



**LUNCH AND DINNER**



Low-calorie



Vegan



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.

# HOT DOGS


**CLASSIC DOG** **\$150**  
Home bread with grilled Frankfurt sausage.


 **CHIHUAHUA DOG** **\$190**  
Garlic and fine herbs bread with pork sausage, guacamole, cheddar and gouda cheese, sour cream, Mexican sauce, and fried corn chips.

 **PUG DOG** **\$190**  
Multigrain bread with smocked sausages, thai sauce, cucumber, pineapple, coriander, basil, honey, ginger, cabbage and carrot.

**MALTESE DOG** **\$195**  
Ciabatta bread with Italian sausage, pepperoni, tomato sauce, basil, Mozzarella cheese, sweet peppers and roasted onion.

**GERMAN SHEPHERD DOG** **\$170**  
Baguette bread with roasted pork, crunchy fried onion, tomato, pickle, sauerkraut and Dijon mustard.

 **PITBULL** **\$190**  
Home bread with smocked sausages, hot sauce, blue cheese accompanied with celery and jicama salad.

 **XOLO DOG** **\$190**  
Hot dog bread with smocked sausages, chili beans, avocado, jalapeño chili, fried eggs, Oaxaca cheese, cherry tomato and red onion.

**GALGO DOG** **\$170**  
Garlic and fine herbs bread with pork sausage, brie cheese, grilled sweet peppers, ruculla, pickles, spring onion and antique mustard.

**FRENCH POODLE DIP** **\$170**  
Baguette bread with grilled sausage, caramelized onion, Swiss cheese and dark onion broth.

**CHORIPAN DOGO** **\$170**  
Baguette bread with Italian sausage, sauted onion, criolla sauce and chimichurri.

## ADDITIONAL FEATURES AT YOUR CHOICE

### CHEESE

\$30

- Brie
- Gorgonzola
- Gouda
- Mozzarella
- Oaxaca
- Swiss

### SAUCES

\$25

- Bufalo
- Marinara
- Blue cheese
- Guacamole
- Criolla sauce
- Peanut Thai

### TOPPINGS

\$25

- Caramelized onion
- Fried eggs
- Crispy onion
- Grilled Sweet pepper
- Garlic Salad
- Cabbage and carrot Salad
- Chili beans

## SUSHI BAR

### SASHIMI

COARSE OR FINE CUT AT YOUR CHOICE

- Smoked salmon 100 G \$190
- Tuna 100 G \$200
- Kampachi 100 G \$230
- Cat fish 100 G \$250
- Mixed 100 G \$350


### TIRADITOS

**SMOKED SALMON WITH PONZU SAUCE** 100 G

\$230

With ginger and serrano chili.

 **TUNA** 100 G \$210

 With citrus vinaigrette. Avocado, chilli, coriander, cucumber, and quinoa.

 **KAMPACHI FISH FROM BAJA CALIFORNIA** 100 G \$250

 With passion fruit and habanero chilli.

**SMOKED SALMON MONDO STYLE** 100 G

\$230

Warm with ginger, garlic, olive oil, sesame oil and pozu sauce.

## MAKI ROLL

### CALIFORNIA ROLL

\$170

Shrimp, cucumber, avocado in and sesame out.

### RAINBOW ROLL

\$210

Kampachi fish, shrimp, tuna in avocado and cucumber out.



### SPICY SALMON

\$230

Salmon with hot mayonnaise, masago, cucumber, avocado and salmon salad with siracha sauce.

### SHRIMP SPECIAL ROLL

\$190

Breaded with cucumber, cream cheese, and hot shrimp salad.



### VEGAN

\$170



Grilled asparagus, sweet potato, eggplant, wrapped in plantain and citrus salad.

### DRAGON ROLL

\$200

Breaded shrimp, tempura's surimi, tamarind sauce and cucumber in mango and avocado out.



### SPICY TUNA ROLL

\$200

With chive, masago dressing and hot sauce in, sesame and rice out.

### TRILOGY FISH ROLL

\$220

Salmon, tuna, catch fish, cucumber, avocado and three fish salad.

### SALMON ROLL

\$210

Shrimp and cucumber in, fresh salmon and avocado out.



### LOBSTER ROLL

\$340

With cucumber and avocado in cream cheese and fried potato out, with lobster salad, habanero chili, tamarind sauce, chives and siracha sauce.



## BOWL

- Salmón 100 G \$260
- Tuna 100 G \$320
- Cat fish 100 G \$330
- Mixed 100 G \$280

Steam rice, chive, avocado, habanero chili sauce, lime.

## YAKITORI

**CHICKEN** (2 PIECES) 60 G \$170  
Paprika, soy, onion and Poblano chili.

**RIBE EYE** (2 PIECES) 60 G \$210  
With sauted serrano chili in mole.

**OCTOPUS** (2 PIECES) 60 G \$190  
With sausage chimichurri and ginger.

**SHRIMP** (2 PIECES) 75 G \$230  
With bacon and cognac sauce.

**EGGPLANT** (2 PIECES) \$150  
With tzatziki and Kalamata olive