






A BITE TO EAT...

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| CEVICHE VALLARTA | 200 |
| Our local & traditional recipe with a twist | |
|  TZATZIKI | 160 |
|  Crunchy crudités accompanied by fresh homemade tzatziki | |
|  SASSY CAESAR | 160 |
|  Our version of the classic salad with grilled chicken breast and Caesar dressing | |
|  SPINACH & SMOKE SALMON SALAD | 260 |
| Accompanied with caramelized walnuts, avocado & orange-ginger vinaigrette | |
|  TUNA SASHIMI | 230 |
|  With masago, avocado & eel-wasabi sauce | |
| SHRIMP TACOS | 250 |
| Coleslaw, chipotle dressing and Hibiscus-habanero sauce | |
| AGUACHILE | 250 |
| Shrimp marinated in lime juice, served with cucumber, onion, avocado, and cilantro | |



Healthy



Vegetarian
option



Gluten
Free

 “CAPRESE” WATERMELON SALAD	160
 Watermelon with fresh mozzarella, arugula with basil pesto and a reduction of balsamic vinegar	
 SEASON’S FRUIT	160
 Refreshing combination of fresh fruits	
 ROOFTOP SALAD	170
Salad with caramelized onion, crispy bacon and Roquefort cheese dressing	
 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	

FEELING HUNGRY...

NACHOS

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

FAJITAS

· Chicken	180
· Shrimp	290
· Beef	290

QUESADILLAS

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

BURRITOS

· Chicken	180
· Shrimp	290
· Beef	280

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	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	

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	

Some dishes can be prepared Gluten free, please ask your waiter.
 Consuming raw or undercooked meats, poultry, seafood, shellfish
 or eggs may increase your risk of foodborne illness.
 Prices in Mexican pesos, tax included



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	
AVOCADO & QUINOA TIMBALE	160
Marinated with ponzu sauce and served with grilled vegetables over Sweet potato puree & basil pesto	
VIETNAMESE ROLL	200
Tsurumai rice, beetroot, cucumber, carrot and lettuce. Wrapped in soy mamenori	
VEGETABLES CEVICHE	180
Fresh vegetables; purple cabbage, red onion, cucumber, carrot and tomato. Marinated in the traditional "Tigers Milk"	
TEXTURED SOY PROTEIN BURGER	220
Accompanied with classic vegetables, shichimi togarashi dressing and crudités	