



— LUNCH —

A BITE TO EAT

<b>CEVICHE VALLARTA</b> (100g)  	340
Our local and traditional recipe with an original twist	
<b>TZATZIKI</b>  	260
Crunchy crudites accompanied by fresh homemade tzatziki	
<b>SASSY CAESAR</b> (100 g) 	340
Our version of the classic salad with grilled chicken breast and Caesar dressing	
<b>SMOKE SALMON &amp; SPINACH SALAD</b> (100 g) 	395
Accompanied with caramelized walnuts, avocado and orange-ginger vinaigrette	
<b>TUNA SASHIMI</b> (100 g) 	310
With masago, avocado and wasabi eel sauce	
<b>SHRIMP TACOS</b> (3pcs) 	380
Coleslaw, chipotle dressing and hibiscus-habanero sauce	
<b>LOBSTER TACOS</b> (4pcs   220g) 	1,800
With bone marrow (50g) marinated with adobo sauce, avocado mousse, coriander and red cabbage	
<b>AGUACHILE</b> (160g) 	380
Shrimp marinated in lime juice, served with cucumber onion, avocado and coriander	
<b>SEASON'S FRUIT</b>   	260
Refreshing combination of fresh fruits	

<b>"CAPRESE" WATERMELON SALAD</b>   	280
Watermelon with fresh mozzarella, arugula with basil pesto and a reduction of balsamic vinegar	
<b>ROOFTOP SALAD</b>  	280
Salad with caramelized onion, crispy bacon and roquefort cheese dressing	
<b>TUNA TARTAR</b> (120 g) 	340
Over thin slices of cucumber, avocado, pickled red onion and soy vinaigrette	
<b>JICAMA TACOS</b> (3pcs)  	320
Jicama tortilla stuffed with shrimp, chipotle dressing with pico de gallo and orange	
<b>VUELVE A LA VIDA</b> (150 g) 	380
Shrimp, scallop & octopus over spicy cocktail sauce and avocado slices	
<b>TUNA CEVICHE</b> (120 g) 	380
Cubes of tuna, watermelon and tropical sauce with avocado mousse	
<b>GUACAMOLE</b>  	265
Special homemade recipe with a touch of lime	
<b>PICO DE GALLO</b>  	130
Mix of tomato, onion and coriander seasoned with lime juice and accompanied by tortilla chips	

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

BURRITOS


• Chicken	340
• Shrimp	490
• Beef	490

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

<b>COCONUT SHRIMP</b> (90g) 	475
Crispy shrimp with mashed sweet potato and tequila mango chutney	
<b>LOBSTER TAIL</b> 	5,900
Butter and garlic accompanied with creamy risotto, asparagus, carrot, cherry tomato and zucchini	
<b>CATCH OF THE DAY</b> (Whole fish) (Seasonal) (Per kilo) 	1,450
Accompanied with white rice & grilled vegetables	
<b>CHICKEN POPCORN</b> (480 g) 	410
Popcorn chicken with chipotle mayonnaise	
<b>SHRIMP POPCORN</b> (320 g) 	480
Popcorn shrimp with chipotle mayonnaise	

<b>ONION RINGS</b>	220
Crispy onion rings accompanied by tartar dressing	
<b>BENTO BOX BURGER</b>	
• Angus Burger (200g): With caramelized onion, cheese, bacon and tartar dressing	485
• Shrimp Burger (160g): With Gouda cheese, arugula and poblano pepper dressing	460
• Tuna Burger (180g): With squid ink black bread, arugula, sweet potato, caramelized onion and cajun mayonnaise	410

 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) 430  
Yellowfin tuna over creamy risotto with grilled asparagus and coleslaw

**ROOFTOP SEAFOOD PLATTER**   2,750  
(To share 2-4 pax)  
Shrimp (200g), Octopus (350g), Shrimp (350g) with vegetables

**THE ROYAL SEAFOOD PLATTER**   8,500  
(To share 2-4 pax)  
Lobster tail (kilo) with butter and garlic, U10 Shrimp (200gr), Octopus (350g), Shrimp (350g) with grilled vegetables and creamy risotto 2,750

**SPECIAL GRILLED SKEWERS**  (To share 2-4 pax)  
New York Angus (450g), Chistorra (280g) Chicken Breast (200g), Rack of Lamb (220g) with grilled vegetables 2,800

**THE ROOFTOP SURF AND TURF**  (To share 2-4 pax)  
New York Angus (450g), U10 Shrimp (200g), Chicken Breast (280g), Octopus (200g) with grilled vegetables

**OCTOPUS SKEWERS** (100g) 385  
Grilled and accompanied with bell peppers, red onion and smoked mayonnaise

**TEASER TACOS** (3pcs) 320  
• Fish marinated in adobo (100g) 380  
• Baja-style shrimp tacos (120g) 380  
• Roasted meat with pico de gallo (180g) 260  
• Grilled chicken breast (180g) 475

**BEEF SATAY** (150g) 475  
Chambray potatoes, pita bread, chimichurri

**CHICKEN GYROS** (160g)  240  
Chicken, cream cheese, avocado, lettuce, tomato, onion, Tzatziki dressing

**ROOFTOP CLUB SANDWICH** (230g) 450  
Our version of the traditional club sandwich

**ZARANDEADO STYLE FISH** (200g) 495  
Catch of the day marinated in adobo with potatoes, guacamole and orange supreme


**PITA PIZZA** 240  
Sauce, mixed cheese, serrano ham, arugula, pesto

— VEGETARIAN —

**MELON GAZPACHO**  260  
Refreshing and crisp with a touch of mint

**BEETROOT SALAD** (160g)   250  
Mousse, arugula, lettuce, orange and grapefruit supremes, cherry tomato, orange vinaigrette, cucumber

**TOFU SALAD** (160g)   260  
Lettuce, almond, strawberry, pear in red wine, tofu, candied, cherry, germ, balsamic reduction.

**AVOCADO & QUINOA TIMBALE**  260  
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

**VEGETABLES CEVICHE**  260  
Purple cabbage, red onion, cucumber, carrot and tomato, marinated in the traditional Tiger milk

**SOY CEVICHE** (180g)    260  
Jicama, cucumber, berries, apple, cherry tomato, coriander, avocado

— SWEET TOOTH TREATS —

**LEMON TART** 260  
Vanilla cookie with cream-lemon cover and meringe


**ROMERO PANNACOTTA**  
Infused milk and rosemary jelly with coconut ice cream and berries

**SORBETS**  
Lychee, lime, mango

**ICE CREAM**  
Coconut, vanilla, strawberry, chocolate, green tea



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