




the
rooftop

- LUNCH -

A BITE TO EAT

	CEVICHE VALLARTA (3oz)	390
	Traditional Ceviche Vallarta Style with an Original Twist	
	SASSY CAESAR (6oz)	320
	Our Version of the Classic Salad, Grilled Chicken Breast , Caesar Dressing	
	TUNA SASHIMI (3oz)	310
	Masago, Avocado, Wasabi, Eel Sauce	
	LOBSTER TACOS (4pcs 7 oz) 	1,430
	Bone Marrow (1 oz) Marinated with Adobo Sauce, Avocado Mousse, Coriander and Red Cabbage	
	AGUACHILE (5oz)	340
	Shrimp Marinated, Lime Juice, Cucumber, Onion, Avocado, Coriander	
	"CAPRESE" WATERMELON SALAD	220
	Watermelon, Fresh Mozzarella, Arugula, Basil Pesto,	
	Balsamic Vinegar Reduction	
	SEASONAL FRUITS	200
	Refreshing Combination of Fresh Fruits	
	TUNA TARTAR (4oz)	300
	Over Tiny Slices of Cucumber, Avocado, Pickled Red Onion and Soy Vinagrette	
	BAHIA MUJERES CEVICHE (9oz)	390
	Catch of the Day marinated in Leche de Tigre,	
	Sinaloa Style Shrimp, Fried Calamari, Creole Coriander, Habanero Chili Oil, Plantain Chips	
	GUACAMOLE	130
	Special Homemade Recipe with a Beyer Lemon Touch	
	PICO DE GALLO	110
	Mix of Tomato, Onion and Coriander Seasoned with Lemon Juice and Accompanied with Tortilla Chips	


 Fish  Seafood  Vegan  Vegetarian  Gluten free  Spicy

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.

FEELING HUNGRY



NACHOS

- Classic 230
- Chicken 260
-  • Shrimp 360
- Beef 330

QUESADILLAS

- Classic 220
- Chicken 290
-  • Shrimp 360
- Beef 310

CHICKEN (6oz) | SHRIMP (5oz) | BEEF (6oz)

-  **COCONUT SHRIMP** (4oz) 390
-  Crispy Shrimp, Mashed Sweet Potato, Tequila Mango Chutney

-  **LOBSTER TAIL** (Seasonal) (9oz)  1,870
-  Butter and Garlic, Creamy Risotto, Asparagus, Carrot, Cherry Tomato, Zucchini

-  **CATCH OF THE DAY** (Whole fish) (Seasonal)  1,540 | Kg
-  Accompanied with White Rice, Grilled Vegetables

- CHICKEN POPCORN** (9oz) 310
- Popcorn Chicken, Chipotle Mayonnaise

- ONIONS RINGS** 220
- Crispy Onion Rings, Tartar Dressing


- SIGNATURE BURGER**
- **Angus Burger** (7oz): Caramelized Onion, Cheese, Bacon, Tartar Dressing, French Fries 340

-  • **Tempura Fried Chicken Sandwich** (7oz): Marinated and Fried Chicken, Potato Bread, French Lettuce, Tomato, Cheddar Cheese, Crispy Bacon, Coleslaw, Spicy Dressing, French Fries 420

-  **ROOFTOP SEAFOOD PLATTER** (To share 2 pax)  5,280
- Lobster Tail (8oz) Shrimp (8oz) Shrimp U10 (7oz) Grilled Vegetables, Creamy Risotto, Chambray Potato

-  **THE ROOFTOP SURF AND TURF** (To share 2 pax)  2,530
- New York Chairman's Reserve Angus Platinum Aged 30 to 50 Days (14oz), Shrimp (6oz), Grilled Vegetables, Provenzal Potato, Bernaise Sauce

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TACO FEST (3pcs)	
 • Baja-Style Shrimp (4oz)	340
• Flank Steak with Pico de Gallo (6oz)	280
• Grilled Chicken Breast (6oz)	230
• Duck Confit (5oz)	340
 • Garlic Octopus (5oz)	320
ROOFTOP CLUB SANDWICH (6oz)	310
Tomato, Lettuce, Bacon, Ham, Cheese, Chicken, Dressing Basil Pesto, French Fries	
 ZARANDEADO STYLE FISH (6oz)	390
 Catch of the Day Marinated in Adobo, Potatoes, Guacamole, Orange Supreme	

VEGETARIAN

 MUSHROOM CASSEROLE	280
White Mushrooms, Mushrooms, Porcini, Sauteed With Olive Oil and White Wine, Pesto, Arugula, Eggplant Chips, Peperoncino Oil, Sour Dough Bread	
 SPICY COCONUT VEGETARIAN CEVICHE	280
 Sliced Coconut, Radish, Basil, Leche de Tigre with Passion Fruit,  Serrano Chili, Coriander Oil, Grapefruit Supremes, Fried Plantain Tostones	
 PLANT- BASED BURGER	260
Chickpea Burger, Sour Dough Bread, Smoked Gouda Cheese, Dried Tomato Aioli, Avocado, Caramelized Onions, Arugula, Fried Sweet Potato	

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SWEET TOOTH TREATS

LEMON TART	220
Vanilla Cookie with Cream-Lemon Cover and Meringue	
ROMERO PANNACOTTA	200
Infused Milk and Rosemary Jelly, Coconut Ice Cream, Berries	
POPSICLE WITH BASIL	250
Mango and White Chocolate Mousse, Red Fruits Sauce	
TENERINA	250
Chocolate Cake Ferrara Style, Homemade Ice Cream	
ARTISANAL SORBETS SELECTION	200
ICE CREAM OF THE DAY	200

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HOTEL MOUSAI
CANCUN