

APPETIZERS

GUACAMOLE

Local Avocado Combined with Garden Fresh Tomato, Onions, Cilantro and Lime Juice, Topped with Crumbled Queso Fresco. **\$145**

CALAMARIOS

Crispy Calamari Rings, Ready for Dipping in the Chef's Special Chile Morrón and Chipotle Salsa. **\$115**

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 **\$235**
- Beef Arrachera **\$285**
-  Vegetarian **\$140**
- Mixed **\$245**

TUNA TARTAR

Tuna Fish Cured In Lime with Mango, Avocado, Pickles and Fine Herbs, Served with Aioli and Sesame Seeds. **\$135**

CHICKEN FINGERS

Made In-House. Tender Chicken Breast Strips, Breaded and Fried. Served with Chipotle Aioli. **\$110**

LIME SOUP

The Most Famous Soup of the Yucatan. A Light and Refreshing Flavor with a Touch of Citrus in the Broth with Shredded Chicken, Fried Tortilla Strips, Tomatoes, Peppers and Slices of Lime. **\$80**

CHIPS AND SALSA Salsa Mexicana Pico de Gallo with Chips **\$45**

CEVICHEES & AGUACHILES

CLASSIC

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

- Mixed **\$230**
- Shrimp **\$265**
- Fish **\$185**

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 Western Coast of Mexico. Shrimp Marinated in Lime Juice and Mixed with Cucumber, Serrano Chili Sauce. Don't Miss It! **\$265**

MANGO SHRIMP AGUACHILES

Shrimp Marinated In Lime Juice Mixed With Mango Sauce, Red Onion, Garlic, Coriander And Habanero Essence. **\$270**

ACAPULCO SHRIMP COCKTAIL

Poached Shrimp Mixed In A Mexican Cocktail Sauce, Prepared with Onion, Mexican Spices, Lime and Tomato Juice. **\$165**

PLEASE LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES

 -VEGETARIAN

 -GLUTEN FREE

TACOS AND MORE

CHEYENNE TACOS

Grilled Marinated Arrachera Beef, Grated Cheese, Chopped Onion, Cilantro, Refried Beans. Green and Red House Salsas. **\$185**

SHRIMP TACOS (9)

Shrimp: Grilled / Mild Ajillo Chili / or in a Crisp Tempura Batter, with Chopped Lettuce, Pickled Red Onion and Mayo. Served with Island Coleslaw. **\$185**

FISH TACOS (9)

Fish Fillet: Grilled / Mild Ajillo Chili / Blackened / or in a Crisp Tempura Batter, with Lettuce, Pickled Red Onion and Mayo. Served with Island Coleslaw. **\$145**

CHICKEN TACOS (9)

Marinated Grilled Chicken Breast with "Achiote" (Mayan Spice) Topped with Grated Cheese, Chopped Onion, Cilantro and Refried Beans. Served with Green and Red House Salsas. **\$130**

QUESADILLAS

Marinated Chicken or Arrachera Beef with Cheese in Flour Tortillas and Seared Until Crisp. Served with Guacamole and Pico de Gallo. • Chicken **\$120** • Beef Arrachera **\$180** • Cheese **\$100**

VEGGIE QUESADILLA (9)

Corn Tortillas Stuffed with Lightly Grilled Veggies and Just Enough Gouda Cheese for the Right Mix of Light and Flavorful. Served with Island Coleslaw and Guacamole. **\$95**

JOSE'S HAVANA RICE

Select Rice Brownd with Spanish Sausage, Mixed with Chicken, Shrimp, Green Peas and a Touch of Soy Sauce. Served with Plantains. **\$240**

STUFFED AVOCADO

Fresh Avocado Halves Stuffed with Shrimp and House Dressing with Touch of Fine Herbs. **\$190**

SALADS

ADD MORE PROTEIN TO YOUR SALAD: • SEARED TUNA **\$80** • GRILLED CHICKEN **\$60**

LA BUENA VIDA SALAD (9)

Hearty and Healthy. Crisp Lettuce, Grilled Chicken, Avocado, Tomato, Hard Boiled Egg and Crumbled Bacon Dressed with Chipotle Aioli. Starter **\$120** Entrée **\$145**

SANTA FE SALAD (9)

Fresh and Filling. Assorted Greens Topped with Whole Black Beans, Avocado, Chopped Tomato, Grilled Vegetables and Our Chili Citrus Vinaigrette. Starter **\$90** Entrée **\$120**

MEDITERRANEAN SALAD (9)

A Selection of Fresh Greens with Black Olives, Red Onions, Green Peppers, Chopped Tomatoes, Feta Cheese and Balsamic Vinegar Reduction. Starter **\$90** Entrée **\$120**

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

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

FROM THE GRILL

GRILLED BEEF ARRACHERA

A Mexican Favorite! Tasty Grilled Arrachera, Served with Mashed Potatoes and Vegetables. **\$280**

GRILLED FILET MIGNON

Premium cut. Accompanied by Gratin Potatoes, Gravy and Rosemary Sauce, Caramelized Onion with a Touch of Red Wine Reduction.. **\$420**

FAJITAS

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

Your Choice Of:

Grilled Chicken **\$195**

Beef Arrachera **\$255**

🍷 Grilled Vegetables **\$145**

FRIED CHICKEN

Fried Chicken Breast With Mashed Potatoes and Gravy with Vegetables **\$175**

CHICKEN BREAST

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

BURGERS

SERVED WITH YOUR CHOICE OF FRIES, GARDEN SALAD OR ISLAND COLESLAW

THE LBV BURGER

Made In-House from Top Quality Ground Beef and Fresh Grown Spices. Served with All the Fixings. **\$155**

ADD ONS– Grilled Poblano Chile / Avocado /Grilled Onion / Bacon / Gouda/ Cheddar Cheese... Add **\$20 each**

THE BLACK BEAN BURGER

Made In-House from a Healthy Mix of Chopped Veggies, Black Beans, Parmesan Cheese, Oats, Grilled with Olive Oil. Served with All the Fixings. **\$130**

ADD ONS – Grilled Poblano Chile / Avocado/ Grilled Onion / Bacon / Gouda / Cheddar Cheese... Add **\$20 each**

PASTA

PASTA LA BUENA VIDA

Penne Pasta Prepared with Shrimp, Sweet Red and Green Peppers, Garlic and Onion in a Maya Pibil Cream Sauce. Nice and a Little Spicy! **\$250**

🍷 Without Shrimp **\$160**

SPAGHETTI BOLOGNAISE

Spaghetti or Penne al Dente with a Bolognese Sauce and Grated Parmesan Cheese **\$180**

FROM THE SEA

SERVED WITH GRILLED VEGETABLES AND RICE

MAHI-MAHI

Grilled Fresh Mahi-Mahi Fillet Served with Mashed Potatoes and Vegetables, Accompanied with Fine Herbs. **\$265**

SEARED TUNA STEAK

Seared Tuna Served with Grilled Vegetables and Avocado Cream. **\$295**

GRILLED TUNA FILLET

Grilled Tuna Marinated with Lime, Soy Sauce and Ginger, Served with Sesame Rice. **\$295**

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**

COCONUT SHRIMP

Lightly Battered Shrimp with Coconut Shavings and Dipping Sauce. **\$320**

FRESH SHRIMP

Butter & Garlic / Mild Ajillo Chili / Blackened / A la Diabla (Spicy!) **\$305**

LA BUENA VIDA SHRIMP

Fresh Shrimp Filled with Cream Cheese, Wrapped in Crisp Bacon and Covered in Our Rich House Bisque. Absolutely Decadent!. **\$365**

CARIBBEAN LOBSTER

Tender and Juicy; Grilled to Your Liking: Butter & Garlic / with Mild Ajillo Chili. **\$1.95 / gram**

SURF & TURF

Premium Cut Filet Mignon & Grilled Shrimp, Served with Rosemary Mashed Potatoes, Grilled Vegetables and Green Pepper Sauce. **\$510**

FISH FILLET

Butter & Garlic / Mild Ajillo Chili / Blackened / Grilled. **\$185**

WHOLE LOCAL FISH

\$0.60 Centavos /Gram

(PLEASE ALLOW MORE TIME FOR THESE ORDERS)

CRISPY FRIED FISH ④

A True Local Favorite. Served with Beans, Rice, Tortillas and Wedge of Lime.

MAYAN TIKIN XIC FISH ④

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 LBV STYLE ④

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

Desserts



La Buena Vida Brownie

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

Banana Split

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

Chocolate Cake

A Chocolatey Delight Beginning With Moist Chocolate Cake, Layered With Chocolate. **\$140**

Tres Leches Cake

This Favorite Mexican Dessert is Made From Moist Vanilla Sponge Cake Soaked in Three Sweet Milks. **\$110**

Flan ④

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

Caramelized Papaya ④

With a Touch of Cinnamon, Anise, Orange. Served with Vanilla Ice Cream and Flamed with Brandy. **\$125**

Ice Cream

Chocolate, Vanilla, Strawberry, Coconut. **\$65**

ALL PRICES INCLUDE TAX