAMOLE Guacamole served with Tortilla Chips	90
	1EXICAN SAUCE 1exican Sauce served with Tortilla Chips	80

TENGO HAMBRE

NACHOS · Classic · Chicken · Shrimp · Beef	150 180 290 280	QUESADILLASTraditionalChickenShrimpBeef	150 180 290 280
FAJITAS - Chicken - Shrimp - Beef	180 290 290	BURRITOS Chicken Shrimp Beef	180 290 290
ONION RINGS Crispy Onion Rings	accompanied by	Tartar Dressing	150









COCONUT SHRIMP Crispy Shrimp with Mashed Sweet Potato and Tequila Mango Chutney	210
CHICKEN POPCORN Popcorn Chicken with Chipotle Mayonnaise	240
BENTO BOX BURGER • Angus Burger: with Caramelized Onion, Cheese, Bacon, & Tartar Dressing	230
 Shrimp Burger: with Gouda Cheese, Fresh Figs, Arugula & Chili Pepper Dressing 	340
 Tuna Burger: with Black Squid Ink Bread, Arugula, Sweet Potato, Caramelized Onion and Cajun Mayonnaise 	250
GRILLED TUNA Yellowfin Tuna Over Creamy Risotto with Grilled Asparagus and Coleslaw	260
OCTOPUS SKEWERS Grilled and accompanied with Bell Peppers, Red Onion and Smoked Mayonnaise	260
TEASER TACOS · Fish Marinated in Adobo · Baja-style Shrimp Tacos · Roasted Meat with Mexican Sauce · Grilled Chicken Breast · Grilled Vegetables · Duck Comfit	180 190 230 160 180 210
BEEF SATAY Marinated in Yellow Curry and served with Pita Bread	350
ROOFTOP CLUB SANDWICH Our version of the traditional Club Sandwich	260









ZARANDEADO FISH FILLET

260

Catch of the day Marinated in Adobo, with Potatoes, Watermelon-Radish, Guacamole and Orange Supreme

SWEET TOOTH TREATS

LEMON TART Cover Cream with Lemon, Vanilla Cookie and Meringue ROMERO PANNACOTTA Infused Milk with Rosemary Jelly and Blueberries Compote SORBETS Lychee, Lemon and Mango ICE CREAM 130

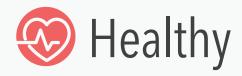
VEGAN

Chocolate, Vanilla, Strawberry, Coconut, and Green Tea

MELON GAZPACHO Refreshing and Crisp with a Touch Of Mint	160
BEET TACOS Beet Tortillas, Grilled Vegetables with Chickpeas Mousse and Tomato Jam	160
ROASTED PORTOBELLO Crispy Vegetables Marinated in Basil Pesto accompanied by Homemade Salad	210
TOFU SALAD Homemade Dried Tomato, Figs, Crispy Almond and Strawberry. accompanied with Balsamic Vinaigrette	160







AVOCADO & QUINOA TIMBALE Marinated with Ponzu Sauce and served with Grilled Vegetables over Sweet Potato Puree & Basil Pesto	260
VIETNAMESE ROLL Tsurumai Rice, Beetroot, Cucumber, Carrot and Lettuce. Wrapped in Soy Mamenori	260
VEGETABLES CEVICHE Fresh Vegetables; Purple Cabbage, Red Onion, Cucumber, Carrot and Tomato. Marinated in the traditional "Tigers Milk"	260
TEXTURED SOY PROTEIN BURGER Accompanied with Classic Vegetables, Shichimi Togarashi Dressing and Crudités	260







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