



LUNCH MENU

Prices are in Mexican pesos and include taxes.

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

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



Vegetarian



Gluten free



Vegan



Healthy

-  **TUNA TARTAR** 240
 Over thin slices of Cucumber, Avocado, Pickled Red Onion and Soy Vinaigrette

-  **TACOS DE JICAMA** 180
 Jicama Tortilla Stuffed with Shrimp, Chipotle Dressing with "Pico de Gallo" and Orange

- VUELVE A LA VIDA** 250
 Fresh seafood; Shrimp, Scallop & Octopus over Spicy Cocktail Sauce and Avocado Slices

-  **TUNA CEVICHE** 190
 Cubes of Tuna, Watermelon, and Tropical Sauce with Avocado Mousse and an Air of Lemon

-  **GUACAMOLE** 90
 Guacamole served with Tortilla Chips

-  **MEXICAN SAUCE** 80
 Mexican Sauce served with Tortilla Chips

TENGO HAMBRE

NACHOS

- Classic 150
- Chicken 180
- Shrimp 290
- Beef 280

FAJITAS

- Chicken 180
- Shrimp 290
- Beef 290

ONION RINGS

Crispy Onion Rings accompanied by Tartar Dressing

150

QUESADILLAS

- Traditional 150
- Chicken 180
- Shrimp 290
- Beef 280

BURRITOS

- Chicken 180
- Shrimp 290
- Beef 290



COCONUT SHRIMP	210
Crispy Shrimp with Mashed Sweet Potato and Tequila Mango Chutney	
CHICKEN POPCORN	240
Popcorn Chicken with Chipotle Mayonnaise	
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	260
Yellowfin Tuna Over Creamy Risotto with Grilled Asparagus and Coleslaw	
OCTOPUS SKEWERS	260
Grilled and accompanied with Bell Peppers, Red Onion and Smoked Mayonnaise	
TEASER TACOS	
· Fish Marinated in Adobo	180
· Baja-style Shrimp Tacos	190
· Roasted Meat with Mexican Sauce	230
· Grilled Chicken Breast	160
· Grilled Vegetables	180
· Duck Comfit	210
BEEF SATAY	350
Marinated in Yellow Curry and served with Pita Bread	
ROOFTOP CLUB SANDWICH	260
Our version of the traditional Club Sandwich	



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ZARANDEADO FISH FILLET 260

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

SWEET TOOTH TREATS

LEMON TART 130

Cover Cream with Lemon, Vanilla Cookie and Meringue

ROMERO PANNACOTTA 130

Infused Milk with Rosemary Jelly and Blueberries Compote

SORBETS 130

Lychee, Lemon and Mango

ICE CREAM 130

Chocolate, Vanilla, Strawberry, Coconut, and Green Tea

VEGAN

MELON GAZPACHO 160

Refreshing and Crisp with a Touch Of Mint

BEET TACOS 160

Beet Tortillas, Grilled Vegetables with Chickpeas Mousse and Tomato Jam

ROASTED PORTOBELLO 210

Crispy Vegetables Marinated in Basil Pesto accompanied by Homemade Salad

TOFU SALAD 160

Homemade Dried Tomato, Figs, Crispy Almond and Strawberry. accompanied with Balsamic Vinaigrette



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-  **AVOCADO & QUINOA TIMBALE** **260**
Marinated with Ponzu Sauce and served with Grilled Vegetables over Sweet Potato Puree & Basil Pesto

-  **VIETNAMESE ROLL** **260**
Tsurumai Rice, Beetroot, Cucumber, Carrot and Lettuce. Wrapped in Soy Mamenori

-  **VEGETABLES CEVICHE** **260**
Fresh Vegetables; Purple Cabbage, Red Onion, Cucumber, Carrot and Tomato. Marinated in the traditional "Tigers Milk"

-  **TEXTURED SOY PROTEIN BURGER** **260**
Accompanied with Classic Vegetables, Shichimi Togarashi Dressing and Crudités

