MAR VINO

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

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

HEART OF PALM AGUACHILES 4.2 oz 199

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

AL PASTOR SHRIMP TOSTADA 5.3 oz 199

Pineapple chutney with habanero essence, pickled onion and guacamole

SALMON & TUNA CARNITAS 6.3 oz 245

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

BLUE CORN TLACOYO 6.3 oz 265

Refried beans, red sauce, avocado cream and cheese

CRAB ENCHILADAS 5.3 oz 265

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

SEA BASS CHICHARRÓN 6.3 oz 315

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

MAR Y VINO GUACAMOLE 5.3 oz 170

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

SMOKED BROCCOLINI 3.5 oz 299

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

FRESH FROM THE SEA

CLAM IN ITS SHELL 6.3 oz 259

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

COLD SEAFOOD MOLCAJETE 6.3 oz 390

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

BLACK AGUACHILE 5.3 oz 235

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

SUPREME SEA TOSTADA 5.3 oz 235

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

SHRIMP TOSTADA 5.3 oz 235

Raw tuna slices, cooked shrimp, avocado and house sauces

GREEN AGUACHILE 6.3 oz 235

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

VEGETARIAN OPTION

SIGNATURE MAR Y VINO

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SPECIALTIES

ANGUS BURGER 7.8 oz — 299

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

SHRIMP BURGER 7.8 oz — 389

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

VEGAN BURGER 7.8 oz — 349

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

ASSORTED SKILLET 10.6 oz — 299

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

MAR Y VINO "MOMIAS" 7.8 oz — 699

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

ZARANDEADO RED SNAPPER

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

1.2 KG — 850

1.5 KG — 999

NEW YORK PRIME 14 oz — 999

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

MUSHROOM BIRRIA 3.5 oz — 249

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

BOSTON LOBSTER ROLL 5.3 oz — 399

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

RIB EYE AGUACHILE 7 oz — 410

Seared rib eye, house black aguachile sauce and tropical topping

RIB EYE TACOS 4.2 oz — 299

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

CHARCOAL GRILLED OCTOPUS 10.6 oz — 549

Potato and quelites salad, habanero aioli

COCONUT SHRIMP 7.8 oz — 599

Fried, mashed potatoes, vegetables, mango-chipotle chutney

VERACRUZ-STYLE SEA BASS 7.8 oz — 459

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

SPECIAL SEAFOOD PLATTER (2 PAX) 35 oz — 1799

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

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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		

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DESSERTS

THREE-MOLE VOLCANO 3.5 oz — 195

Chocolate cake with three moles, pecan crumble and sorbet

BIRTHDAY CAKE 3.5 oz — 195

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

ICE CREAM 3.5 oz — 195

Pistachio, avocado & goat cheese

Vegan: coconut and caramel

PIÑA COLADA TIRAMISU 3.5 oz — 195

Espuma de queso mascarpone con piña colada y soletas de coco

TRES LECHES CAKE 3.5 oz — 195

Sponge cake soaked in three milks

CHOCOLATE CAKE 3.5 oz — 195

EXPERIENTIAL MIXOLOGY

BY: MARIO MENDOZA

MAR Y VINO 240ml — 315

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

APHRODISIAC 150ml — 255

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 — 315

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 — 295

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

LA NAO 150ml — 295

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 — 265

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

EL MARIGALANTE 150ml — 295

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 — 275

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 — 275

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 — 275

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 — 295

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 — 295

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

HABANERO PIÑA PEZ 150ml — 275

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

COCO MAR Y VINO 220ml — 350

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

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MOCKTAILS
NON ALCOHOLIC

TIZANA FLORAL 120ml 115

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

THE JEWEL FROM THE TREASURE 120ml 145

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

COCO MAR Y VINO 220ml 275

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

POSEIDON 170ml 145

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 145

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

CLASSIC COCKTAILS

CLASSIC MARGARITA120ML	245
CIELO ROJO 120ML	180
PIÑA COLADA 120ML	245
CARAJILLO 120ML	265
CLERICOT 120ML	245
MOJITO 120ML	245
APEROL SPRITZ 120ML	265
PALOMA 120ML	245
BLOODY MARY 120ML	199
COSMOPOLITAN 120ML	245
LEMON DROP 120ML	225
LONG ISLAND 120ML	290
RUSO BLANCO 120ML	245
TEQUILA SUNRISE 120ML	245
BLOODY CESAR 120ML	199
AMARETTO SOUR 120ML	245
BLACK RUSSIAN 120ML	245
MEZCALITA JAGUAR 120ML	265
MEZCALITA QUETZAL 120ML	265
MIMOSA 120ML	245
MARGARITA CADILLAC 120ML	290
GIN & TONIC MIX BERRIES 120ML	290
MOSCOW MULE 120ML	290
CLASSIC MARTINI 120ML	245
OLD FASHION 120ML	225
WHISKY SOUR 120ML	245
NEGRONI 120ML	245
LUCES DE LA HABANA 120ML	245
CUBA LIBRE 120ML	225
MIAMI VICE 120ML	245
PARIS DE NOCHE 120ML	350
MANHATTAN 120ML	245
TEQUILA SOUR 120ML	245
SANGRIA 120ML	245

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