



SNACKS



Low-calorie



Spicy



WITH YOUR SIGNATURE
PAYMENT IS SAFER
AND EASIER

In accordance with art 7 bis of the Federal Consumer Protection Law, we inform you that all prices are shown in Mexican pesos and include a 16% tax. In case of any allergies or dietary restrictions, please ask your waiter for available options. Be advised that consuming raw or undercooked food may pose a health risk. At Vidanta Acapulco your signature is an agreement of payment. We do not accept cash.

APPETIZERS

GRILLED VEGETABLE SALAD

Variety of grilled vegetables marinated with fines herbs.

\$124



FRESH FRUIT SALAD

Seasonal fresh fruit and berries.

\$98

TUNA SALAD

Tuna with slices of tomato, served with vegetables in mayonnaise and accompanied by mixed greens with mango vinaigrette.

\$86



MIXED GREENS SALAD

Mixed greens, tomato, Chinese potato, carrot, orange, pineapple, and cucumber with onions.

\$94



“PICO DE GALLO” SALAD

Cucumber, Chinese potato, orange, carrot, and pineapple.

\$92



SHRIMP “TOSTADAS” (3 PIECES)

Small shrimp (180 g) with onions, garlic and “ranchero” sauce, topped with sour cream, “Cotija” cheese, and chopped tomatoes.

\$117



OCTOPUS IN LOVE 140 G

Prepared with a “chipotle” chili pepper mayonnaise, fresh coriander, onions, cabbage, tomato, and peas, served on a bed of fired flour “tortilla”.

\$158

SHRIMP COCKTAIL 200 G

Served with traditional cocktail sauce, a fan of avocado, and crackers.

\$207



“ACAPULCO” CEVICHE 150 G

Fresh fish fillet cooked and marinated with lime juice and served with traditional marinara sauce, avocado, and crackers.

\$212

SEAFOOD CEVICHE 200 G



Fresh bay scallops, shrimp, and octopus, marinated in lemon juice and served with cocktail sauce and avocado.

\$162

CARIBBEAN CHICKEN WINGS 150 G



Marinated with Mexican spices and sour orange, served with pickled onions mixed with “habanero” chili, and blue cheese dip.

\$133

MEXICAN DISHES

-  **GUACAMOLE** **\$133**
Made with fresh avocado, fresh coriander, onions, and tomato with slices of “Panela” cheese
-  **NACHOS** **\$133**
Served with beef chili, sour cream with fresh coriander, and cheddar cheese, Mexican sauce, and garnished with sliced “jalapeño” chili pepper.
-  **CHICKEN NACHOS** 120 G **\$140**
Served with chicken fajitas, sour cream, cheddar cheese, “jalapeño” chili peppers, and guacamole.
-  **SKIRT STEAK NACHOS** 120 G **\$149**
Served with skirt steak, coriander, sour cream, cheddar cheese, jalapeño chili peppers, and guacamole.
- SOPES (3 PIECES)** **\$88**
With chicken strips, sour cream, and “Cotija” cheese.
- CHEESE “QUESADILLAS” (3 PIECES)** **\$99**
Flour tortilla with “Oaxaca” cheese, served with guacamole and refried beans.
- CHICKEN QUESADILLAS (3 PIECES)** **\$105**
Jumbo flour tortilla with “Oaxaca” cheese and chicken breast, served with refried beans and guacamole.
- FISH FRIED “TACOS” (4 PIECES)** **\$88**
Fried corn tortillas stuffed with fish sautéed in tomato and guajillo.

SANDWICHES

- BOLOGNA PANINI** **\$108**
Pepperoni, ham, and Italian salami served in Mediterranean bread with tartar sauce.
- CHEESEBURGER** 200 G **\$280**
Served in a sesame seed bun with cheese, lettuce, mushroom, tomato, onions, pickles, and French fries.
- GRILLED CHEESE AND HAM SANDWICH** **\$81**
Made with bread, ham, and American cheese. Served with French fries.

TRADITIONAL CLUB SANDWICH **\$160**
Chicken breast (150 g), smoked ham, Gouda cheese, hard-boiled egg, and crispy bacon. Served on white or wheat bread with lettuce, tomato, and French fries.

BBQ CHICKEN SANDWICH **\$104**
Grilled chicken breast, served with lettuce, onions, tomato, pickles, and French fries.

WRAPPED HOT DOG **\$117**
Filled with cheese, wrapped in bacon, served in a homemade bun with beef chili and French fries.

FRENCH FRIES **\$72**

PIZZAS

PEPPERONI **M G-L**
\$280 | \$340
Tomato sauce, Mozzarella cheese, and pepperoni.

HAWAIANA **\$280 | \$340**
Tomato sauce, Mozzarella cheese, ham, pineapple, and green bell pepper.

PROSCIUTTO **\$290 | \$350**
Tomato sauce, Mozzarella cheese, and prosciutto.

CHAMPIÑÓN **\$220 | \$260**
Tomato sauce, Mozzarella cheese, and mushrooms.

IL FORNO SPECIALE **\$290 | \$350**
Tomato sauce, Mozzarella cheese, ham, pepperoni, mushrooms, shrimp, artichokes, and basil.

MARGHERITA **\$220 | \$260**
Tomato sauce, Mozzarella cheese, fresh tomatoes, and basil.

MEDITERRÁNEA **\$290 | \$350**
Pesto, Mozzarella cheese, mushrooms, black olives, prosciutto, and goat cheese.

M G-L
\$260 | \$310

MESSICANA

Tomato sauce, chili, Mozzarella cheese, spicy Mexican sausage, poblano pepper, coriander, onion, and “chipotle” dressing.

VEGETARIANA

Tomato sauce, Mozzarella cheese, bell pepper, eggplant, zucchini, tomato, black olives, and onion.

\$240 | \$290

FOR KIDS

TRADITIONAL FISH NUGGETS

Breaded fish fillet fajitas served with French fries and tartar sauce.

\$72

TRADITIONAL CHICKEN NUGGETS

Breaded chicken breast served with French fries and assorted sauces.

\$72

BREADED FLANK STEAK WITH FRENCH FRIES

Breaded flank steak served with French fries and assorted sauces.

\$81

MINI BURGER 100 G

Served in a sesame seed bun with cheese, lettuce, mushroom, tomato, onions, pickles, and French fries.

\$220

SPECIALS

SKIRT STEAK FAJITAS 100 G

\$190

CHICKEN FAJITAS 180 G

\$160

FISH FILLET AU COCONUT 250 G

Fish fillet encrusted in coconut and served on a bed of exotic fruit with white rice and mixed vegetables.

\$180

WHOLE FISH “ A LA TALLA” PER KILO

Classic regional fish recipe marinated with axiote chili, served with white rice and mixed vegetables.

\$495