



the  
rooftop

- LUNCH -

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## A BITE TO EAT

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<b>CEVICHE VALLARTA</b>	220
Our local and traditional recipe with an original twist	
 <b>TZATZIKI</b>	220
 Crunchy crudites accompanied by fresh homemade tzatziki	
 <b>SASSY CAESAR</b>	170
 Our version of the classic salad with grilled chicken breast and Caesar dressing	
 <b>SMOKE SALMON &amp; SPINACH SALAD</b>	280
Accompanied with caramelized walnuts, avocado and orange-ginger vinaigrette	
 <b>TUNA SASHIMI</b>	250
 With masago, avocado and wasabi eel sauce	
<b>SHRIMP TACOS</b>	270
Coleslaw, chipotle dressing and hibiscus-habanero sauce	
<b>AGUACHILE</b>	270
Shrimp marinated in lime juice, served with cucumber, onion, avocado and coriander	
 <b>"CAPRESE" WATERMELON SALAD</b>	170
 Watermelon with fresh mozzarella, arugula with basil pesto and a reduction of balsamic vinegar	
 <b>SEASON'S FRUIT</b>	170
 Refreshing combination of fresh fruits	
 <b>ROOFTOP SALAD</b>	180
Salad with caramelized onion, crispy bacon and roquefort cheese dressing	









 Healthy

 Vegetarian

 Gluten Free

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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.

<b>TUNA TARTAR</b>	260
Over thin slices of cucumber, avocado, pickled red onion and soy vinaigrette	
 <b>JICAMA TACOS</b>	200
 Jicama tortilla stuffed with shrimp, chipotle dressing with pico de gallo and orange	
<b>VUELVE A LA VIDA</b>	270
Shrimp, scallop & octopus over spicy cocktail sauce and avocado slices	
 <b>TUNA CEVICHE</b>	250
 Cubes of tuna, watermelon and tropical sauce with avocado mousse	
 <b>GUACAMOLE</b>	100
 Special homemade recipe with a touch of lime	
 <b>PICO DE GALLO</b>	90
 Mix of tomato, onion and coriander seasoned with lime juice and accompanied by tortilla chips	

## FEELING HUNGRY

### NACHOS

• Classic	160
• Chicken	220
• Shrimp	310
• Beef	380

### QUESADILLAS

• Classic	170
• Chicken	190
• Shrimp	310
• Beef	350

### BURRITOS

• Chicken	220
• Shrimp	310
• Beef	370

### FAJITAS

• Chicken	250
• Shrimp	340
• Beef	380

### ONION RINGS

Crispy onion rings accompanied by tartar dressing

180

### COCONUT SHRIMP

Crispy shrimp with mashed sweet potato and tequila mango chutney

230

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<b>CHICKEN POPCORN</b>	400
Popcorn chicken with chipotle mayonnaise	
<b>BENTO BOX BURGER</b>	
• <b>Angus Burger:</b> With caramelized onion, cheese, bacon and tartar dressing	250
• <b>Shrimp Burger:</b> With Gouda cheese, arugula and poblano pepper dressing	370
• <b>Tuna Burger:</b> With squid ink black bread, arugula, sweet potato, caramelized onion and cajun mayonnaise	270
<b>GRILLED TUNA</b>	280
Yellowfin tuna over creamy risotto with grilled asparagus and coleslaw	
<b>OCTOPUS SKEWERS</b>	280
Grilled and accompanied with bell peppers, red onion and smoked mayonnaise	
<b>TEASER TACOS</b>	
• Fish marinated in adobo	220
• Baja-style shrimp tacos	270
• Roasted meat with pico de gallo	280
• Grilled chicken breast	170
• Duck confit	200
<b>BEEF SATAY</b>	380
Marinated in yellow curry and served with pita bread	
<b>ROOFTOP CLUB SANDWICH</b>	280
Our version of the traditional club sandwich	
<b>ZARANDEADO STYLE FISH</b>	380
Catch of the day marinated in adobo with potatoes, guacamole and orange supreme	

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## VEGETARIAN

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-  **MELON GAZPACHO** 180  
Refreshing and crisp with a touch of mint
-  **BEET TACOS** 170  
Beet tortillas, grilled vegetables with chickpeas mousse
-  **ROASTED PORTOBELLO** 230  
Crispy vegetables marinated in basil pesto accompanied by homemade salad
-  **TOFU SALAD** 170  
Homemade dried tomato, crispy almond and accompanied with balsamic vinaigrette
-  **AVOCADO & QUINOA TIMBALE** 170  
Marinated with ponzu sauce, grilled vegetables over sweet potato puree and basil pesto
-  **VIETNAMESE ROLL** 220  
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

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<b>LEMON TART</b>	140
Vanilla cookie with cream-lemon cover and meringe	
<b>ROMERO PANNACOTTA</b>	140
Infused milk and rosemary jelly with coconut ice cream and berries	
<b>SORBETS</b>	140
Lychee, lime, mango	
<b>ICE CREAM</b>	140
Coconut, vanilla, strawberry, chocolate, green tea	

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HOTEL MOUSAI  
PUERTO VALLARTA