

**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.**

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# 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

### Ice cream

To choose: Coconut, strawberry, vanilla or lemon

# \$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

### Ice cream

To choose: Coconut, strawberry, vanilla or lemon

# \$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

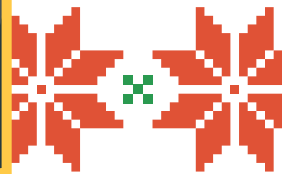
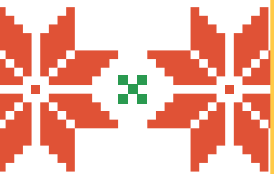
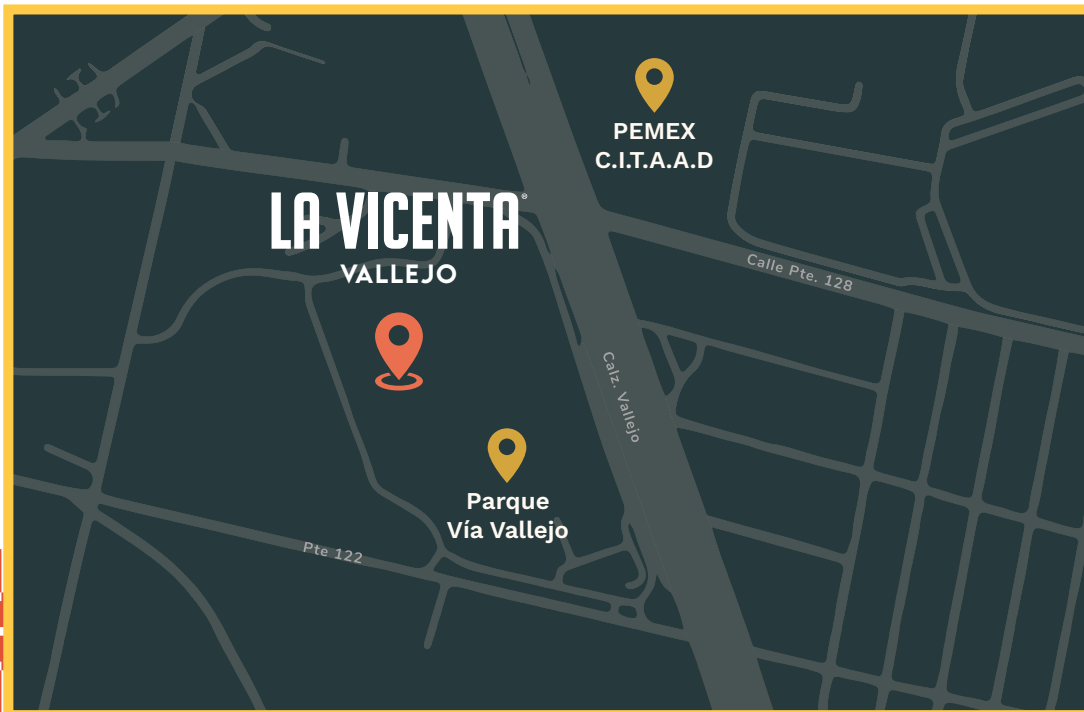
**Cocktails:** House Mixology

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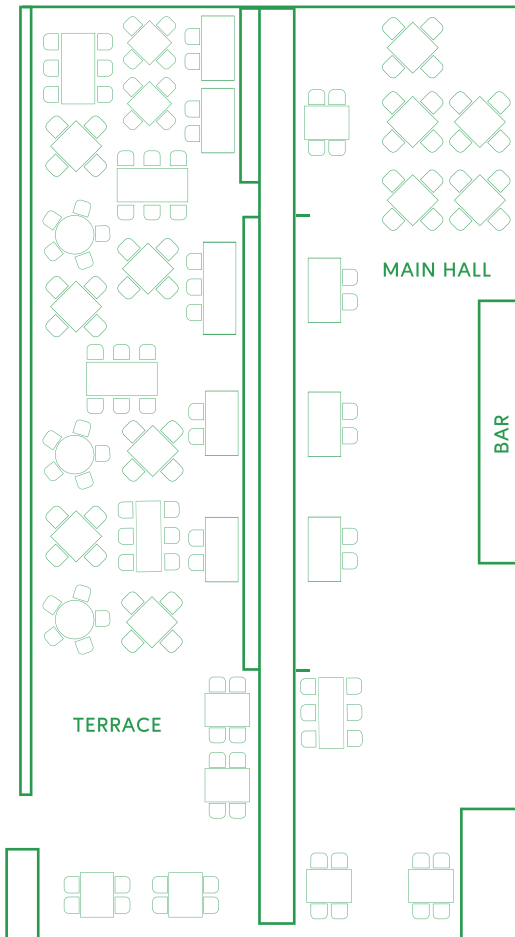
\*Mixing energy drinks with alcohol is under the responsibility of the consumer. The establishment shall not be liable for mixing and or the consumption of energy drinks with alcohol. Avoid the excess. 2 hours of open bar minimum consumption, includes mixers. Does not include 15% service. This menu applies 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

ventas@andermail.com

(998) 840 7183/84

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# SALES DIRECTOR

Juan Carlos Garza

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(55) 1841 8016

GRUPO  
**ANDERSON'S**  
EST. 1963

EL PORTENO  
CASA Y COMIDA DE MEXICO

TITOS

Harry's

PORFIRIO'S

BAK

CAO

EL SQUID DOG

LA VICENTA

I ROOF

Capitan Charley's

Señor Plegge

fred's

Nicoletta

ERIZO



LA VICENTA®

*Expertos en la Parrilla*

MERRY  
CHRISTMAS

