

A hand wearing a white fur-trimmed red Santa Claus sleeve holds a condensation-covered beer bottle. The background is dark with out-of-focus warm-colored lights, suggesting a festive night scene. A portion of a blue leather chair with gold studs is visible on the left.

LA VICENTA®

Expertos en la Parrilla

PÓSADAS

ENGLISH

VALLEJO

EVERYTHING BEGINS ON THE GRILL

WE ARE FRANK. WE ARE AUTHENTIC

We like the aroma of charcoal and sharing good moments. We believe the little details make the difference. We believe in attentive, warm and sincere service.

We carry intensity in our lifestyle. We carry our seasoning in our veins. Because a good meeting starts with a good host. Because everything starts with a spark and two good drinks on the table.



It all starts
at our grill.



PLATINUM

APPETIZER

(to choose)

Guacamole

With pico de gallo

Esquites Fuego

Grilled corn served with chipotle mayonnaise, sour cream, and cheese with Takis Fuego® powder

Empanadas 1 pc

Served with chimichurri salsa

- **Tres quesos:** Mozzarella, Quesillo and Gouda
- **Corn with Rajas:** With cheese blend
- **Spicy Beef**

ENTRÉE

(to choose)

Cheeseburger 7 oz

Beef patty, American cheddar cheese, bacon, and house burger sauce

House Salad

Lettuce, cucumber, tomato, avocado, red onion, and vinaigrette

× Breaded Chicken Milanaise 7 oz

With green sauce and melted cheese

× Norteño Chicken 12 oz

Chicken breast marinated in garlic and beer. With northern red adobo

× Grilled Zarandeado Shrimp 7 oz

Nayarit-style black sauces and lime butter

× Skirt Steak 6 oz

× Sirloin 6 oz

× Served with 2 side dishes

DESSERT

(to choose)

Chocolate Cake

New York Cheesecake

Vanilla Ice Cream

\$400 MEXICAN PESOS

PRICE PER PERSON

This menu applies to groups of more than 10 consumerscludes VAT. Drinks are not included. Tips are not included. The consumption of raw products is responsibility of those who request them from SSA.

BLACK

APPETIZER

(to choose)

Rib Eye Carnitas 3.5 oz

With guacamole, pico de gallo, and serrano chilies

Grilled Carne Asada Tacos 3 pcs

Served in blue corn tortillas with guacamole salsa, onion, cilantro, lime, and crispy potato strips

Tortilla Soup

Chicharron, avocado, fried pasilla chili, sour cream and tortilla chips

ENTRÉE

(to choose)

Fondue Vicenta 7 oz

Beef patty, melted cheddar cheese sauce, bacon, house burger sauce, and fried onions

Caesar Iceberg

Iceberg lettuce, Caesar dressing, garlic croutons, and Parmesan cheese

× Breaded Chicken Milanaise 7 oz

With green sauce and melted cheese

× Norteño Chicken 12 oz

Chicken breast marinated in garlic and beer. With northern red adobo

× Grilled Salmon 7 oz

In butter with Parmesan cheese

× Beef Tenderloin 6 oz

× Rib Eye 10 oz

× Served with 2 side dishes

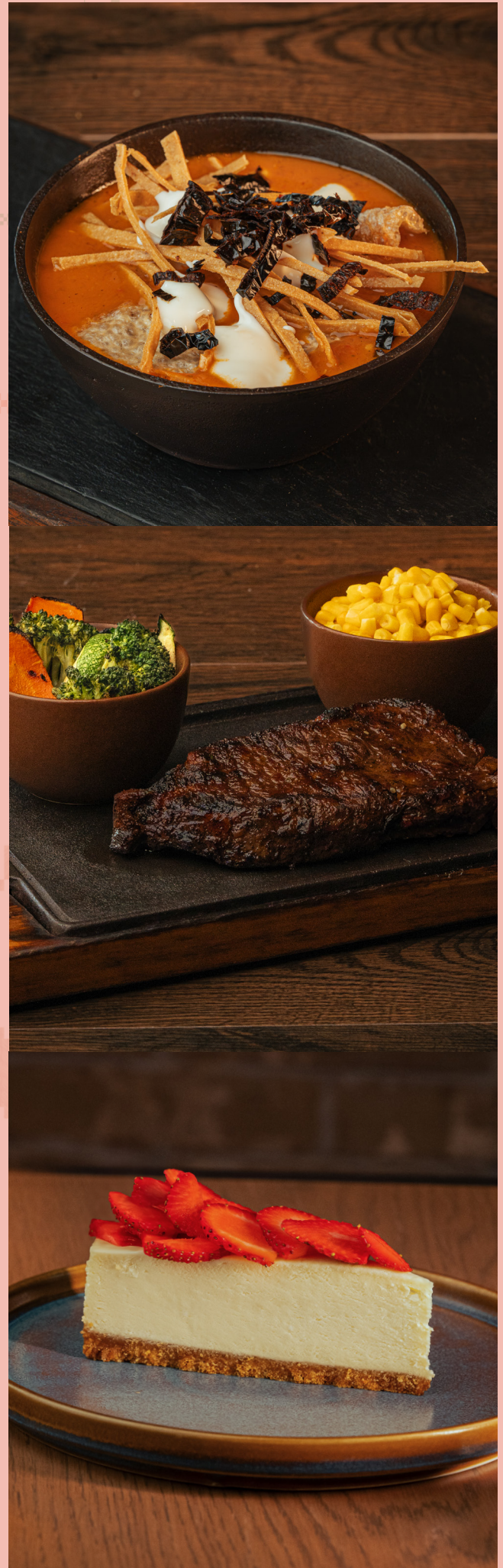
DESSERT

(to choose)

Chocolate Cake

New York Cheesecake

Vanilla Ice Cream



\$600 MEXICAN PESOS

PRICE PER PERSON

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FRENCH FRIES



ROASTED ONIONS



MASHED POTATOES



HOUSE SALAD



CHARRO BAYO BEANS



ICEBERG CAESAR SALAD



MEXICAN RICE



BUTTERED CORN



STEAMED VEGETABLES



BAKED POTATO



2 SIDE DISHES OF YOUR CHOICE



OPEN BAR REGULAR

\$550

PRICE PER PERSON
(\$275 MXN ADDITIONAL HOUR)

Rum: Bacardí blanco, Matusalem Clásico, Matusalem Platino, Captain Morgan Spiced

Vodka: Absolut Azul, Smirnoff, Smirnoff Tamarindo

Mezcal: Unión, 400 Conejos Espadín Joven, 400 Conejos Espadín Reposado

Tequila: Cuervo Tradicional Reposado, Cuervo Tradicional Plata, Patrón Cristalino, Patrón Silver

Whisky: JW Red Label, Jack Daniel's

Gin: Tanqueray, Beefeater, Puerto de Indias Strawberry

Brandy: Torres 10

Liqueur: Baileys

Beer: National and International

Cocktails: House Mixology

Not included: Wine, bottled water, energy drinks

OPEN BAR PREMIUM

\$800

PRICE PER PERSON
(\$400 MXN ADDITIONAL HOUR)

Rum: Bacardí Blanco, Matusalem Platino, Matusalem Clásico, Captain Morgan Spiced, Appleton Signature Blend, Havana Club 7

Vodka: Smirnoff, Smirnoff Tamarindo, Absolut Azul, Ketel One Original

Mezcal: Unión, 400 Conejos Espadín Joven, 400 Conejos Espadín Reposado

Tequila: Don Julio Blanco, Don Julio Reposado, Maestro Dobel Diamante, Cuervo Tradicional Reposado, Cuervo Tradicional Plata, 1800 Cristalino, Herradura Reposado, Patrón Silver, Patrón Cristalino

Whisky: Buchanan's 12, Jack Daniel's, JW Black Label, JW Red Label, Bushmills Black Bush

Gin: Tanqueray, Bombay Sapphire, Hendrick's, Beefeater, Puerto de Indias Strawberry

Brandy: Torres 10

Liqueur: Baileys

Beer: National and International

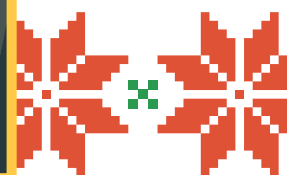
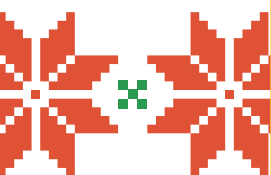
Cocktails: House Mixology

Not included: Wine, bottled water, energy drinks

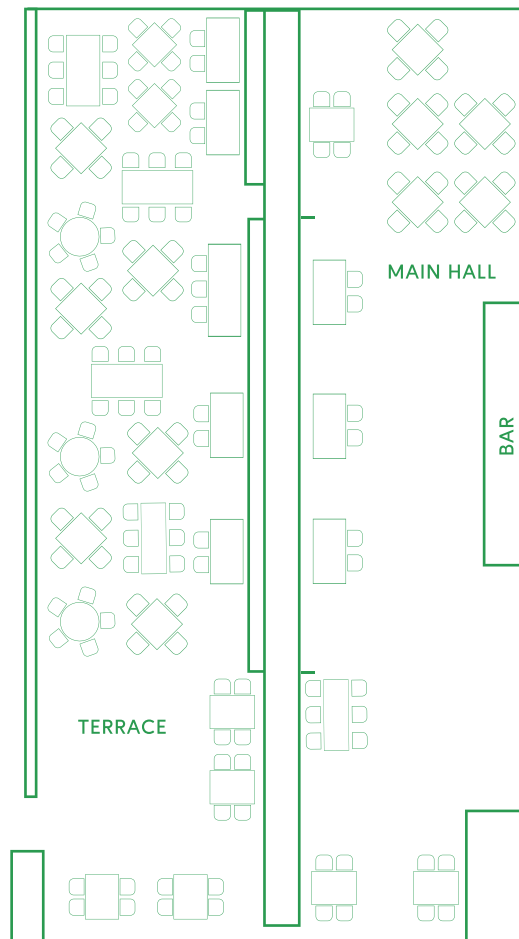
*Mixing energy drinks with alcohol is under the responsibility of the consumer. The establishment shall not be liable for mixing and or the consumption of energy drinks with alcohol. Avoid the excess. 2 hours of open bar minimum consumption, includes mixers. Does not include 15% service. This menu applies to groups of more than 10 consumers. All our prices include VAT. Prices are in Mexican pesos. LVCDMX020924



LOCATION



CAPACITY



LA VICENTA VALLEJO

Total: 164 people

Main Hall: 53 people

Smoking Deck: 85 people

Non-Smoking Deck: 26 people

SALES AND GROUPS

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SALES DIRECTOR

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GRUPO
ANDERSON'S
EST. 1963

TILOS

Harry's

PORFIRIO'S

BAK'

EL SQUID ROP

LA VICENTA

HIROOF

Capitán Charolito

Señor Frijoles

Fred's

Nicoletta

ERIZO



LA VICENTA®

Expertos en la Parrilla



MERRY
CHRISTMAS

