

¡UN LUGAR A TU ALTURA!



• SPECIAL EVENT PACKAGES • PRIVATE PARTY ROOMS • CATERING

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ElNuevoVallarta.com



Margarita Las Gemelas



Cantarito Vallarta



Tarro Tropical



Tequila Sunrise

TEQUILA

PREMIUM TEQUILAS

- Don Julio Blanco 12 Reposado 13 Añejo 14 70 18
- Patrón Silver 12 Reposado 13 Añejo 14
- 1800 Blanco 12 Reposado 13 Añejo 14 Cristalino 18
- Corralejo Blanco 10 Reposado 11 Añejo 12
- Gran Centenario Blanco 10 Reposado 11 Añejo 12
- Herradura Blanco 10 Reposado 11 Añejo 12
- 3 Generaciones Blanco 10 Reposado 11 Añejo 12
- Jimador Blanco 10 Reposado 11
- Cazadores Reposado 11

DE LA CAVA DE LOS JEFES

- Don Julio 1942 29
- Don Julio Última Reserva 109
- Jose Cuervo Reserva de la Familia 37
- Maestro Dobel Cristalino 52
- Gran Patrón Platinum 57
- Gran Patrón Burdeos Añejo 62
- Gran Patrón Piedra 62
- Clase Azul Reposado 49

MARGARITAS FLAVOR MARGARITAS

House Tequila 13⁹⁹ Premium Tequila 18⁹⁹

SPECIALTY MARGARITAS

House Tequila 15⁹⁹ Premium Tequila 20⁹⁹

- Mezcal-Rita Margarita made with mezcal 13⁹⁹
- Pepino Cucumber
- Jalapeño
- Berry-Rica
- Margarita Mangonada 16⁹⁹
- Margarita Mangonada Vallarta 23⁹⁹
With small bottle of tequila Don Julio
- Margarita Las Gemelas 31⁹⁹
Your choice of flavor. Served with two Coronitas

MARGARITA FLAVORS

- Lime
- Mango
- Blue
- Strawberry
- Pineapple
- Guayaba

TEQUILA COCKTAILS

- Tequila Sunrise Orange juice, grenadine & house tequila 13⁹⁹
- Paloma Squirt, lime juice and house tequila 13⁹⁹
- Charro Negro House Tequila, lime juice and Coke 13⁹⁹
- Cazuela House Tequila, citrus juices, Squirt, sliced fruit 24⁹⁹
- Tarro Tropical House tequila, citrus juices, Squirt, sliced fruit 24⁹⁹
- Banderita Lime juice, house tequila & house-made sangrita 16⁹⁹
- Cantarito House Tequila 16⁹⁹ Premium Tequila 22⁹⁹
Citrus juices, Squirt, and tequila, powder chilli rim
- Cantarito Vallarta With small bottle of tequila Don Julio 22⁹⁹
- Los Cuatro Amigos 41⁹⁹
Tequila flight shots: 2 silver and 2 reposados



TORRE MARGARITA 99⁹⁹

Your favorite flavor margarita
ON THE ROCKS ONLY!



Cazuela



Los Cuatro Amigos



OLLA GUADALAJARA 199⁹⁹

Citrus juices, Squirt, chopped fruit
and HOUSE TEQUILA



Margarita Mangonada Vallarta



Cucumber Margarita

CERVEZAS Y MICHELADAS

Beer

BOTTLED BEER

IMPORTED 7 Bucket (6) 37

- Modelo (Bottle or Can)
- Negra Modelo
- Corona
- Corona Premier
- Corona Familiar
- Victoria
- Pacífico
- XX Lager
- Estrella Jalisco
- Bohemia



• Coronita 4 Bucket (6) 20

• Modelito 4 Bucket (6) 20

FAMILY SIZE BEERS

- Caguama (32 oz) 16⁹⁹
• Corona • Victoria • Modelo

DOMESTIC 5 Bucket (6) 27

- Budlight
- Michelob Ultra

ALCOHOL-FREE BEER

- Heineken 0.0% 6



MICHELADA REGULAR 14⁹⁹

DRAFT BEER

IMPORTED DRAFTS 6

- Modelo
- Negra Modelo
- Pacífico
- Corona
- XX Lager
- Blue Moon

DOMESTIC DRAFTS 5

- Bud Light
- Miller Lite
- Coors Light



LAS ESTACAS 24⁹⁹

Our-house michelada mix, citrus juices and your choice of two bottled beers, garnished with shrimp

EL ANCLOTE 24⁹⁹

Our-house michelada mix, citrus juices with a 32 oz. caguama beer

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¡UN LUGAR A TU ALTURA!



EL ATRACADERO 64⁹⁹

Your choice of six can beers with seafood mix

Cocktails



Mojito (Berries)



Blue Hawaiian



Martinis

- **Blue Hawaiian** Rum, Blue Curacao, pineapple juice **12⁹⁹**
- **La Fulana** Cucumber vodka, lime juice, sangrita **12⁹⁹**
- **Pepino Loco** Vodka, lime juice, simple syrup, 7UP **12⁹⁹**
- **Paraiso** Grenadine, Malibu rum, pineapple juice, Blue Curacao **12⁹⁹**
- **Long Island Iced Tea** Vodka, tequila, light rum, triple sec, gin, and a splash of cola **13⁹⁹**
- **Piña Colada** Rum, coconut cream and pineapple juice **12⁹⁹**
Pick your favorite flavor: • **Original** • **Strawberry** • **Mango** • **Berries**
- **Sex On The Beach** Vodka, peach schnapps, orange juice and cranberry juice **12⁹⁹**
- **B.M.F.** Gin, light rum, vodka, tequilla, and blue curaco **13⁹⁹**
- **Screwdriver** Vodka and orange juice **12⁹⁹**
- **Mai Tai** Rum, Curacao liqueur, orgeat syrup, and lime juice **12⁹⁹**
- **Amaretto Sweet & Sour** Amaretto and sweet & sour **12⁹⁹**
- **Vampiro** Tequila, sangrita, lime juice, Squirt **12⁹⁹**
- **MOJITOS** **15⁹⁹**
A classic refreshing Cuban cocktail, made with rum, simple syrup, lime juice, seltzer water and fresh lime spearmint leaves
• **Original-Lime** • **Berries** • **Strawberry** • **Mango**
- **BOMS:** Vegas Bomb **12⁹⁹** Jäger Bomb **12⁹⁹**
- **MARTINIS:** Pick your favorite: Lychee, Cosmopolitan or Apple **15⁹⁹**

WHISKEY

- Buchanan's 12 **13**
- Buchanan's 18 **18**
- Crown Royal **12**
- Chivas Regal 12 **12**
- Jack Daniels **12**
- Fireball **12**
- Johnnie Walker Black Label **13**
- Johnnie Walker Red Label **13**
- Jameson **13**
- Grand Old Parr 12 **13**
- J&B **11**
- Seagrams 7 **11**

- Buchanan's Red Seal **38**
- Johnnie Walker Blue Label **50**

COGNAC

- Remy Martin VSOP **14**
- Martell VSOP **14**
- Martell VS **12**
- Hennessy VS **12**
- Hennessy VSOP **14**

- Remy Martin XO **31**
- Hennessy XO **31**
- Martell XO **31**

BRANDY

- Presidente **11**
- Don Pedro **11**
- Torres 10 **11**
- Torres 20 **13**

VODKA

- Ketel One **11⁹⁹**
- Grey Goose **12⁹⁹**
- Belvedere **11⁹⁹**
- Ciroc **11⁹⁹**
- Effen **11⁹⁹**
- Effen Cucumber **11⁹⁹**
- Smirnoff **11⁹⁹**
- Sky **11⁹⁹**
- Svedka Citron **11⁹⁹**
- Absolut **12⁹⁹**
- Titos **12⁹⁹**

LIQUOR

- Amaretto Disaronno **11**
- Sambuca **11**
- Grand Marnier **11**
- Godiva Chocolate **11**
- Midori Melon **11**
- Rumchata **11**
- Frangelico **11**

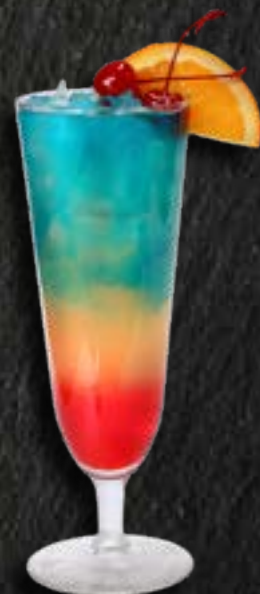
RUM

- Captain Morgan **11⁹⁹**
- Myers' Orig. Dark **11⁹⁹**
- Malibu **11⁹⁹**
- Bacardi Superior **11⁹⁹**

- Zacapa XO **39**

SANGRIA

- White Glass **12⁹⁹** Pitcher **34⁹⁹**
- Red Glass **12⁹⁹** Pitcher **34⁹⁹**
- Vallarta Glass **12⁹⁹** Pitcher **34⁹⁹**



Paraiso

SOFT DRINKS

AGUAS FRESCAS **3⁹⁹**

Horchata • Jamaica

Jugo de Naranja Bottled orange juice **3⁹⁹**

SODAS

Refrescos Mexicanos Mexican bottled sodas **4⁹⁹**

• Sidral • Sangria • Agua Mineral • Coca Cola

• Jarritos: (Assorted flavors) • Squirt

Refrescos de Máquina Glass **2⁹⁹** Pitcher **10⁹⁹**

Fountain drinks

• Coca Cola • Diet Coke • Fanta Orange

• Lemonade • Sprite • Unsweetened Iced Tea

REFRESCOS PREPARADOS:

Sangría Señorial Preparada **10⁹⁹**

Agua Mineral Preparada **10⁹⁹**

VIRGIN COCKTAILS:

Piña Colada Sin Alcohol Virgin piña colada **10⁹⁹**

Margarita Sin Alcohol Virgin margarita **10⁹⁹**

OTRAS BEBIDAS

Agua Embotellada Bottled water **2⁵⁰**

Agua Mineral
Preparada
(No Alcohol)



BOTTLE SERVICE

TEQUILA

- Don Julio Blanco 280
- Don Julio Reposado 310
- Don Julio Añejo 340
- Don Julio 70 390
- Don Julio 1942 530
- Don Julio Última Reserva 1499
- Patrón Silver 280
- Patrón Reposado 310
- Patrón Añejo 340
- Gran Patrón Platinum 1030
- Gran Patrón Burdeos Añejo 1230
- Gran Patrón Piedra 1220
- Gran Centenario Extra Añejo 530
- 1800 Blanco 280
- 1800 Reposado 310
- 1800 Añejo 340
- 1800 Cristalino 390
- Centenario Blanco 250
- Centenario Reposado 280
- Centenario Añejo 310
- Corrajelo 1821 Reserva 425
- Herradura Blanco 250
- Herradura Reposado 280
- Herradura Añejo 310
- José Cuervo 530
- Reserva de la Familia Extra Añejo
- José Cuervo 380
- Reserva de la Familia Reposado
- José Cuervo Reserva Platino 330
- Clase Azul Reposado 830
- Maestro Dobel Cristalino 530

MEZCAL

- Unión 230
- Casamigos 280
- Clase Azul 1030

WHISKEY

- Buchanan's 12 280
- Buchanan's 18 390
- Buchanan's Red Seal 530
- Crown Royal 230
- Johnnie Walker Red 250
- Johnnie Walker Black 250
- Johnnie Walker Blue 830
- Chivas Regal 12 210

CHAMPAGNE

- Moët & Chandon Imperial Brut 280
- Moët & Chandon Ice Imperial 280
- Dom Pérignon Vintage 2009 430
- Ace Of Spades Gold Champagne Brut 700

COGNAC

- Remy Martin VSOP 340
- Remy Martin XO 580
- Martell VSOP 340
- Martell XO 580
- Martell VS 280
- Hennessy VS 280
- Hennessy VSOP 340
- Hennessy XO 580

WINE

- Papi Glass 24 Bottle 115
- Cabernet Glass 13 Bottle 50
- Merlot Glass 13 Bottle 50
- White Zinfandel Glass 13 Bottle 50
- Moscato Bottle 70

RUM

- Zacapa XO 399

VODKA

- Ketel One 230
- Grey Goose 280
- Belvedere 230
- Absolut 230
- Tito's 280





SERVED COLD

La Playa 24⁹⁹
Wrapped: cream cheese
Topped: crab salad and breaded shrimp



SERVED COLD

Tropical 24⁹⁹
Wrapped: Kanikama, cucumber and mango
Topped: Black sesame, mango and eel sauce



SERVED WARM

El Patrón 24⁹⁹
Wrapped: tempura
Topped: crab salad and breaded shrimp



SERVED WARM

Quesito 24⁹⁹
Wrapped: fried
Topped: bacon, grilled pepper and melted cheese



SERVED COLD

Caliente 24⁹⁹
Wrapped: shrimp
Topped: spicy shrimp and avocado



SERVED COLD

Valiente 24⁹⁹
Wrapped: avocado and octopus
Topped: spicy crab salad and breaded shrimp



SERVED WARM

El Solecito 24⁹⁹
Wrapped: fried
Topped: spicy crab salad



SERVED COLD

Paraiso 24⁹⁹
Wrapped: crabmeat
Topped: Vallarta dressing and breaded shrimp



SERVED COLD

El Vallarta 26⁹⁹
Wrapped: crabmeat
Topped: fish and avocado



SERVED COLD

Cancún 24⁹⁹
Wrapped: shrimp
Topped: crab salad and unagi sauce

ESTILO VALLARTA

Sushi

All rolls are made with a base of white rice, Philadelphia cream cheese and cucumber

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UN BUEN COMIENZO

Appetizers

PARA EMPEZAR Starters

Empanadas de Camarón Shrimp empanadas (4) 19⁹⁹ (8) 38⁹⁹

Callo de Hacha a la Parrilla Grilled scallops 24⁹⁹

* Mariscada Fria Sm 45⁹⁹ Lg 89⁹⁹

SERVED COLD: octopus, shrimp and surimi

Guacamole Avocado dip (8 oz) 16⁹⁹ MP\$

Calamares a la Parrilla Grilled calamari 24⁹⁹

Calamares Fritos Fried calamari 24⁹⁹

Chicharrón de Pescado fish cracklings 24⁹⁹

Calamares al Ajillo Calamari in garlic sauce 24⁹⁹

Pulpo al Ajillo Octopus in garlic sauce 24⁹⁹

Camarones al Ajillo Shrimp in garlic sauce 24⁹⁹

QUESO FUNDIDO Melted cheese

Queso Fundido Con Chorizo 15⁹⁹

Melted cheese with chorizo with a side of corn or flour tortillas

Queso Fundido del Mar 19⁹⁹

Melted cheese with shrimp with a side of corn or flour tortillas

Queso Fundido Vegetariano 15⁹⁹

Melted cheese with bell pepper and portabellito mushroom with a side of corn or flour tortillas

TOSTADAS FRIAS

* Tostada de Ceviche de Camarón 19⁹⁹

RAW shrimp ceviche tostada

* Tostada de Ceviche de Pescado 19⁹⁹

RAW fish ceviche tostada

Tostada de Pulpo Octopus tostada 19⁹⁹

* Tostada Vallarta 17⁹⁹

Mixed seafood ceviche tostada: shrimp, octopus, and surimi

TOSTADAS A LA PLANCHA

Tostadas (Cooked on the griddle)

Pulpo a la Plancha Octopus on the griddle 17⁹⁹

Camarón a la Plancha Shrimp on the griddle 17⁹⁹

Camarón y Pulpo a la Plancha 17⁹⁹

Shrimp and octopus on the griddle

BOTANAS

Botana Vallarta Caliente 79⁹⁹

Includes four shrimp empanadas, fish cracklings, grilled calamari, octopus in garlic sauce, shrimp in garlic sauce and scallops (All served warm)



* Mariscada Fria



Cocteles



Camarones Al Ajillo



* Ostiones Preparados

COCTELES Cocktails

Coctel de Camarón Shrimp cocktail Sm 17⁹⁹ Lg 34⁹⁹

Coctel de Camarón y Pulpo Sm 18⁹⁹ Lg 35⁹⁹

Shrimp and octopus cocktail

Coctel de Pulpo Octopus cocktail Sm 19⁹⁹ Lg 36⁹⁹

* Vuelve a la Vida 39⁹⁹

Shrimp, octopus, RAW oysters, and scallops

CEVICHE

* Ceviche de Camarón RAW shrimp ceviche Sm 19⁹⁹ Lg 39⁹⁹

* Ceviche de Pescado RAW fish ceviche Sm 19⁹⁹ Lg 39⁹⁹

* Ceviche de Pulpo Octopus ceviche Sm 19⁹⁹ Lg 39⁹⁹

* Ceviche Mixto Sm 22⁹⁹ Lg 44⁹⁹

You pick your combination with RAW shrimp, RAW fish & octopus

* Torre de Mariscos 39⁹⁹

Includes RAW shrimp, octopus, RAW oysters, tilapia, red onion and avocado

CAMARONES AGUACHILES

* Camarones Aguachiles 29⁹⁹

RAW shrimp marinated in lime juice and served with your choice of sauce:

- Salsa Verde Green sauce
- Salsa Roja Red sauce
- Salsa Mixta: Roja y verde Mix red and green sauce
- Mango-Habanero Sauce

OSTIONES Oysters

* Ostiones en su Concha (6) 19⁹⁹ (12) 39⁹⁹

RAW oysters on its shell

* Ostiones Preparados (6) 29⁹⁹ (12) 59⁹⁹

RAW oysters topped with shrimp and octopus



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Botana Vallarta Caliente



Callo de Hacha a la Parrilla



* Torre de Mariscos



Filete Empanizado



Huachinango Zarandeado



Filete Relleno Con
Crema de Hongos



Huachinango a La Diabla

PESCADOS Fish

FILETES DE PESCADO Fish fillet

- Salmón Italia 34⁹⁹**
Salmon fillet seasoned with fresh lemon juice, garlic and parmesan cheese. Served with rice and vegetables
- Salmón Tropical 34⁹⁹**
Salmon fillet with mango-buttered sauce, topped with mango-pico de gallo. Served with rice and vegetables
- Filete Relleno Estilo Vallarta 31⁹⁹**
Fish fillet with a seafood mix in our special spicy sauce
- Filete Relleno Con Crema de Hongos 31⁹⁹**
Fish fillet with a seafood mix in mushroom sauce
- Filete a la Diabla SPICY! 25⁹⁹**
Fish fillet in a spicy diablo sauce
- Filete al Ajo** Fish fillet with garlic 25⁹⁹
- Filete a la Plancha** Fish fillet on the grilled 25⁹⁹
- Filete Empanizado** Breaded fish fillet 25⁹⁹



Salmón Tropical

CALDOS Soups

Servido con tortillas o pan de ajo (1 rebanada)
Served with your choice of tortillas
or garlic bread (1 slice)

- Caldo de Camarón 24⁹⁹**
Shrimp soup (Shelled)
- Caldo Siete Mares 34⁹⁹**
Seafood combination soup: Shrimp, octopus, crab legs, mussels, scallops and fish
- Caldo de Pescado** Fish soup 24⁹⁹
- Consomé de Mariscos 14⁹⁹**
Seafood mix consommé
- Mendigo Especial 27⁹⁹**
Chopped shrimp & octopus soup



Mendigo Especial

MOJARRAS Whole Tilapia

All served with rice, salad and garlic bread (1 slice)

- Mojarra Estilo Vallarta** Reg 24⁹⁹ With seafood mix 30⁹⁹
Whole tilapia in our house-sauce (spicy). Pick your favorite: with or without seafood mix (shrimp and octopus)
- Mojarra Frita** Fried tilapia 24⁹⁹
- Mojarra al Ajo** Tilapia with garlic 24⁹⁹
- Mojarra a la Diabla SPICY! 24⁹⁹**
Whole tilapia in spicy diablo sauce

HUACHINANGOS Whole Red Snapper

All served with rice, salad and garlic bread (1 slice)

- Huachinango Zarandeado 49⁹⁹ MP\$**
Grilled red snapper Nayarit style
- Huachinango Estilo Vallarta** Reg 34⁹⁹ With seafood mix 44⁹⁹
Whole red snapper in our house-sauce (spicy). Pick your favorite: with or without seafood mix (shrimp and octopus)
- Huachinango Frito** Fried red snapper 32⁹⁹
- Huachinango al Ajo** Red snapper with garlic 34⁹⁹
- Huachinango a la Diabla SPICY! 34⁹⁹**
Red snapper in spicy diablo sauce
- Huachinango a La Veracruzana 34⁹⁹**
Red snapper in mild tomato sauce and olives

MP\$

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Caldo Siete Mares



Mejillones Vallarta Con Mariscos



Camarones Cora



Camarones Cucaracha



Langostinos Vallarta



Mariscada Vallarta



Camarones Huicholes



Chapuzón



Patatas de Jaiba

CHAROLAS

Platters to Share

Langostinos Vallarta Sm 39⁹⁹ MP\$ Lg 79⁹⁹ MP\$
Prawns Nayarit style

Langostinos con Pulpo y Camarón 79⁹⁹
Prawns with octopus and shrimp

Camarones Huicholes HOT! Sm 31⁹⁹ Lg 59⁹⁹
Shrimp in a spicy huichol sauce

Camarones Coras HOT! Sm 31⁹⁹ Lg 59⁹⁹
Shrimp in a spicy chile de arbol sauce

Camarones Cucaracha HOT! Sm 31⁹⁹ Lg 59⁹⁹
Deep fried shrimp sautéed in huichol sauce

Mejillones Vallarta HOT! 39⁹⁹
Mussels in our-house sauce (spicy)

Mejillones Vallarta Con Mariscos HOT! Sm 52⁹⁹ Lg 99⁹⁹
Mussels, octopus and shrimp in our-house sauce (spicy)

Chapuzón Sm 47⁹⁹ Lg 94⁹⁹
Shrimp, octopus, scallops and oysters in our-house sauce

Patatas de Jaiba Sm 74⁹⁹ MP\$ Lg 149⁹⁹ MP\$
Crab legs in our special house sauce

Mariscada Vallarta
Sm (Serves 2 people) 94⁹⁹ MP\$ Lg (Serves 4 people) 189⁹⁹ MP\$
Pata de jaiba, langostinos, camarones cucaracha & mejillones
Crab legs, shrimp with Huichol sauce, mussels and prawns

MP\$

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Chapuzón Dinner



Cola de Langosta Rellena



Piña Rellena (Creamy mushroom sauce)

ESPECIALIDADES DEL MAR Seafood Specialties

CAMARONES Shrimp

All served with white rice, salad & garlic bread (1 slice)

Camarones Zarandeados 35⁹⁹

Grilled shrimp in our special black sauce

Camarones a la Plancha Shrimp on the griddle 29⁹⁹

Camarones a la Mantequilla Shrimp in butter sauce 29⁹⁹

Camarones Empanizados Breaded shrimp 29⁹⁹

Camarones a la Diabla **HOT!** 29⁹⁹

Shrimp in our special hot devil sauce

Platillo de Camarones Cucaracha **HOT!** 29⁹⁹

Fried shrimp with Huichol hot sauce

Camarones al Ajo Shrimp with garlic 29⁹⁹

Camarones Cora 29⁹⁹

Shrimp with house and chile de arbol sauce

Camarones Huichol Shrimp with Huichol sauce 29⁹⁹

Camarones Vallarta Shrimp with house sauce 29⁹⁹

PASTAS

Pasta Brava 31⁹⁹

Fettuccini in our-house seasoning with shrimp, octopus & mussels

Chicken Pasta 24⁹⁹

Chicken fettuccini Alfredo with butter and parmesan cheese

Chicken Shrimp Diablo **HOT!** 31⁹⁹

Chicken and shrimp fettuccini in our-house sauce (spicy)

OTRAS DELICIAS DEL MAR

All served with white rice, salad & garlic bread

Chapuzón Dinner **HOT!** 34⁹⁹

Shrimp, octopus, scallops and oyster in Nayarit sauce

Arroz con Mariscos El Diablito 34⁹⁹

Langostinos Estilo Vallarta 34⁹⁹ **MP\$**

Prawns in our-house sauce (spicy)

Piña Rellena 34⁹⁹

Half pineapple stuffed with shrimp, octopus, surimi and scallops. With your choice of sauce: creamy mushroom sauce or Vallarta sauce

Piña Rellena Con Camarones 40⁹⁹

Half pineapple stuffed with shrimp. With your choice of sauce: creamy mushroom sauce or Vallarta sauce

PULPO Octopus

Pulpo a la Diabla Octopus in hot devil sauce 29⁹⁹

Pulpo Estilo Nayarit Octopus in Nayarit sauce 29⁹⁹

Pulpo al Ajo Octopus in garlic sauce 29⁹⁹

COLA DE LANGOSTA Lobster Tail

Your favorite style:

Nayarit sauce, A la diabla, Garlic, Creamy mushroom sauce

Cola de Langosta Rellena **MP\$**

Lobster tail stuffed with seafood mix



¡UN LUGAR A TU ALTURA!

MP\$

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Arroz Con Mariscos El Diablito



Pasta Brava



Camarones Zarandeados



Carne Asada



Fajitas Mix



Pechuga de Pollo Asada

PLATILLOS MEXICANOS

Traditional Mexican Dishes

ENSALADAS Salads

House Salad Reg 12⁹⁹
 Mix greens, tomato and red onion. Ranch dressing
 With steak 29⁹⁹ With salmon 34⁹⁹ With grilled chicken 23⁹⁹

Caesar Salad Reg 14⁹⁹
 Classic lettuce, red onion, tomato and parmesan cheese
 With steak 31⁹⁹ With salmon 36⁹⁹ With grilled chicken 25⁹⁹

SIZZLING FAJITAS

All served with rice, beans, guacamole, sour cream and tortillas

Fajitas de Res Steak fajitas 27⁹⁹
Fajitas de Pollo Chicken fajitas 26⁹⁹
Fajitas de Camarón Shrimp fajitas 29⁹⁹
Fajitas Mix Pick your combination: steak, chicken & shrimp 30⁹⁹

POLLO Chicken

Pechuga de Pollo Asado 24⁹⁹
 Grilled chicken breast served with rice and vegetables



CONSUMER ADVISORY

Items marked with an asterisk (*) are served raw, undercooked or cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

AVISO AL CONSUMIDOR

Los artículos marcados con un asterisco (*) se sirven crudos, poco cocidos o son cocinados a pedido del cliente. El consumo de alimentos crudos o poco cocidos como carne, aves, mariscos o huevos puede aumentar el riesgo de enfermedades transmitidas por alimentos, especialmente si usted tiene ciertas condiciones médicas

CARNES Steaks

All served with white rice, beans and grilled green onions

- * **Carne Asada** Grilled steak 34⁹⁹
- * **Carne a la Tampiqueña** 37⁹⁹
 Skirt steak served with one enchilada, guacamole, rice, beans, and a grilled jalapeño
- Alambre** 34⁹⁹
 Skirt steak and bacon topped with Chihuahua cheese, bell pepper and onions. Served with beans, rice, guacamole and tortillas
- * **Carne a la Diabla** 37⁹⁹
 Grilled skirt steak in our-house hot sauce
- * **Arrachera con Camarones al Gusto** 42⁹⁹
 Grilled skirt steak with shrimps your style.
 Shrimp styles: • Hot diabla sauce • On the griddle • Garlic sauce

MOLCAJETES Y PARRILLADAS

Molcajete del Mar 54⁹⁹
 Pata de jaiba, camarón, pulpo, surimi, mejillones y callo de hacha
 Crab legs, shrimp, octopus, surimi, mussels & scallops

Parrillada de Carnes * (2 people) 69⁹⁹ (4 people) 139⁹⁹
 Pollo, arrachera, chorizo, camarón y queso
 Chicken, skirt steak, Mexican sausage, shrimps and cheese



Parrillada de Carnes



Molcajete del Mar



Camarones Empanizados



Mango-Pico de Gallo



Flan

PARA LOS CHAMACOS Kids' Menu

For children 12 and under.

Chicken Fingers Served with fries **10⁹⁹**

Kid's Pasta Reg. **9⁹⁹** With shrimp **13⁹⁹** With chicken **11⁹⁹**
Made with your choice of sauce: Alfredo or tomato-marinara

Quesadillas (2) **9⁹⁹**

Flour or corn tortilla stuffed with melted cheese.
Served with rice and sour cream on the side

Camarones Empanizados (4) **17⁹⁹**

Breaded shrimp served with rice and fries

Quesadillas con Carne (2) **12⁹⁹**

Flour or corn tortilla stuffed with melted cheese and steak.
Served with rice and sour cream on the side

EXTRAS

Mango-Pico de Gallo 8 oz **5⁹⁹**

Arroz Rice 8 oz **4⁹⁹**

Frijoles Beans 8 oz **4⁹⁹**

Tortillas (5) **3⁹⁹**

Pan de Ajo Garlic bread (3 slices) **4⁹⁹**

Papas Fritas French fries **4⁹⁹**

Guacamole (side) **6⁹⁹**

Aguacate Avocado (side) **4⁹⁹**

Vegetales Al Vapor Steamed vegetables **5⁹⁹**

Mojo de Ajo Garlic sauce **4⁹⁹**

Salsa Diabla Hot devil sauce **4⁹⁹**

Salsa Habanero Hot habanero sauce **4⁹⁹**

Salsa Vallarta Our house sauce **4⁹⁹**

Salsa de Cucaracha Red Huichol/cucaracha sauce **4⁹⁹**

Salsa de Cora Cora sauce **4⁹⁹**

Salsa Roja Red sauce **4⁹⁹**

Cebollitas (4) Green onions (4) **4⁹⁹**

Chiles Tostados (2) Grilled jalapeños (2) **4⁹⁹**

Queso a la Parrilla Grilled cheese **5⁹⁹**

POSTRES Desserts

Cheesecake **8⁹⁹**

Churros Vallarta **16⁹⁹**

Churros with vanilla ice cream topped with fudge

Churros **11⁹⁹**

Churros with chocolate and raspberry puree on the side

Flan Custard **8⁹⁹**

Birthday Celebration! **18⁹⁹**

Includes birthday hat, sparkler
candle and house tequila shot



Churros

Churros Vallarta

No nos
hacemos
responsable por
objetos perdidos
u olvidados.

Gracias por
su comprensión



¡UN LUGAR A TU ALTURA!

SCAN FOR TOTAL ACCESS



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CONSUMER ADVISORY

The Illinois State Department of Health advises that eating raw or under cooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems.
Thorough cooking of such animal foods reduces the risk of illness.

FOOD ALLERGY NOTICE

Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish

Prices do not include tax and may change without notice

15% service charge will be added to parties of 4 or more adults

AVISO AL CONSUMIDOR

El Departamento de Salud del Estado de Illinois anuncia que el comer alimentos crudos o semicocidos como carnes, aves, huevos, pescados y mariscos, pone en riesgo la salud de todo individuo, pero especialmente a ancianos o niños menores de 4 años, mujeres embarazadas u otros individuos con sistema inmunológico especialmente vulnerable.
El completar tiempos de cocción adecuados reduce el riesgo de contraer enfermedades.

AVISO SOBRE ALERGIAS A LOS ALIMENTOS

La comida que se prepara aquí puede contener estos ingredientes: leche, huevos, frijol de soya, cacahuates, nueces, pescado y/o mariscos

Precios no incluyen impuestos y están sujetos a cambio sin previo aviso
15% de cargo por servicio será añadido a grupos de 4 ó más adultos