

Lunch

12:00 p.m. – 17:00 p.m.

Appetizers

Shrimp Cocktail Acapulco Style (120gr) 335	Quesadillas (G) (L)
Special homemade cocktail sauce with garlic oil, avocado, orange, green olives, tabasco and oregano essence	Flour or corn tortillas, salsa Mexicana and guacamole served with your choice of:
	Chicken 100 gr 250
	Skirt Steak 100 gr 265
	Shrimp 80 gr 275
	Classic (V) 240
Seafood Ceviche Yucatán Style 340	Nachos (G) (L)
Shrimp (40gr), sea scallop (40gr), octopus (70gr) marinated with orange and habanero ashes (Recommended by our Remède Spa)	Crispy tortilla chip grated with Oaxaca and Cheddar cheese, refried beans, guacamole, jalapeño and sour cream served with:
	Chicken 200 gr 310
	Skirt Steak 200 gr 320
	Shrimp 100 gr 340
	Classic (V) 300
Fish Ceviche Vallarta Style (160gr) 330	Traditional Guacamole with Salsa Mexicana (L) 170
Marinated with citrus juice, serrano chili, carrots, cucumber and avocado	Local avocado mixed with lime, salt, crispy corn tortilla chips, salsa Mexicana and Cotija cheese
Shrimp Aguachile Nayarit Style (160gr) 315	
Marinated with citrus juice, coriander, red onion, cucumber, fresh Piquin chili and avocado	

Soup

Traditional Tortilla Soup (L) 175
With avocado, cream, Pasilla chili and fresh cheese

Salads

Tuna Tartare (120gr) 350	Caesar Salad (L)
Avocado, bell pepper, shallots, Kalamata olives, parsley, chives, lime juice, olive oil, garlic crouton and sesame vinaigrette	Traditional Mexican salad with romaine lettuce, Parmesan cheese, cherry tomato and quail eggs
	Shrimp 315
	Chicken breast 300
	Plain 205
Cobb Salad 235	Green Mixed Salad 230
Mixed greens, cherry tomato, Kalamata olives, turkey ham, hard boil eggs, avocado and grilled chicken breast	Spinach and mixed greens, cucumber, avocado, green beans, cherry tomato, fennel and lemon vinaigrette (Recommended by our Remède Spa)
Spinach and Goat Cheese (L) 225	
Marinated with raspberry vinaigrette, citrus segments, toasted pine nuts and goat cheese	

Sandwiches

8oz King Cole Hamburger (G) (L) 360	St. Regis Club Sandwich (G) (L) 350
Special mixed prepared with garlic salt, onion, parsley, Cheddar cheese, bacon, pickles, avocado, tomato, onion, served with potato wedges	With chicken breast, Applewood bacon, avocado, egg crepe, tomato, mixed greens, pickles, Cheddar cheese with French fries
8oz Nayarit Shrimp Hamburger (G) (L) 355	Vegetarian Sandwich 310
Monterrey Jack cheese, tomato, lettuce, avocado, Zarandeado dressing, garlic bread served with onion rings	Gluten free bread, Pesto, soya sprout, tofu, cherry tomatoes, fresh lettuce, avocado, onions served with potato wedges (Recommended by our Remède Spa)

Pasta Selection

Regular Pasta 375	Gluten Free Pasta 360
Penne, Spaguetti, Fusilli, Fettuccine	Penne, Spaguetti, Fusilli, Fettuccine
Sauces	
Pomodoro, Arrabiata (spicy), Alfredo, Pesto	
Proteins	
5oz chicken breast 285	
5 jumbo shrimp pieces 330	

Main Courses

6oz Zarandeado Style Fish 375	Chicken Breast (G) (L) 340
Red snapper cooked with Zarandeado dressing, served with coriander rice, roasted vegetables, tortillas and salsas	Filled with spinach and goat cheese served with sweet potato purée, roasted vegetables and white wine sauce
6oz Catch of The Day 360	Skirt Steak with Pasilla Chili Sauce (220gr) 400
Ask for our catch of the day special preparation	With rice, guacamole, refried beans, shredded chilies toreado style and corn or flour tortillas
Marietas Tacos	Rib Eye (220gr) 450
Flour or corn tortilla, choose your protein and served with shredded spinach, carrot, jicama, red cabbage with pearl onion grilled and chipotle dressing	Served with mashed potatoes, roasted pear onions, panela cheese, mulata sauce, corn or flour tortilla
Shrimp 320	Fajitas Selection 275
Chicken 295	With bell pepper, onion, tomatoes, served with slow cooked Charro style beans, guacamole, shredded chilies "Toreado style", Oaxaca cheese and corn or flour tortillas
Skirt Steak 315	Chicken 200 gr 310
Fish 'Ensenada style' (deep fried in beer batter) (G) 280	Shrimp 200 gr 365
	Skirt Steak 200 gr 355
5 Jumbo Shrimps 420	
Served with Jasmin rice, steamed vegetables, avocado and: Al Coco sauce (coconut) or Mojo de Ajo sauce (lime and garlic)	
Beef Jerky Tacos (L) 290	
With onion, coriander, mushrooms, Oaxaca cheese, Molcajete salsa, avocado and your choice of corn or flour tortillas	

Sides

French fries 90	Shrimps (3) 100
Refried beans 60	Avocado 70
Salsa Mexicana 50	Green leaves salad 80
Chili toreado 50	Guacamole 70
Asparagus 90	Steam vegetables 80

Desserts

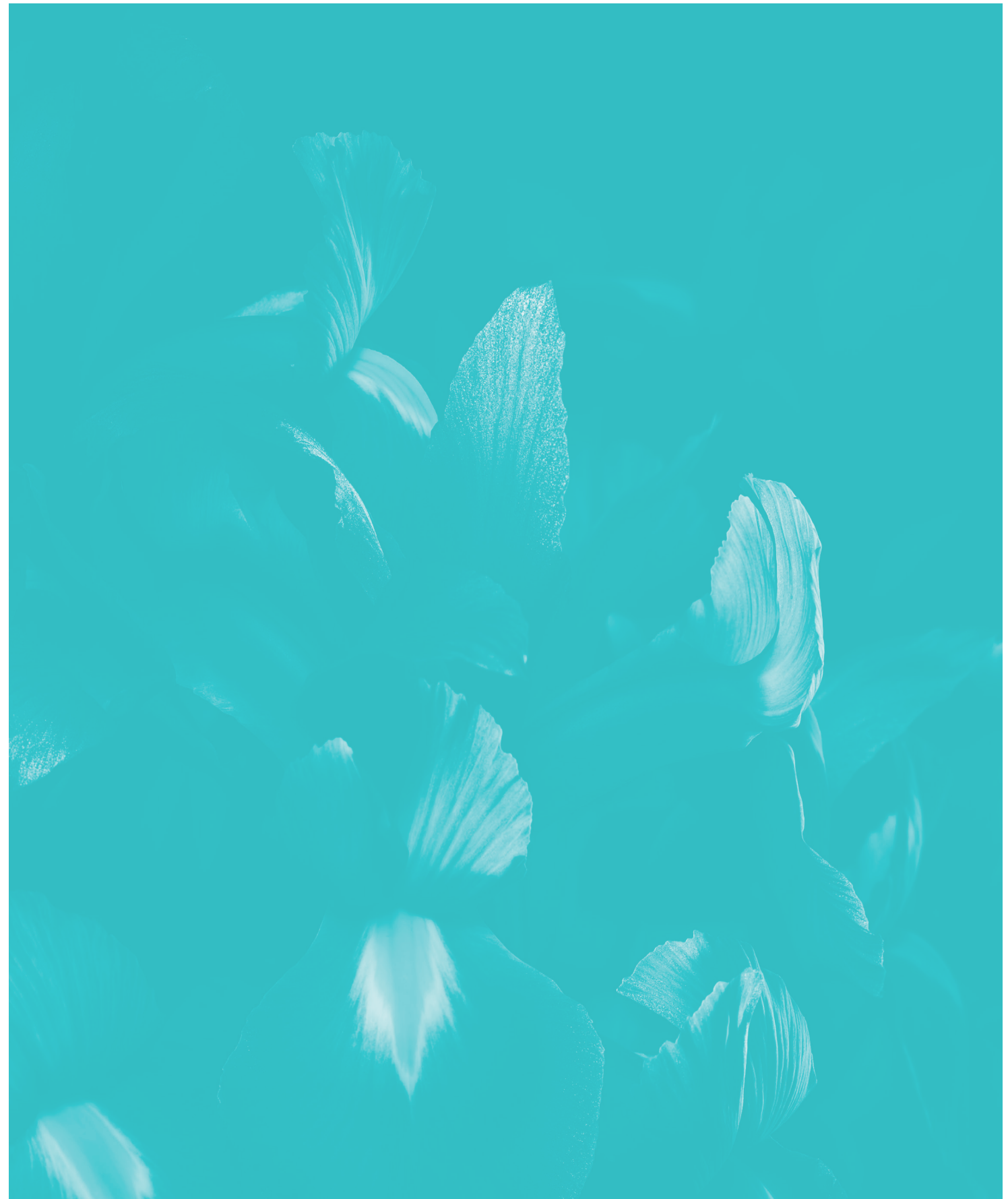
Traditional Three Milks Cake (G) (L) 160	Chocolate Cake (G) (L) 160
With cinnamon sauce	Served with creamy mole
Cold Citrus Soup 160	Berries Display 160
Key lime and cassis cream	Raspberries, blueberries, strawberries, cranberries and blackberries
Orange Panna Cotta (L) 160	Sorbets and Ice Cream Selection 130
Served with a Papantla vanilla sauce	

(G) Gluten - (L) Lactose - (N) Nuts
Prices include 16% vat / Prices in mexican pesos



ST REGIS
PUNTA MITA

Lunch Menu



LAS MARIETAS