



Excellently located overlooking the sparkling town of Puerto Vallarta and the bay, Vista Grill is a sophisticated restaurant with the feel of a N.Y. jazz club, now offering international cuisine, using the freshest local and imported ingredients to compose delightful culinary creations such as cream of asparagus soup and braised boneless short rib with chocolate and espresso sauce. The big finish dazzles with artistic dessert designs that amaze both the eye and palate, not to mention the extensive wine list from their walk-in cellar to complement your superb dining experience.

Excelentemente ubicado con vista a la resplandeciente ciudad y a la bahía, Vista Grill es un restaurante sofisticado que evoca ligeramente a un club de jazz neoyorquino. Ahora ofreciendo cocina internacional usando los ingredientes más frescos, locales e importados en la elaboración de deliciosas creaciones culinarias como la crema de espárragos y costillar en salsa de chocolate y espresso. Para un gran final, postres de artísticos diseños que asombran el paladar y la vista. La extensa lista de vinos de la bien surtida cava para complementar una fantástica experiencia gastronómica.

PÚLPITO 377, EL CENTRO • RESERVATIONS (322) 222-3570
 OPEN 5:30 - 11:30 PM • MAJOR CREDIT CARDS ACCEPTED
 WWW.VISTAGRILL.COM • INFO@VISTAGRILL.COM

VISTA GRILL

Cuisine • Mexican • Contemporary

Appetizers

Searched Tuna Sashimi – With truffle and soy vinaigrette, avocado coulis, serrano ham and watercress
 Sashimi de atún con vinagreta de soya y trufa, crema de aguacate, serrano y retoños de berros

Main Courses

Singapore Pepper-rubbed Duck Breast – With creamy chayote au-gratin, shoestring potatoes and fresh fig compote ~ Magret de pato con salsa de higos frescos, papa y gratín de chayote

Pan-seared Scallops – With short rib and red wine sauce, asparagus, roasted tomatoes, pasilla pepper and crispy leek ~ Callos sellados con salsa de vino tinto, espárragos, tomates rostizados y chile pasilla

Dessert

Coconut Panna Cota – With white chocolate, lemon-caramel sauce and caramelized peaches
 Panna cotta de coco con chocolate blanco, duraznos caramelizados, salsa de caramelo y limón

