MAR VINO

SEAFOOD KITCHEN

DINNER MENU

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

APPETIZERS

RIB EYE TIRADITO 4 oz 349

Seared rib eye, habanero chili sauce, soy, citrus

CRAB AND PORK BELLY TACOS 6 oz 325

Soft-shell crab tempura, braised pork belly, mole sauce, blue and red corn tortillas, quelites salad

SHRIMP "TORITOS" 5 oz 299

Shrimp-stuffed peppers, gratinated Manchego cheese, ponzu sauce

"AGUACHILE" OF HEARTS OF PALM 199

4 oz. Hearts of palm, fresh coconut, coconut leche de tigre, chile güero, jicama, green apple

TROPICAL SALAD 5 oz 250

Oyster, octopus and cooked shrimp, fresh fruits, cucumber, red onion, lime, cilantro

BRIE CHEESE AND SALMON 5 oz 320

Breaded brie cheese, fig jelly, smoked salmon, kale

SEAFOOD CROQUETTES 6 oz 279

Crispy croquettes of octopus, salmon and tuna, romesco sauce, habanero aioli, fried hoja santa

OCTOPUS CARPACCIO 5 oz 349

Octopus, salsa macha, avocado purée, blue corn toast, garden salad

TOMATO SALAD 5.5 oz 260

Fresh tomatoes, peas, fava beans, Ocosingo cheese, balsamic reduction

MAZAMITLA SALAD 5 oz 220

Mixed lettuces, carrot, cherry tomato, avocado, toasted sesame, ginger–peanut vinaigrette

FRESH FROM THE SEA

TUNA TIRADITO 5 oz 279

Fresh tuna, house sauce, garden salad.

TUNA TOSTADA 5 oz 320

Tuna in creamy spicy sauce, crispy pork belly, fresh salad

SCALLOP TIRADITO 3.5 oz 399

Scallop, kaffir lime and basil aguachile, fire-roasted avocado, fresh coconut

SPECIALTIES TO SHARE

TOMAHAWK 30 oz 2200

charcoal-grilled in our Josper oven, adobo baby potatoes, zarandeado bok choy, and our Roquefort cheese sauce with gravy

SPECIAL SEAFOOD PLATTER 32 oz 1799

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

PORTERHOUSE 30 oz 1499

charcoal-grilled in our Josper oven, adobo baby potatoes, zarandeado bok choy, and our Roquefort cheese sauce with gravy

SPECIAL SEAFOOD PLATTER 70 oz 2999

(4 pax) Cucaracha-Style Shrimp, Breaded Shrimp, Fried Calamari, Zarandeado-Style Grilled Lobster, Mahi-Mahi, Adobo-Marinated Octopus, and Mussels in White Wine Sauce.

VEGETARIAN OPTION SIGNATURE MAR Y VINO

Consuming fish, seafood, meats, egg or any raw or partially cooked product is the consumer's responsibility.
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MAIN COURSES

GRILLED SCALLOPS 5 oz — 599

Grilled scallops, asparagus risotto, salicornia, bok choy

MUSHROOM "BIRRIA" 3.5 oz — 249

Braised mushrooms, vegan cheese, vegetable birria-style consommé

MAR Y VINO MUMMIES 7.5 oz — 699

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

COCONUT SHRIMP 7.5 oz — 599

Coconut-breaded shrimp, mashed potatoes, vegetables, mango chutney

HABANERO-LIME SHRIMP 7.5 oz — 599

Sautéed shrimp, habanero and lime, grilled lettuce, Caesar dressing, Parmesan

FLAMBEED SHRIMP 7.5 oz — 650

Sautéed shrimp, chile macha sauce, raicilla flambé, tropical salad

KATÚN 7.5 oz — 499

Seared tuna, chipotle pesto, sautéed cabbage, avocado, pickled onion

"BUT" OCTOPUS 10 oz — 549

Braised octopus, black adobo, bell pepper foam, egg tapenade, habanero aioli, purslane

LOBSTER TAIL 17 oz — 2200

Charcoal-roasted lobster tail, saffron risotto, roasted asparagus, garlic emulsion

SURF & TURF 14 oz — 950

Zarandeado shrimp, beef picaña, quelites salad, asparagus, chicatana ant cream, Roquefort sauce

SMOKED BROCCOLINI 3.5 oz — 299

Charcoal-grilled broccolini, poblano sauce, basil, salsa macha, lemon zest

BRAISED PORK BELLY 7.5 oz — 549

Braised pork belly, dried chili sauce, pickled ayocote beans, potato, lentils, blue corn tortillas

BEEF PICAÑA 14 oz — 720

Charcoal-grilled in our Josper oven, adobo baby potatoes, zarandeado bok choy, and our Roquefort cheese sauce with gravy

SIDES

BAKED CAMBRAY POTATOES 3 oz — 79
CHILES TOREADOS 3 oz — 79
MUSHED POTATOES 3 oz — 79
CREAMY SPINACH 3 oz — 79
GRILLED VEGETABLES 3 oz — 79
POTATO WEDGES 6 oz — 99
ASPARRAGUS 3 oz — 99
MAC AND CHEESE 3 oz — 79
WHITE WINE SAUTEED MUSHROOMS 3 oz — 79

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MAIN COURSES

CHILEAN SEABASS 6 oz 899

Seabass fillet, fish fumet, peas, asparagus, fava beans, tourné potatoes

"ZARANDEADO" RED SNAPPER 599

14 oz. Whole zarandeado red snapper, purslane salad, blue corn tortillas

"ZARANDEADO" CAULIFLOWER 299

5 oz. Charcoal-grilled cauliflower, house adobo, romesco sauce, seeds

FRUTTI DI MARE PASTA 6 oz 299

Fettuccine, mussels, clams, shrimp, calamari, octopus, white wine, garli, Parmesan

GRILLED SALMON 8 oz 499

Grilled salmon, chimichurri, red quinoa, cherry tomatoes, charred avocado

"PAPILLOTE" SALMON 7.5 oz 499

Salmon en papillote in maguey leaf, vegetables, fresh herbs, lemon

VEGAN BURGER 8 oz 349

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

CANNELLONI 5 oz 299

Cannelloni stuffed with shrimp and octopus, Gouda cheese, creamy chorizo sauce

DESSERT

3 MOLES VOLCANO 5 oz 195

Volcano with three moles, walnut crumble, and sorbet.

BIRTHDAY / ANNIVERSARY CAKE 195

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

TRES LECHES CAKE 5 oz 195

Sponge cake soaked in three milks.

PIÑA COLADA TIRAMISU 5 oz 195

Mascarpone cheese foam with piña colada and coconut ladyfingers.

ICE CREAM 5 oz 195

Pistachio, avocado, and goat cheese. vegan options: coconut and caramel.

CHOCOLATE CAKE 5 oz 195

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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

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.

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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 355ML	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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