

LA VICENTA[®]
ACAPULCO

ENGLISH

GRUPO
ANDERSON'S[®]
EST. 1963

EVERYTHING BEGINS ON THE GRILL

WE ARE FRANK. WE ARE AUTHENTIC.

We like the aroma of charcoal and sharing good moments. We believe the little details make **the difference**. We believe in attentive, warm and sincere service.

We carry intensity in our lifestyle. We carry our seasoning in our veins. **Because a good meeting starts with a good host.** Because everything starts with a spark and two good drinks on the table.



It all starts on the grill,
It all starts on our grill.

GOLD

APPETIZERS

(to choose)

SPINACH AND POBLANO PEPPER DIP

Grilled. With poblano chili, corn and creamy sauce

TUNA TOSTADAS* 2 pcs

With chipotle mayo, cilantro-soy mayo, caramelized onion, avocado and cilantro

GUACAMOLE

With pico de gallo and corn tortilla chips

MAIN COURSE

(to choose)

CHILAQUILES BURGER 6 oz

High Choice beef mix, gouda cheese, chilaquiles in green sauce, sour cream and house dressing. With french fries

FETTUCCINE ALFREDO WITH SHRIMPS 4 oz

With creamy sauce and parmesan cheese

SWISS ENCHILADAS VICENTA STYLE 4 pcs

With chicken. Refried beans, cheese mix, red onion, cilantro, lime, chili powder and green Swiss sauce

PORTOBELLO BURGER

Grilled marinated Portobello. With gouda cheese, tomato, lettuce and french fries

DESSERT

(to choose)

NONNA'S FLAN

Served with seasonal fruits

CORN CHEESECAKE

With a cookie crust. Served with dulce de leche, vanilla ice cream, and caramel-coated popcorn

\$450 MEXICAN PESOS
PRICE PER PERSON

This menu applies to groups of more than 10 consumers. Includes VAT. Drinks are not included. Tips are not included. The consumption of raw products is responsibility of those who request them from SSA. 🌿 Vegetarian





PLATINUM

APPETIZERS

(to choose)

GRILLED MELTED CHEESE

With chorizo (1.5 oz)

TUNA GRILLED TATAKI* 3 oz

Seared. With ponzu sauce, avocado, serrano chili and roasted red onion

BEEF BROTH “EL GANADOR”

With lime, cilantro, onion and serrano chili

MAIN COURSE

(to choose)

FLANK STEAK 9 oz

Grilled. With peppers, onion, refried beans and grilled cambray onions

BBQ CHEESE BURGER 6 oz

Brioche bread, pickles, cheddar cheese, house dressing and BBQ sauce. With french fries

CHICKEN MILANESE 7 oz

Stuffed with ham and cheese. With green salad

PORTOBELLO BURGER

Grilled marinated Portobello. With gouda cheese, tomato, lettuce and french fries

DESSERT

(to choose)

NONNA’S FLAN


Served with seasonal fruits

TURIN® CHOCOLATE CAKE

Slice covered with 70% chocolate ganache and toasted peanuts

\$590 MEXICAN PESOS

PRICE PER PERSON

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BLACK

APPETIZERS

(to choose)

CRUNCHY SHRIMPS 4 oz

In agave-sriracha honey sauce. With avocado mousse, crispy rice noodles, pickled red onion and sesame seeds

CAMPECHANO TACOS 3 pcs

In corn tortilla. Chorizo, pork rinds, beef fillet, roasted cambray onions, cilantro and green sauce

CILANTRO CHEESE

A Charlie's classic!

Crunchy cheese with green sauce and julienne potato

MAIN COURSE

(to choose)

CHICKEN MILANESE 7 oz

Stuffed with ham and cheese. With green salad

FONDUE BURGER 6 oz

High Choice beef mix, brioche bread, melted cheddar cheese sauce, hamburger dressing, lettuce, tomato, onion and pickles. With french fries

DON CHEMA BEEF FILLET 9 oz

With jalapeño mashed potatoes, tortilla ash, red jalapeño, cambray onions and beef broth

VICENTA SALMON 8 oz

Grilled. With vegetables and parmesan cheese butter

PORTOBELLO BURGER

Grilled marinated Portobello. With gouda cheese, tomato, lettuce and french fries

DESSERT

(to choose)

TURIN® CHOCOLATE CAKE


Slice covered with 70% chocolate ganache and toasted peanuts

CORN CHEESECAKE

With a cookie crust. Served with dulce de leche, vanilla ice cream, and caramel-coated popcorn

\$790 MEXICAN PESOS

PRICE PER PERSON

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OPEN BAR

REGULAR

\$550

PRICE PER PERSON

(\$275 MXN ADDITIONAL HOUR)

Rum: Bacardí blanco, Matusalem Platino, Matusalem Clásico, Captain Morgan Spiced

Vodka: Absolut Azul, Smirnoff, Smirnoff Tamarindo 1X

Mezcal: Unión, 400 Conejos Espadín Joven,

Tequila: Cuervo Tradicional Reposado, Cuervo Tradicional Plata

Whisky: JW Red Label, Jack Daniel's

Gin: Tanqueray, Beefeater

Brandy: Torres 10

Liqueur: Baileys

Beer: National and International

Cocktails: House Mixology

Not included: Wine, bottled water, energy drinks

OPEN BAR

PREMIUM

\$800

PRICE PER PERSON

(\$400 MXN ADDITIONAL HOUR)

Rum: Bacardí Blanco, Matusalem Platino, Matusalem Clásico, Captain Morgan Spiced, Appleton Signature Blend, Havana Club 7, Zacapa Ambar 12

Vodka: Smirnoff, Smirnoff Tamarindo 1X, Absolut Azul, Stolichnaya, Ketel One Original

Mezcal: Unión, 400 Conejos Espadín Joven, 400 Conejos Espadín Reposado, Amarás Joven

Tequila: Don Julio Blanco, Maestro Dobel Diamante, Cuervo Tradicional Reposado, Cuervo Tradicional Plata, 1800 Blanco, Herradura Reposado

Whisky: Buchanan's 12, Jack Daniel's, JW Black Label, JW Red Label, Bushmills Black Bush

Gin: Tanqueray, Bombay Sapphire, Hendrick's, Boodles London Dry, Beefeater

Liqueur: Baileys

Brandy: Torres 10

Beer: National and International

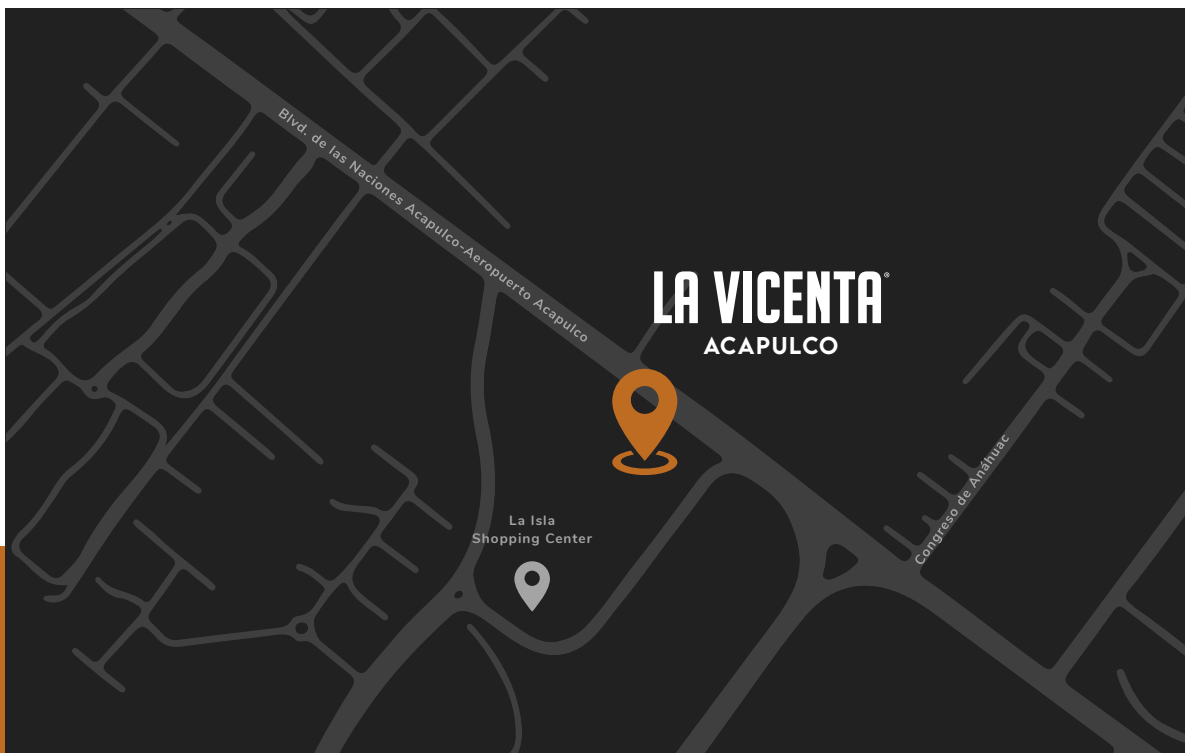
Cocktails: House Mixology

Not included: Wine, bottled water, energy drinks

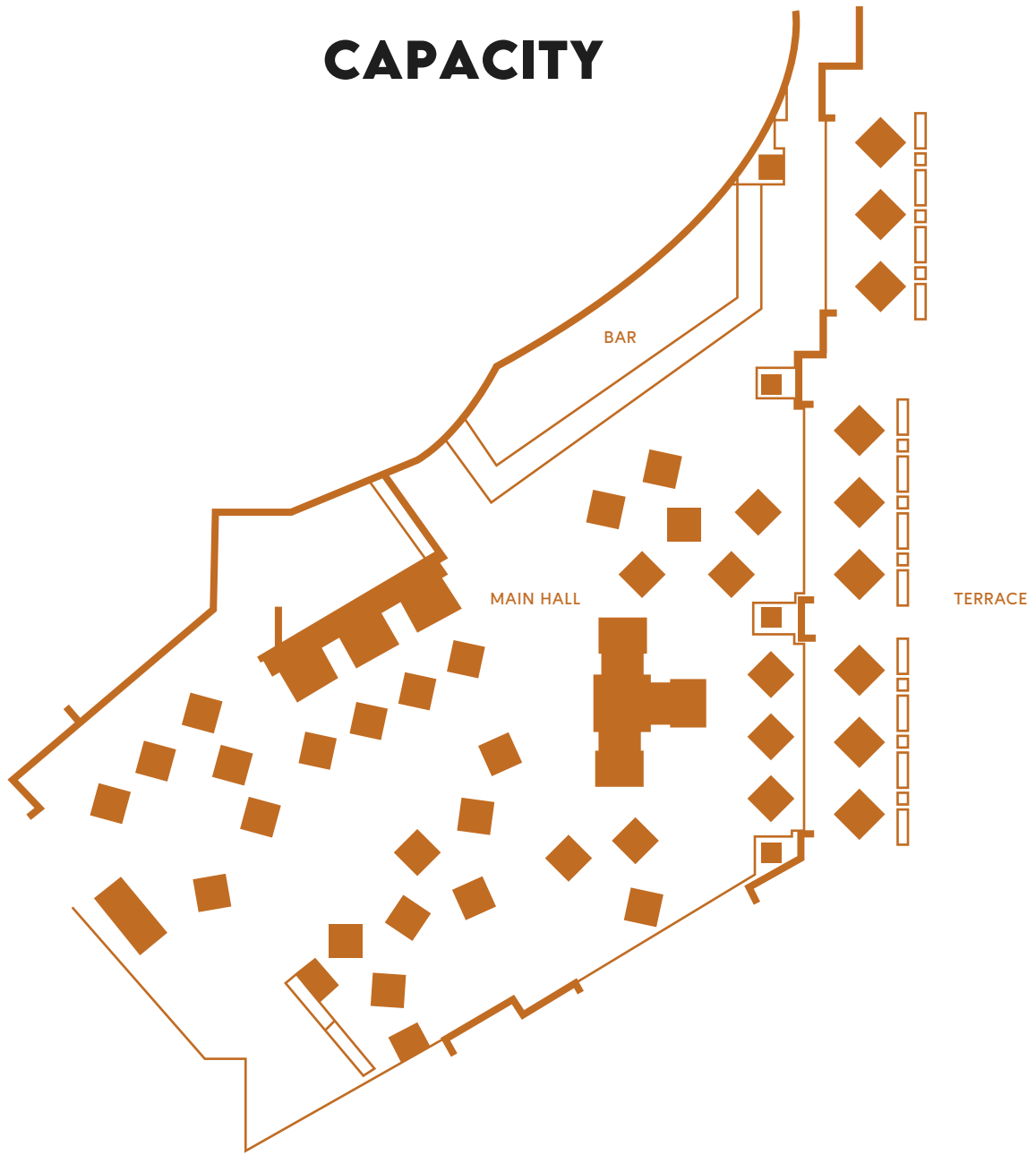
*Mixing energy drinks with alcohol is under the responsibility of the consumer. The establishment shall not be liable for mixing and or the consumption of energy drinks with alcohol. Avoid the excess. 2 hours of open bar minimum consumption, includes mixers. Does not include 15% service. This menu applies to groups of more than 10 consumers. All our prices include VAT. Prices are in Mexican pesos. LVCUN060323t



LOCATION



CAPACITY



LA VICENTA ACAPULCO

Total: 229 people
Main Hall: 82 people
Smoking Deck: 65 people
Non-Smoking Deck: 82 people

SALES & GROUPS

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SALES DIRECTOR

Juan Carlos Garza

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PROUD MEMBER

GRUPO
ANDERSON'S
EST. 1963

TILOS

Hay's

PORFIRIO'S

BAK

CAO

EL SQUID ZUP

LA VICENTA

IRROOF

Carroll's

SolarFrog

MANTELA

fred's

Nicoletta

moonlight TULUM

ERIZO
BY ANDERSON