



SEAFOOD KITCHEN

## DINNER MENU

Avoid approaching or leaning on the restaurant's perimeter glass. Management is not responsible for any accidents or

## APPETIZERS

 <b>RIB EYE TIRADITO</b> 4 oz	349	<b>BRIE CHEESE AND SALMON</b> 5 oz	320
Seared rib eye, habanero chili sauce, soy, citrus		Breaded brie cheese, fig jelly, smoked salmon, kale	
 <b>CRAB AND PORK BELLY TACOS</b> 6 oz	325	<b>SEAFOOD CROQUETTES</b> 6 oz	279
Soft-shell crab tempura, braised pork belly, mole sauce, blue and red corn tortillas, quelites salad		Crispy croquettes of octopus, salmon and tuna, romesco sauce, habanero aioli, fried hoja santa	
 <b>SHRIMP "TORITOS"</b> 5 oz	299	<b>OCTOPUS CARPACCIO</b> 5 oz	349
Shrimp-stuffed peppers, gratinated Manchego cheese, ponzu sauce		Octopus, salsa macha, avocado purée, blue corn toast, garden salad	
 <b>"AGUACHILE" OF HEARTS OF PALM</b>	199	 <b>TOMATO SALAD</b> 5,5 oz	260
4 oz. Hearts of palm, fresh coconut, coconut leche de tigre, chile güero, jicama, green apple		Fresh tomatoes, peas, fava beans, Ocosingo cheese, balsamic reduction	
<b>TROPICAL SALAD</b> 5 oz	250	<b>MAZAMITLA SALAD</b> 5 oz	220
Oyster, octopus and cooked shrimp, fresh fruits, cucumber, red onion, lime, cilantro		Mixed lettuces, carrot, cherry tomato, avocado, toasted sesame, ginger-peanut vinaigrette	

## FRESH FROM THE SEA

<b>TUNA TIRADITO</b> 5 oz	279	<b>SCALLOP TIRADITO</b> 3,5 oz	399
Fresh tuna, house sauce, garden salad.		Scallop, kaffir lime and basil aguachile, fire-roasted avocado, fresh coconut	
<b>TUNA TOSTADA</b> 5 oz	320		
Tuna in creamy spicy sauce, crispy pork belly, fresh salad			

## SPECIALTIES TO SHARE








<b>TOMAHAWK</b> 30 oz	2200	<b>PORTERHOUSE</b> 30 oz	1499
charcoal-grilled in our Jospier oven, adobo baby potatoes, zarandeado bok choy, and our Roquefort cheese sauce with gravy		charcoal-grilled in our Jospier oven, adobo baby potatoes, zarandeado bok choy, and our Roquefort cheese sauce with gravy	
<b>SPECIAL SEAFOOD PLATTER</b> 32 oz	1799		
Langosta, camarones, callos, mahi-mahi, pulpo adobado, vegetales asados, ensalada fresca			

 VEGETARIAN OPTION

 SIGNATURE MARY VINO

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All of our prices are in pesos with tax included. Weights are approximate and before cooking.

# MAIN COURSES

<b>GRILLED SCALLOPS</b> 5 oz	599	 <b>KATÚN</b> 7.5 oz	499
Grilled scallops, asparagus risotto, salicornia, bok choy		Seared tuna, chipotle pesto, sautéed cabbage, avocado, pickled onion	
 <b>MUSHROOM "BIRRIA"</b> 3.5 oz	249	 <b>"BUT" OCTOPUS</b> 10 oz	549
Braised mushrooms, vegan cheese, vegetable birria-style consommé		Braised octopus, black adobo, bell pepper foam, egg tapenade, habanero aioli, purslane	
<b>MAR Y VINO MUMMIES</b> 7.5 oz	699	<b>LOBSTER TAIL</b> 17 oz	2200
Cheese-stuffed shrimp wrapped in bacon, mashed potatoes, vegetables, pineapple chutney		Charcoal-roasted lobster tail, saffron risotto, roasted asparagus, garlic emulsion	
<b>COCONUT SHRIMP</b> 7.5 oz	599	<b>SURF &amp; TURF</b> 14 oz	950
Coconut-breaded shrimp, mashed potatoes, vegetables, mango chutney		Zarandeado shrimp, beef picaña, quelites salad, asparagus, chicatana ant cream, Roquefort sauce	
 <b>HABANERO-LIME SHRIMP</b> 7.5 oz	599	 <b>SMOKED BROCCOLINI</b> 3.5 oz	299
Sautéed shrimp, habanero and lime, grilled lettuce, Caesar dressing, Parmesan		Charcoal-grilled broccolini, poblano sauce, basil, salsa macha, lemon zest	
 <b>FLAMBEED SHRIMP</b> 7.5 oz	650	<b>BRAISED PORK BELLY</b> 7.5 oz	549
Sautéed shrimp, chile macha sauce, raicilla flambé, tropical salad		Braised pork belly, dried chili sauce, pickled ayocote beans, potato, lentils, blue corn tortillas	
 <b>PEA WELLINGTON</b> 6 oz	399	<b>BEEF PICAÑA</b> 14 oz	720
Pea and mushroom medallion, mushroom gravy, potato mille-feuille		Charcoal-grilled in our Josper oven, adobo baby potatoes, zarandeado bok choy, and our Roquefort cheese sauce with gravy	

## SIDES






<b>BAKED CAMBRAY POTATOES</b> 3 oz	79	<b>POTATO WEDGES</b> 6 oz	99
<b>CHILES TREADOS</b> 3 oz	79	<b>ASPARRAGUS</b> 3 oz	99
<b>MUSHED POTATOES</b> 3 oz	79	<b>MAC AND CHEESE</b> 3 oz	79
<b>CREAMY SPINACH</b> 3 oz	79	<b>WHITE WINE SAUTEED MUSHROOMS</b> 3 oz	79
<b>GRILLED VEGETABLES</b> 3 oz	79		

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# MAIN COURSES

 <b>CHILEAN SEABASS</b> 6 oz 899	<b>GRILLED SALMON</b> 8 oz 499
Seabass fillet, fish fumet, peas, asparagus, fava beans, tourné potatoes	Grilled salmon, chimichurri, red quinoa, cherry tomatoes, charred avocado
 <b>"ZARANDEADO" RED SNAPPER</b> 599	 <b>"PAPILLOTE" SALMON</b> 7.5 oz 499
14 oz. Whole zarandeado red snapper, purslane salad, blue corn tortillas	Salmon en papillote in maguey leaf, vegetables, fresh herbs, lemon
 <b>"ZARANDEADO" CAULIFLOWER</b> 299	 <b>VEGAN BURGER</b> 8 oz 349
5 oz. Charcoal-grilled cauliflower, house adobo, romesco sauce, seeds	Pea protein patty, gluten-free bun, vegan cheese, lettuce, tomato, onion, sweet potato chips
<b>FRUTTI DI MARE PASTA</b> 6 oz 299	<b>CANNELLONI</b> 5 oz 299
Fettuccine, mussels, clams, shrimp, calamari, octopus, white wine, garli, Parmesan	Cannelloni stuffed with shrimp and octopus, Gouda cheese, creamy chorizo sauce

# DESSERT

<b>3 MOLES VOLCANO</b> 5 oz 195	<b>PIÑA COLADA TIRAMISU</b> 5 oz 195
Volcano with three moles, walnut crumble, and sorbet.	Mascarpone cheese foam with piña colada and coconut ladyfingers.
<b>BIRTHDAY / ANNIVERSARY CAKE</b> 195	<b>ICE CREAM</b> 5 oz 195
A creation designed to celebrate the most special moment of the night.	Pistachio, avocado, and goat cheese. vegan options: coconut and caramel.
<b>TRES LECHES CAKE</b> 5 oz 195	<b>CHOCOLATE CAKE</b> 5 oz 195
Sponge cake soaked in three milks.	



# EXPERIENTIAL MIXOLOGY

BY: MARIO MENDOZA

<b>MAR Y VINO</b> 240ml Delicious cocktail with Merlot and tequila cristalino, with cranberry and fresh passion fruit with a touch of citrus and hibiscus flower salt.	315	<b>KOI APEROL</b> 120ml Refreshing little fish of aperol spritz with a touch of passion fruit, citrus and a delicious popsicle that you will love.	275
<b>APHRODISIAC</b> 150ml A fresh and sensory cocktail from the ocean with vodka, chardonnay passion fruit, citrus and the fine enhancement of passion fruit from the hpnatiq liqueur.	255	<b>THE MERMAID GIN</b> 180ml The mermaid it's a magical cocktail with gin from Jalisco, verdejo wine a watermelon and melon infusion, herbal and citrus notes.	275
<b>SEA PASSION</b> 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	315	<b>EL PEZ DRAGON</b> 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	275
<b>EL CUCHI</b> 150ml Purepecha charanda with mango, aromatic botanicals and Cabernet wine, topped with a citrus air. Complex, spiced and sophisticated, rich in character.	295	<b>YELLOW BONE</b> 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.	295
<b>LA NAO</b> 150ml Coastal raicilla blended with coconut water, jasmine infusion, agave honey and passion fruit. Soft, floral and tropical, with a gentle aromatic finish.	295	<b>ISABELLA</b> 150ml Tequila with lychee, raspberry and blackberry, refreshed with mint and citrus. Sweet, aromatic and elegantly fruity, a delicately charming cocktail.	295
<b>CARAJILLO NITRO</b> 120ml A unique carajillo with orange popcorn that refreshes your palate in a classic modern licor 43 and coffee espresso.	265	<b>HABANERO PIÑA PEZ</b> 150ml A Spicy cocktail of grilled pineapple, habanero chili, agave honey, and citrus fruits with a delicious pineapple popsicle.	275
<b>EL MARIGALANTE</b> 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.	295	<b>COCO MAR Y VINO</b> 220ml Delicious and refreshing coconut, Mar y Vino style prepared at your selection of mix berries or passion fruit flavor. Spirits selection: <b>VODKA, GINEBRA, TEQUILA, MEZCAL O RON</b>	350

## MOCKTAILS

NON ALCOHOLIC

<b>TIZANA FLORAL</b> 120ml Made in a sustainable way, based on roses, chamomile, jasmine and lavender, always served with seasonal fruits	115	<b>POSEIDON</b> 170ml From the bottom of the ocean the sea god brings magic flavors in a delicious berries drink, coconut water, kiwi and refreshing cardamom.	145
<b>THE JEWEL FROM THE TREASURE</b> 120ml A refreshing red berries lemonade with fresh peppermint, a fun and unique jewel.	145	<b>THE LOVE BEACH</b> 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.	145
<b>COCO MAR Y VINO</b> 220ml Delicious and refreshing coconut with Mar y Vino stye, prepared at your selection of mix berries or passion fruit flavor.	275		

## BEVERAGES

CORONA, PACIFICO 355ML	90	HETHE STILL 350ML	110
CORONA LIGTH 355ML	95	HETHE STILL 750ML	195
MODELO ESPECIAL 355ML	105	HETHE SPARKLING 350ML	115
NEGRA MODELO 355ML	105	HETHE SPARKLING 750ML	210
VICTORIA 355ML	95	PERRIER MINERAL 355ML	95
STELLA 355ML	95	RED BULL 250ML	159
MICHELOB ULTRA 355ML	90	SOFT DRINKS 237ML	60
CIELITO LINDO IPA 355ML	210	LEMONADE 200ML	110
GINGER 200ML	210	ORANGEADE 200ML	110
CIELITO LINDO HEFEWEIZEN 355ML	210	PIÑADA 200ML	110

## CLASSIC COCKTAILS

CLASSIC MARGARITA 120ML	245	MEZCALITA JAGUAR 120ML	265
CIELO ROJO 120ML	180	MEZCALITA QUETZAL 120ML	265
PIÑA COLADA 120ML	245	MIMOSA 120ML	245
CARAJILLO 120ML	265	MARGARITA CADILLAC 120ML	290
CLERICOT 120ML	245	GIN & TONIC MIX BERRIES 120ML	290
MOJITO 120ML	245	MOSCOW MULE 120ML	290
APEROL SPRITZ 120ML	265	CLASSIC MARTINI 120ML	245
PALOMA 120ML	245	OLD FASHION 120ML	225
BLOODY MARY 120ML	199	WHISKY SOUR 120ML	245
COSMOPOLITAN 120ML	245	NEGRONI 120ML	245
LEMON DROP 120ML	225	LUCES DE LA HABANA 120ML	245
LONG ISLAND 120ML	290	CUBA LIBRE 120ML	225
RUSO BLANCO 120ML	245	MIAMI VICE 120ML	245
TEQUILA SUNRISE 120ML	245	PARIS DE NOCHE 120ML	350
BLOODY CESAR 120ML	199	MANHATTAN 120ML	245
AMARETTO SOUR 120ML	245	TEQUILA SOUR 120ML	245
BLACK RUSSIAN 120ML	245	SANGRIA 120ML	245



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