



LA VISTA

LUNCH AND DINNER



Platters for Sharing

FRESH TUNA TOSTADAS

With avocado, chipotle mayonnaise and ponzu sauce \$17
(3 pieces)

SPICY TUNA TOSTADAS

Tuna tartare with spicy mayonnaise \$19
(3 pieces)

KING CRAB TOSTADAS

With king crab salpicon \$60
(3 pieces)

SHRIMP BLACK AGUACHILE

With habanero ash \$18
(200 g)

SMOKED SALMON CARPACCIO

With its traditional accompaniment and goat cheese \$23
(150 g)

IMPORTED CHEESE PLATTER

Brie, spanish manchego, parmiggiano reggiano, and gruyere with grapes, blackberries, apple puree, and guava sweet paste \$40 (2 people) \$20 (2 people)

ACORN-FED IBERIAN HAM PLATTER D.O

Jabugo, 100% acorn \$48
(100 g)

COCONUT BREADED SHRIMP

In mango habanera sauce \$27
(190 g)

TRADITIONAL GUACAMOLE

With pork cracklings \$9



Soups and Creams

AZTEC SOUP

With pork cracklings \$8

CHICKEN SOUP

With charred corn and cheese \$9

POBLANO CREAM

With grilled corn and cheese \$8

Salads

ITALIAN SALAD

With mozzarella, prosciutto, spinach, strawberry and balsamic \$18

CAPRESSE SALAD

With mozzarella, tomato ball and basil pesto \$16

CHICKEN CAESAR SALAD

Classic house dressing and grilled chicken breast \$16

POMEROL SALAD

Spinach, pear, raspberry vinaigrette and honey \$17



Pasta

FETTUCCHINE ALFREDO WITH CHICKEN

In creamy parmesan cheese sauce \$18
(220 g)

SPAGHETTI BOLOGNESE

With parmesan and garlic bread \$16
(220 g)



Tacos From the House

PASTOR-STYLE FLANK STEAK

Served in corn tortilla with pineapple \$16
(4 pieces) (250 g)

FLANK STEAK TACOS WITH CHEESE

Served in corn tortilla \$16
(4 pieces) (250 g)

SHRIMP TACOS ROSARITO STYLE

Served in flour tortilla \$17
(3 pieces) (200 g)

RIBEYE TACOS

Served in corn tortilla \$19
(4 pieces) (250 g)

OCTOPUS TACOS

Roasted in achiote sauce \$19
(3 pieces) (200 g)



Burgers

MEXICAN BURGER

With avocado and chilaca stuffed with oaxaca cheese with chorizo \$18

AMERICAN BURGER

With the cheese of your choice; manchego or cheddar and bacon \$18

WAGYU BURGER

With the cheese of your choice; gruyere, blue, brie, cheddar or raclette \$29
(250 g)



Albatros

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Specials

NORWEGIAN SALMON

In honey sauce and mustard \$30
(220 g)

MAYAN OCTOPUS WITH GARLIC

Charcoal roast \$24
(250 g)

CHICKEN BREAST IN CANICA SAUCE

The classic of the house \$16
(250 g)

CHICKEN STROGANOFF BREAST

In mushroom sauce and vegetable \$16
(250 g)

ANGUS BEEF STEAK

With the sauce of your choice; red wine, mustard, green pepper,
balsamic, roquefort or truffle \$34
(220 g)



Please allow time for a perfect
meat finish

Weights are approximate and calculated before cooking.
Consumption of raw food is the guest's responsibility.

Prices are in U.S. dollar and include 16% VAT

Snacks

PRESSED PORK RINDS QUESADILLAS

Flour tortilla and guacamole \$13
(4 pieces)

CHICKEN WINGS WITH FRENCH POTATO

In buffalo, bbq or lemon pepper sauce \$15

CLUB SANDWICH

Traditional with brioche bread \$14

FRENCH FRIES

\$12 (300 g)

CAMOTE FRIES

\$12 (300 g)



Premium Cuts

ALL OUR CUTS ARE ACCOMPANIED BY FRENCH FRIES
AND SEASONAL VEGETABLES

IMPORTED FLANK STEAK

Angus beef quality \$24
(300 g)

CABRERIA STEAK

Bone-in center of loin, premium sonora meat \$29
(300 g)

RIB EYE ANGUS

Angus beef quality \$38
(450 g)

NEW YORK WAGYU BLACK

Australian wagyu \$63
(250 g)

