

DRINKS

HOUSE COCKTAILS

Ribera Spritz \$295
Vodka, St. Germain, lime, Aperol.

Monk \$320
Gin, lime, Chartreuse (green), top of white wine.

Camila Sour \$240
Gin, St. Germain, lime juice.

Margarita Thyme \$250
Tequila blanco, orange liquor, lemon, thyme syrup

Mojiterraneo \$190
White rum, green lemon, mint syrup, basil

La Piñata \$215
Coconut rum, coconut cream, cinnamon

BEER

Corona	\$55
Modelo Especial	\$55
Modelo Negra	\$55
Michelob Ultra	\$55
Pacifico Clara	\$50
Victoria	\$45
Baja Mango Wheat	\$120
Cabotella Artesanal	\$120
Pelirroja Ambar Ale	\$120
Hidromiel Baja Brewing	\$145

WINE BY GLASS

RED

Indigo Eyes Pinot Noir	\$195
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WHITE/ROSÉ

Josh Cellars	\$225
Terrapura Reserva Chardonnay	\$180
Corralillo Sauvignon Blanc	\$225

WINE BY BOTTLE

RED

Casa Madero 3V	\$1020
Piccolo	\$1000

WHITE / ROSÉ

Anatolia	\$1300
Naturae Naranja	\$1100
Indigo Eyes Chardonnay	\$825

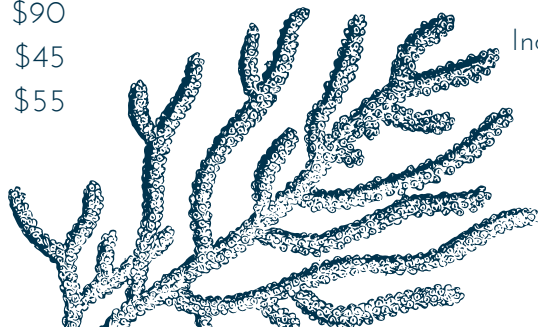
SPARKLING

Indigo Eyes Brut	\$800
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NON-ALCOHOLIC

Refreshing drinks (lemonade, orangeade, flavored drinks)	\$75
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Cherry Temple	\$85
Arnold Palmer	\$75
Piñada	\$110
Italian Soda	\$90
Tea	\$45
Iced Tea	\$55



Vista La Ribera

APPETIZERS

Pesto Pan Pita \$175
Pizza-style pita bread with pesto sauce, spinach, cherry tomatoes and cold meats.

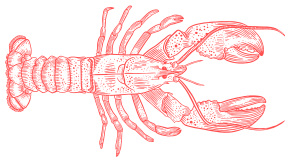
Crispy Shrimp \$355
Breaded with panko and coconut, accompanied with sweet and sour sauce.

Beetroot Carpaccio \$275
Prepared with fresh beet slices served with arugula, fresh goat cheese, walnuts, topped with our house vinaigrette.

Aztec Soup \$205
Classic soup made with tortillas, served with avocado, fresh panela, cheese, sour cream, fried tortilla chips and fried chilli.

Shrimp Wrap \$315
Jumbo flour tortilla wrap with guacamole, pico de gallo and side of french fries.

Baja Burritos \$355
Traditional baja burritos with lobster tail, fried beans and fresh local cheese.



SALADS

Caesar Salad \$280
Tender lettuce leaves bathed in Caesar dressing, served with Parmesan cheese and croutons scented with fine herbs.

Roasted Apple Salad \$175
Roasted apple slices served with spinach and baby arugula, mixed with feta cheese, nuts, and dehydrated cranberries, dressed with a red wine vinaigrette.

SEAFOOD

Ajillo Octopus \$410
Sauteed Octopus with guajillo chile and garlic, accompanied with rice and sauteed organic vegetables.

House Ceviche
Shrimp \$310
Fish \$280

Tuna Toast \$295
Fresh tuna marinated with our special house sauce, served with avocado, cucumber, coriander, serrano chile and sesame seed mix.

Seafood Timbale \$315
Shrimp, Octopus, scallop, cucumber, avocado, purple onion, sesame mix, marinated with special house sauce.

Sea Tacos
Shrimp (Breaded or Grill) \$295
Fish (Breaded or Grill) \$280

Catch of the Day \$330
Sauteed fresh fish with garlic accompanied by rice and green salad.

Fish N' Chips \$290
Battered fish served with tartar sauce and side of french fries.

Taco Trilogy \$290
Combination of 3 house tacos, with avocado sauce

MEXICAN FOOD

Arrachera Tacos \$350
with guacamole and pico de gallo

Fajitas
Arrachera \$365
Chicken \$300

Rib Eye Tacos \$400
with guacamole and pico de gallo

Stuffed Potatoe
With shrimp \$280
With arrachera \$290



MAIN COURSES

Linguini with Shrimp \$420
Sauteed shrimps in white wine with a touch of garlic and chili served on linguini pasta.

Rib Eye's Special \$860
Exquisite combination, accompanied with a traditional carbonara with lobster tail obtained from our Sea of Cortez marinated with a special touch from our chef.

Chef's Pasta \$360
Delicious pasta with shrimp, mushroom and garlic, traditional casse sauce and a special chef's touch.

BBQ Ribs
Served with french fries or baked potatoe and a coleslaw salad

Half Order \$440
Full Order \$700

BURGERS

Vista La Ribera Burger \$280
Grilled beef
With french or sweet potatoe fries.
Optional: Caramelized onion

Crispy Chicken Burger \$290
With french or sweet potatoe fries.
Optional: Caramelized onion

Vista Popper Burger \$305
Grilled beef with a bed of jalapeño chili, bacon, gouda cheese and chili poppers.
With french or sweet potatoe fries.
Optional: Caramelized onion

DESSERTS

Apple Crumble with Ice Cream \$200
Creme brulée \$170
Ice Cream \$80
Chocolate Volcanoe with Ice Cream \$180
Affogato \$135

*LOS PRECIOS INCLUYEN IVA
*PROPINA NO INCLUIDA
*NUESTROS PRECIOS ESTAN EN PESOS

