

APPETIZERS

GUACAMOLE


Local Avocado Combined with Garden Fresh Tomato, Onions, Cilantro and Lime Juice. Topped with Crumbled Queso Fresco.

\$160

CALAMARIOS

Crispy Calamari Rings, Ready for Dipping in the Chef's Special Chile Morrón and Chipotle Sauce. \$130

NACHOS

Beef Arrachera, Marinated Chicken or Vegetarian  Crispy In-House Chips Topped with Refried Beans, Melted Gouda Cheese, Pico de Gallo, Guacamole and Jalapeños.

● Chicken \$245 ● Beef Arrachera \$320 ● Shrimp \$340 ● Mixed \$285  Vegetarian \$200

TUNA TARTARE

Tuna Fish Cured in Lime with Mango, Avocado, Pickles and Fine Herbs. Served with Aioli and Sesame Seeds.

\$170

CHICKEN TENDERS

Made In-House Tender Chicken Breast Strips, Breaded and Fried. Served with Chipotle Aioli. \$120

LIME SOUP

The Most Famous Soup of the Yucatan. A Light and Refreshing Flavor with a Touch of Citrus in the Broth, Shredded Chicken, Fried Tortilla Strips, Tomatoes, Peppers and Slices of Lime.

\$80

CHIPS AND SALSA Salsa Mexicana Pico de Gallo with Chips \$30

CEVICHE & AGUACHILES

CLASSIC

Best Ceviche on the Riviera Maya! A Delicious Combination of Shrimp and Fish Marinated in Lime Juice with Tomato, Onions and Coriander.

● Fish \$185 ● Shrimp \$275 ● Mixed \$230 ● Octopus \$330

CEVICHE MAYA

Yucatan Style Ceviche with "Recado Negro". Made with Dried Guajillo Chilli, Onion and Garlic. Mixed with Shrimp, Fish, Lime Juice, and Coriander.

\$250

SHRIMP AGUACHILES

A Super Tasty Dish from the Western Coast of Mexico. Shrimp Marinated in Lime Juice and Mixed with Cucumber and A Serrano Chili Sauce. ¡Don't Miss It!

\$280

MANGO SHRIMP AGUACHILES

Shrimp Marinated in Lime Juice Mixed with Mango Sauce, Red Onion, Garlic, Coriander and Habanero Essence.

\$285

ACAPULCO SHRIMP COCKTAIL

Poached Shrimp Mixed in a Mexican Cocktail Sauce. Prepared with Onion, Mexican Spices, Lime and Tomato Juice.

\$200

SALADS

ADD MORE PROTEIN TO YOUR SALAD:

● SEARED TUNA \$80

● GRILLED CHICKEN \$60

LA BUENA VIDA SALAD

Hearty and Healthy. Crisp Lettuce, Avocado, Tomato, Hard Boiled Egg and Crumbled Bacon.
Dressed with Chipotle Aioli.

Starter **\$120**

Entrée **\$165**

SANTA FE SALAD

Fresh and Filling. Assorted Greens Topped with Whole Black Beans, Avocado, Chopped Tomato, Grilled Vegetables and our Chili Citrus Vinaigrette.

Starter **\$100**

Entrée **\$140**

MEDITERRANEAN SALAD

A Selection of Fresh Greens with Black Olives, Red Onions, Green Peppers, Chopped Tomatoes, Feta Cheese and our Balsamic Vinegar Reduction.

Starter **\$100**

Entrée **\$150**

ALL OUR DRESSINGS ARE MADE IN HOUSE AND CAN BE SUBSTITUTED. CHOOSE FROM: CHILI CITRUS VINAIGRETTE, BALSAMIC VINEGAR REDUCTION, PASSION FRUIT VINAIGRETTE, CHIPOTLE AIOLI, TRADITIONAL OLIVE OIL AND BALSAMIC VINEGAR.

VEGETARIAN AND VEGAN

VEGAN PRANA BOWL

Rice Noodles with Peppers, Broccoli, Carrot, Brussels Sprouts, Asparagus and Zucchini. Sautéed with Soy Sauce, Ginger and Sesame Oil. Topped with Crunchy Peanuts.

\$240

VIBRANT VEGAN VEGGIE TARTARE

Made of Avocado, Beetroot, Carrot and Jicama. Garnished with Lemon, Cilantro and Garlic Oil. Accompanied with an Emulsion of Tamarind, Chili Flakes and Ginger.

\$100

VEGAN TABOULEH SALAD

Mediterranean Style Quinoa Salad with Spinach, Lettuce, Parsley, Cherry Tomatoes, Black Olives and Cucumber. Served with a Touch of Mint and a Citrus Vinaigrette Seasoned with Chili. (You Can Add Goat Cheese)

\$160

QUINOA SALAD

Healthy Quinoa Tossed with Avocado, Corn, Cherry Tomatoes, Nuts, Coriander and Gorgonzola Cheese. Served with a Yogurt Cucumber Dressing.

\$165

BLACK BEAN BLISS BURGER BOWL

Made in House from a Healthy Mix of Chopped Veggies, Black Beans, Parmesan Cheese, Oats and Grilled with Olive Oil. Served in a Bowl Atop a Bed of Fresh Greens. This Burger Comes Topped with Avocado, Tomato, Sautéed Vegetables and a Side of Chipotle Aioli. Please Specify Bun or Bowl with Your Order.

\$160

THE VEGETARIAN QUINOA BURGER

Combination of Healthy Quinoa with Peppers, Oats, Nuts, Leek and Ginger. Served in a Bowl Atop a Bed of Greens with Avocado, Tomato and a Side of Chipotle Aioli. Please Specify Bun or Bowl with Your Order.

\$160

VEGETARIAN FAJITAS

Green and Red Peppers, Sautéed Onions, Served with Guacamole, Refried Beans and Corn Tortillas.

\$160

ALL FRUITS AND VEGETABLES HAVE BEEN WASHED IN A MILD ANTIBACTERIAL SOLUTION.

ALL PRICES INCLUDE TAX

TACOS AND MORE

CHEYENNE TACOS



Grilled Marinated Arrachera Beef Topped with Grated Gouda Cheese, Chopped Onion, Cilantro and Refried Beans. Served with Green and Red House Salsas. **\$230**

SHRIMP TACOS



Shrimp: Grilled / Mild Ajillo Chili / or in a Crisp Tempura Batter. Includes Chopped Lettuce, Pickled Red Onion and Mayo with Chipotle. Served with our Island Coleslaw. **\$200**

MAHI-MAHI FISH TACOS



Grilled / Mild Ajillo Chili / Blackened / or in a Crisp Tempura Batter. Includes Lettuce, Pickled Red Onion and Mayo with Chipotle. Served with our Island Coleslaw. **\$220**

CHICKEN TACOS



Marinated Grilled Chicken Breast with "Achiote" (Mayan Spice). Topped with Grated Gouda Cheese, Chopped Onion, Cilantro and Refried Beans. Served with Green and Red House Salsas. **\$150**

QUESADILLAS

Choose From Your Favorite with Gouda Cheese in Flour Tortillas, Seared Until Crisp. Served with Guacamole and Pico de Gallo.

- Cheese **\$110**
- Grilled Chicken **\$150**
- Beef Arrachera **\$220**
- Shrimp **\$225**

JOSE'S HAVANA RICE

Select Rice Browned with Spanish Sausage. Sautéed with Chicken, Shrimp, Green Peas and a Touch of Soy Sauce. Served with Plantains. **\$255**

STUFFED AVOCADO HALVES



Fresh Avocado Halves Filled with Shrimp and our House Dressing with a Touch of Fine Herbs. **\$250**

VEGGIE QUESADILLA



Corn Tortillas Filled with Lightly Grilled Veggies and Gouda Cheese for the Right Mix of Light and Flavorful. Served with Pico de Gallo and Guacamole. **\$150**

PLEASE LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES



-VEGETARIAN



-GLUTEN FREE

FROM THE GRILL

LA BUENA BURGER

Made In-House from Top Quality Ground Beef and Fresh Grown Spices. Served with All the Fixings. **\$170**

ADD ONS– Grilled Poblano Chile /Grilled Onion / Bacon / Gouda/ Cheddar Cheese.. **\$30 each**,. Avocado **\$40**

GRILLED BEEF ARRACHERA ⑨

¡A Mexican Favorite! Grilled Arrachera, Served with Potatoes Macedonia and Grilled Vegetables. **\$290**

FAJITAS ⑨

Served with Refried Beans, Rice, Grilled Onions and Peppers, Guacamole and Corn or Flour Tortillas. Your Choice Of:

Grilled Chicken **\$190**

Beef Arrachera **\$275**

Shrimp **\$295**

BOTANERO DISH

¡Authentic Mexican Flavor! Arrachera Beef, Grilled Chicken, Spanish Sausage, Melted Gouda Cheese, Guacamole, Refried Beans and Pico de Gallo. Served with Warm Flour or Corn Tortillas. Order to Share or Enjoy as a Main Course. **\$440**

CHICKEN

CHICKEN BREAST ⑨

Mayan Style with "Achiote"/ Blackened / or Grilled. Served with Grilled Vegetables and Rice or Mashed Potatoes. **\$175**

FRIED CHICKEN

Fried Chicken Breast, House Mashed Potatoes and Gravy, Along Side Grilled Vegetables. **\$175**

POLLO CHAYA ⑨

Tender Grilled Chicken Breast, Stuffed with Cheese, and Topped with a Flavorful Chaya Sauce. Served with Rice and Grilled Vegetables. House Specialty! (Please Allow More Time for this Order). **\$240**

PASTA

PASTA IXCHEL

Sauteéd Shrimp, Penne Pasta in a Delicious Cream Sauce with Parmesan Cheese, Chardonnay, Garlic, Chopped Zucchini, Carrots and Peppers. **\$ 290**

Without Shrimp **\$ 180**

PASTA DEL MAR

Shrimp, Mussels and Scallops with Penne Pasta in a Tomato Sauce with Black Olives, Parmesan Cheese and a Touch of Garlic. Sauteed to Perfection. **\$ 350**

SPAGHETTI BOLOGNAISE

Spaghetti or Penne al Dente with a Bolognese Sauce, Sprinkled with Parmesan Cheese. **\$200**

ALL PRICES INCLUDE TAX

FROM THE SEA

MAHI-MAHI

Grilled Mahi-Mahi Fillet: Butter & Garlic / Mild Ajillo Chili / or Blackened. Served with Mashed Potatoes and Grilled Vegetables.

\$265

SEARED TUNA STEAK

Seared Tuna with a Cajun Crust. Served with Grilled Vegetables and Avocado Cream.

\$265

COCONUT SHRIMP

Lightly Battered Shrimp with Coconut Shavings. Served with Passion Fruit Vinaigrette, Rice and Grilled Vegetables.

\$320

FRESH SHRIMP

Butter & Garlic / Mild Ajillo Chili / Blackened / A la Diabla (Spicy!). Served with Rice and Grilled Vegetables.

\$305

LA BUENA VIDA SHRIMP

Fresh Shrimp Filled with Cream Cheese, Wrapped in Crisp Bacon and Accompanied with our Rich House Bisque and Rice.

\$385

OCTOPUS AL AJILLO

Sautéed Octopus with Garlic, Onion and Mild Ajillo Chili. Served with Rice and Grilled Vegetables.

\$395

CARIBBEAN LOBSTER

Tender, Juicy and Grilled to Your Liking: Butter & Garlic / or Mild Ajillo Chili. Accompanied with Pasta and Shrimp Sauce.

\$1.95 / gram

LA BUENA VIDA SEAFOOD SPECIAL

A Sampling of our Best Seafood Plates: Mixed Ceviche, Shrimp a la Diabla, Calamari with Mild Ajillo Chili, Grilled Mahi-Mahi Fillet and Shrimp with Butter & Garlic. Order for the Whole Table or as a Dinner for Two.

\$605

WHOLE LOCAL FISH

\$0.70 Centavos /Gram

(PLEASE ALLOW MORE TIME FOR THESE ORDERS)

CRISPY FRIED FISH

A True Local Favorite. Served with Refried Beans, Rice, Tortillas and Lime Wedges.

MAYAN TIKIN XIC FISH

A Mayan Specialty, Wrapped and Marinated With "Achiote" (Mayan Spice), Onion, Garlic and Red & Green Peppers. Served with Rice, Refried Beans and Guacamole.

WHOLE FISH LA BUENA VIDA STYLE

Fish Covered with a Special Flavorful Sauce Made from Pineapple, Chipotle Chili, Salsa Brava, Garlic, Onion, Guajillo Chili and Mayo. Served with Mexican Salad and Rice.

PLEASE LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES

 -VEGETARIAN

 -GLUTEN FREE

LA BUENA VIDA SPECIALTIES

GRILLED TUNA FILLET

Lightly Grilled Tuna Steak Marinated with Lime, Soy Sauce and Ginger. Served with Sesame Rice. **\$265**

TEQUILA SEAFOOD DELIGHT ⑨

Shrimp, Octopus, Scallops, Calamari and Mussels Sautéed with Butter, Garlic and Tomato. Flambeed with a Touch of Tequila "Herradura Reposado" and Garnished with Fresh Parsley. **\$495**

GRILLED MAYAN OCTOPUS ⑨

Octopus Grilled to Perfection with House Spices. Accompanied with a Sauce of Fresh Parsley, Garlic, Onion, Chili Flakes and Olive Oil. Served with Potatoes Macedonia. **\$420**

SEARED SCALLOPS ⑨

Scallops Sautéed with Garlic, Onion and a Chardonnay Sauce with a Touch of Rosemary, Fine Spices and Lemon. Accompanied by Grilled Vegetables and Asparagus. **\$450**

SURF & TURF ⑨

Grilled Garlic & Butter Shrimp with a Premium Filet Mignon and a Delicious Green Pepper Sauce. Served with Potatoes Macedonia, Grilled Vegetables and Natural Local Sprouts. **\$540**

RIBEYE ON THE GRILL ⑨

A Superb 400 gram Ribeye Seasoned with Fresh Black Pepper, Sea Salt Flakes, Sprigs of Fresh Thyme and Rosemary. Accompanied with Grilled Vegetables or Gratin Potatoes. **\$595**

GRILLED FILET MIGNON ⑨

This Premium Cut Filet is Grilled to Perfection. Accompanied with Gratin Potatoes, Rosemary Gravy and Caramelized Onions with a Touch of Red Wine Reduction. **\$460**

BABY BACK RIBS ⑨

Fall-off-the-Bone Spare Ribs Slowly Grilled in our House Barbeque Sauce with Island Coleslaw and Mashed Potatoes. **\$340**

POK - CHUC ⑨

Typical Dish of the Yucatán Península. Grilled Pork Steak Marinated with Mayan Spices and Sour Orange. Served with Roasted Red Onion, Lemon and Coriander, "Chiltomate Sauce" (Roasted Tomatoes), Rice and Refried Beans. **\$ 255**

PASTA LA BUENA VIDA

Penne Pasta Prepared with Shrimp, Sweet Red and Green Peppers, Garlic and Onion in a Maya Pibil Cream Sauce. ¡Flavorful and a Little Spicy! **\$300** Without Shrimp **\$180** ⑥



KID'S

Kid's Menu

Chicken Fingers \$70

Grilled Cheese Sandwich \$70

Quesadilla \$70

French Fries \$65

Spaghetti \$75

(Sauces: Classic Tomato, or Butter)

Ice cream

- Vanilla \$65
- Chocolate \$85
- Coconut \$85
- Strawberry \$65

Niños Menu

Dedos de Pollo \$70

Sándwich Con Queso Gratinado \$70

Quesadilla \$70

Papas Fritas \$65

Espagueti \$75

(Salsas: Clasica, Tomate o mantequilla)

Helado Para Niños \$65

- Vainilla \$65
- Chocolate \$85
- Coco \$85
- Fresa \$65

