



— LUNCH —

A BITE TO EAT

<b>TRADITIONAL GUACAMOLE</b> (200g)	280	<b>RED OR TATEMADO AGUACHILE</b> (160g)	420
House-made recipe with citrus touch of lime and corn tortillas chips		Shrimp marinated in lime juice, served with cucumber, onion, avocado and cilantro	
<b>PICO DE GALLO</b> (200g)	180	<b>TUNA POKE BOWL</b> (80g)	395
Tomato, onion and cilantro with lime juice and corn tortilla chips		Gohan rice, cucumber, avocado, edamam, wakame and green onions	
<b>CEVICHE VALLARTA</b> (120g)	380	<b>GUACAMOLE WITH RIB EYE</b>	420
Our local recipe crafted with an original twist		<b>CHICHARRON</b> (100g)	
<b>ROOFTOP SALAD</b> (180g)	320	Tomato, onion, cilantro, serrano pepper and lime juice	
Mix baby lettuce ,BBQ sauce,bacon,grilled chicken cherry tomatoes, corn chips,and grilled corn		<b>LOBSTER CEVICHE</b> (200g)(Seasonal)	1,850
<b>TRADITIONAL CAESAR</b> (100 g)	360	Tomato, onion, cilantro, "leche de tigre" marinade served with plantain chips	
Our house version of the classic salad with artisan Caesar dressing		<b>FRESH OYSTERS</b> ½ Dozen	580
Add:	390	Serverd chilled with lemon and sea salt	
-Chicken (180g)	420	<b>OYSTER COCKTAIL</b> ½ Dozen	950
-Shrimp(160g)		Oysters and shrimp with pico de gallo,avocado and house cocktail sauce	
<b>TUNA SASHIMI</b> (100 g)	365	<b>OYSTER ROCKEFELLER</b> ½ Dozen	730
Tuna with masago, avocado and citrus-infused ponzu sauce		Spinach sauce,topped with gratin parmesan cheese and sea salt	
<b>TUNA TOSTADA</b> (120 g)	380	<b>VUELVE A LA VIDA</b> (150g)	540
Tuna on homemade tostada,topped with onion cucumber,cilantro,sweet potato chips and avocado mousse		Octopus ,shrimp, and sea scallops served with avocado in a spicy chiltepin chili sauce	
<b>JICAMA TACOS</b> (120g)	380		
Sliced jicama 'tortillas' grilled shrimp ,chipotle dressing pico de gallo and orange supreme			

FEELING HUNGRY

**NACHOS** (150g)

- Classic 310
- Chicken 380
- Shrimp 520
- Beef 520

**QUESADILLAS**(3pcs)

- Classic 300
- Chicken 380
- Shrimp 490
- Beef 490

**FAJITAS**

- Chicken 360
- Shrimp 520
- Beef 520

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

**COCONUT SHRIMP**(90g) 540  
Crispy coconut shrimp served with grilled vegetables and spicy guava dipping sauce

**POPCORN CHICKEN** (450 g) 460  
Crispy bite-sized chicken served with chipotle mayo

**SHRIMP POPCORN** (320 g) 480  
Crispy bite-sized shrimp served with chipotle mayo

**ONION RINGS**(250g) 230  
Crispy onion rings served with ranch dressing

**PREMIUM ANGUS BURGER**(200g) 540  
Premium beef,caramelize onions, melted cheese bacon, and tartar sauce

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 —

**CATCH OF THE DAY** (Whole fish) (Seasonal) (Per kilo) 1,540  
Fresh whole fish Served with rice and grilled vegetables

**LOBSTER TACOS** (4pcs | 220g) 1,850  
Adobo-marinated lobster with bone marrow (50g)  
Fresh avocado mousse, cilantro, and red cabbage

**ROOFTOP SEAFOOD FEAST** 3,290  
(To share 2-4 pax)  
U10 Jumbo shrimp (200g), Octopus (350g) and Shrimp (350g)  
Served with a side of grilled vegetables

**THE ROYAL SEAFOOD PLATTER** 10,180  
(To share 2-4 pax)  
Butter garlic Lobster tail (1kg) U10 Jumbo shrimp (200g)  
octopus (350g), and additional Shrimp (350g). Served with  
grilled vegetables and creamy risotto

**MIXED GRILLED PLATTER** 3,660  
(To share 2-4 pax)  
A delicious New York Angus (450g)  
Chistorra Sausage (280g) Grilled Chicken Breast (200g)  
and Rack of Lamb (220g) Served with grilled vegetables

**SURF AND TURF PLATTER** 3,660  
(To share 2-4 pax)  
New York Angus (450g), U10 Jumbo Shrimp (200g)  
Grilled chicken Breast (280g) and Octopus (200g)  
Served with grilled vegetables

**LOBSTER TAIL** (Seasonal) (Per kilo) 6,890  
Prepared with garlic butter, served with creamy risotto  
and grilled vegetables

**STREET TACOS** (3pcs) 380  
• Herbs-Crusted Fish (160g) 380  
• Shrimp "Gobernador" (160g) 380  
• Skirt Steak /Arrachera (180g) 380  
• Baja-style Tacos (180g) 380  
• Battered Avocado (160g) 280

**ROOFTOP CLUB SANDWICH** (230g) 495  
Our signature take on the classic club sandwich  
served with fries potatoes

**FISH SANDWICH** (200g) 570  
Served on ciabatta bread, tomato confit, and  
cilantro dressing served with fries potatoes

**ZARANDEADO STYLE FISH** (200g) 570  
Grilled fillet marinated in adobo served with rice  
and grilled vegetables

**CHARRED OCTOPUS** (160g) 480  
Served with mashed potatoes, chimichurri, and  
grilled imperial lime

**GRILLED TUNA** (180g) 510  
Yellowfin tuna fillet served over creamy risotto with  
asparagus and pesto

————— VEGETARIAN —————

**BEET SALAD** (220g) 280  
Beet mousse, arugula, mixed greens, orange and  
grapefruit supremes, cherry tomatoes, and orange  
vinaigrette

**FRUIT PLATE** (390g) 280  
A refreshing selection of seasonal mixed fruits

**VITAL SNACK** (160g) 320  
Beet and carrot medallion served on ciabatta bread with  
mozzarella cheese, and mixed greens

**VIETNAMESE ROLL** (165g) 310  
Rice, beet, cucumber, carrot and lettuce  
wrapped in mamenori (soy paper)

————— SWEET TOOTH TREATS —————

380

**CORN BREAD**  
Served with a refreshing mixed berry sorbet

**CHOCOBANANA**  
Chocolate-covered banana served with a passion fruit  
sauce

**ARTISAN SORBETS**  
Tejuino & tequila : A traditional fermented corn  
sorbet with a splash of tequila  
Orange & Berries : Bright orange sorbet with mixed  
red fruits

**ICE CREAM**  
Coconut, Vanilla, Strawberry, Chocolate



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