



— LUNCH —

A BITE TO EAT

**CEVICHE VALLARTA** (100g) 360  
Our local and traditional recipe with an original twist

**CRUDITES** 260  
Crunchy crudites accompanied by fresh homemade ranch dressing

**TRADITIONAL CAESAR** (100 g) 340  
Our version of the classic salad and Caesar dressing  
Add:  
-Chicken 380  
-Shrimp 410

**SALMON SALAD** (100 g) 410  
Accompanied with caramelized walnuts, avocado and orange-ginger vinaigrette

**TUNA SASHIMI** (100 g) 360  
With masago, avocado and wasabi eel sauce

**SHRIMP TACOS** (3pcs) 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) 395  
Shrimp marinated in lime juice, served with cucumber onion, avocado and coriander

**“CAPRESE” WATERMELON SALAD** 310  
Watermelon with fresh mozzarella, arugula with basil pesto and a reduction of balsamic vinegar

**ROOFTOP SALAD** 280  
Salad with caramelized onion, crispy bacon and roquefort cheese dressing

**TUNA TOSTADA** (120 g) 360  
Homemade tostada, tuna, onion, cucumber, cilantro sweet potato chips, and avocado mousse

**JICAMA TACOS** (3pcs) 360  
Jicama tortilla stuffed with shrimp, chipotle dressing with pico de gallo and orange

**VUELVE A LA VIDA** (150 g) 440  
Shrimp, scallop & octopus with a homemade spicy black sauce

**GUACAMOLE** 265  
Special homemade recipe with a touch of lime

**PICO DE GALLO** 160  
Mix of tomato, onion and coriander seasoned with lime juice and accompanied by tortilla chips

**FRUIT PLATE** 265  
Refreshing combination of fresh fruits

FEELING HUNGRY

**NACHOS**

- Classic 280
- Chicken 360
- Shrimp 490
- Beef 490

**QUESADILLAS**

- Classic 280
- Chicken 360
- Shrimp 470
- Beef 450

**BURRITOS**

- Chicken 340
- Shrimp 460
- Beef 460

**FAJITAS**

- Chicken 340
- Shrimp 490
- Beef 490

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

**COCONUT SHRIMP** (90g) 510  
Crispy shrimp with mashed sweet potato and tequila mango chutney

**LOBSTER TAIL** (Seasonal) (Per kilo) 6,500  
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) 420  
Popcorn chicken with chipotle mayonnaise

**ONION RINGS** 220  
Crispy onion rings accompanied by tartar dressing

**BENTO BOX BURGER**  
• Angus Burger (200g): With caramelized onion, cheese, bacon and tartar dressing 485

• Shrimp Burger (160g): With Gouda cheese, arugula and poblano pepper dressing 485

**SHRIMP POPCORN** (320 g) 480  
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 (To share 2-4 pax) 3,100
Shrimp (200g), Octopus (350g), Shrimp (350g) with vegetables

THE ROYAL SEAFOOD PLATTER (To share 2-4 pax) 9,600
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) 3,450
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) 3,450
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 chambrey 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
-Margarita 320
-Pepperoni 340
-Serrano Ham 380

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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