

If your entree is served with rice and beans, choose to substitute with white rice or black beans.
Please let server know. **Please let your server know if you have any food allergies.**

PLATOS VEGETARIANOS

ENCHILADAS RIO BRAVO21.00

Two flour tortillas filled with sautéed fresh spinach, mushrooms, and fresh veggies topped with a creamy mushroom sauce. Garnished with sour cream and avocado.

SIZZLING VEGGIE FAJITAS

For One 26.00

For Two 46.00

Zucchini, squash, carrots, mushrooms, bell peppers, onions, tomatoes, rice, beans, guacamole, sour cream and Pico de Gallo.

LAREDO QUESADILLA21.00

Marinated zucchini, squash, carrots, mushrooms, bell peppers, onions, tomatoes and spinach with Monterey jack cheese. Served with guacamole, sour cream, and Pico de Gallo.

BURRITO VEGETARIANO16.50

Rice, beans, cheese, lettuce, red enchilada sauce, onions, tomatoes, guacamole and queso fresco.

***Please Note: The salsa on the above Burrito Vegetariano contains peanuts.**

EL JARDIN BURRITO17.00

Nopales (cactus), black beans, and Spanish rice rolled in a large flour tortilla, topped with homemade "salsa verde", Pico de Gallo and queso fresco.

MEXICAN VEGGIE WRAPS17.99

Garden fresh zucchini, squash, carrots, mushrooms, bell peppers, onions, and tomatoes seasoned with cilantro, pinto beans, salsa verde, and four crisp lettuce leaves.

TAQUITOS WITH POTATOES11.00

Small crisp tortillas rolled with our fresh marinated potatoes. Served with lettuce, tomatoes, sour cream, guacamole, and parmesan cheese.

ACOMPANAMIENTOS

Corn / Flour Tortillas 2.50 • Fried Jalapeños 3.00
French Fries 4.50 • Guacamole 6.00
Sour Cream 2.50 • Spanish Rice 4.50 Beans 4.50

MARISCOS

CHICHARRON DE CALAMARES 20.00

Breaded fried squid served with our PV Salsa.

CAMARONES A LA PLANCHA 24.50

Eight large Mexican shrimp, grilled and sautéed with garlic butter. Served on a bed of rice, with melted cheese, shredded lettuce, tomatoes, onions, bell peppers and mushrooms.

CAMARONES AL MOJO DE AJO25.50

Shrimp and mushrooms sautéed in butter, garlic and spices. Served with rice and beans.

CAMARONES A LA DIABLA.....25.50

Shrimp served with our spicy house salsa, Spanish rice, beans and mushrooms.

CAMARONES CHIPOTLE 28.00

Large shrimp sautéed with garlic butter, mushrooms and our homemade chipotle sauce accompanied with white rice and a fresh tossed salad.

CHIMICHANGA DE MAR 24.00

Shrimp, crab meat, sautéed onions, and fresh tomatoes, topped with a delicious "chile con queso" sauce and served with rice and beans.

CAMARONES MEXICANOS25.50

Sautéed shrimp with mushrooms, onions, and green peppers on a bed of rice with Monterey Jack cheese, garnished with tomatoes and avocado.

SOPA DE CAMARONES 32.00

Shrimp in seafood broth with mixed vegetables and fresh cilantro.

TACOS DE PESCADO 25.00

Three soft flour tortillas filled with marinated grilled fish, cabbage, Pico de Gallo and coleslaw. Served with Spanish rice and refried beans.

(Optional substitute fish for shrimp)

CAMARONES MI TIERRA 34.00

Sautéed shrimp, butterflied in the shell, cooked in a spicy red sauce with roasted red chiles. Served with white rice and a salad.

PESCADO SUDADO MIXTO 48.00

Pan-fried tilapia, covered in a seafood broth with onions, tomatoes and a mixture of seafood: clams, scallops, octopus, shrimp and New Zealand green-shell mussels. Served with white rice.

CAMARONES CON TOCINO 25.00

Bacon wrapped large prawns, braised and served with grilled onions, mushrooms, and green bell peppers. Served with white rice and refried beans.

CAMPECHANA 30.00

A delicious bowl of fresh octopus and shrimp cocktail with avocados, tomatoes, onions, and cilantro. Served hot or cold.

COCTEL DE CAMARONES..... 23.00

Mexican-style shrimp cocktail, avocados, tomatoes, onions and cilantro in a flavorful broth. Served hot or cold.

MEXICAN CEVICHE 28.00

White fish and shrimp, lime juice, celery, onion and fresh cilantro. **Add Octopus \$16.**

JALEA A LA CAZUELA.....32.00

Sautéed shrimp, octopus and calamari with mushrooms and white rice.

For comments or feedback email us at feedback@puertovallartact.com
or visit our website: PUERTOVALARTACT.COM

05.03.26

Click on the feedback button.



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ANTOJITOS

TACOS GOVERNADOR22.00
3 shrimp tacos with onions, tomato and cheese.

TACOS COLIMA CARNITAS PORK 21.00
3 tacos with salsa mexicana, cilantro, onions, tomato and cheese.

TACOS PUERTO VALLARTA PASTOR22.00
3 Tacos pork pastor, onions, cilantro and cheese.

QUESADILLA PASTOR PORK..... 22.00
Pork, cheese, guacamole, salsa mexicana and sour cream.

GUACAMOLE EN MOLCAJETE 15.99
Freshly made tableside guacamole, jalapeño peppers, onions, tomatoes and cilantro.

QUESO FUNDIDO 12.99
Melted Chihuahua and Manchego cheeses, ground Chorizo and Poblano peppers with warm corn tortillas.

MEXICAN LETTUCE WRAPS (Carne Asada No Pineapple)

Pork or Chicken18.50

***Carne Asada or Shrimp..... 23.00**

Lettuce leaves served with choice of veggies pork, chicken, carne asada or shrimp, with cilantro, onions, pinto beans and salsa verde.

SUPER NACHOS 15.50
Tortilla chips, refried beans, choice of chicken, ground beef, or chorizo, melted cheddar cheese, onions, tomato, guacamole and sour cream.

CHILE CON QUESO 11.50
Melted cheese, fresh chiles and spices.

TAQUITOS LINDOS12.00
Chicken rolled in small crispy tortillas, lettuce, tomatoes, guacamole, sour cream and queso fresco.

TACO PASEADOS12.00
Grilled corn tortillas, refried beans, cheese, chorizo, mild salsa verde and avocados.

*Items marked with an asterisk may be cooked to order. Many menu items may be altered to suit your dietary needs. Thoroughly cooked meats, poultry, seafood, and eggs may reduce the risk of food borne illness. **Please let your server know if you have any food allergies.**

CHICKEN TENDER BITES.....12.00
Mango habanero or teriyaki sauce with white rice.

FIESTA PLATTER 17.50
Toasty nachos, mini quesadilla, taquitos, mini flautas, guacamole and sour cream.

VALLARTA WINGS 13.99
8 chicken wings, mild Mexican spice rub. Served with ranch dressing.

SOPAS

SOPA DE TORTILLA 13.50
Chicken, avocado, crisp tortillas and cheese in a rich chicken broth.

SOPA DE ALBONDIGAS16.00
Beef and pork meatballs, diced onions and oregano.

SOPA DE CAMARONES 33.00
Shrimp in a seafood broth with mixed vegetables and cilantro.

ENSALADAS

ENSALADA RANCHERA 22.00
Grilled chicken, romaine lettuce, ranch dressing, diced tomatoes, queso fresco and avocados.

VALLARTA CAESAR 22.00
Caesar salad topped with your choice of chicken or shrimp, black beans, queso fresco, tomatoes, and avocados.

***FAJITA ENSALADA 22.00**
Chicken or steak, lettuce, vegetables, cheese, guacamole, sour cream and Pico de Gallo.

TACO ENSALADA16.50
Served in a crispy tortilla shell with choice of chicken, ground beef, or beans with cheddar cheese, lettuce, tomatoes, guacamole, sour cream and Pico de Gallo.

ARROZ VALLARTA

Sautéed shrimp, tender chicken and sliced top sirloin steak, chile con queso, bell peppers, onions, mushroom and rice. **28.00**

POLLO

ARROZ CON POLLO 24.50
Chicken breast strips and vegetables sautéed in a mild sauce over rice with melted cheese.

CHICKEN CARNITAS..... 24.00
Chicken breast strips, fresh tomato sauce, green peppers, onions, and spices. Served with Spanish rice and beans.

POLLO A LA CREMA 24.50
Chicken breast strips cooked in Mexican sour cream, green peppers, onions, mushrooms, rice, beans & tortillas.

POLLO ASADO 26.00
Marinated chicken breast, grilled green peppers, onions with rice and beans.

STIR-FRY MEXICANO 26.00
Chicken breast, rice, fresh mushrooms, onions, green peppers, cauliflower, zucchini, broccoli, carrots and celery with melted cheese.

POLLO UNIÓN25.50
Chicken breast, tomatoes, onions, roasted chile peppers, potato wedges, rice & a fresh tossed salad.

BURRITOS

BURRITO VALLARTA 28.00

Large flour tortilla stuffed with crab, shrimp, and chicken, topped with a creamy mushroom sauce, avocado, tomatoes, sour cream, rice and beans.

DELUXE BURRITO 17.00

Chicken or ground beef, lettuce, guacamole, sour cream, tomatoes, and onions.

*CARNITAS BURRITO 22.00

Grilled top sirloin steak, green peppers, onions, guacamole, sour cream with rice and beans.

EXPRESSO BURRITO 17.50

Pork "chile verde", rice, beans, baked cheese, red enchilada sauce, fresh guacamole, tomatoes, onions, and queso fresco.

*CARNE ASADA BURRITO 23.50

Grilled skirt steak, rice, refried beans, salsa verde, Pico de Gallo, sour cream and queso fresco.

*MACHO BURRITO 18.50

Add Carne Asada +9.00

Choice of chicken or ground beef, rice, beans, cheese, lettuce, guacamole, sour cream, tomatoes and onions.

POLLO ASADO BURRITO 18.50

Grilled chicken, vegetables, rice, beans, salsa verde, Pico de Gallo and sour cream.

BURRITO TOLUCA 18.50

Choice of grilled chicken, Chorizo, rice, refried beans, chile con queso and Salsa Mexicana.

MOLES

All of our moles are served with rice and beans.

MOLE CALIFORNIA 22.00

Braised skinless chicken strips in a sweet peanut butter based sauce with a hint of chocolate.

MOLE POBLANO 26.00

Authentic Poblano-style grilled, skinless chicken breast, dressed with a combination of Poblano peppers, chocolate, spices and fresh apples resulting in a mysteriously dark, bittersweet sauce.

ACOMPANAMIENTOS

Corn / Flour Tortillas 2.50 • Fried Jalapeños 3.00
French Fries 4.50 • Guacamole 6.00
Sour Cream 2.50 • Spanish Rice 4.50 Beans 4.50

QUESADILLAS

*CARNE ASADA QUESADILLA 23.00

Grilled skirt steak, Monterrey Jack cheese, onions, tomatoes, guacamole, sour cream and Pico de Gallo.

CALIFORNIA QUESADILLA 17.00

Choice of shredded chicken, ground beef, or chorizo, cheddar cheese, mild peppers, tomatoes, onions, guacamole and sour cream.

MEXICAN QUESADILLA 17.50

Shrimp 23.00

Choice of chicken, ground beef, or chorizo, Monterrey Jack and cheddar cheese, tomatoes, onions, guacamole, sour cream, and Pico de Gallo.

LAREDO QUESADILLA 20.00

Melted Monterrey Jack cheese, marinated zucchini, squash, carrots, mushrooms, bell peppers, onions, spinach, guacamole, sour cream and Pico de Gallo.

*FAJITA QUESADILLA 21.00

Two large flour tortillas filled with melted cheese, marinated grilled strips of chicken or steak, sautéed onions, and bell peppers with guacamole, sour cream and pico de gallo.

ENCHILADAS

ENCHILADAS SUIZAS 22.00

Three corn tortillas, rolled with your choice of cheese, chicken or ground beef, topped with delicious green tomatillo sauce, melted Monterrey Jack cheese and sour cream.

ENCHILADAS RANCHERAS 22.00

Three traditional-style enchiladas (choice of chicken, ground beef, or "picadillo" (shredded beef) marinated in Guajillo style sauce. This flavorful dish is topped with lettuce, Pico de Gallo, sour cream and queso fresco.

ENCHILADAS DE CAMARÓN 24.00

Two enchiladas filled with sautéed shrimp, celery, onions, tomato topped with melted Monterrey Jack cheese, creamy mushroom sauce, garnished with sour cream, sliced avocado and Pico de Gallo.

ENCHILADAS DE JAIBA 24.00

Two enchiladas filled with crab meat, celery, onions, tomatoes, topped with melted Monterrey Jack cheese, creamy mushroom sauce and garnished with sour cream, sliced avocado and Pico de Gallo.

ENCHILADAS DE MOLE POBLANO 22.00

Three corn tortillas rolled and filled with chicken breast, sautéed in Poblano-style mole sauce.

ENCHILADAS BANDERA 22.00

One chicken, one beef and one cheese enchilada topped with green (tomatillo), white (chile con queso), and red (special enchilada) sauce, accompanied with black beans and white rice.

COMBINACIONES

All items are available with choice of cheese, chicken, ground beef.

Nicely served with rice, beans (your choice of refried, whole pinto beans or whole black beans.)

The regular red salsa on some of the combination Enchiladas contains peanuts. Ask your server.

01	1 ENCHILADA & 1 TOSTADA	18.00
02	1 ENCHILADA & 1 TACO	18.00
03	1 ENCHILADA & 1 TAMAL	18.00
04	1 ENCHILADA & 1 CHILE RELLENO	18.00
05	2 ENCHILADAS	18.00
06	1 BURRITO (CHICKEN, BEEF, PORK)	18.00
07	1 CHILE RELLENO & 1 TACO	18.00
08	1 ENCHILADA & 1 BURRITO	18.00
09	2 TACOS	18.00
10	1 CHIMICHANGA w/guac & sour cream	18.00
11	CHORIZO BURRITO	18.00
12	3 HUEVOS RANCHEROS	18.00
15	CHORIZO CON HUEVOS	18.00

16	1 ENCHILADA, 1 CHILE RELLENO & 1 TACO	21.00
17	1 ENCHILADA, 1 TAMAL & 1 TACO	21.00
18	1 ENCHILADA, 1 TAMAL & 1 CHILE RELLENO	21.00
19	1 ENCHILADA, 1 TAMAL & 1 TOSTADA	21.00
20	1 ENCHILADA & 2 TACOS	21.00
21	2 CHILES RELLENOS	21.00
22	1 ENCHILADA & 1 AVOCADO TOSTADA	21.00
23	1 ENCHILADA & 1 CHIMICHANGA	21.00
24	2 BURRITOS (chicken, beef, pork, colorado verde)	21.00
25	3 ENCHILADAS	21.00
26	TAQUITOS LINDOS (chicken or picadillo)	18.00

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CARNES

If your entree is served with rice and beans, you can choose to substitute with white rice or black beans.
Please let your server know.

***CARNE ASADA.....27.00**
Add Shrimp and Mushroom.....+16.00
Butterflied skirt steak, guacamole, rice and beans.

***TACOS AL CARBÓN.....27.00**
Three marinated corn tortillas filled with flame-broiled tender skirt steak, served with Pico de Gallo and queso fresco.

TACOS AL PASTOR.....24.00
Three marinated corn tortillas, filled with diced pork, marinated in red wine vinegar, pineapple, select spices and chile ancho. The flavor is enhanced with Pico de Gallo and guacamole.

•CARNE A LA CHICANA.....24.00
Lean strips of top sirloin, sautéed with fresh tomatoes, onions, spices and a house salsa.

***STEAK TAMPIQUEÑA.....32.00**
Grilled 12 oz. New York strip served with a chicken enchilada covered in mole sauce.

CARNITAS DE PUERCO.....26.00
A Mexican tradition! Nicely seasoned roast pork served with Pico de Gallo and guacamole.

***CARNITAS DE RES.....24.00**
Sliced top sirloin, grilled and sautéed with green peppers, onions and spices in a red sauce. Served with guacamole, rice and beans.

***STEAK SUPREMO.....30.00**
Grilled 12 oz. New York strip topped with sautéed mushrooms. Served with rice and beans.

***STEAK ENCEBOLLADO.....34.00**
Grilled 12 oz. New York strip sliced up with onions, tomatoes and fresh jalapeños. Served with rice, refried beans, melted cheese and your choice of tortillas.

***STEAK VALLARTA.....30.00**
Grilled 12 oz. New York strip topped with sautéed green peppers and onions.

***LOMO ASADO MIXTO.....34.00**
12 oz. New York strip steak, garlic shrimp, tomatoes, onions, jalapeños and mushrooms.

Please let your server know if you have any food allergies.

*Items marked with an asterisk may be cooked to order.

LAMB

CHAMORRO PIBIL.....37.00
Lamb shank marinated overnight in wine, wrapped in banana leaves and baked to perfection. Served with whole white rice, beans, and salsa verde.

PUERTO VALLARTA ESPECIAL...34.00
Grilled Tilapia, shrimp, octopus, Spanish rice or white rice, potatoes and Mexican salsa.

JALEA DE MARISCOS.....26.00
Breaded fried fish, calamari and shrimp.

CAMARONES MAZATLAN.....27.00
Bacon-wrapped shrimp, vegetables, Monterrey Jack cheese, Pico de Gallo, sour cream and guacamole.

***PIEDRA DE JUAN.....32.00**
Chicken or steak, rice, beans, tomatoes, onions, diced potatoes, fresh jalapeños, spices and house salsa. Served with rice and beans.

SIZZLING FAJITAS

Served with rice, beans, guacamole, sour cream, Pico de Gallo and warm tortillas.

	Shrimp	Chicken	Steak	Chicken & Steak	Chef Armando Chicken Beef & Shrimp
For One	26.00	26.00	26.00	27.00	28.00
For Two	46.00	46.00	46.00	47.00	49.00

BURGERS

***CHEESEBURGER.....14.00**
Hamburger with American cheese, mayo, lettuce, and tomato. Served with French fries.

CHICKEN BURGER.....14.00
Grilled chicken sandwich with mayo, lettuce and tomato. Served with French fries.

KIDS MENU

Traditional Plates

Choice of a Burrito, Enchilada, Quesadilla, Taco or Tostada with choice of chicken, beef, or cheese. Served with French Fries, or rice and beans. **9.00**

Traditional Plates • Served with French Fries
Chicken Fingers **11.00** • Grilled Cheese **8.50** • Grilled Ham & Cheese **9.00**



DINNER SPECIALS



***LOMO ASADO MIXTO . . . 34.00**

New York steak, garlic shrimp, tomatoes, onions, jalapeños, mushrooms, rice and beans.



***MEXICAN TRIO 46.00**

Carne asada, pollo asado, garlic shrimp, rice and beans.



SIETE MARES 40.00

Shrimp, clams, mussels, scallops, octopus, crab claws, seafood broth and vegetables.



MOLCAJETE TONALÁ 49.00

Grilled chicken, carne asada, chorizo, nopales, pork loin, pork rinds, melted cheese, warm tortillas and rancho beans.



PIERNA DE PUERCO 30.00

Pork loin, sautéed onions, fresh jalapeños, Mexican potatoes, rice, beans, guacamole, sour cream, and tortillas.



PESCADO SUDADO MIXTO .48.00

Pan-fried tilapia, covered in a seafood broth with onions, tomatoes and a mixture of seafood: clams, scallops, octopus, shrimp and New Zealand greenshell mussels. Served with white rice.



CARNE ASADA BURRITO . . 23.50

Grilled skirt steak, rice, refried beans, salsa verde, Pico de Gallo, sour cream and queso fresco.



SIZZLING FAJITAS (for 1) . . . 26.00

Served with rice, beans, guacamole, sour cream, Pico de Gallo and warm tortillas.



CARNITAS DE PUERCO . . .26.00

Nicely seasoned roast pork served with Pico de Gallo, guacamole and rice and beans.



PUERTO VALLARTA ESPECIAL 34.00

Grilled tilapia, shrimp, octopus, Spanish rice or white rice, potatoes and Mexican salsa.



CARNE ASADA 27.00
Add Shrimp & Mushroom . .+16.00

Butterflied skirt steak, guacamole, rice and beans.



HUACHINANGO FRITO .. 31.00

Whole fried red snapper served with white rice and a fresh green salad. Optional: Served with Spanish rice and refried beans.

DINNER SPECIALS



CAMPECHANA 30.00

A delicious bowl of fresh octopus and shrimp cocktail with avocados, tomatoes, onions, and cilantro. Served hot or cold.



COCTEL DE CAMARONES . 23.00

Mexican-style shrimp cocktail, avocados, tomatoes, onions and cilantro in a flavorful broth. Served hot or cold.



MEXICAN CEVICHE 28.00

White fish and shrimp, lime juice, celery, onion and fresh cilantro. **Add Octopus \$16.**



CAMARONES AL MOJO DE AJO 25.50

Shrimp and mushrooms sautéed in butter, garlic and spices. Served with rice and beans.



CAMARONES AGVACHILE. . 33.00

Camarón crudo, cebolla, cilantro, jalapeño, tomate, aguacate y limón.



CAMARONES MAZATLAN . . 27.00

Bacon-wrapped shrimp, vegetables, Monterrey Jack cheese, Pico de Gallo, sour cream and guacamole.



CHAMORRO PIBIL 37.00

Lamb shank marinated overnight in wine, wrapped in banana leaves and baked to perfection. Served with whole white rice, beans, and salsa verde.



PIEDRA DE JUAN 32.00

Chicken or steak, rice, beans tomatoes, onions, diced potatoes, fresh jalapeños, spices and house salsa. Served with rice and beans.



CAMARONES A LA DIABLA 25.50

Shrimp served with our spicy house salsa, Spanish rice, beans and mushrooms.



ARROZ CON POLLO 24.50

Tender sliced chicken breast specially prepared with fresh mushrooms, onions and green peppers served on a bed of rice with melted Monterrey Jack cheese, topped with our special mild sauce and garnished with avocado and tomato.



VALLARTA CAESAR 22.00

Caesar salad topped with your choice of chicken or shrimp, black beans, queso fresco, tomatoes, and avocados.