



SEAFOOD KITCHEN

## LUNCH MENU

Avoid approaching or leaning on the restaurant's perimeter glass.  
Management is not responsible for any accidents or issues resulting from  
damage or breakage.

# ANTOJITOS

## **NORTHERN-STYLE ENCHILADAS** 5,3 oz

Corn tortillas stuffed with panela cheese, Manchego cheese, Talpa chorizo and creamy jalapeño sauce

## **HEART OF PALM AGUACHILES** 4,2 oz

Hearts of palm and fresh coconut, coconut leche de tigre, güero chili, jicama and green apple

## **AL PASTOR SHRIMP TOSTADA** 5,3 oz

Pineapple chutney with habanero essence, pickled onion and guacamole

## **SALMON & TUNA CARNITAS** 6,3 oz

Tuna and salmon, guacamole, blue corn tortilla and rustic salsa

## **MAR Y VINO GUACAMOLE** 5,3 oz

Choice of rib eye chicharrón or sautéed grasshoppers with chili, crispy tostada and Mexican salsa

## **TRILOGY OF TOSTADAS** 4,2 oz

- 1.- Cream cheese, smoked salmon, cucumber, capers, dill and red onion
- 2.- Avocado, boiled quail egg and cherry tomato
- 3.- Mushroom, spinach, cream cheese and red onion

## **BLUE CORN TLACOYO** 6,3 oz

Refried beans, red sauce, avocado cream and cheese

## **CRAB ENCHILADAS** 5,3 oz

Corn tortillas stuffed with crab, gratinated, lobster sauce and chipotle dressing

## **RICOTTA & PORK RIND MESTIZA** 5,6 oz

Fried masa quesadilla stuffed with ricotta cheese, pork rind stew, cured onion and avocado

## **SEA BASS CHICHARRÓN** 6,3 oz

Nayarit-style sea bass slices over guacamole, blue corn tortilla and rustic salsa

## **MILPA ANTOJITO** 7 oz

Quesadillas with Oaxaca cheese, squash blossom, huitlacoche, rustic salsa, pico de gallo and guacamole

## **SMOKED BROCCOLINI** 3,5 oz

Charcoal grilled, poblano sauce, basil, salsa macha and lemon zest

# FRESH FROM THE SEA

## **CLAM IN ITS SHELL** 6,3 oz

Chocolate clam, shrimp, oyster, chiltepin aguachile and house sauces

## **COLD SEAFOOD MOLCAJETE** 6,3 oz

Cooked shrimp, octopus, scallop, oyster, red onion, cucumber, cilantro, avocado and red aguachile sauce

## **BLACK AGUACHILE** 5,3 oz

Shrimp cured in lime, black sauces, cucumber, red onion, cilantro and avocado

## **GREEN AGUACHILE** 6,3 oz

Shrimp cured in lime, green sauce, cucumber, red onion, cilantro and avocado

## **SUPREME SEA TOSTADA** 5,3 oz

Raw salmon slices, cooked shrimp, octopus, scallop, red onion, cilantro, avocado, cucumber and house sauces

## **SHRIMP TOSTADA** 5,3 oz

Raw tuna slices, cooked shrimp, avocado and house sauces

## **CIELO ROJO SURF & TURF** 6,3 oz

Red seafood cocktail jar, dried shrimp, oyster, octopus, beef jerky and shrimp broth



# SPECIALTIES

## ANGUS BURGER 7.8 oz

Grilled Angus beef, gratinated cheese, tomato, lettuce, fried onion, blue cheese sauce, ranch dressing and spicy diabla sauce

## SHRIMP BURGER 7.8 oz

Grilled shrimp patty, gratinated, guacamole, tomato, lettuce, fried onion, ranch dressing and diabla sauce



## VEGAN BURGER 7.8 oz

Pea protein patty, gluten-free bun, vegan cheese, lettuce, tomato, onion and sweet potato chips

## ASSORTED SKILLET 10.6 oz

Fried pancetta, grilled chorizo, fried plantain, eggs, beans, avocado and corn gorditas



## MAR Y VINO "MOMIAS" 7.8 oz

Cheese-stuffed shrimp wrapped in bacon, mashed potatoes, vegetables, pineapple-habanero chutney

## COCONUT SHRIMP 7.8 oz

Fried, mashed potatoes, vegetables, mango-chipotle chutney

## NEW YORK PRIME 14 oz

Charcoal-grilled in Josper oven, spring onions, guacamole, rustic salsa, French fries and blue corn tortillas



## MUSHROOM BIRRIA 3.5 oz

Quesadillas with Oaxaca cheese, stewed mushrooms and vegetable birria-style consommé



VEGETARIAN OPTION

SIGNATURE MARY VINO

## BOSTON LOBSTER ROLL 5.3 oz

Our version: brioche bun, lobster salad with ranch dressing and wedge fries



## RIB EYE AGUACHILE 7 oz

Seared rib eye, house black aguachile sauce and tropical topping



## RIB EYE TACOS 4.2 oz

Sliced rib eye, tortilla with cheese crust, morita, peanut and fresh green sauces



## CHARCOAL GRILLED OCTOPUS 10.6 oz

Potato and quelites salad, habanero aioli

## PASTRAMI SANDWICH 7 oz

Pastrami slices, pesto mayo, avocado, cucumber, alfalfa sprouts, jack cheese and sweet onion jam



## VERACRUZ-STYLE SEA BASS 7.8 oz

National sea bass fillet, bell pepper sauce, guindilla peppers with capers, garlic and white wine

## SPECIAL SEAFOOD PLATTER (2 PAX) 35 oz

Roasted lobster, shrimp, lion's paw scallop, mahi mahi, adobo octopus, fresh salad and vegetables



## ZARANDEADO RED SNAPPER

Whole marinated fish, charcoal grilled, fresh salad, rustic salsa and blue corn tortillas

1.2 KG

1.5 KG

# SIDES

## BABY POTATOES IN ADOBO 2.8 oz

## TOREADO CHILIES 2.8 oz

## MASHED POTATOES 2.8 oz

## CREAMED SPINACH 2.8 oz

## GRILLED VEGETABLES 2.8 oz

## WHITE WINE MUSHROOMS 2.8 oz

## WEDGE FRIES 2.8 oz

## ASPARAGUS 2.8 oz

## MAC & CHEESE 2.8 oz

Consuming fish, seafood, meats, egg or any raw or partially cooked product is the consumer's responsibility.  
All of our prices are in pesos with tax included. Weights are approximate and before cooking.

## DESSERTS

### THREE-MOLE VOLCANO 3.5 oz

Chocolate cake with three moles, pecan crumble and sorbet

### BIRTHDAY CAKE 3.5 oz

A creation designed to celebrate the most special moment of the night

### ICE CREAM 3.5 oz

Pistachio, avocado & goat cheese

Vegan: coconut and caramel

### PIÑA COLADA TIRAMISU 3.5 oz

Espuma de queso mascarpone con piña colada y soletas de coco

### TRES LECHES CAKE 3.5 oz

Sponge cake soaked in three milks

### CHOCOLATE CAKE 3.5 oz

## EXPERIENTIAL MIXOLOGY

BY: MARIO MENDOZA

### MAR Y VINO 240ml

Delicious cocktail with Merlot and tequila cristalino, with cranberry and fresh passion fruit with a touch of citrus and hibiscus flower salt.

### APHRODISIAC 150ml

A fresh and sensory cocktail from the ocean with vodka, chardonnay passion fruit, citrus and the fine enhancement of passion fruit from the hpnotiq liqueur.

### SEA PASSION 220ml

Passion in the sea it's a refreshing and aphrodisiac cocktail with a base of rose wine, tequila and red berries with an involving peppermint flavor and cranberry

### EL CUCHI 150ml

Purepecha charanda with mango, aromatic botanicals and Cabernet wine, topped with a citrus air. Complex, spiced and sophisticated, rich in character.

### LA NAO 150ml

Coastal raicilla blended with coconut water, jasmine infusion, agave honey and passion fruit. Soft, floral and tropical, with a gentle aromatic finish.

### CARAJILLO NITRO 120ml

A unique carajillo with orange popcorn that refreshes your palate in a classic modern licor 43 and coffee espresso.

### EL MARIGALANTE 150ml

Patrón Silver tequila with a plum-rosé wine reduction, passion fruit pulp and citrus. Fruity, bold and enveloping, inspired by Vallarta's legendary pirate ship.

### KOI APEROL 120ml

Refreshing little fish of aperol spritz with a touch of passion fruit, citrus and a delicious popsicle that you will love.

### THE MERMAID GIN 180ml

The mermaid it's a magical cocktail with gin from Jalisco, verdejo wine a watermelon and melon infusion, herbal and citrus notes.

### EL PEZ DRAGON 120ml

Enigmatic cocktail of mezcal, cucumber, mint, serrano pepper, citrus and a Delicious hibiscus honey with a popsicle that Will give life to the dragon's fire

### YELLOW BONE 150ml

Gin with basil and ginger, bright notes of lime and green apple, finished with prosecco. Fresh, herbal and sparkling, perfect to begin the experience.

### ISABELLA 150ml

Tequila with lychee, raspberry and blackberry, refreshed with mint and citrus. Sweet, aromatic and elegantly fruity, a delicately charming cocktail.

### HABANERO PIÑA PEZ 150ml

A Spicy cocktail of grilled pineapple, habanero chili, agave honey, and citrus fruits with a delicious pineapple popsicle.

### COCO MAR Y VINO 220ml

Delicious and refreshing coconut, Mar y Vino style prepared at your selection of mix berries or passion fruit flavor.

spirits selection:

**VODKA, GINEBRA, TEQUILA, MEZCAL O RON**

# MOCKTAILS

## NON ALCOHOLIC

### **TIZANA FLORAL** 120ml

Made in a sustainable way, based on roses, chamomile, jasmine and lavender, always served with seasonal fruits

### **THE JEWEL FROM THE TREASURE** 120ml

A refreshing red berries lemonade with fresh peppermint, a fun and unique jewel.

### **COCO MAR Y VINO** 220ml

Delicious and refreshing coconut with Mar y Vino style, prepared at your selection of mix berries or passion fruit flavor.

### **POSEIDON** 170ml

From the bottom of the ocean the sea god brings magic flavors in a delicious berries drink, coconut water, kiwi and refreshing cardamom.

### **THE LOVE BEACH** 170ml

The marietas island keeps a secret at the love beach with this cocktail. Fresh and delicious jasmine flower infusion with mango and a tasty base of red berries.

## BEVERAGES

CORONA, PACIFICO 355ML

CORONA LIGHT 355ML

MODELO ESPECIAL 355ML

NEGRA MODELO 355ML

VICTORIA 355ML

STELLA 355ML

MICHELOB ULTRA 355ML

CIELITO LINDO IPA 355ML

GINGER 200ML

CIELITO LINDO HEFEWEIZEN

HETHE STILL 350ML

HETHE STILL 750ML

HETHE SPARKLING 350ML

HETHE SPARKLING 750ML

PERRIER MINERAL 355ML

RED BULL 250ML

SOFT DRINKS 237ML

LEMONADE 200ML

ORANGEADE 200ML

PIÑADA 200ML

## CLASSIC COCKTAILS

CLASSIC MARGARITA 120ML

CIELO ROJO 120ML

PIÑA COLADA 120ML

CARAJILLO 120ML

CLERICOT 120ML

MOJITO 120ML

APEROL SPRITZ 120ML

PALOMA 120ML

BLOODY MARY 120ML

COSMOPOLITAN 120ML

LEMON DROP 120ML

LONG ISLAND 120ML

RUSO BLANCO 120ML

TEQUILA SUNRISE 120ML

BLOODY CESAR 120ML

AMARETTO SOUR 120ML

BLACK RUSSIAN 120ML

MEZCALITA JAGUAR 120ML

MEZCALITA QUETZAL 120ML

MIMOSA 120ML

MARGARITA CADILLAC 120ML

GIN & TONIC MIX BERRIES 120ML

MOSCOW MULE 120ML

CLASSIC MARTINI 120ML

OLD FASHION 120ML

WHISKY SOUR 120ML

NEGRONI 120ML

LUCES DE LA HABANA 120ML

CUBA LIBRE 120ML

MIAMI VICE 120ML

PARIS DE NOCHE 120ML

MANHATTAN 120ML

TEQUILA SOUR 120ML

SANGRIA 120ML



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