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VISTAROOOF

EAT & DRINK

STARTERS

MUSSELS IN WHITE WINE 350GR \$290

Delicate flavor, mussels sautéed with butter, garlic, basil and white wine reduction.

GUACAMOLE VISTAROOF \$160

Fresh avocado with spirit of roasted chili seeds, onion, cilantro, tomato and cabo marine natural salt.

SHRIMP 120GR \$230

SHRIMP OR OCTOPUS COCKTAIL

Simply fresh shrimp cocktail with special chef's secret mix of tasty sauce.

SHRIMP 120GR \$230 ○ OCTOPUS \$250

FISH TOSTADA 120GR \$250

Marinated in aromatic fine herbs oil, touch of dry chili, arugula and fresh avocado.

CRISPY SHRIMP CEVICHE 120GR \$280

Crispy fresh shrimp with a touch of mint and aromatic fine herbs oil.

TRADITIONAL MELTED CHEESE \$230

Served with flour, corn tortillas or pizza bread and pico de gallo sauce.

SAUSAGE \$230 MUSHROOMS \$250

TACOS, HAMBURGERS AND MORE

TRADITIONAL AL PASTOR STYLE TACOS 180GR \$190

Tender pork marinated in the delicious Mexican style, served with onion, cilantro, salsa and roasted pineapple.

OCTOPUS TACOS 100GR ○ \$260

Marinated in red soft red chili, with a nice guacamole with pork rinds.

BAJA STYLE TACOS

Traditional baja dish, beer battered fish fillets or shrimp served with special coleslaw, chipotle dressing, guacamole and pico de gallo sauce.

SHRIMP 120GR \$250 FISH 120GR \$230

SURF AND TURF JUMBO BURRITO 300GR \$340

Flank steak (arrachera) and grilled shrimp, refried beans, cheese, guacamole and pico de gallo sauce, served with french fries.

VISTA ROOF BURGER \$290

Sirloin steak 200gr, sweet roasted onion, mushrooms, served with french fries. *Optional blue cheese dressing.*

PULLED PORK VISTA SANDWICH \$225

Pulled pork 350 gr Sandwich in home baked buns and coleslaw, served with french fries.



ENTRADAS

MEJILLONES AL VINO BLANCO 350GR \$290

Mantequilla, perejil, ajo y reducción de vino blanco.

GUACAMOLE \$160

Con ceniza de chiles, cebolla, cilantro y tomate.

CAMARÓN 120GR \$230

CÓCTEL DE CAMARÓN O PULPO

Salsa de cóctel, tomate, cilantro, cebolla, aguacate y jugo de limón.

CAMARÓN 120GR \$230 PULPO ○ \$250

TOSTADA DE PESCADO 120GR \$250

Marinada en aceite rojo de chiles secos, arugula y aguacate.

CEVICHE DE CAMARÓN CRUJIENTE 120GR \$280

Tradicional ceviche de camarón frito, con toque de menta y aceite aromático.

QUESO FUNDIDO \$230

Acompañado con las tortillas de su preferencia o pan de pizza y salsa mexicana.

CHORIZO \$280 CHAMPIÑONES \$280

HAMBURGUESAS, TACOS Y MÁS

TACOS DE PASTOR 180GR \$190

Piña asada, cebolla, cilantro y salsa del chef.

TACOS DE PULPO 100GR ○ \$260

Con aguacate, tomate cherry y chicharrón.

TACOS ESTILO BAJA

Ensalada de col, aderezo de chipotle, guacamole y pico de gallo.

CAMARÓN 120GR \$250 PESCADO \$230

BURRITO MAR Y TIERRA 300GR \$340

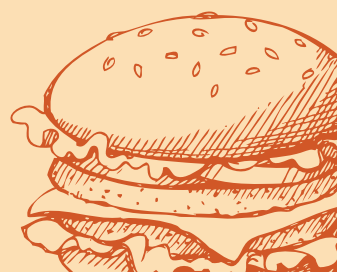
Arrachera, camarones, frijoles refritos, queso, guacamole y pico de gallo. Acompañado con papas a la francesa.

HAMBURGUESA VISTA ROOF 200GR \$290

Cebolla caramelizada, champiñones y aderezo de queso azul (opcional). Acompañada con papas a la francesa.

SÁNDWICH DE CERDO HORNEADO 350GR \$225

Costilla de cerdo horneada y ensalada de col. Acompañado con papas a la francesa.



SOUPS

TORTILLA SOUP \$160

Made with traditional ingredients to add a touch of little of Mexico to your table.

SOUP OF THE DAY \$145

FRENCH ONION SOUP \$145

International famous soup, caramelized onion topped with crouton au gratin.

SOPAS Y CREMAS

SOPA DE TORTILLA \$160

Hecha con los ingredientes tradicionales para darle un toque de nuestro México a su mesa.

SOPA DEL DÍA \$145

SOPA DE CEBOLLA \$145

Jugo de carne, cebolla caramelizada y croton gratinado.

SPECIALTIES

FISH FILLET 200GR

Served with rice a la tumbada and vegetables.

CITRUS BUTTER \$365

DIABLA "SPICY RED SAUCE" \$380

PROVENZAL \$380

GARLIC AND FINE HERB BUTTER \$375

BREADED \$380

TUNA STEAK 200GR \$380

Griddled tuna steak, served with chef's special risotto and steamed vegetables.

LOBSTER AT MARKET PRICE

Gratinated with butter served with risotto and vegetables. (Seasonal)

FAJITAS

Bell pepper, onion, pico de gallo sauce, guacamole and mixed tortillas.

ARRACHERA 180GR \$320 CHICKEN 180GR \$280

SHRIMP 200GR \$390 MIXED \$370

GRILLED OCTOPUS 200GR \$410

Marinated with chimichurri of fine herbs and dried chili, accompanied by white rice and vegetables.

JUMBO SHRIMP (U15) 200GR \$450

Served with rice a la tumbada and vegetables.

DIABLA "SPICY RED SAUCE" \$450 PROVENZAL \$445

CITRUS BUTTER \$450 BREADED \$450

ROLLED IN BACON \$460 COCONUT \$460

GARLIC AND HERB BUTTER \$450



ESPECIALIDADES

FILETE DE PESCADO AL GUSTO 200GR

Acompañado de arroz a la tumbada y vegetales.

MANTEQUILLA LIMÓN \$365

DIABLA \$380

PROVENZAL \$380

AJILLO \$375

EMPANIZADO \$380

LOMO DE ATÚN 200GR \$380

Sellado y acompañado de nuestro tradicional risotto y vegetales del huerto.

LANGOSTA AL PRECIO DEL MERCADO

Gratinada con mantequilla acompañada de risotto y vegetales. (En temporada)

FAJITAS

Pimiento morrón, cebolla, pico de gallo, guacamole y tortillas mixtas.

ARRACHERA 180GR \$320 POLLO 180GR \$280

CAMARÓN 200R \$390 MIXTAS \$370

PULPO A LA PARRILLA 200GR \$410

Marinado con chimichurri a base de pimientos, chiles secos y hierbas finas, acompañado de arroz blanco y vegetales.

CAMARONES (U15) AL GUSTO 200GR \$450

Acompañado de arroz a la tumbada y vegetales.

DIABLA \$450 MANTEQUILLA LIMÓN \$445

AJILLO \$450 EMPANIZADOS \$450

AL COCO \$460 IMPERIALES \$460

PROVENZAL \$450





SURF AND TURF BROCHETTES ○ **\$780**

Filet 200gr and pacific shrimp 200gr, peppers, onion, asparagus, chutney and mango sauce vegetables and baked potato.

CHICKEN MILANESE 200GR **\$290**

Crispy chicken breast breaded topped with traditional Napolitan sauce, parmesan cheese and spaghetti.

GRILLED CHICKEN BREAST (LOW CALORIES) **\$290**

Chicken escalopes, lettuce, cherry tomatoes, arugula, avocado and fresh cheese.

STEAK AND RIBS

RIB-EYE 350GR ○ **\$730**

NEW YORK 350GR ○ **\$730**

BEEF RIBS ○ **\$410**

FLANK STEAK (ARRACHERA) 350 GR. **\$480**

PORK RIBS 350GR **\$410**

TIGER SHRIMP 350GR **\$900**

CHOICE OF TWO SIDE DISHES:

- Potato au gratin
- French fries
- Roast chili
- Spinach with butter
- Refried beans with cheese
- Sour coleslaw
- Grilled asparagus with bacon
- Mixed vegetables
- Mixed salad
- Broccoli au gratin with parmesan

EXTRA SIDE ORDER **\$40**



BROCHETAS MAR Y TIERRA ○ **\$780**

Filete de res 200gr y camarón 200gr del pacífico, pimientos, cebolla, espárragos, salsa chutney, mango, vegetales y papa al horno.

MILANESA DE POLLO 200GR **\$290**

Crujiente pechuga de pollo, con espagueti y salsa napolitana.

PECHUGA A LA PLANCHA (BAJO EN CALORÍAS) **\$290**

Escalopas de pollo, lechugas, tomate cherry, arúgula, aguacate y queso fresco.

CORTES

RIB-EYE 350 GR ○ **\$730**

NEW YORK 350 GR ○ **\$730**

COSTILLAS DE RES ○ **\$410**

ARRACHERA 350 GR **\$480**

COSTILLAR DE CERDO 350 GR **\$410**

CAMARÓN TIGRE 200 GR ○ **\$900**

DOS GUARNICIONES A ESCOGER:

- Papa gratinada.
- Papas fritas.
- Chiles toreados.
- Verduras mixtas.
- Ensalada mixta.
- Brócoli gratinado con parmesano.
- Espinacas a la mantequilla.
- Frijoles refritos con queso.
- Espárragos a la plancha con tocino.

GUARNICIÓN EXTRA **\$40**



SALADS

CAESAR SALAD **\$190**

Romaine lettuce, croutons, Caesar dressing and parmesan cheese.

SHRIMP 200GR **\$290** **CHICKEN** 180GR **\$250**

COBB **\$200**

Fresh roman lettuces, touch of avocado, cherry tomatoes, onion, hard-boiled eggs, bacon slices, topped with delicious ranch dressing.

SHRIMP 200GR **\$290** **CHICKEN** 180GR **\$250**

MOZZARELLA **\$250**

Assorted fresh mix greens (lettuce, spinach, arugula), avocado, mozzarella, cherry tomatoes special tasty roasted peppers dressing balsamic vinaigrette.



ENSALADAS

CESAR **\$190**

Lechuga romana, crotones, aderezo César y queso parmesano

CAMARÓN 200GR **\$290** **POLLO** 180GR **\$250**

COBB **\$200**

Mezcla de lechugas, aguacate, tomate, cebolla morada, huevo cocido y tocino.

CAMARÓN 200GR **\$290** **POLLO** 180GR **\$250**

MOZZARELLA **\$250**

Lechugas, espinacas, arúgula, aguacate, mozzarella fresco, tomates cherry y vinagreta de pimientos rostizados con vino tinto.



PASTAS & PIZZAS

FETTUCCINI DI MARE **○** \$550

Frutti di mare aglio & olio, parmesan cheese & white wine.

LASAGNA BOLOGNESE \$280

Classic of the Italian province.

FUSILLI ALFREDO \$250

SHRIMP 200GR \$410 CHICKEN 180GR \$310

NAPOLITAN PIZZA \$280

Fresh mozzarella and basil.

THREE CHEESE PIZZA \$280

Goat, blue & cheddar cheese, arugula and cherry tomato.

PEPPERS AND MUSHROOMS PIZZA \$280

DESSERT

RED VELVET \$110

CHOCOLATE LAVA CAKE \$110

APPLE STRUDEL \$110

PASTEL DE TRES LECHES \$110

A light sponge cake with a mixture of sweet milks.

TROPICAL ROLL (PINEAPPLE AND COCONUT) \$110

PASTAS Y PIZZAS

FETTUCCINI DI MARE **○** \$450

Callo, calamar, mejillones, camarones al vino blanco.

LASAÑA DE CARNE A LA BOLOÑESA \$280

Clásica de la provincia italiana, con nuestro toque del chef.

FUSILLI ALFREDO \$250

CAMARÓN 200GR \$310 POLLO 180GR \$410

PIZZA NAPOLITANA \$280

Mozzarella fresco y albahaca.

PIZZA DE TRES QUESOS \$280

Cabra, azul, menonita, arúgula y tomate cherry.

PIZZA PIMIENTOS Y CHAMPIÑONES \$280

POSTRES

RED VELVET \$110

VOLCÁN DE CHOCOLATE \$110

STRUDEL DE MANZANA \$110

PASTEL DE TRES LECHES \$110

ROLLO TROPICAL (PIÑA Y COCO) \$110



○ Extra charge for All-Inclusive guests with a 30% off.

If you have any medical or dietary restrictions, please inform your waiter.

In compliance with the health regulations regarding raw ingredients, the dish is served at the risk of the consumer.

Prices include TAX and are in Mexican Pesos.

○ Cargo extra para huéspedes Todo Incluido con un 30% de descuento.

Si usted tiene alguna restricción médica o de régimen alimenticio, por favor informe a su mesero.

En cumplimiento con las normas de salubridad referentes a ingredientes crudos, se sirve el platillo bajo el riesgo del consumidor.

Precios incluyen IVA | Precio en moneda nacional.