



FRESH SEAFOOD TASTY MEAT



SHERATON BUGANVILIAS RESORT & CONVENTION CENTER
Blvd. Francisco Medina Ascencio 999
Zona Hotelera Las Glorías, Puerto Vallarta, Méx.
T (322)2260404 sheratonvallarta.com

Water & Soft Drinks

*** EVIAN NATURAL 750 ml	\$180
*** EVIAN MINERAL 750 ml	\$190
*** AGUA DE PIEDRA NATURAL 650 ml	\$155
*** AGUA DE PIEDRA MINERAL 650 ml	\$160
*** SAN PELLEGRINO 500 ml	\$129
NATURAL SKARCH 330 ml	\$68
MINERAL SKARCH 330 ml	\$68
PEPSI 355 ml	\$68
PEPSI LIGHT 355 ml	\$68
7 UP 355 ml	\$68
MANZANITA 355 ml	\$68
MIRINDA 355 ml	\$68
SQUIRT 355 ml	\$68
GINGER ALE 355 ml	\$75

Craft Beers

*** LOS CUENTOS (LAGER DORADA) 355 ml	\$185
*** LA FORTUNA (PALE ALE) 355 ml	\$185
*** VALLARTA (LAGER) 355 ml	\$195

Mezcal & Gin (1.5 oz/pp)

*** 400 CONEJOS REPOSADO \$210	*** HENDRIX \$265
*** BRUXO No. 4 ENSAMBLE \$295	BOMBAY ORIGINAL \$185
*** BRUXO No. 5 TOBALÁ \$430	TANQUERAY \$185
*** CLASE AZUL CENIZO \$1,250	
*** DANZANTES REPOSADO \$320	
*** MONTELOBOS ESPADIN \$199	
UNION UNO \$190	

Spirits & Brandy (1.5 oz/pp)

AMARETTO DISARONNO \$195	TORRES 10 \$160
BAILEYS \$175	TORRES 5 \$120
FERNET \$195	
*** GRAND MARNIER \$240	
KAHLÚA \$105	
LICOR 43 \$220	
*** OPORTO FERREIRA \$175	
*** PERNOD \$220	
SAMBUCA VACCARI \$175	

Vodka & Cognac (1.5 oz/pp)

ABSOLUT AZUL \$145	*** MARTELL MEDAILLON V.S.O.P. \$260
*** GREY GOOSE \$210	*** HENNESSY V.S.O.P. \$350
*** TITO'S \$210	
WYBOROWA \$120	

Tequilas (1.5 oz/pp)

*** 1800 Añejo Cristalino	\$245
7 Leguas Blanco	\$195
7 Leguas Reposado	\$199
Centenario Reposado	\$155
*** Clase Azul Reposado	\$650
*** Don Julio 1942 Añejo	\$570
*** Don Julio 70	\$265
*** Don Julio Añejo	\$275
Don Julio Blanco	\$189
*** Don Julio Real Añejo	\$990
Herradura Reposado	\$199
*** Herradura Selección Suprema	\$745
*** Patrón Añejo	\$220

Rum & Whiskey (1.5 oz/pp)

BUCHANAN 'S 12 \$255	APPLETON ESTATE \$130
CHIVAS REGAL 12 \$255	BACARDÍ AÑEJO \$110
CROWN ROYAL \$210	BACARDÍ BLANCO \$105
*** GLENFIDDICH 12 \$365	CAPTAIN MORGAN \$120
*** GLENLIVET 12 \$350	HAVANA CLUB 7 AÑEJO \$150
*** GLENMORANGIE 10 \$350	
JIM BEAM \$165	
*** JOHNNIE W BLUE LABEL \$990	
JOHNNIE W BLACK LABEL \$285	

Cocktails & Beers (1.5 oz/pp)

*** MARGARITA CADILLAC \$235	*** STELLA ARTOIS 330 ml \$115
PIÑA COLADA \$120	NEGRA MODELO 355 ml \$89
BLOODY CESAR \$120	CORONA 355 ml \$85
MOJITO \$120	CORONA LIGHT 355 ml \$85
NEGRONI \$120	PACÍFICO 325 ml \$85
	MODELO ESPECIAL 355 ml \$85

Carajillos & Coffee (1.5 oz/pp)

GALEÓN Espresso & Licor 43 \$190	AMERICANO 250 ml \$65
MERMAID Espresso & Bailey's \$190	LATTE 250 ml \$65
TRITON Espresso & Drambuie \$190	CAPPUCCINO 250 ml \$65
KRAKEN Espresso & Amaretto \$190	ESPRESSO 125 ml \$70
POSEIDON Espresso & Frangelico \$190	

The products marked with *** are NOT included in the All Inclusive plan. The rest of products are included in your all inclusive plan, in case you do not have this plan or wish to purchase these products, our prices are in Mexican Pesos (MXN) and include VAT (16%), payment can be made in cash, credit or debit card (we accept Visa, Master Card, American Express - we do not charge additional fee for card use) and room charge (subject to open Voucher), and apply 20% discount. We do NOT accept foreign currency.

The drinks do not have refill, the liquors per shot (45 ml) include a 236ml mixer (soft drink or national mineral water detailed in the menu) or a glass of juice of 250 ml and the sale of bottle includes 5 soft drinks of 355 ml. (soft drink or mineral water detailed in the menu) or 1 liter of juice, the sale of alcohol is only to persons of legal age. Dress Code Formal Casual, entrance with wet clothes is not allowed. Pets are not allowed. All foods are prepared under the regulations of Distinctive H | The dish that is served raw is under your consideration as well as the risk it entails.

DAY MENU

Punta Sal

TRADICIÓN DE MAR & TIERRA



SHERATON Baganvillas Resort & Convention Center

Shots & Tostadas

- LA PANZONA (100grs) **RAW** \$330
Tuna, avocado, sesame seeds, olive oil, cilantro, onion and serrano chili
- SHRIMP AND TUNA TOWER (130 gr) **RAW** \$310
Shrimp, avocado, vegetables, tuna with truffle essence, three-citrus ponzu sauce, sesame seeds and fried leek
- CEVICHE VALLARTA (130 gr) \$310
Fish Ceviche, carrot, onion, cilantro, lemon juice, avocado and orange segments
- OCTOPUS AND SCALLOP (160 gr) **RAW** \$330 WITH TAMPICO
Baby Octopus, scallops, tampico sauce, avocado, sliced onions and tomatoes.
- TUNA NAPOLEÓN WITH MANGO (100 gr) **RAW** \$330
Fresh bay tuna, vegetables and mango
- CRAB WITH GRILLED (130 gr) **RAW** \$355 PALM HEART
Crab meat with passion fruit dressing, grilled palm heart, avocado and red caviar
- LA ASIÁTICA (40 gr) \$310
Shiitake ceviche with vermicelli noodles, peanuts, sesame seeds and tonkatsu sauce

Shots (5.4 oz/pp)

- OYSTER SHOT WITH VODKA **RAW** \$240
SHRIMP SHOT WITH TAJIN CHILI \$180
SCALLOP SHOT WITH TIGER'S MILK **RAW** \$190
DRESSING AND RAICILLA

~ A gastronomic experience in front the sea ~

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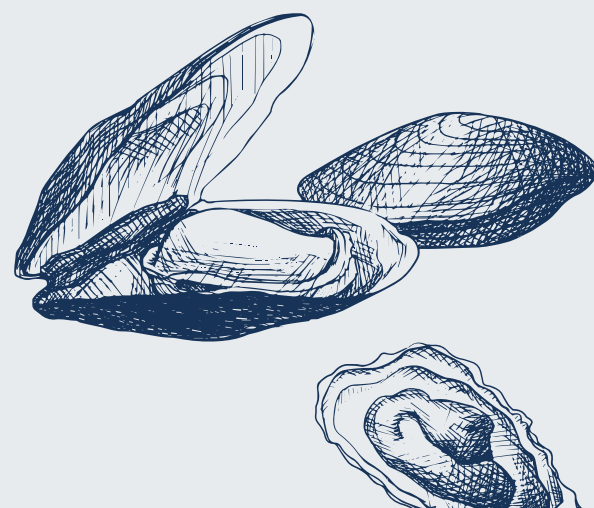
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Chabelas & AguaChiles

- SHRIMP CHABELA (120 gr) \$360
Shrimp, pico de gallo, a touch of ketchup, and orange juice
- CHABELA VUELVE A LA VIDA (120 gr) \$360 ACAPULCO STYLE **RAW**
Mixed Seafood, pico de gallo, ketchup, orange soda, olive oil and roasted garlic
- SNAIL AND SHRIMP CHABELA (120 gr) \$330 WITH VODKA
With shrimp broth, pico de gallo, cucumber, jicama, and dash of vodka
- FLAMBEED SEAFOOD CHABELA (120 gr) \$330 WITH TEQUILA
Seafood broth, mixed seafood and pico de gallo
- SHRIMP AGUACHILE (150 gr) **RAW** \$330 GREEN SAUCE / RED SAUCE / BLACK SAUCE

Oysters & Tiraditos

- OYSTERS (12 pcs) \$390
On the half shelf (1000 gr) **RAW**
Diabla Style / Zarandeados / Charbroiled
- GRILLED OCTOPUS (140 gr) \$330 WITH MEZCAL **RAW**
Grilled octopus with black sauce
- BLUEFIN TUNA (120 gr) **RAW** \$330
Mango, cucumber, onion, cilantro, serrano peppers, sesame seeds and ponzu sauce
- ROASTED BEETROOT (150 gr) \$220
With honey mustard, aged cheese sauce, fried vermicelli, avocado, serrano chili, sesame seeds and caramelized walnuts



TRADITION OF SEA & EARTH



Tacos & Starters

- GOVERNOR TACOS (3 pcs) \$330
Shrimp, bell peppers, onion, and Oaxaca cheese, with corn or flour tortillas
- BAJA TACOS (3 pcs) \$330
Shrimp or fish, beer-battered, with cabbage salad, with corn or flour tortillas
- GRILLED SMOKED PROVOLONE (150 gr) \$240
Provolone cheese marinated with fine herbs and served with garlic-parsley bread
- GRILLED BEEF MARROW (190 gr) \$310
Served with guacamole with pico de gallo, pork cracklings, and blue corn tortillas

Seafood specialties

- GRILLED FISH FILET (180 gr) \$360 ZARANDEADO STYLE
Authentic recipe from Nayarit, grilled fish over charcoal and served with rice and roasted vegetables
- SALMÓN WITH SEAFOOD (255 gr) \$395
Grilled Salmon white wine sauce, served with mixed seafood in meuniere sauce and regional vegetable
- EMBARAZADOS SHRIMP (6 pcs) \$360
Authentic regional shrimp kebab served with garden rice
- SEARED CASHEW (150 gr) \$480 CRUSTED TUNA
With cauliflower puree and sautéed onion and spinach
- GRILLED OCTOPUS (200 gr) \$510
Marinated in zarandeado sauce and grilled over charcoal, served over rice and fried vegetables
- CREAMY RICE WITH SEAFOOD (165 gr) \$510 AND BEEF MARROW
Rice with squid ink, mixed seafood from the bay, a touch of Chardonnay, beef marrow, parmesan crust, and chopped parsley
- SHRIMP OF THE BAY (6 pcs) \$470
Choose from a la diabla style / coconut / contry-style (al arriero) / creamy chipotle

Signature Desserts

- TOMATLÁN FRIED PLANTAINS \$140
With condensed milk
- MILK CARAMEL WITH "PICON" BREAD \$170
Traditional cinnamon bread accompanied with dulce de leche
- EL TUITO COCONUT CUALA \$170
Traditional coconut mousse from Puerto Vallarta
- ARENA BLANCA \$190
Citrus fruit cup, eggnog ice cream and almond shortbread crumbles
- ENGLISH STYLE CORNBREAD \$190
Exquisite cornbread served with vanilla sauce and berries
- ICE CREAMS & SORBETS \$190
Cappuccino / Chocolate / Coconut / Mango sorbet / Walnut sorbet / Jackfruit with lemon sorbet