

Appies & Shares

Tuna Tartare – 19

Chopped tuna tossed with avocados, mango, cucumber and a cilantro, ponzu

Sundried Tomato Bruschetta - 15

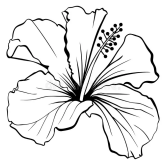
Crispy bread topped with olives, sundried tomatoes, balsamic vinegar, fresh herbs, parmesan cheese, chili flakes, olive oil and garlic

Wings – 19

Hot wings or our signature 5 Spice Blend served with ranch dressing, carrots and celery sticks

Yam Fries – 12

Fries - 9



Salads & Bowls

House salad - 14

Mixed lettuce topped with a homemade Caesar dressing, cherry tomatoes, crispy bacon, croutons and parmesan cheese.

Buddha Bowl - 18

Lettuce, assorted raw veggies, chickpeas and a sesame dressing

Mexican Chicken Bowl - 24

Steamed rice topped with strips of chicken breast, corn, black beans, shredded cheese, red onion, salsa and our homemade PV sauce

PV Tuna Bowl - 26

Steamed rice, ocean wise ahi tuna, ginger, cucumbers, lettuce tossed in crispy chili oil, mango, fresh cilantro, avocado, lettuce tossed and creamy chipotle mayo

Extras

Add Chicken – 9

Add Prawns - 10

Add Garlic Bread – 4 ½

Add a small Caesar - 6

Handhelds

Tacos al Pastor – 18

3 Mexican style Street tacos with marinated pork, pineapple salsa, cilantro and onion

Tacos de Carnitas – 14

Roasted pork belly tacos topped with fresh Mexican salsa, red cabbage and our signature PV street sauce

Beef Quesadilla – 24

2 flour tortillas stuffed with sliced beef, avocado, red onions, cilantro, PV sauce and cheese. Served with a side of salsa and sour cream

All burgers/sandwiches come with your choice of fries or salad

Mexican Burger - 22

Local ground beef patty topped with guacamole, cheese and a chipotle mayo

Fachilita Burger - 24

Local ground beef topped with crispy pork belly slices, cheese and a homemade coleslaw

Vallarta Burger - 25

Beef burger topped with prawns, cheese and pineapple salsa

Chicken Pesto Sandwich - 22

Grilled chicken, pesto, lettuce, cheese and tomatoes

Dinner

Wienerschnitzel – 34

A breaded pork schnitzel served with fries and lemon wedges

Salmon Filet - 29

6oz Salmon filet accompanied by a red beet puree, risotto, our fresh house veggies, Argentinian chimichurri and creamy thyme sauce.

Blackened Mahi Mahi – 28 ½

Mahi Mahi fish filet marinated in adobo and blackened on the grill. Topped with Chimichurri and cucumber salsa, served with rice

Cajun Chicken – 26 ½

Black grilled chicken served with rice and pineapple salsa

Mediterranean Pasta - 26

Linguine pasta in a light marinara sauce with cherry tomatoes, sweet peppers, garlic, onions, spinach, olives and a light chili oil

Spring Pasta - 24

Creamy house made pesto sauce and Penne pasta tossed with assorted vegetables

Add Chicken – 9

Add Prawns – 10

Add Small Caesar – 6

Add Garlic Bread – 4 ½

Steaks

12oz NY Peppercorn – 52

Served with mashed and seasonal veggies

16oz Rib Eye – 75

Served with mashed and seasonal veggies

Surf & Turf - 52

8oz. sirloin steak topped with prawns and served with mashed and seasonal veggies

Ahuacatle Steak - 48

8oz. Sirloin steak topped with an avocado chimichurri and served with mashed potatoes and seasonal veggies

Build your own Steak

8oz Sirloin - 42

12oz NY - 50

16oz Rib Eye - 70

Sides

Cajun Prawns - 10

Peppercorn sauce – 4

Mushrooms – 5

Sauteed Onions – 6

Herb Butter – 2 ¼

Avocado Salsa – 8

Garlic Bread – 4 ½

Add Caesar – 6

Sub Fries – 3

Sub Yam fries – 5

