



FRESH SEAFOOD TASTY MEAT



SHERATON BUGANVILIAS RESORT & CONVENTION CENTER Blvd. Francisco Medina Ascencio 999 Zona Hotelera Las Glorias, 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)

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|--------------------------------|-----------------------|
| *** 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)

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|---------------------------|-----------------|
| 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 | |

Los productos marcados con *** NO están incluidos dentro del plan All Inclusive. El resto de los productos se encuentran dentro de su plan todo incluido, en caso de no contar con este plan o desear adquirir dichos productos, el pago se puede realizar en efectivo, tarjeta de crédito o débito (aceptamos Visa, Master Card, American Express - no cobramos cargo adicional por uso de tarjeta) y cargo a habitación (sujeto a Voucher abierto), y cuentan con un 20% de descuento. Nuestros precios están en pesos mexicanos (MXN) e incluyen IVA (16 %). NO aceptamos Moneda Extranjera.

Tequilas (1.5 oz/pp)

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|---------------------------------|-------|
| *** 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)

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|--------------------------------|---------------------------|
| 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)

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|------------------------------|--------------------------------|
| *** 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)

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|--------------------------------------|------------------------|
| 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 | |

Las bebidas no tienen refill, los licores y destilados por coqueo (45 ml) incluyen un mezclador de 236ml (refresco o agua mineral nacional detallado en la carta) o un vaso de jugo de 250 ml y la venta de botella cerrada incluye 5 refrescos de 355 ml. (refresco o agua mineral detallado en la carta) o 1 litro de jugo, la venta de alcohol solo es a personas mayores de edad. Código de Vestimenta Casual Formal, no se permite el ingreso con ropa mojada. No se permite ingreso de mascotas. Todos los alimentos son preparados bajo la normativa del Distintivo H | El platillo que se sirve crudo queda bajo consideración del comensal, así como el riesgo que implica.

DINNER MENU

Punta Sal

TRADICIÓN DE MAR & TIERRA



SHERATON Baganvilias Resort & Convention Center

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

Available All Day

- *** BLACK GARLIC LOBSTER** (600 gr) **\$1,830**
Grilled with pernod butter, black garlic emulsion, vegetables and chinese noodles
- *** COLD SEAFOOD** (650 gr) **RAW** **\$3,900**
PLATTER FOR 2
King Crab, Shrimp, Octopus, Moro Crab, Margarita Scallops, Oysters, tuna tiradito, sauces and accompaniments
- *** HOT SEAFOOD** (920 gr) **\$2,220**
PLATTER FOR 2
Jumbo coconut shrimp, fish fillet tempura, au gratin oysters, stuffed mussels, zarandeado octopus, grilled Margarita scallops, garlic sauce, red wine sauce, saffron sauce, and accompaniments.

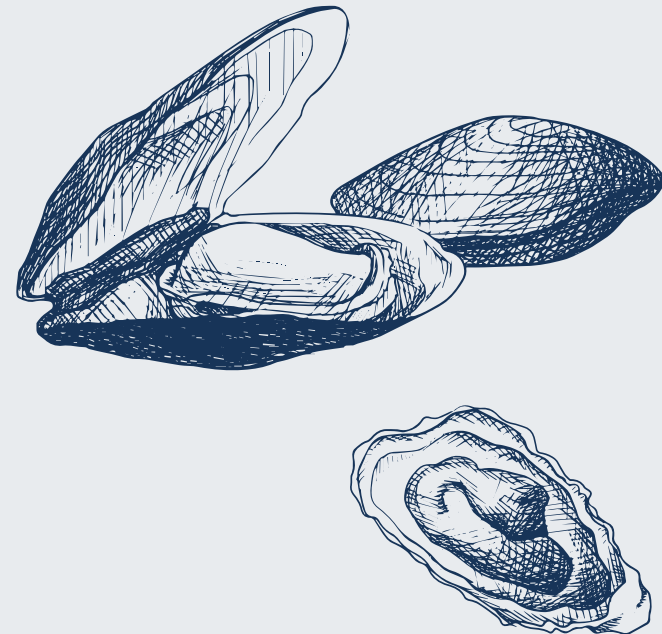
~ A gastronomic
experience in
front the sea ~

From the Grill (18:00 -22:30)

- Beef Fillet** (200 gr) **\$540**
- Arrachera (Skirt Steak)** (200 gr) **\$540**
- New - York Steak** (330 gr) **\$780**
- *** New - York Steak** (350 gr) **\$1,110**
- Half Chicken with Rosemary** (250 gr) **\$390**
- Rib Eye Steak** (300 gr) **\$540**
- *** Cow-Boy Steak** (450 gr) **\$1,630**
- *** Picanha** (350 gr) **\$1,230**
- *** Lamb Rack** (350 gr) **\$1,110**
- *** Tomahawk Steak** (1,200 gr) **\$4,010**
- *** Tiger Shrimp** (5 pcs) **\$4,010**
- *** Mixed Grill for 2** (900 gr) (2 personas) **\$1,890**

Sides:

Baked Potato / Baba Ganoush / Truffled Mashed Potato / Corn / Sweet Potato Puree / French Fries / Grilled Vegetables / Asparagus / Garlic Mushrooms / Creamed Spinach



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.

TRADITION OF SEA & EARTH



Oysters & Tiraditos

- OYSTERS** (12 pcs) **\$390**
On the half shelf (1000 gr) **RAW**
Diabla Style / Zarandeados / Charbroiled
- GRILLED OCTOPUS WITH MEZCAL** (140 gr) **RAW** **\$330**
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

Seafood specialties

- GRILLED FISH FILET ZARANDEADO STYLE** (180 gr) **\$360**
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 CRUSTED TUNA** (150 gr) **\$480**
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 AND BEEF MARROW** (165 gr) **\$510**
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