

# LIMÓN Y SAL

CEVICHERÍA

SNACKS



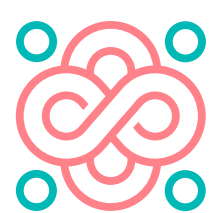
Low-calorie



Vegan



Spicy



Vidanta  
Wellness



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



### NACHOS

\$190

Served with cilantro sour cream, Cheddar cheese, “jalapeño” chili peppers, pinto beans, guacamole, and “pico de gallo.”

### FRIED FISH TACOS (3 PCS)

\$190



### GUACAMOLE

\$190

Made with fresh avocado, cilantro, onion, “serrano” chili pepper, and tomato. Served with corn tortilla chips.

### FRIED CALAMARI 150 G

\$240

Breaded and fried calamari rings, served with “chipotle” chili pepper tartar sauce.



### FRENCH FRIES

\$100



### CARIBBEAN CHICKEN WINGS 400 G (8 PCS)

\$220

Marinated with annatto and bitter orange, served with pickled onions, “habanero” chili peppers, and spicy blue cheese dip.



### YELLOW GAZPACHO

\$150



Traditional cold soup of the house, with yellow bell pepper, cucumber, onion, and garlic. Served with a basil sorbet.

## CEVICHES

A traditional dish from the coast of South America, where the fish is always marinated in lime juice and seasoned with different vegetables, chilis, and herbs. We offer a wide selection of traditional and contemporary ceviches.



### PERUVIAN (200 G)

\$350

Caribbean grouper, red onion, “manzano” chili pepper, lime juice, and cilantro.


**ACAPULCO 180 G** **\$320**


Baby shrimp with spicy cocktail sauce, served with green olives, mild spicy sauce, and avocado.


 **VUELVE A LA VIDA 250 G** **\$370**

Mix of shrimp, octopus, scallops, and fish with a spicy cocktail sauce.

 **ASIAN 200 G** **\$370**

 Fresh salmon marinated in soy sauce, lime, sesame seeds, ginger, lemongrass, peppermint, “serrano” chili pepper, and spring onion.

 **VEGAN** **\$180**

 Fresh cucumber, sliced mushrooms, alfalfa sprouts, capers, fresh tomato, and onion, with lemon juice and a touch of oregano.

 **AGUACHILE SHRIMP 250 G** **\$330**

Shrimp marinated in fresh lime juice, with green chili pepper, onion, cucumber, and cilantro leaves.

**GRILLED WHOLE FISH PER 1 KG** **\$720**

## SEAFOOD TACOS

Based on traditional recipes from fishing villages of the Mexican coast.

**BAJA FISH TACOS (3 PCS)** **\$250**

Breaded fish strips, with “chipotle” tartar sauce and chicory lettuce, served on flour tortillas.

**FISH TACOS “A LA TALLA” (3 PCS)** **\$250**

Acapulco-style grilled fish fillet (300 g) served in blue corn tortillas, with salad, white rice, and sauce on the side.

**"GOBERNADOR" - STYLE TACOS (3 PCS)** **\$260**

Shrimp tacos served with "chipotle" cream, Parmesan cheese, and bayo beans.

## SALADS



**"PICO DE GALLO" SALAD** **\$170**

Cucumber, orange, carrot, pineapple, and jicama root.

**CAESAR SALAD WITH CHICKEN 150 G** **\$220**



**MIXED SALAD** **\$180**



Mixed spring lettuce, corn kernels, avocado, roasted bell peppers, olives, fresh herbs, wonton crisps, and your choice of dressing.

## TRADITIONAL SANDWICHES

All our sandwiches are served with French fries and a fresh sweet corn salad with tomato and cilantro.

**GRAND CHEESEBURGER 200 G** **\$310**

Served with Gouda cheese, lettuce, tomato, mushroom, bacon, and sautéed onions.

**CLUB SANDWICH 200 G** **\$260**

Chicken breast, smoked ham, Gouda cheese, crispy bacon, lettuce, and tomato, on white bread.

**HOT DOG 110 G** **\$180**

Bacon-wrapped sausage topped with melted Gouda and sautéed onions.

## DESSERTS

### BANANA SPLIT

\$180

Banana with vanilla ice cream, chocolate sauce, whipped cream, and toasted almonds.

### HÄAGEN DAZS

\$140

Ice cream (vanilla, strawberry, or chocolate).

Sorbets (lemon or mango).

### CHOCOLATE CAKE

\$150

### CHEESECAKE WITH RED FRUIT

\$150