



— LUNCH —

A BITE TO EAT

CEVICHE VALLARTA (100g) 380
Our local and traditional recipe with an original twist

CRUDITES 260
Crunchy crudites accompanied by fresh homemade ranch dressing

TRADITIONAL CAESAR (100 g) 360
Our version of the classic salad and Caesar dressing
Add:
-Chicken 390
-Shrimp 420

SALMON SALAD (100 g) 420
Accompanied with caramelized walnuts, avocado and orange-ginger vinaigrette

TUNA SASHIMI (100 g) 365
With masago, avocado and wasabi eel sauce

SHRIMP TACOS (3pcs) 385
Coleslaw, chipotle dressing and martajada 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 340
Watermelon with fresh mozzarella, arugula with basil pesto and a reduction of balsamic vinegar

ROOFTOP SALAD 320
Salad with caramelized onion, crispy bacon and roquefort cheese dressing

TUNA TOSTADA (120 g) 380
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 280
Special homemade recipe with a touch of lime

PICO DE GALLO 180
Mix of tomato, onion and coriander seasoned with lime juice and accompanied by tortilla chips

TUNA TARTAR 360
Spyce Soy Sauce & Sesame oil

FRUIT PLATE 265
Refreshing combination of fresh fruits

FEELING HUNGRY

NACHOS

- Classic 310
- Chicken 380
- Shrimp 490
- Beef 490

QUESADILLAS

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

BURRITOS

- Chicken 360
- Shrimp 490
- Beef 490

FAJITAS

- Chicken 360
- Shrimp 490
- Beef 490

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

COCONUT SHRIMP (90g) 520
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) 460
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) 510
Yellowfin tuna over creamy risotto with grilled asparagus and coleslaw

ROOFTOP SEAFOOD PLATTER  
(To share 2-4 pax) 3,250
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  1/2 Dozen 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) 340
• Fish marinated in adobo (100g) 380
• Baja-style shrimp tacos (120g) 380
• Beef meat with pico de gallo (180g) 310
• Grilled chicken breast (180g)

BEEF SATAY (180g) 475
Angus choice beef fillet with chimichurri accompanied with asparagus and chambrey potato

CHICKEN GYROS (160g)  360
Chicken, cream cheese, avocado, lettuce tomato, onion, Tzatziki dressing

ROOFTOP CLUB SANDWICH (230g) 495
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 360
-Pepperoni 360
-Serrano Ham 410

————— 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  310
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

ARTISAN SORBETS
Tejuino with tequila, Mezcal, red fruits and orange white corn

ICE CREAM
Coconut, vanilla, strawberry, chocolate



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