



Menú Desayuno & Comida

Breakfast & Lunch Menu



Al servicio de la comunidad náutica desde 2002

Serving the boating community since 2002



Menu comida



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| Sopa de leche de Coco/con curry rojo (355 ml) servido con fideos, champiñones y trozos de camaron | \$ 132.00 |
| Sopa de Tortilla (355 ml) con deliciosa guarnición de queso , crema y aguacate | \$ 132.00 |
| Caldo Xochitl Consome de pollo con arroz, zanahoria, garbanzos y guarnición de aguacate, cebolla, cilantro y chile picado | \$ 132.00 |
| Torre de aguacate: con ensalada de pollo, camarones (90g) ó ensalada de atun acompañado con galletas y totopos | \$ 231.00 |
| Ensalada con pollo a la parrilla, (120g) mezcla de lechugas con espinaca frutos secos nuez de la india con vinagreta de ajonjolí | \$ 238.00 |
| Atun poke: (150 g) una combinación de atun fresco, sandia, aguacate, melon chino, cilantro aderezado con salsa soya, limón y aceite de ajonjolí. | \$ 249.00 |
| Ensalada Tai, Vegetales finamente picados con camarones adobados ó tempura con aderezo con vinagreta de soya | \$ 249.00 |
| Hamburguesa al gusto , de carne (180g), pollo empanizado (160 g) ó camarones,(120g) guarnición de cebolla asada, lechuga, tomate, tocino y queso cheddar y papas fritas | \$ 224.00 |
| La Pesca del dia : con guarnición de arroz y verduras al vapor | \$ 310.00 |
| Tacos de Pescado (120g) ó Camaron (120g) Gobernador ó Tempura al estilo Baja guisado con cebolla, jitomate y chile poblano acompañados de guacamole | \$ 224.00 |
| Flautas rellenas de: pollo, picadillo ó papa (120 gramos) servidas con lechuga jitomate queso, crema y guarnición de guacamole y frijoles fritos. | \$ 224.00 |
| Baguete de costilla bbq o a su elección: Camaron, Arrachera ó Pollo, (120g) lechuga, jitomate, queso manchego acompañado de Papas gajo ó fritas | \$ 227.00 |
| Club Sandwich : Jamon, Tocino, Pollo, queso , tomate, lechuga y papas fritas | \$ 218.00 |
| Tacos al Pastor de camaron, sirloin ó cerdo (3 piezas 120 grms) con ragu de piña asada, cebolla morada, habanero y guacamole | \$ 224.00 |



Lunch Menu



Coconut milk soup with red curry (355 ml) served with noodles, mushrooms and shrimp pieces \$ 132.00

Tortilla soup (355 ml) with delicious cheese, cream and avocado garnish \$ 132.00

Xochitl chicken broth (355 ml) with rice , carrots chickpeas and garnish of avocado, onion and hot pepper \$ 132.00

Avocado tower: with your choice of chicken salad (120), shrimp (100g) or tuna salad (120g) \$231.00

Grill chicken salad (120g) mix lettuce and spinachs dry fruits, cashew nuts and sesame vinaigrette \$238.00

Atun poke: (120 g) a fresh tuna pieces with, watermelon, cantalope, avocado, coriander, with dressing of soya sauce, lemon and sesame oil. \$249.00

Ensalada tai, finely chopped vegetables with marinated shrimp or tempura (120) and soya vinaigrette \$249.00

Hamburger to taste, meat (180g), breaded chicken (160g) or shrimp (120), served to your taste with onion, lettuce, tomato, bacon and cheddar cheese accompanied by fries \$ 218.00

The catch of the day your recipe choice with rice and steam vegetables \$ 310.00

Fish or Shrimp Tacos (120 g) Gobernador or Tempura at Baja style stewed with onion, tomato and poblano pepper accompanied with guacamole \$ 224.00

Stuffed Flutes with, chicken, ground beef stew or potato covered with lettuce, tomato, sour cream, cheese side order of fried beans and guacamole \$ 224.00

BBQ rib baguette or your choice : Shrimp, arrachera or chicken (120g) with tomato, lettuce cheese and wedge potato \$ 227.00

Club Sandwich : Ham, bacon, chicken cheese (150 grms), lettuce, tomato and fries. \$ 218.00

Tacos al Pastor : Sirloin, shrimp or pork (120 grms) with a pineapple ragu, roasted onion, habanero sauce and guacamole \$ 224.00






Sopas y Ensalada



Crema a los 3 pimientos (355 ml) con queso azul y crotones	\$ 156.00
Sopa de Lima (355 ml) de la autentica cocina yucateca con juliana de tortilla frita, cebolla pimientos y pollo desmenuzado	\$ 156.00
Ensalada de pera y manzana (camaron o pollo 120g) mix de lechuga, fresa, nuez, queso de cabra con una vinagreta de frutos rojos.	\$ 249.00
Ensalada caprese con pasta fusili y atun fresco (120 g) espinacas, aguacate, queso mozzarella fresco, tomate cherry y salsa pesto,	\$ 249.00

Los Fuertes

Pechuga de pollo rellena, (190g) de queso Mozzarella espinaca envuelta en tocino con Pure de papa y verduras rostizadas salsa de champiñones y chipotle.	\$ 363.00
Camarones al gusto (180g) parrilla, empanizados o envueltos con tocino y queso acompañados de vegetales y arroz del dia	\$ 481.00
Pasta a su gusto con: camarones(100g) ó pollo (120g) ó arrachera (100g) ó su propia combinación	\$ 275.00
Robalo fresco, (200g) con salsa de chile morita y chipotle con guarnición de Risotto al pesto y verdura asada	\$ 315.00
Molcajete Campesino: camarones (60g) arrachera (70g) pollo (70g) chorizo (50g) nopal asado, cebollitas cambray y queso panela con salsa casera, simplemente recomendable.	\$ 394.00
Fetuccini con: mejillones (150g) ó trozo de salmon (150g) acompañado con aceite de trufa blanca y pan de centeno.	\$ 295.00
Rib Eye (280g) asado a su gusto acompañado de papa horno, brocoli, salsa de mantequilla con yerbas y demiglass a las 3 pimientos	\$ 575.00
Crema de jitomate rostizados (355g) servido con queso mozzarella fresco 	\$ 144.00
Tacos de guisado de garbanzos (2 piezas) y calabaza con espinaca frita y guacamole 	\$ 213.00
Pizza vegetariana servida en pan pita salsa de tomate, queso y vegetales asados 	\$ 200.00



Soups & Salads

3 Peppers cream soup (355 ml) With blue cheese and crotoms.	\$ 156.00
Lima soup (355 ml) autentic yucatan food style wit tortilla fried slides, onien, peppers and chicken streaps	\$ 156.00
Pear and Apple salad (shrimp or chicken 120g) mixed lettuce, strawberries , walnuts, goat cheese with a red fruit vinaigrette.	\$ 249.00
Caprese salad with fusilli pasta and fresh tuna (120g) on a bed of spinach, avocado, fresh mozzarella cheese, cherry tomato and pesto sauce.	\$ 249.00

The Main Course

Stuffed chicken breast, (190g) with spinach,Mozzarella cheese wrapped in bacon with Mash potato and vegetables with cognac mushroom and chipotle sauce	\$ 363.00
Shrimp of your choice (180)grilled, breaded or wrapped with bacon and cheese accompanied by vegetables and rice of the day	\$ 481.00
Pasta at your Choice : with shrimp 120g, chicken 120g, seafood or your own combination	\$ 275.00
Sea Bass (200g) with chile morita and chipotle sauce accompanied with roast vegies and pesto risotto.	\$ 315.00
Molcajete farmers: shrimp (60g) arrachera (70g), chicken (70g), sausage (50g), grilled nopal , baby onion, panela cheese and house made sauce .	\$ 394.00
Fetuccini : with mussels (150g), or piece of salmon (150) with trufa oil and rye bread	\$ 295.00
Rib Eye (280g) Grilled at your choice with baked potato, broccoli, herbs & butter sauce and demiglass a with 3 peppers.	\$ 575.00
Roasted tomato cream (355g) served with fresh mozzarella cheese.	\$ 144.00
Chickpeas and pumpkin stew tacos with fried spinach and guacamole	\$ 213.00
Vegetarian pizza served on pita bread tomato sauce, cheese and grilled vegetables	\$ 200.00





VALLARTA YACHT CLUB

Orgulloso anfitrión / Proud host



BAHIA DE BANDERAS
BANDERAS BAY REGATTA
RIVIERA NAYARIT · MEXICO
REGATA INTERNACIONAL



WesMex
INTERNATIONAL SMALL BOAT REGATTA
RIVIERA NAYARIT · MEXICO



OPTINAM
2007
OPTIMIST NORTH AMERICAN
CHAMPIONSHIP 2007
RIVIERA NAYARIT · MEXICO



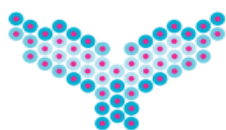
J24 2007
WORLD CHAMPIONSHIP
RIVIERA NAYARIT · MEXICO



guadalajara 2011
PANAMERICAN GAMES 2011
RIVIERA NAYARIT · MEXICO



JUEGOS OLIMPICOS NACIONALES
DE LA JUVENTUD 2013
RIVIERA NAYARIT · MEXICO



OPTIMIST NORTH AMERICAN
CHAMPIONSHIP 2014
RIVIERA NAYARIT · MEXICO



2016
Laser World Championships
Riviera Nayarit, Mexico
LASER WORLD
CHAMPIONSHIPS 2016
RIVIERA NAYARIT · MEXICO



OPTIMIST NORTH AMERICAN
CHAMPIONSHIP 2018
RIVIERA NAYARIT · MEXICO



OPTIMIST NORTH AMERICAN
CHAMPIONSHIP 2021
RIVIERA NAYARIT · MEXICO



ILCA WORLD CHAMPIONSHIPS
RIVIERA NAYARIT MEXICO 2022
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