

APPETIZERS

GUACAMOLE

Local Avocado Combined With Garden Fresh Tomato, Onion, Cilantro and Lime Juice. Topped With Crumbled Queso Fresco. 240 gm. **\$165**

CALAMARIOS

Crispy Calamari Rings 300 gm, Ready for Dipping in the Chef's Special Chile Morrón and Chipotle Sauce. **\$160**

NACHOS

Beef Arrachera 220 gm, Marinated Chicken 220 gm, Shrimp 180 gm or Vegetarian 130 gm. Crispy In-House Chips Topped with Refried Beans, Melted Gouda Cheese, Pico de Gallo, Guacamole and Jalapeños.

● Chicken **\$270** ● Beef Arrachera **\$345** ● Shrimp **\$395** ● Mixed **\$310**  Vegetarian **\$210**

TUNA TARTARE

Tuna Fish 120 gm Cured in Lime with Mango, Avocado, Pickles and Fine Herbs. Served with Aioli and Sesame Seeds. **\$210**

CHICKEN TENDERS

Made In-House Tender Chicken Breast Strips 160 gm, Breaded and Fried. Served with Chipotle Aioli. **\$160**


CRISPY CHICKEN WINGS (6PCS)

Choose One from a Variety of Dipping Sauces. Ranch Included. 350 gm. **\$195**

● Mango Habanero ● Passion Fruit ● Buffalo Diabla ● BBQ

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. 200 ml. **\$80**

CHIPS AND SALSA  Salsa Mexicana Pico de Gallo with Chips. 180 gm. **\$35**

CEVICHE & AGUACHILES

CLASSIC

¡Best Ceviche on the Riviera Maya! A Delicious Combination of Shrimp 125 gm and Fish 125 gm Marinated in Lime Juice with Tomato, Onions, Coriander and Avocado.

● Fish 250 gm **\$185** ● Shrimp 250 gm **\$295** ● Mixed 250 gm **\$255**

CEVICHE MAYA

Yucatan Style Ceviche with "Recado Negro". Made with Dried Guajillo Chili, Onion and Garlic. Mixed with Shrimp 125 gm, Fish 125 gm, Lime Juice, Coriander and Avocado. **\$280**

SHRIMP AGUACHILES

A Super Tasty Dish from the Western Coast of Mexico. Shrimp 250 gm. Marinated in Lime Juice and Mixed with Avocado, Cucumber and A Serrano Chili Sauce. ¡Don't Miss It! **\$325**

MANGO SHRIMP AGUACHILES

Shrimp 250 gm Ceviche Style Marinated in Lime Juice Mixed with Mango, Sweet and Spicy, Red Onion, Garlic, Coriander, Avocado and Habanero Essence. **\$325**

ACAPULCO SHRIMP COCKTAIL

Marinated Shrimp 250 gm, Mixed in a Mexican Cocktail Sauce. Prepared with Onion, Mexican Spices, Lime and Tomato Juice and Avocado. **\$250**

NOTE: The Ceviches and Aguachiles are Only Marinated in Lime Juice and Not Cooked.



GLUTEN FREE

ALL PRICES INCLUDE TAX



VEGETARIAN

SALADS

LA BUENA VIDA SALAD

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

Starter 200 gm. **\$120** Entrée 400 gm. **\$175**

SANTA FE SALAD

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

Starter 200 gm. **\$110** Entrée 400 gm. **\$150**

MEDITERRANEAN SALAD

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

Starter 200 gm. **\$125** Entrée 400 gm. **\$175**

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) 300 gm. **\$160**

QUINOA SALAD

Healthy Quinoa Tossed with Avocado, Corn, Cherry Tomatoes, Nuts, Coriander and Gorgonzola
Served with a Yogurt Cucumber Dressing. 300 gm.

\$225

ADD MORE PROTEIN TO YOUR SALAD: ● **SEARED TUNA 100 gm \$90** ● **GRILLED CHICKEN 100 gm \$70**

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. 400 gm.

\$295

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. 140 gm.

\$100

BLACK BEAN BLISS BURGER

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. 180 gm.

\$185

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. 180 gm.

\$185

VEGETARIAN FAJITAS

Green and Red Peppers, Sautéed Onions, Served with Guacamole, Refried Beans and Corn Tortillas. 220 gm.

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. 180 gm.

\$165

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 220 gm, Topped with Grated Gouda Cheese, Chopped Onion, Cilantro and Refried Beans. Served with Green and Red House Salsas. **\$250**

SHRIMP TACOS

Shrimp 160 gm: 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. **\$230**

MAHI-MAHI FISH TACOS

Fish 180 gm: 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. **\$265**

CHICKEN TACOS

Marinated Grilled Chicken Breast 220 gm with "Achiote" (Mayan Spice). Topped with Grated Gouda Cheese, Chopped Onion, Cilantro and Refried Beans. Served with Green and Red House Salsas. **\$175**

QUESADILLAS

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

● Cheese 120 gm **\$125** ● Grilled Chicken 180 gm **\$185** ● Beef Arrachera 180 gm **\$250** ● Shrimp 180 gm **\$295**

JOSE'S HAVANA RICE

Select Rice Browned with Spanish Sausage. Sautéed with Chicken 100 gm, Shrimp 80 gm, Green Peas and a Touch of Soy Sauce. Served with Plantains. **\$280**

STUFFED AVOCADO HALVES

Fresh Avocado Halves Filled with Shrimp and our House Dressing with a Touch of Fine Herbs. 180 gm. **\$280**

POK- CHUC

Typical Dish of the Yucatan Peninsula. Grilled Pork Steak 350 gm, Marinated with Mayan Spices and Sour Orange. Served with Roasted Red Onion, Lemon and Coriander, "Chiltomate Sauce" (Roasted Tomatoes), Rice and Refried Beans. **\$260**

ALL PROTEIN WEIGHTS ARE BEFORE COOKING.

PLEASE LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES.

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FROM THE GRILL

LA BUENA BURGER

Made In-House from Top Quality Ground Beef 200 gm and Fresh Grown Spices. Served with All the Fixings. **\$210**

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

GRILLED BEEF ARRACHERA

A Mexican Favorite Grilled Arrachera 225 gm, Served with Potatoes Macedonia and Grilled Vegetables. **\$295**

FAJITAS

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

Your Choice Of: Grilled Chicken 220 gm **\$200** Beef Arrachera 220 gm **\$295** Shrimp 180 gm **\$345**

BOTANERO DISH

¡Authentic Mexican Flavor! Arrachera Beef 125 gm, Grilled Chicken 125 gm, Spanish Sausage 150 gm, 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.

\$495

CHICKEN

CHICKEN BREAST

Mayan Style Chicken 230 gm with "Achiote"/ Blackened / or Grilled. Served with Grilled Vegetables and Rice or Mashed Potatoes. **\$190**

FRIED CHICKEN

Fried Chicken Breast 230 gm, House Mashed Potatoes and Gravy, Along Side Grilled Vegetables. **\$190**

POLLO CHAYA

Tender Grilled Chicken Breast 230 gm, 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). **\$275**

PASTA

PASTA IXCHEL

Sauteéd Shrimp 125 gm, Penne Pasta in a Delicious Cream Sauce with Parmesan Cheese, Chardonnay, Garlic, Chopped Zucchini, Carrots and Peppers. **\$345** Without Shrimp **\$245**

PASTA LA BUENA VIDA

Penne Pasta Prepared with Shrimp 125 gm, Sweet Red and Green Peppers, Garlic and Onion in a Maya Pibil Cream Sauce. ¡Flavorful and a Little Spicy! **\$345** Without Shrimp **\$245**

SPAGHETTI BOLOGNAISE

Spaghetti or Penne al Dente with a Bolognaise Sauce 150 gm, Sprinkled with Parmesan Cheese. **\$250**

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FROM THE SEA

MAHI-MAHI

Grilled Mahi-Mahi Fillet 200 gm: Butter & Garlic / Mild Ajillo Chili / or Blackened. Served with Mashed Potatoes and Grilled Vegetables. **\$275**

GRILLED TUNA FILLET

Lightly Grilled Tuna Steak 200 gm Marinated with Lime, Soy Sauce and Ginger. Served with Sesame Rice. **\$265**

COCONUT SHRIMP

Lightly Battered Shrimp 180 gm with Coconut Shavings. Served with Passion Fruit Vinaigrette, Rice and Grilled Vegetables. **\$320**

FRESH SHRIMP

Fresh Shrimp 160 gm: Butter & Garlic / Mild Ajillo Chili / Blackened / Breaded / A la Diabla (Spicy!). Served with Rice and Grilled Vegetables. **\$320**

LA BUENA VIDA SHRIMP

Fresh Shrimp 140 gm Filled with Cream Cheese 20 gm, Wrapped in Crisp Bacon 100 gm and Accompanied with our RichHouse Bisque and Rice. **\$455**

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 80 gm, Shrimp a la Diabla 100 gm, Calamari 120 gm with Mild Ajillo Chili, Grilled Mahi-Mahi Fillet 110 gm and Shrimp 70 gm with Butter & Garlic. Order for the Whole Table or as a Dinner for Two. **\$655**

WHOLE LOCAL FISH

\$0.80 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.

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LA BUENA VIDA SPECIALTIES

SEARED TUNA STEAK

Seared Tuna 200 gm with a Cajun Crust. Served with Grilled Vegetables and Avocado Cream. **\$265**

TEQUILA SEAFOOD DELIGHT

\$555

Shrimp 100 gm, Scallops 40 gm, Calamari 100 gm and Mussels Sautéed 80 gm with Butter, Garlic and Tomato. Flambéed with a Touch of Tequila "Herradura Reposado" and Garnished with Fresh Parsley.

POLLO A LA BUENA VIDA

Tender Grilled Chicken Breast 230 gm with Sauce A la Diabla (Spicy). Served with Grilled Vegetables and Rice or Mashed Potatoes. **\$245**

SEARED SCALLOPS

Scallops 250 gm Sautéed with Garlic, Onion and a Chardonnay Sauce with a Touch of Rosemary, Fine Spices and Lemon. Accompanied by Grilled Vegetables and Asparagus. **\$485**

SURF & TURF

Grilled Garlic & Butter Shrimp 70 gm with a Premium Filet Mignon 300 gm and a Delicious Green Pepper Sauce. Served with Potatoes Macedonia, Grilled Vegetables and Natural Local Sprouts. **\$650**

RIBEYE ON THE GRILL

A Superb 400 gm Ribeye Seasoned with Fresh Black Pepper, Sea Salt Flakes, Sprigs of Fresh Thyme and Rosemary. Accompanied with Grilled Vegetables or Gratin Potatoes. **\$695**

GRILLED FILET MIGNON

This Premium Cut Filet 300 gm is Grilled to Perfection. Accompanied with Gratin Potatoes, Rosemary Gravy and Caramelized Onions with a Red Wine Reduction. **\$550**

BABY BACK RIBS

Fall-off-the-Bone Spare Ribs 350 gm Slowly Grilled in our House Barbeque Sauce with Island Coleslaw and Mashed Potatoes. **\$375**

PASTA DEL MAR

Shrimp 100 gm, Mussels 60 gm and Scallops 40 gm with Penne Pasta in a Tomato Sauce with Black Olives, Parmesan Cheese and a Touch of Garlic. Sauteed to Perfection. **\$375**

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Desserts



La Buena Vida Brownie

Dark Chocolate 'Espresso' Brownie Topped with Chopped Pecan Nuts. Served with Vanilla Ice Cream. 220 gm. **\$145**

Banana Split

Accompanied with Chocolate & Strawberry Ice Cream, Topped with Whipped Cream and Sprinkles. 220 gm. **\$145**

Chocolate Cake

A Chocolaty Delight Beginning with Moist Chocolate Cake, Layered with Chocolate. 120 gm **\$140**

Tres Leches Cake

This Favorite Mexican Dessert is Made From Moist Vanilla Sponge Cake Soaked in Three Sweet Milks. 120 gm. **\$140**

La Buena Vida Flan

La Buena Vida's Special Recipe for 20 Years, Do Not Miss This Delicately Baked Caramel Custard Dessert. 140 gm. **\$85**

La Buena Vida Special

Delicious Papaya Caramelized, With a Touch of Cinnamon, Anise and Orange. Served with Vanilla Ice Cream and Flambeed with Brandy. 220 gm. **\$145**

Ice Cream

Chocolate, Vanilla, Strawberry, Coconut. 120 gm. **\$70**

ALL PRICES INCLUDE TAX.

Postres



Brownie La Buena Vida

Brownie de Chocolate "Espresso" Oscuro y Nuez Picada, Servido con Helado de Vainilla. 220 g. **\$145**

Banana Split

Acompañado de Helado de Chocolate & Fresa, Cubierto de Chantilly y Chispas. 220 g. **\$145**

Pastel de Chocolate

Delicioso y Clásico Pastel de Chocolate Relleno de Chocolate. 120 g. **\$140**

Pastel de Tres Leches

Un Favorito Postre Mexicano Hecho de un Suave y Esponjado Pastel de Vainilla, Remojado en una Dulce Mezcla de Tres Leches. 120 g. **\$140**

Flan La Buena Vida

La Receta Especial de La Buena Vida por 20 Años, No te lo Pierdas. Casero y Delicadamente Horneado. 140 g. **\$85**

Especial La Buena Vida

Deliciosa Papaya Caramelizada, Con un Toque de Canela, Anís y Naranja. Servido con Helado de Vainilla y Crema Chantilly Flameado con Brandy. 220 g. **\$145**

Helados

Chocolate, Vainilla, Fresa, Coco. 120 g. **\$70**

TODOS LOS PRECIOS INCLUYEN IMPUESTOS