El Dorado

LUNCH

PLAYA LOS MUERTOS · PUERTO VALLARTA · DESDE 1959

RAW BAR

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

ROCKEFELLER OR GRILLED **$295**
1/2 dozen

RAW BAR

SEAFOOD TOSTADA (GF) **$305**
Shrimp, scallops, octopus, sea urchin butter · 90 G

RED SNAPPER CEVICHE **$345**
Leche de tigre, red onion, corn, sweet potato, manzano pepper · 90 G

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

SHRIMP CEVICHE (GF) **$285**
Avocado, passion fruit sauce · 90 G

SHRIMP AGUACHILE (GF) **$285**
Avocado, cucumber, onion, serrano pepper · 110 G

SMOKED MARLIN AND CURED YELLOWTAIL TOSTADA **$352**
With seaweed and miso mayo · 140 G

SANDWICHES & BURGERS

SHRIMP BURGER **$295**
Brioche bun, pineapple, portobello, grilled onion, Monterey Jack, bacon, sweet potato fries · 100 G

CLUB SANDWICH **$285**
Brioche bread, turkey ham, Monterey Jack, chicken breast, bacon, fries · 100 G

CHEESEBURGER **$275**
Brioche bun, Monterey Jack, tomato, lettuce, sautéed mushrooms, pickles, fries · 160 G

TACOS

SHRIMP TACOS **$245**
Grilled or battered shrimp, cole slaw, chipotle, avocado coulis, queso fresco · 3 PCS · 120 G

FISH TACOS **$225**
Grilled or battered fish, cole slaw, chipotle, avocado coulis, queso fresco · 3 PCS · 120 G

OCTOPUS TACOS **$285**
Butter marinade, grilled pineapple, avocado coulis, chipotle, lettuce · 2 PCS · 120 G

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

APPETIZERS

ROASTED PANELA CHEESE WITH GUACAMOLE **$245**
Marinated with fine herbs and garlic, fresh tomato, local cheese · 270 G

NICOISE SALAD WITH SEARED TUNA **$315**
Mixed greens, potato, boiled egg, green beans, tomato, olives, anchovy vinaigrette · 90 G

CAESAR SALAD **$210**
Fresh romaine, house dressing, Reggiano crisps, croutons. With chicken 90 G $252, with shrimp 90 G $325 · 160 G

AVOCADO WITH SHRIMP (GF) **$325**
Cocktail sauce, mixed greens, olives · 90 G

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

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

SPECIALTIES

EL DORADO FISH FILLET **$495**
White sauce, shrimp and cheese, mashed potatoes and vegetables · 180 G

MESQUITE GRILLED CATCH OF THE DAY (GF) **$475**
White rice, grilled vegetables, choice of mango and bell pepper sauce or butter, capers and lemon · 180 G

GRILLED SHRIMP (GF) **$645**
Cheese sauce, tarragon, watercress, potato, bell pepper filled with beans and chorizo · 180 G

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

STONE CRAB ENCHILADAS (GF) **$495**
Poblano pepper sauce, Monterey Jack cheese, rice and beans · 3 PCS · 180 G

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

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

RED SNAPPER ZARANDEADO (GF) **MKT**
Whole fish, white rice, handmade tortillas · 700 G

CARIBBEAN LOBSTER TAIL **MKT**
Risotto with Reggiano cheese, sautéed vegetables
700-900 G

(GF) GLUTEN FREE

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