

LA VICENTA®

Expertos en la Parrilla



TEZONTLE

ENGLISH

WE
ARE
THE
ONE
#

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**

MAIN 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**
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. LV250725

BLACK

APPETIZER

(to choose)

Rib Eye Carnitas 3.5 oz
With guacamole, pico de gallo, and serrano chilies

Grilled Carne Asada Tacos 3 pcs
With melted gouda cheese, guacamole sauce, onion, cilantro, lime, and potato shoestring

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

MAIN 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**
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



MASHED POTATOES



ROASTED ONIONS



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

Liqueur: Baileys

Brandy: Torres 10

Beer: National and International

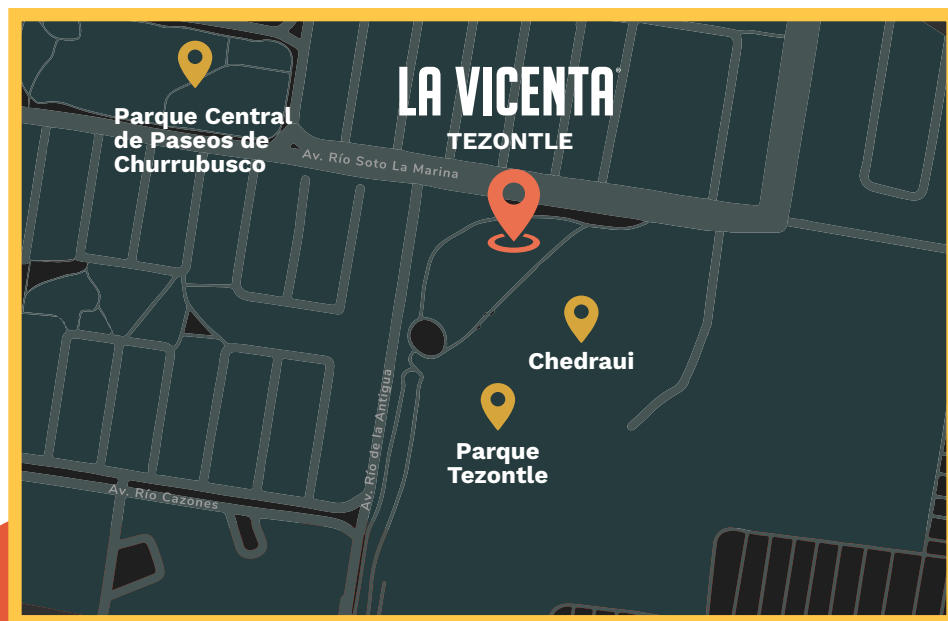
Cocktails: House Mixology

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. LV250725

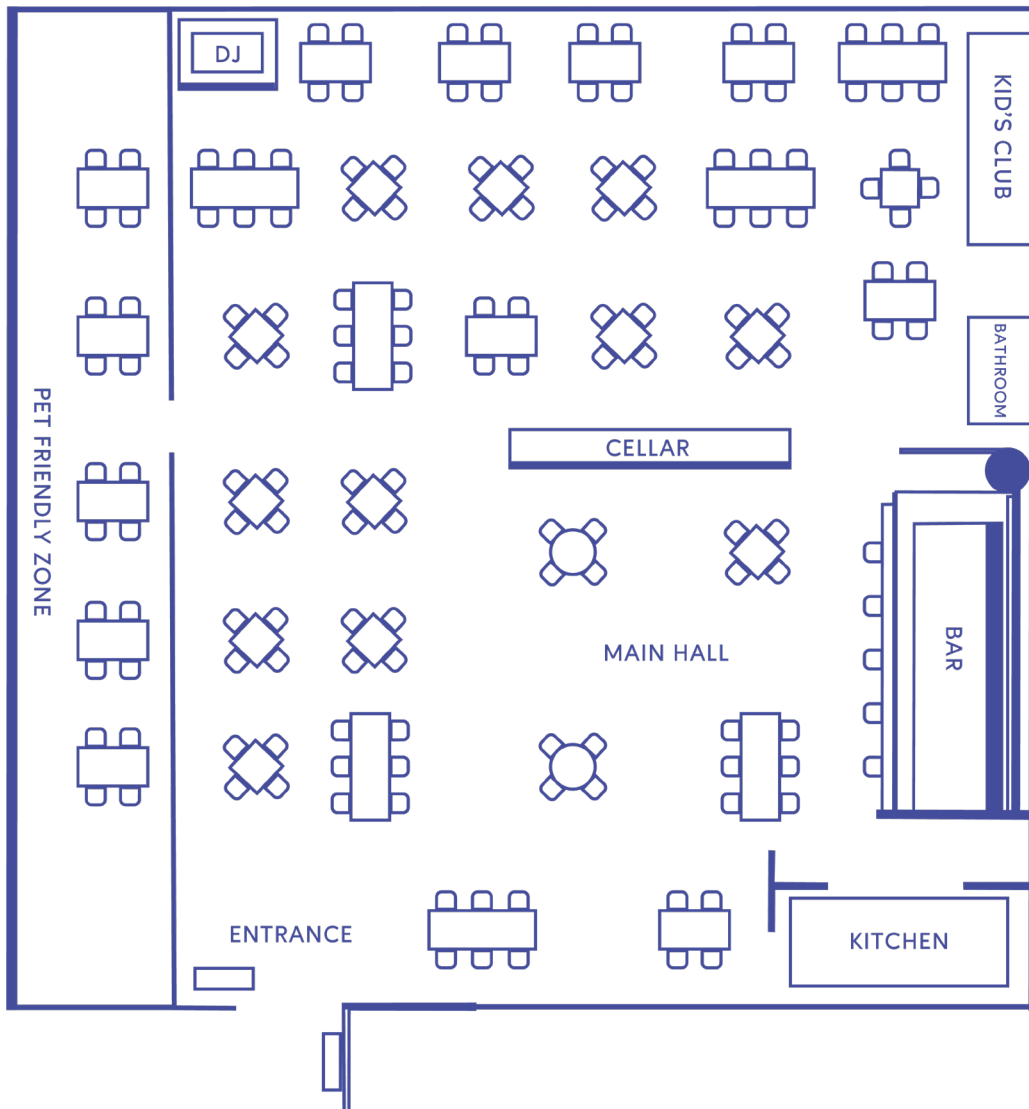


LOCATION



Canal de Tezontle 1512, Dr Alfonso Ortiz Tirado, Iztapalapa
Mexico City

CAPACITY



LA VICENTA TEZONTLE

Main Hall: 137 people

Terrace: 20 people

Total: 157 people

SALES AND GROUPS

ventas@andermail.com

(55) 1841 8016

SALES DIRECTOR

Juan Carlos Garza

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GRUPO
ANDERSON'S
EST. 1963

TITOS

Harry's

PORFIRIO'S

BAK

Squid Roe

LA VICENTA

HIROOF

Andrés Ballester

Senior Flavors

Evad N

Nicoletta

BODEGA ARGENTINA

ROWERS

Tap Line

THE

NASSAU PORT

GASTRO SPOTS