

THE MARKET

BUFFET RESTAURANT



LOBSTER TAIL COLA DE LANGOSTA

Grilled lobster tail served with butter, garlic, vegetables and rice
Cola de langosta al grill servida con mantequilla, ajo, verduras y arroz

\$22 USD
\$440 PESOS



SEAFOOD PLATTER MARISCADA

Grilled shrimp, squid, octopus, scallops and mussels served with rice and vegetables with butter

Camarones, calamares, pulpo, callo de hacha y mejillones a la plancha servidos con arroz y verduras con mantequilla

\$9.50 USD
\$190 PESOS



TRADITIONAL SHRIMP AGUACHILE AGUACHILE TRADICIONAL DE CAMARÓN

Shrimps with cucumber, garlic, onion, coriander, serrano chili, lemon and green tomato

Camarones con pepino, ajo, cebolla, cilantro, chile serrano, limón y tomate verde

\$9.50 USD
\$190 PESOS



LOBSTER AND RIB EYE HAMBURGER HAMBURGUESA DE LANGOSTA Y RIB EYE

6 oz. Angus beef, lobster medallions, truffle mayonnaise, brie cheese and micro greens

Carne Angus de 6 oz, medallones de langosta, mayonesa trufada, queso brie y micro brotes

\$19.50 USD
\$390 PESOS



PERUVIAN CEVICHE / CEVICHE PERUANO

• Octopus • Shrimp • Salmon • Seabass
Crocante Seasoned with Peruvian yellow pepper, served with sweet potato chips and crispy "cancha" corn

• Pulpo • Camarón • Salmón • Robalo
Elaborado con ají amarillo peruano, adornado con chips de camote y maíz "cancha"

\$14 USD
\$280 PESOS



Food with additional charge / prices in pesos / tax included
Alimentos con cargo adicional / precios en pesos / impuestos incluidos

LUNCH

MENU



VALLARTA

SALADS

TROPICAL SALAD

WITH JICAMA, CARROT, CUCUMBER, ORANGE WEDGES,
CAMELIZED PEAR AND CITRUS VINAIGRETTE

CAESAR SALAD

CRISP ROMAINE LETTUCE, CROUTONS, PARMESAN CHEESE AND CAESAR DRESSING

STUFFED AVOCADO

HALF HASS AVOCADO TOPPED WITH THAI SEAFOOD CURRY, WHITE QUINOA SALAD, CHERRY TOMATOES, GRILLED PALM HEARTS, RED ONION, LEMON, GINGER AND ARUGULA

STRAWBERRY SALAD

STRAWBERRIES, FETA CHEESE, WATERCRESS, ARUGULA, SPINACH, BALSAMIC & HONEY VINAIGRETTE AND TOASTED ALMOND SLICES CAJUN STYLE

PIRANGI SALAD

WATERCRESS, ARUGULA, LETTUCE, CASHEW, PALM HEARTS, AVOCADO, CELERY, JICAMA, CARROT, BLACK OLIVE, LEMON, OLIVE OIL AND ORANGE WEDGES



SPICY



MILD



CONTAINS LACTOSE



EGGS



GLUTEN FREE



SHELLFISH



SOY LECITHIN



NUTS



ANGUS QUALITY BEEF

MENU ITEMS MARKED AS GLUTEN FREE MAY CONTAIN TRACES OF GLUTEN. IF YOU HAVE CELIAC DISEASE OR A STRONG REACTION TO GLUTEN, PLEASE CONTACT FIRST OUR RESTAURANT MANAGER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE NOTIFY US ABOUT ANY HEALTH CONDITION OR ALLERGY THAT WE SHOULD BE CONCERNED OF.

ENTRÉES

OCTOPUS CARPACCIO

THIN SLICES OF OCTOPUS, LEMON VINAIGRETTE, SPINACH,
CHERRY TOMATOES SLICES AND PINK PEPPER

CEVICHE VALLARTA TOSTADA

TRADITIONAL MEXICAN FISH CEVICHE WITH ONION, CARROT,
TOMATO, CORIANDER, CUCUMBER AND LEMON ON A CORN TORTILLA TOAST

BRUSCHETTA

HOMEMADE ARTISAN GLUTEN FREE TOAST, BEET HUMMUS,
THIN SLICES OF AVOCADO, WATERCRESS AND MUSHROOM CONFIT

FISH N' CHIPS

GLUTEN FREE TEMPURA FISH, SERVED WITH FRENCH FRIES AND AIOLI SAUCE

TUPELO CHICKEN TENDERS (4 PZAS.)

BONELESS, SEASONED AND BREADED CHICKEN TENDERS, SERVED WITH HONEY-MUSTARD
AND HICKORY BAR-B-QUE SAUCES ON THE SIDE, SERVED WITH FRENCH FRIES

SUSHIS

CALIFORNIA ROLL

SHRIMP, AVOCADO, CUCUMBER & CREAM CHEESE

SPICY TUNA ROLL

TUNA, THREE CHILI SAUCE, SESAME AND MAYONNAISE

SALMON ROLL

SALMON, AVOCADO, CREAM CHEESE AND CUCUMBER

VEGAN ROLL

ZUCCHINI, CARROT, CUCUMBER, AVOCADO AND ASPARAGUS



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SOUPS

SEAFOOD SOUP

SHRIMP, SCALLOPS, MUSSELS AND CRAB

SOUP OF THE DAY

ASK YOUR WAITER FOR DETAILS

HAMBURGER, SANDWICHES, BURRITOS, HOT DOG & TACOS

PARMESAN CHICKEN SANDWICH

CIABATTA BREAD WITH BREADED CHICKEN, PARMESAN CHEESE, DRIED TOMATO, FRESH BASIL AND MARINARA SAUCE, SERVED WITH FRENCH FRIES

TRADITIONAL BACON AND CHEESE BURGER

BREAD, 6OZ ANGUS BURGER, BACON, CHEDDAR CHEESE, LETTUCE, TOMATO, PICKLES, ONION AND HOMEMADE DRESSING, SERVED WITH FRENCH FRIES

FLANK STEAK BURRITO

WHEAT TORTILLA, FRIED BEANS, RICE, FLANK STEAK, GOUDA CHEESE, TOMATO, ONION AND LETTUCE, SERVED WITH FRENCH FRIES AND CHIPOTLE DRESSING

VEGGIE HAMBURGER

HOMEMADE MULTIGRAIN BREAD, CHICKPEA BURGER WITH SPICES, VEGAN CHEESE GRATIN, TAHINI SAUCE, ARUGULA AND TOMATO

MEXICAN TACOS

YOUR CHOICE OF "PASTOR" (MARINATED PORK) / GRILLED FLANK STEAK / CHICKEN

TRADITIONAL HOT DOG

WITH PORK SAUSAGE



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MAIN ENTRÉES

GRILLED CHICKEN BREAST

WITH GARLIC VEGETABLES AND PUMPKIN PURÉE

BRAZILIAN STYLE PICAÑA

SLOW COOKED PICAÑA COVERED WITH BRAZILIAN PICO DE GALLO, SERVED WITH AN ASPARAGUS AND MUSHROOM RISOTTO

CHICKEN CORDON BLEU

BREADED CHICKEN STUFFED WITH HAM AND CHEESE, SERVED WITH PARMESAN CHEESE AND PEA RISOTTO

CONFIT PORK RIBS

SLOW COOKED PORK RIBS WITH TAMARIND AND WHISKY SAUCE, SERVED WITH MASHED POTATO AND BAKED GARLIC

SEA BASS IN ADOBO SAUCE

BAKED SEA BASS WITH GUAJILLO CHILI ADOBO SAUCE, SERVED WITH RICE, BEANS, AVOCADO, LEMON AND PICKLED BABY ONION WITH OREGANO

MIXED GRILL

CHICKEN, CHORIZO AND FLANK STEAK SERVED WITH NOPAL, BABY ONIONS, GRILLED JALAPEÑO PEPPER, CORN TORTILLAS AND GREEN SAUCE

SWEET AND SOUR PORK

SWEET & SOUR PORK WITH PINEAPPLE, SWEET PEPPERS AND SESAME, SERVED WITH GOHAN RICE

MAHI MAHI WITH HERB SAUCE

GRILLED MAHI MAHI TOPPED WITH SWEET RIPE PLANTAIN, FRESH HERB AND TOASTED ALMOND SAUCE, WITH GRATED PECORINO CHEESE, SERVED WITH CARDAMOM RICE

MACARONI WITH SHRIMP AND CHEESE

CAULIFLOWER RISOTTO

CAULIFLOWER, ASPARAGUS, SPICES, COCONUT MILK, MUSHROOM, ONION AND GARLIC



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DESSERTS

BROWNIE

CHOCOLATE WALNUT CAKE, SERVED WITH VANILLA ICE CREAM AND A TOUCH OF MINT

NO-BAKE LEMON PALEO & VEGAN CHEESECAKE

MADE WITH NUTS, ALMONDS, COCONUT, DATES AND LEMON JUICE

COCONUT AND MATCHA TEA JELLY

COCONUT MILK, MATCHA TEA AND AGAR-AGAR

FRUIT TARTLET

FILLED WITH CUSTARD CREAM AND COVERED FRUITS

CHEESECAKE

BISCUIT BASE WITH CREAM CHEESE, COVERED WITH RED FRUIT JAM

CARROT CAKE

DELICIOUS GLUTEN FREE CARROT CAKE WITH CREAM CHEESE

ICE CREAM CUP

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