



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	240	BLUE CORN TLACOYO 6.3 oz	265
Corn tortillas stuffed with panela cheese, Manchego cheese, Talpa chorizo and creamy jalapeño sauce		Refried beans, red sauce, avocado cream and cheese	
 HEART OF PALM AGUACHILES 4.2 oz	199	 CRAB ENCHILADAS 5.3 oz	265
Hearts of palm and fresh coconut, coconut leche de tigre, güero chili, jicama and green apple		Corn tortillas stuffed with crab, gratinated, lobster sauce and chipotle dressing	
AL PASTOR SHRIMP TOSTADA 5.3 oz	199	 SEA BASS CHICHARRÓN 6.3 oz	315
Pineapple chutney with habanero essence, pickled onion and guacamole		Nayarit-style sea bass slices over guacamole, blue corn tortilla and rustic salsa	
 SALMON & TUNA CARNITAS 6.3 oz	245	 MAR Y VINO GUACAMOLE 5.3 oz	170
Tuna and salmon, guacamole, blue corn tortilla and rustic salsa		Choice of rib eye chicharrón or sautéed grasshoppers with chili, crispy tostada and Mexican salsa	
TRILOGY OF TOSTADAS 4.2 oz	245	 SMOKED BROCCOLINI 3.5 oz	299
<ol style="list-style-type: none"> 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 		Charcoal grilled, poblano sauce, basil, salsa macha and lemon zest	

FRESH FROM THE SEA

CLAM IN ITS SHELL 6.3 oz	259	SUPREME SEA TOSTADA 5.3 oz	235
Chocolate clam, shrimp, oyster, chiltepin aguachile and house sauces		Raw salmon slices, cooked shrimp, octopus, scallop, red onion, cilantro, avocado, cucumber and house sauces	
 COLD SEAFOOD MOLCAJETE 6.3 oz	390	SHRIMP TOSTADA 5.3 oz	235
Cooked shrimp, octopus, scallop, oyster, red onion, cucumber, cilantro, avocado and red aguachile sauce		Raw tuna slices, cooked shrimp, avocado and house sauces	
BLACK AGUACHILE 5.3 oz	235	GREEN AGUACHILE 6.3 oz	235
Shrimp cured in lime, black sauces, cucumber, red onion, cilantro and avocado		Shrimp cured in lime, green sauce, cucumber, red onion, cilantro and avocado	

 VEGETARIAN OPTION

 SIGNATURE MAR Y VINO

SPECIALTIES

ANGUS BURGER 7.8 oz	299	BOSTON LOBSTER ROLL 5.3 oz	399
Grilled Angus beef, gratinated cheese, tomato, lettuce, fried onion, blue cheese sauce, ranch dressing and spicy diabla sauce		Our version: brioche bun, lobster salad with ranch dressing and wedge fries	
SHRIMP BURGER 7.8 oz	389	 RIB EYE AGUACHILE 7 oz	410
Grilled shrimp patty, gratinated, guacamole, tomato, lettuce, fried onion, ranch dressing and diabla sauce		Seared rib eye, house black aguachile sauce and tropical topping	
 VEGAN BURGER 7.8 oz	349	 RIB EYE TACOS 4.2 oz	299
Pea protein patty, gluten-free bun, vegan cheese, lettuce, tomato, onion and sweet potato chips		Sliced rib eye, tortilla with cheese crust, morita, peanut and fresh green sauces	
ASSORTED SKILLET 10.6 oz	299	 CHARCOAL GRILLED OCTOPUS 10.6 oz	549
Fried pancetta, grilled chorizo, fried plantain, eggs, beans, avocado and corn gorditas		Potato and quelites salad, habanero aioli	
 MAR Y VINO "MOMIAS" 7.8 oz	699	COCONUT SHRIMP 7.8 oz	599
Cheese-stuffed shrimp wrapped in bacon, mashed potatoes, vegetables, pineapple-habanero chutney		Fried, mashed potatoes, vegetables, mango-chipotle chutney	
 ZARANDEADO RED SNAPPER		 VERACRUZ-STYLE SEA BASS 7.8 oz	459
Whole marinated fish, charcoal grilled, fresh salad, rustic salsa and blue corn tortillas		National sea bass fillet, bell pepper sauce, guindilla peppers with capers, garlic and white wine	
1.2 KG	850		
1.5 KG	999		
NEW YORK PRIME 14 oz	999	SPECIAL SEAFOOD PLATTER (2 PAX) 35 oz	1799
Charcoal-grilled in Jospier oven, spring onions, guacamole, rustic salsa, French fries and blue corn tortillas		Roasted lobster, shrimp, lion's paw scallop, mahi mahi, adobo octopus, fresh salad and vegetables	
 MUSHROOM BIRRIA 3.5 oz	249	 VEGETARIAN OPTION	
Quesadillas with Oaxaca cheese, stewed mushrooms and vegetable birria-style consommé		 SIGNATURE MARY VIVO	

SIDES

BABY POTATOES IN ADOBO 2.8 oz	79	WHITE WINE MUSHROOMS 2.8 oz	79
TOREADO CHILIES 2.8 oz	79	WEDGE FRIES 2.8 oz	99
MASHED POTATOES 2.8 oz	79	ASPARAGUS 2.8 oz	99
CREAMED SPINACH 2.8 oz	79	MAC & CHEESE 2.8 oz	79
GRILLED VEGETABLES 2.8 oz	79		

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	195	PIÑA COLADA TIRAMISU 3.5 oz	195
Chocolate cake with three moles, pecan crumble and sorbet		Espuma de queso mascarpone con piña colada y soletas de coco	
BIRTHDAY CAKE 3.5 oz	195	TRES LECHES CAKE 3.5 oz	195
A creation designed to celebrate the most special moment of the night		Sponge cake soaked in three milks	
ICE CREAM 3.5 oz	195	CHOCOLATE CAKE 3.5 oz	195
Pistachio, avocado & goat cheese			
Vegan: coconut and caramel			

EXPERIENTIAL MIXOLOGY

BY: MARIO MENDOZA

MAR Y VINO 240ml	315	KOI APEROL 120ml	275
Delicious cocktail with Merlot and tequila cristalino, with cranberry and fresh passion fruit with a touch of citrus and hibiscus flower salt.		Refreshing little fish of aperol spritz with a touch of passion fruit, citrus and a delicious popsicle that you will love.	
APHRODISIAC 150ml	255	THE MERMAID GIN 180ml	275
A fresh and sensory cocktail from the ocean with vodka, chardonnay passion fruit, citrus and the fine enhancement of passion fruit from the hypnotic liqueur.		The mermaid it's a magical cocktail with gin from Jalisco, verdejo wine a watermelon and melon infusion, herbal and citrus notes.	
SEA PASSION 220ml	315	EL PEZ DRAGON 120ml	275
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		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	
EL CUCHI 150ml	295	YELLOW BONE 150ml	295
Purepecha charanda with mango, aromatic botanicals and Cabernet wine, topped with a citrus air. Complex, spiced and sophisticated, rich in character.		Gin with basil and ginger, bright notes of lime and green apple, finished with prosecco. Fresh, herbal and sparkling, perfect to begin the experience.	
LA NAO 150ml	295	ISABELLA 150ml	295
Coastal raicilla blended with coconut water, jasmine infusion, agave honey and passion fruit. Soft, floral and tropical, with a gentle aromatic finish.		Tequila with lychee, raspberry and blackberry, refreshed with mint and citrus. Sweet, aromatic and elegantly fruity, a delicately charming cocktail.	
CARAJILLO NITRO 120ml	265	HABANERO PIÑA PEZ 150ml	275
A unique carajillo with orange popcorn that refreshes your palate in a classic modern licor 43 and coffee espresso.		A Spicy cocktail of grilled pineapple, habanero chili, agave honey, and citrus fruits with a delicious pineapple popsicle.	
EL MARIGALANTE 150ml	295	COCO MAR Y VINO 220ml	350
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.		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	115	POSEIDON 170ml	145
Made in a sustainable way, based on roses, chamomile, jasmine and lavender, always served with seasonal fruits		From the bottom of the ocean the sea god brings magic flavors in a delicious berries drink, coconut water, kiwi and refreshing cardamom.	
THE JEWEL FROM THE TREASURE 120ml	145	THE LOVE BEACH 170ml	145
A refreshing red berries lemonade with fresh peppermint, a fun and unique jewel.		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.	
COCO MARY VINO 220ml	275		
Delicious and refreshing coconut with Mar y Vino stye, prepared at your selection of mix berries or passion fruit flavor.			

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	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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