




the
rooftop

- LUNCH -


A BITE TO EAT

 CEVICHE VALLARTA (100g)	250
Our local and traditional recipe with an original twist	
 TZATZIKI	250
 Crunchy crudites accompanied by fresh homemade tzatziki	
 SASSY CAESAR (180g)	200
 Our version of the classic salad with grilled chicken breast and Caesar dressing	
 SMOKE SALMON & SPINACH SALAD (100g)	350
Accompanied with caramelized walnuts, avocado and orange-ginger vinaigrette	
 TUNA SASHIMI (100g)	250
 With masago, avocado and wasabi eel sauce	
SHRIMP TACOS (3pcs)	280
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)	290
Shrimp marinated in lime juice, served with cucumber, onion, avocado and coriander	
 "CAPRESE" WATERMELON SALAD	200
 Watermelon with fresh mozzarella, arugula with basil pesto and a reduction of balsamic vinegar	
 SEASON'S FRUIT	180
 Refreshing combination of fresh fruits	
 ROOFTOP SALAD	210
Salad with caramelized onion, crispy bacon and roquefort cheese dressing	
TUNA TARTAR (120g)	270
Over thin slices of cucumber, avocado, pickled red onion and soy vinaigrette	









 Healthy

 Vegetarian

 Gluten Free

Premium Culinary  20% 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.

 JICAMA TACOS (3pcs)	220
 Jicama tortilla stuffed with shrimp, chipotle dressing with pico de gallo and orange	
VUELVE A LA VIDA (150g)	290
Shrimp, scallop & octopus over spicy cocktail sauce and avocado slices	
 TUNA CEVICHE (120g)	260
 Cubes of tuna, watermelon and tropical sauce with avocado mousse	
 GUACAMOLE	120
 Special homemade recipe with a touch of lime	
 PICO DE GALLO	100
 Mix of tomato, onion and coriander seasoned with lime juice and accompanied by tortilla chips	

FEELING HUNGRY

NACHOS

• Classic	190
• Chicken	250
• Shrimp	330
• Beef	410

QUESADILLAS

• Classic	180
• Chicken	320
• Shrimp	340
• Beef	380

BURRITOS

• Chicken	250
• Shrimp	330
• Beef	390

FAJITAS

• Chicken	290
• Shrimp	370
• Beef	410

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

COCONUT SHRIMP

 (90g)

Crispy shrimp with mashed sweet potato and tequila mango chutney

290

LOBSTER TAIL

 (Seasonal) (Per kilo) 

Butter and Garlic accompanied with creamy risotto, asparagus, carrot, cherry tomato and zucchini

5,900

CATCH OF THE DAY

 (Whole fish) (Seasonal) (Per kilo) 

Accompanied with white rice & grilled vegetables

990

CHICKEN POPCORN

 (450g)


Popcorn chicken with chipotle mayonnaise

400

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ONION RINGS	200
Crispy onion rings accompanied by tartar dressing	
BENTO BOX BURGER	
• Angus Burger (200g): With caramelized onion, cheese, bacon and tartar dressing	290
• Shrimp Burger (160g): With Gouda cheese, arugula and poblano pepper dressing	380
• Tuna Burger (180g): With squid ink black bread, arugula, sweet potato, caramelized onion and cajun mayonnaise	280
GRILLED TUNA (180g)	310
Yellowfin tuna over creamy risotto with grilled asparagus and coleslaw	
ROOFTOP SEAFOOD PLATTER (To share 2-4 pax) 🍷🍷	1,950
U10 Shrimp (200g), Octopus (350g), Shrimp (350g) with vegetables	
THE ROYAL SEAFOOD PLATTER (To share 2-4 pax) 🍷🍷	8,500
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) 🍷🍷	2,500
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) 🍷🍷	2,800
New York Angus (450g), U10 Shrimp (200g), Chicken Breast (280g), Octopus (200g) with grilled vegetables	
OCTOPUS SKEWERS (100g)	320
Grilled and accompanied with bell peppers, red onion and smoked mayonnaise	
TEASER TACOS (3pcs)	
• Fish marinated in adobo (100g)	220
• Baja-style shrimp tacos (120g)	280
• Roasted meat with pico de gallo (180g)	310
• Grilled chicken breast (180g)	190
• Duck confit (60g)	230
BEEF SATAY (150g)	400
Marinated in yellow curry and served with pita bread	

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ROOFTOP CLUB SANDWICH (230g)	290
Our version of the traditional club sandwich	
ZARANDEADO STYLE FISH (200g)	380
Catch of the day marinated in adobo with potatoes, guacamole and orange supreme	


VEGETARIAN

 MELON GAZPACHO	180
Refreshing and crisp with a touch of mint	
 BEEF TACOS	180
Beet tortillas, grilled vegetables with chickpeas mousse	
 ROASTED PORTOBELLO	240
Crispy vegetables marinated in basil pesto accompanied by homemade salad	
 TOFU SALAD	180
Homemade dried tomato, crispy almond and accompanied with balsamic vinaigrette	
 AVOCADO & QUINOA TIMBALE	180
Marinated with ponzu sauce, grilled vegetables over sweet potato puree and basil pesto	
 VIETNAMESE ROLL	230
Tsurumai rice, beetroot, cucumber, carrot and lettuce wrapped in mamenori	
 VEGETABLES CEVICHE	200
Purple cabbage, red onion, cucumber, carrot and tomato, marinated in the traditional Tiger milk	
 TEXTURED SOY PROTEIN BURGER	240
Accompanied with classic vegetables, shichimi togarashi dressing and crudites	

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SWEET TOOTH TREATS

LEMON TART	180
Vanilla cookie with cream-lemon cover and meringe	
ROMERO PANNACOTTA	180
Infused milk and rosemary jelly with coconut ice cream and berries	
SORBETS	180
Lychee, lime, mango	
ICE CREAM	180
Coconut, vanilla, strawberry, chocolate, green tea	

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HOTEL MOUSAI
PUERTO VALLARTA