

### **ENGLISH**





# 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 stars 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 GRILLED TATAKI\* 3 oz

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

### GUACAMOLE WITH ROASTED PANELA CHEESE

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

# \$680 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 responsability of those who request them from SSA. 

Healthy 
Spicy Hot







# **PLATINUM**

### **APPETIZERS**

(to choose)

### **CRUNCHY SHRIMPS** 4 oz

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

### SLOW COOKED SHORT RIB STEW 4 oz

With cuaresmeño chili sauce, onion, cilantro and refried beans. With flour and corn tortillas

### GUACAMOLE WITH ROASTED PANELA CHEESE

With pico de gallo and corn tortilla chips

### **MAIN COURSE**

(to choose)

#### FLANK 10 oz

Charcoal-grilled. With grilled onions in black sauces

### 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

### TUNA WITH PEPITA PESTO 8 oz

Seared. Marinated with garlic chili, pepita pesto and tender green beans with toasted almonds

### **DESSERT**

(to choose)

### NONNA'S FLAN

Served with seasonal fruits

### TURIN® CHOCOLATE CAKE

Slice covered with 70% chocolate ganache and toasted peanuts

# \$880 MEXICAN PESOS

PRICE PER PERSON

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Healthy Spicy Hot

# BLACK

### **APPETIZERS**

(to choose)

### SHRIMP COCKTAIL 6 oz

House recipe with avocado, tomato, special sauce and cilantro

### PORK BELLY VOLCANOES 3 pcs

Pork belly rinds tostadas, green sauce, refried black beans, cheese crust, onion, radish, cilantro, lime and martajada sauce

### **NY AGUACHILE\*** 5 oz

Green aguachile sauce, cherry tomato, cambray onion, avocado, chili-lime sauce, garlic chips, lemon olive and tortilla chips

### MAIN COURSE

(to choose)

### CHICKEN MILANESE 7 oz

Stuffed with ham and cheese. With green salad

### **SURF AND TURF** 14 oz

Grilled beef fillet, a la diabla shrimps and roasted cambray potatoes

### **6 BBQ RIBS** 14 oz

Slow cooked ribs. With homemade BBQ spicy sauce

#### **VICENTA SALMON 8 oz**

Grilled. With vegetables and parmesan cheese butter

### **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

# **\$1,100** MEXICAN PESOS

### PRICE PER PERSON

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Healthy 
Spicy Hot





### **OPEN BAR**

### **REGULAR**

\$700

PRICE PER PERSON

(\$350 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, 400 Conejos Espadín Reposado

Tequila: Cuervo Tradicional Reposado, Cuervo Tradicional Plata

Whisky: JW Red Label, Jack Daniel's, Wild Turkey Rye

Gin: Tanqueray, Boodles London Dry, Beefeater

Brandy: Torres 10

Liqueur: Baileys

Beer: National and International

Cocktails: House Mixology

Not included: Wine, bottled water, energy drinks

### **OPEN BAR**

### **PREMIUM**

\$900

PRICE PER PERSON

(\$450 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, Ketel One Original

**Mezcal:** Unión, 400 Conejos Espadín Joven, 400 Conejos Espadín Reposado, Amarás Joven, Ojo de Tigre Joven

**Tequila:** Don Julio Reposado, Don Julio Blanco, Maestro Dobel Diamante, Cuervo Tradicional Reposado, Cuervo Tradicional Plata, Patrón Silver, 1800 Cristalino, Herradura Reposado

Whisky: Buchanan's 12, Jack Daniel's, JW Black Label, JW Red Label, Bushmills Black Bush, Dewar's 12, Wild Turkey Rye

Gin: Tanqueray, Bombay Sapphire, Hendrick's,

Boodles London Dry, Beefeater

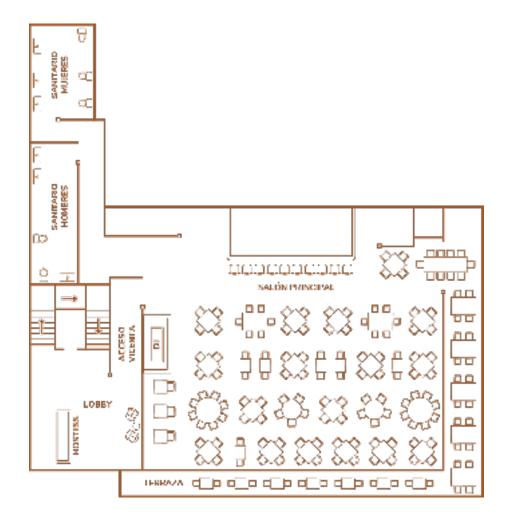
Liqueur: Baileys

Brandy: Torres 10

**Beer:** National and International **Cocktails:** House Mixology

Not included: Wine, bottled water, energy drinks

### **CAPACITY**



## LA VICENTA PLAYA DEL CARMEN

Total: 176 people Main hall: 122 people Terrace: 44 people Bar: 10 people



# **LOCATION**



# **SALES & GROUPS**

ventas@andermail.com (998) 840 7183/84

# **SALES DIRECTOR**

Juan Carlos Garza
juancarlos.garza@grupoandersons.com
(55) 1841 8016

PROUD MEMBER



