SNACK

SNACKS

Low-calorie

Vegan

Spicy

Gluten-free

Chef's
suggestion

SU FIRMA
Vale
NO CASH
JUST SIGN

WITH YOUR SIGNATURE
PAYMENT IS SAFER
AND EASIER

In accordance with art 7 bis of the Federal Consumer Protection Law, we inform you that all prices are shown in Mexican pesos and include a 16% tax. In case of any allergies or dietary restrictions, please ask your waiter for available options. Be advised that consuming raw or undercooked food may pose a health risk. At Vidanta Nuevo Vallarta your signature is an agreement of payment. We do not accept cash.

APPETIZERS

GUACAMOLE "PUNTA" — $220
Served with crispy pumpkin seeds, pickled cucumber, avocado, and cilantro.

CRUDITÉS — $195
Vegetables sitcks served with ranch, piquín chili, and lime.

CRISPY TAMARIND CHICKEN WINGS (350 G) — $285
Glased with tamarind sauce, accompanied with ranch dressing and spicy sauce.

NACHOS "LUXXE" (200 G) — $275
Tortilla chips, mixed melted cheese, beans, jalapeño chili pepper, sour cream, and pico de gallo sauce.

- With chicken (100 G) — $310
- With flank steak (100 G) — $380
- With shrimp (100 G) — $370

CRISPY BREADED FISH (150 G) — $195
Crispy fish in fines herbs and chipotle mayonnaise on iceberg salad.

FRENCH FRIES — $225
Accompanied by your choice of topping: Cheese sauce, chipotle dressing, or chili beans.

Extras:
Parmesan cheese — $235
Crispy bacon (25 G) — $245

RAW

SALMON TIRADITO (100 G) — $265
Dipped in passion fruit sauce, habanero chili pepper, pickled onion, and cilantro in a cripsy rice leaf.

RAW FRESH TUNA (100 G) — $320
Served in soy sauce and yuzu juice, serrano chili pepper, onion, watermelon, pineapple, crispy potato, and black sesame seeds.

CEVICHES

SEAFOOD COCKTAIL (150 G) — $310
Shrimp, octopus, and scallops, served in cocktail sauce, with pico de gallo and avocado.

VALLARTA-STYLE CEVICHE (100 G) — $275
Fish marinated in lime, carrot, cucumber, tomato, onion, cilantro, avocado, and tortilla chips.

“SÍ” CEVICHE (100 G) — $310
Catch of the day in tiger´s milk, Thai basil, toasted peanuts, sweet potato, cilantro salad, and crispy sweet potato.

“PORQUE NO” SHRIMP AGUACHILE (200 G) — $360
Marinated shrimp, onion, cucumber, and cilanto, with a green creamy sauce of serrano chili pepper and avocado.

“PUERTO” CEVICHE (200 G) — $350
Marinated catch of the day, cucumber, onion, cherry tomato, and manzano chili pepper.

OCTOPUS & SHRIMP TOSTADA (150 G) — $320
Tostada with avocado and seafood marinated in olive oil, lime, salt, black pepper, red onion, tomato, and cilantro accompanied with mulata sauce.

TOSTADA DIPPED IN CHILI SAUCE WITH SHRIMP (150 G) — $280
Served in guajillo and chile de árbol pepper sauce, cucumber, red onion, avocado, and crispy seaweed Nori.

“TODO” TOSTADA — $245
Sweet potato, corn nuts, avocado, purple radish with rice vinegar, tiger´s milk, cilantro, and citrus salad.

TACOS

BAJA-STYLE FISH TACOS (3 PCS | 150 G) — $270
Handmade battered fish served in flour tortilla with pico de gallo, chipotle mayonnaise, and coleslaw.

SPICE-MARINATED SHRIMP TACOS (3 PCS | 150 G) — $340
Corn tortillas with pasilla chili pepper-marinated shrimp, garlic mayonnaise, cilantro salad, red onion, and pickled radishes.

FLANK STEAK GRATIN TACOS (180 G) — $380
Caramelized onion, gratin with a mix of Manchego and Mozzarella cheeses, guacamole, pico de gallo, and morita chili sauce.

CRISPY MARLIN TACO IN RED TUNA CEVICHE (150 G) — $250
Served in lime sauce, chile de árbol pepper, sea salt, cilantro, red onion, and Chinese potato.

GOBERNADOR TACOS (100 G) — $245
Shrimp marinated in butter and garlic sautéed with onion, tomato, poblano pepper, mayonnaise, and chipotle.
Served on flour tortilla with a cheese crust.

QUESADILLAS TRIO — $180
Flour tortillas, gratin with a mix of Manchego and Mozzarella cheeses, guacamole, pico de gallo, and morita chili sauce.

- With chicken (100 G) — $205
- With shrimp (100 G) — $290
- With flank steak (100 G) — $320

SALADS

BEET SALAD WITH SWEET POTATO — $230
Mix spring lettuce and baby spinach, nuts, goat cheese, orange supremes, sweet potato, and beetroot dipped in balsamic vinegar and mustard.

CAESAR SALAD — $205
Lettuce, Caesar dressing, garlic croutons, and Parmesan cheese.

SI SALAD (120 G) — $260
Spice-marinated chicken, spring mix, spinach, grilled pineapple, cherry tomato, avocado, cilantro, breaded panela cheese, and berries vinagrette.

CHEF'S SPECIALITIES

TARTINE WITH SHRIMP (150 G) — $250
Artisanal bread with guacamole and shrimp stew.

SHRIMP IN GARLIC AND CHIPOTLE CHILI CREAM (200 G) — $370
Buttered sautée shrimp, accompanied with spring mix, cilantro rice, and tortillas.

MAIN DISHES

PORTOBELLO "AU GRATIN" (150 G) — $395
Portobello confit filled with grilled flank steak au gratin, roasted jalapeño chili peppers, and sour cream.

CATCH OF THE DAY (200 G) — $420
Ajillo, butter, arrierro-style, or garlic. Accompanied with salad, rice, molcajete sauce, and tortillas.

GRATIN CHICKEN FAJITAS (150 G) — $305
Chicken breast, onion, bell peppers, Manchego and Mozarella cheeses, pico de gallo sauce, guacamole and molcajete sauce.

SANDIWCHES AND BURGERS

CLUB SANDWICH (140 G) $330
Toasted bread with homemade ham, chicken, Gouda cheese, mayonnaise, smoked bacon, lettuce, hard-boiled egg, tomato, coleslaw, and French fries.

CIABATTA FISH SANDWICH (100 G) $235
Fish tempura sandwich with lettuce salad, jalapeño dressing, tomato, and roasted jalapeños. Accompanied with straw potatoes.

MAYAN BURGER (200 G) $365
Beef burger with mixed cheese au gratin, bacon, lettuce, tomato, and pickles salad. Accompanied with French fries.

CAROLINA-STYLE HOT DOG (90 G) $235
Grilled jumbo sausage with bacon, cheese crust, onion caramelized, coleslaw, cheese sauce, jalapeño chili peppers, and French fries.

WRAP VEGGIE $250
Northern tortilla with alfalfa sprouts, fresh tomato, iceberg lettuce, avocado, beetroot hummus, cucumber, carrot, baby spinach, ranch dressing, and panela cheese, accompanied with salad.

KID'S MENU

FRUIT SALAD $125

CHICKEN NUGGETS (160 G) $190
With French fries and a fruit skewer.

CHEESEBURGER (110 G) $205
With French fries and a fruit skewer.

CORN DOG (160 G) $195
With French fries and a fruit skewer.

GRILLED CHEESE AND TURKEY HAM SANDWICH (30 G) $175
With French fries and a fruit skewer.

HOMEMADE POPSICLES

ICE CREAM POPSICLES $80
- Vanilla covered with milk chocolate.
- Coffee covered with white chocolate.
- Key lime pie.

POPSICLES $80

· Coconut water with fruits.
· Pineapple, coconut, and lime.
· Banana, strawberry, and orange.

DESSERTS

ICE CREAM TANDEM $155

Vanilla ice cream with berries sorbet, almond financier covered with white chocolate.

BRIOCHE BRÛLÉE $135

Butter brioche soaked in vanilla cream covered with créme brûlée, pralines nuts, and plum ice cream with aged rum.

TRIPLE CHOCOLATE $150

Cocoa cake, milk and white chocolate mousse, and stracciatella ice cream.

ASSORTED HOMEMADE ICE CREAM $145