

Café del Lago®

LUNCH



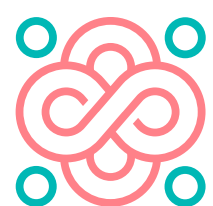
Low-calorie



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



GUACAMOLE SERVED IN A MORTAR

\$145



This Mexican tradition is freshly prepared with avocado, onion, cilantro, and tomato. Served with Panela cheese, and tortillas chips.



THE TASTE OF ACAPULCO

\$210

As in Barra Vieja, it includes fish quesadillas, sopos, fish fingers, and shrimp tostadas, served with “macha” and mortar sauce.

SALADS

CAESAR SALAD

\$120

Traditional romaine lettuce tossed with a creamy house recipe dressing.



MIXED SALAD

\$120



Assorted tender lettuce, tomato, bean sprouts, corn kernels, sunflower seeds, and spring onions. Served with a vinaigrette of your preference: balsamic, citrus, mustard, or blue cheese dressing.



CHICKEN SALAD 150 G

\$180

Juicy grilled Cajun chicken breast on a bed of mixed salad, boiled egg, cheese toast, avocado, wonton, and fine herb dressing.

CAPRESE SALAD

\$180

Slices of tomato and Mozzarella cheese, served with pesto sauce.

EXTRA ORDER

With shrimp 130 g

\$100

With chicken 80 g

\$60

COCKTAILS AND CEVICHE



ALVARADO-STYLE CEVICHE 150 G

\$200



Fish ceviche cooked in lemon juice, accompanied with Mexican and “bruja” sauce.



SHRIMP COCKTAIL 200 G

\$270

Cocktail shrimp, cocktail sauce accompanied with avocado and “bruja” sauce.

ACAPULCO-STYLE CEVICHE 150 G

\$260

Cubed Mero sea bass marinated with herbs and cooked in lemon juice. Served with marinara sauce, avocado, and olives.

SOUPS AND PASTA



CHICKEN BROTH

\$110

Accompanied with shredded chicken, zucchini, carrot, green beans, potato, and rice.



AZTECA SOUP

\$110

The popular tortilla soup garnished with: Oaxaca cheese, cilantro, fried “pasilla” chili pepper, tortilla strips, avocado, and pork crackers.



SHRIMP BROTH WITH EPAZOTE

\$190

Red shrimp broth with mixed vegetables, epazote-scented.

PASTAS “À LA MINUTE”

\$190

Select your favorite pasta and sauce: penne, fettuccine, spaghetti, and bolognese, pomodoro, arrabiata, or Alfredo sauce.

MEAT & POULTRY



CLASSIC MOLE ENCHILADAS (4 PIECES)

\$170


Served with sour cream, fresh cheese, beans, and Mexican rice.

GRILLED CHICKEN SUPREME 300 G \$260

Served with rice, vegetables or French fries.

 **TAMPIQUEÑA-STYLE FLANK STEAK 200 G** \$310

Served with rice, refried beans, guacamole, poblano chili strips with cream and “enchilada” stuffed with chicken.

 **BEEF PAILLARD 180 G** \$280

Served with refried beans, strips of poblano chili, au gratin with Oaxaca cheese and accompanied by guacamole and corn or flour tortillas on the side.

MARINATED FLANK STEAK 200 G \$290

Accompanied with spring onions, young cactus leaves, grilled spicy Mexican sausage served with refried beans and melted cheese.

GRILLED RIB-EYE 350 G \$480

Served with a baked potato and onions stuffed with vegetables and thyme.

BEEF TENDERLOIN WITH RED WINE 200 G \$290

Served with a baked potato and sautéed buttered vegetables.

SEAFOOD

 **GALICIAN-STYLE OCTOPUS 200 G** \$280

Cooked with garlic and paprika, served with steamed potatoes.

YOUR CHOICE OF FISH FILLET 200 G \$350

In garlic, grilled, chili-garlic, or breaded served with white rice and vegetables.

 **ROASTED SALMON FILLET 200 G** \$350

Roasted Chilean salmon in red wine sauce and mustard.

WHOLE SHRIMP 320 G**\$370**

Whole shrimp to your taste: with garlic, fried with spicy garlic, or whole, served with rice and mashed potatoes.

SANDWICHES**CLUB SANDWICH****\$220**

Four pieces of white toast, ham, chicken salad, Gouda cheese, tomato, lettuce, and bacon, served with French fries and coleslaw.

SPECIAL BURGER 200 G**\$310**

Beef burger served on a homemade bun with sautéed mushrooms, bacon, grilled pineapple, and traditional garnishes.

BEEF TENDERLOIN SANDWICH 120 G**\$270**

“Au gratin” with Gouda cheese, on homemade bread, with refried beans, tomato, lettuce, onion, and avocado. Accompanied by crispy French fries.