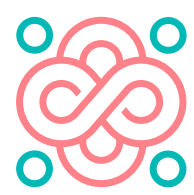


SAMBA
Restaurant

LUNCH AND DINNER



Low-calorie



Vidanta Wellness



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



ACAPULCO-STYLE CEVICHE 150 G

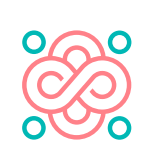
\$270

Fish fillet marinated in cocktail sauce, served with red onion, tomato, avocado, and fresh cilantro.

CRUNCHY CHICKEN SALAD

\$190

Mixed lettuce and asparagus with a citrus vinaigrette, served with chicken breast marinated in fine herbs, beetroot, and sunflower seeds.



WARM SALMON SALAD

\$230

Mixed lettuce, salmon in a black peppercorn crust, green beans, and sun-dried tomato, served with a fine herb vinaigrette.

CLASSIC CAESAR SALAD

\$180

Romaine lettuce in a creamy anchovy dressing topped with crunchy Parmesan croutons.

BAJA FISH TACOS (4 PIECES)

\$210

Breaded fish, "chipotle" chili tartar sauce, and cabbage salad wrapped in a flour tortilla with guacamole on the side.

OCTOPUS TIRADITO

\$210

Thin slices of octopus over a hibiscus and cilantro sauce.

SOUPS



"XÓCHITL" CHICKEN BROTH

\$120



Chicken broth served with rice and tender pieces of chicken, garnished with tomato, cilantro, onion, chili, and lemon.

GREEN SEAFOOD SOUP

\$220

Fish broth with cilantro and parsley, shrimp, scallops, calamari, clams, and fish.



AZTEC SOUP

\$120

Fried corn tortilla strips in a tomato broth, garnished with chopped "pasilla" chili, crumbled cheese, avocado, sour cream, and fresh cheese.

MAIN COURSES



CLASSIC MOLE ENCHILADAS (4 PIECES)

\$170

Served with sour cream, “queso fresco”, beans, and Mexican rice.



GRILLED CHICKEN BREAST 300 G

\$210

Grilled chicken breast marinated in fine herbs and served with white rice, beans, and pickled red onion.

BEEF PAILLARD 180 G

\$220

Beef fillet covered in a layer of refried beans, strips of “poblano” chili, and melted Oaxaca cheese, served with guacamole and corn or flour tortillas.

GRILLED RIB EYE 330 G

\$430

Steak seasoned with fine herbs and cracked pepper, served served with mashed potatoes and vegetables.



FISH FILLET PREPARED TO YOUR CHOICE

\$330

Choose from garlic, grilled, chili-garlic, or breaded. Served with white rice and steamed vegetables.

SALMON FILLET PAPILOTE 200 G

\$330

Salmon fillet marinated in dill with a lime and caper sauce, baked and served with mashed potatoes and sautéed vegetables.



A TASTE OF MEXICO (FOR 2)

\$380

A Mexican celebration of flank steak, chicken breast, and chorizo sausage, with cheese-stuffed chili pepper, a quesadilla, refried beans, and guacamole, served with corn or flour tortillas.



GRILLED VEGETABLES

\$180



Grilled zucchini, eggplant, carrots, bell peppers, portobello mushrooms with panela cheese, served with a lime vinaigrette.

SANDWICHES

CHEESEBURGER 200 G **\$310**

Beef hamburger with melted Manchego cheese, lettuce, tomato, onion, and pickles, served with French fries.

BEEF TENDERLOIN “PEPITO” **\$260**

Grilled beef tenderloin with melted Gouda on homemade bread, with refried beans, tomato, lettuce, onion, and avocado, served with French fries.

SPECIALTIES

SHRIMP PREPARED TO YOUR LIKING (5 PIECES) **\$360**

Prepared with garlic, chili-garlic, steamed, grilled, or breaded, served with white rice and sautéed vegetables.

TUNA FILLET WITH CRANBERRIES 200 G **\$340**

Tuna steak seared to perfection, served on a bed of green apples with white wine sauce and a cranberry-plum compote.

LASAGNA BOLOGNESE **\$190**

Traditional recipe.

PASTAS “À LA MINUTE” **\$190**

Assorted pastas and sauces to choose from: penne, fettuccine, or spaghetti with bolognese, pomodoro, arrabiata, or Alfredo sauce.