



APPETIZERS

 **Guacamole** ————— \$320

RUSTIC PUREE OF AVOCADO WITH LOCAL CITRUS, ROASTED PEPPERS, RED ONION, PUMPKIN SEEDS, GARLIC CHIPS, EXTRA VIRGIN OLIVE OIL

Portobello Steak ————— \$410

MARINATED WITH CHIMICHURRI

Fresh Fish Ceviche ————— \$320

MARINATED WITH LEMON JUICE, COCONUT MILK, RED ONION, CUCUMBER, PEAR, RED PEPPER, SERRANO CHILE

Fresh Salmon Ceviche ————— \$360

CURED IN SEA SALT, PONZU SAUCE, PICO DE GALLO WITH MANGO AND RUSTIC GUACAMOLE BASE

Beef Ribs in BBQ Sauce ————— \$890
WITH FRENCH FRIES

Rustic Flatbread ————— \$620

HOMEMADE DOUGH WITH TOMATOIE SOUCE, SUN-DRIED TOMATOES, BAKED TOMATOES, CHERRY TOMATOES, ZUCCHINI, CARROTS, RED PEPPERS, ROASTED PINE NUTS, CHUMICHURRI, PARSLEY, DILL

BBQ Beef Rib Flatbread ————— \$750

Rib Eye Carnitas ————— \$890

WITH GUACAMOLE

Buffalo Chicken Wings ————— \$380

WITH FRENCH FRIES

BBQ Chicken Wings ————— \$380

WITH FRENCH FRIES

Breaded Chicken Fingers ————— \$460

SALADS

 **Vico's Salad** ————— \$360

FRENCH STRING BEANS, ASPARAGUS,
HEARTS OF PALM, PECAN, SHALLOT
VINAIGRETTE

 **Chef's Salad** ————— \$380

TOMATO, AVACADO, WHITE ASPARAGUS,
RED PEPPER, HEARTS OF PALM,
ARTICHOKE BOTTOMS, HARD-BOILED
EGG, HOUSE DRESSING

 **Cesar Salad** ————— \$320

LETTUCE, CROUTONS, CEASAR DRESSING

 **Summer Salad** ————— \$320

LETTUCE, PEAR, CRANBERRY, GREEN APPLE,
ORANGE, GRAPEFRUIT, CARAMELIZED
WALNUTS WITH SWEET MUSTARD DRESSING

SOUPS

Tortilla Soup ————— **\$220**

MADE WITH CHICKEN BROTH ENRICHED WITH TOMATO, EPAZOTE AND CORN TORTILLA, SERVED WITH FRIED TORTILLA JULIANA, SUN DRY CHILLI PASILLA PEPPER, DICED AVOCADO

Chicken Consome ————— **\$220**

CHICKEN BROTH CONCENTRATE WITH VEGETABLES

Beef Bone Broth with Tuetano ————— **\$340**

WITH ONION, CILANTRO AND GREEN CHILI SERRANO PEPPER

PASTA

Bolognese ————— **\$480**

RIB EYE GROUND WITH ONION, GARLIC AND TOMATO SAUCE

Caponata Siciliana ————— **\$410**

EGGPLANT, ZUCCHINI, BELL PEPPER, CAPERS, BLACK OLIVES, ONION, TOMATO

MAIN DISH

Breaded Chicken Breast — \$480

WITH FRENCH FRIES

Hot Dog JUMBO — \$390

WITH FRENCH FRIES

BBQ Pulled Beef Hot Dog — \$480

WITH FRENCH FRIES

Hot Dog Bolognese — \$480

WITH FRENCH FRIES

Beef Burger — \$480

WITH FRENCH FRIES

Brisket BBQ Burger — \$580

WITH FRENCH FRIES

Chicken KFC Burger — \$480

WITH FRENCH FRIES

FISH

Grilled Fish Fillet — \$860

WITH MIXED SALAD AND FRENCH FRIES

MEXICAN DISHES

Chicken Breast Fajitas ————— \$740

CHICKEN BREAST STRIPS ROASTED WITH
VEGETABLES, ACCOMPANIED BY BROWN RICE,
FRENCH FRIES, GUACAMOLE WITH HOMEMADE
CORN TORTILLAS

Beef Fajitas ————— \$1100

BEEF STRIPS ROASTED WITH VEGETABLES,
ACCOMPANIED BY BROWN RICE, FRENCH
FRIES, GUACAMOLE WITH HOMEMADE CORN
TORTILLAS

Beef Tacos (3) 6oz. ————— \$590

CORN TORTILLAS WITH BLACK BEAN PUREE,
GUACAMOLE AND MEXICAN SALSAS

BBQ Brisket Tacos (3) 6oz. ————— \$590

WITH GRILLED ONION AND CRISPY POTATOES

Chicken Breast Marinated Tacos (3) 6oz. ————— \$460

CORN TORTILLAS WITH BLACK BEAN PUREE,
GUACAMOLE AND MEXICAN SALSAS

Tempura Breaded Fish Tacos ————— \$460

WITH CARIBBEAN PICO DE GALLO SAUCE

FINE CUTS

Chicken Thigh Skewer ————— \$420

8oz. (2 Sides)

MARINATED WITH LEMON ZEST, FRESH
THYME, OREGANO AND PARSLEY

Chicken Breast ————— \$640

(2 Sides)

Flat Iron ————— \$1100

12 Oz

Lamb Chops ————— \$1650

16oz. (2 Sides)

Rib Eye Black Angus ————— \$2200

16oz. (2 Sides)

IMPORTED

Cowboy Black Angus ————— \$4900

Bone-In Rib Eye

33oz. (3 Sides)

IDEAL TO SHARE

IMPORTED

SIDES

✓ **Mashed Potato with Nutmeg**

✓ **French Fries**

✓ **Mashed Sweet Potato**

SCENTED WITH CINNAMON, WALNUTS, CREOLE
CORIANDER, EXTRA VIRGIN OLIVE OIL

✓ **Seasonal Roasted Vegetables**

✓ **Moro Rice**

BROWN RICE WITH CURRY, LENTILS, DRIED
MUSHROOMS, CARAMELIZED SCHALLOTS, CASHEWS
AND PARSLEY

Wild Mushrooms

VARIETY OF WILD MUSHROOMS WITH SAUTEED
SPRING ONIONS

————— EXTRA SIDE DISH \$150 —————

DESSERTS

✓ **Melted Chocolate Fondant** ————— \$250

IN CORN LEAF ACCOMPANIED WITH VEGAN
VANILLA ICE CREAM, CARAMELIZED NUTS

✓ **Golden Apple Tart** ————— \$250

VEGAN VANILLA ICE CREAM WITH CRISPY
ALMOND CANDY CHIPS, RED WINE COULIS
WITH SPICES

✓ **Mexican Style Churros** ————— \$250

SPRINKED WITH CINNAMON AND BROWN
SUGAR WITH CHOCOLATE SAUCE

✓ **Artisan Vegan Ice Cream** ————— \$250

CHOCOLATE - VANILLA - STRAWBERRY

✓ **Handmade Sorbet** ————— \$180

LEMON

✓ **Chocolate and mango
Mousse** ————— \$250

PRICES IN MEXICAN PESOS
INCLUDE TAXES

SERVICE NOT INCLUDED



Vico's
GRILL
KOSHER - CANCUN