El Dorado

DINNER

PLAYA LOS MUERTOS · PUERTO VALLARTA · DESDE 1959

RAW BAR

FRESH OYSTERS (GF) **$275**
Bahía Falsa, Ensenada · 1/2 dozen

ROCKEFELLER OR GRILLED (GF) **$295**
1/2 dozen

APPETIZERS

HAMACHI TIRADITO **$325**
Passion fruit leche de tigre, ginger, cilantro seeds, avocado coulis, manzano pepper · 90 G

GRILLED PEACH SALAD (GF)(V) **$235**
Baby spinach, gorgonzola cheese, walnut brittle, mulato chili, vinaigrette · 120 G

TUNA POKE **$295**
Avocado, watermelon, macadamia nuts, hondashi · 90 G

ROASTED BEET SALAD (GF)(V) **$255**
Arugula, walnuts, hazelnuts, goat cheese cream · 120 G

WHITE CORN CREAM SOUP **$185**
Local blue crab beignets, truffle essence · 275 ML

CAESAR SALAD **$210**
Fresh lettuce, house dressing, brioche croutons, reggiano crisp · 120 G

LOBSTER BISQUE **$225**
Lobster, tomato jam, truffle oil · 275 ML

GRILLED OCTOPUS **$310**
Guajillo pepper, romesco sauce, chistorra sausage, potato mochis · 130 G

MUSSELS CASSEROLE **$315**
Garlic bread, pomodoro sauce flambéed with tequila 250 G

STONE CRAB CAKES **$265**
Bell pepper, parsley, green onion, jalapeño, beet, chipotle aioli · 2 PCS · 120 G

FRIED CALAMARI **$275**
Homemade tartar and chipotle sauce · 200 G

LOBSTER AND BONE MARROW TACOS (GF) **$395**
Huitlacoche tortilla, avocado, chipotle, pickled onion 2 PCS · 90 G

SPECIALTIES

LOCAL SEA BASS **$565**
Pistachio crust, sweet potato purée, beurre blanc miso 180 G

MESQUITE GRILLED CATCH OF THE DAY (GF) **$475**
Potato aligot, grilled vegetables, anchovies sauce · 180 G

FROM THE SEA (GF) **$675**
Seared scallops, shrimp, octopus, mussels, chorizo, guajillo pepper risotto, seafood sauce · 180 G

SALMON WITH GINGER AND LEMONGRASS **$695**
Lobster sauce · 180 G

BONELESS SHORT RIB IN BLACK MOLE (GF) **$735**
Plantain purée, confit pearl onions, sautéed peas · 180 G

NEW YORK STEAK US PRIME (GF) **$1,125**
Asparagus and bacon, potato purée, pasilla pepper sauce 370 G

SEARED TUNA (GF) **$615**
Black sesame seeds, potato gratin, sweet corn, goat cheese, cherry tomato sauce · 180 G

TARRAGON GRILLED SHRIMP (GF) **$645**
Parsnip purée, roasted vegetables · 180 G

SEARED SCALLOPS (GF) **$695**
Grilled vegetables, purée edamame, orange glaze · 160 G

GRILLED LACQUERED ORGANIC CHICKEN **$495**
Potato, carrot, cambray onion, tamarind and dark beer sauce · 190 G

STONE CRAB ENCHILADAS (GF) **$495**
Organic lettuce, poblano pepper sauce, black beans, monterey jack cheese · 3 PCS · 180 G

CARIBBEAN LOBSTER **MKT**
Creamy risotto, sautéed vegetables · market price

DESSERTS

KEY LIME PIE **$195**
Whipped cream

CHOCOLATE & ESPRESSO CAKE **$295**
Salted caramel sauce

CHEESECAKE **$215**
Berry sauce

TRADITIONAL FLAN **$185**

(GF) GLUTEN FREE (V) VEGETARIAN

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

PRICES IN MEXICAN PESOS · INCLUDE SALES TAX · DO NOT INCLUDE GRATUITY