

EL
FARO

MARINA VALLARTA

Spanish

-ENTRADA-

Caviar "Reserva Siberiana" (28.3gr)

Blinis, Crema, Huevo Cocido, Echalotes, Cebolla Roja, Cebollín

-6900-

2 Chupitos Congelados de Vodka Ruso "Beluga Noble" -390-

"Miami" o Tradicional Guacamole (200gr)

Preparado a la Mesa (v)

-195-

Pinchos de Camarón (70gr) Caramelizados al Chile y Ajo

Salsa de Maracuyá

-295-

"Océano y Rancho Tacos"

Langosta y Costillas Asadas (2)

-395-

Carpaccio Especial " El Faro"

Res Angus (100gr), Pesto de la Casa, Parmesano, Pistaches (n)

-395-

Queso Burrata & Miel de Trufa

Cherry Tomates Asados, Avellanas Tostadas, Ensalada (v,n)

-425-

Chicharrón de Rib-Eye Dulce (150gr)

-445-

Bisque de Langosta Caribeña (70gr)

-495-

Selección de Charcuterías (75gr) y Quesos Finos (100gr)

-795/1195-

-FUERTE-

El Faro Cola de Langosta Caribeña (200gr)
Puré de Papa a la Mantequilla y Verduras Baby

-1195-

Filete de Salmón (200gr) & Puré de Plátano Macho
Cama de Coliflor a la Parrilla Acompañado de Queso Azul Cremoso

-595-

Cremoso Risotto de Champiñones (100gr) con Aceite de Trufa (v)

-445-

+ Opción Langosta (50gr) -225-

Filete De Pollo (250gr) Envuelto Con Tocino
Crema De Estragón, Puré De Papas, Verduras

-545-

Costillas BBQ Al Grill (500gr)

Maíz Retorcido Especiado & Papas A La Francesca Casera

-645-

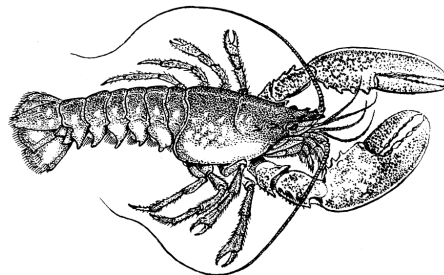
Costillar de Cordero(200gr) con Zanahorias Baby Glaseadas,
Champiñones Fritos, Ensalada y Salsa de Menta

-695-

Hamburguesa (200gr) con Queso Cheddar, Mermelada de Tocino de la Casa
Cebolla Crujiente y Papas Francesca de la Casa

-545-

+ Opción Mar Y Tierra: 4 Camarones -145-



-PARA 2 o 3 AMIGOS-

“EL FARO MAR Y TIERRA SAMPLER”

Cola de Langosta Caribeña (200gr), Filete Angus Mignon (300gr)
4 Camarones a la Parrilla UIO, Chorizo Artesanal (200gr)
-3250-

“EL FARO ROYAL SAMPLER”

WAGYU Rib - Eye (300gr), WAGYU New-York (300gr)
Costillar de Cordero (200gr), Chorizo Artesanal (200gr)
-6450-

-A LA PARRILLA-

1 KG COLA DE LANGOSTA CARIBEÑA

-4450-

1 KG TOMAHAWK

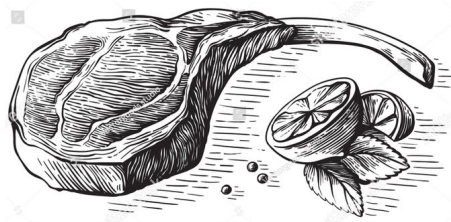
-3450-

ANGUS RIB - EYE (300gr) -595-

ANGUS FILET MIGNON (300gr) -695-

WAGYU NEW-YORK STEAK (300gr) -2700-

WAGYU RIB EYE (300gr) -2900-



-COMPLEMENTOS-

Papas a la Francesa de la Casa (300gr) -95-

Papas a la Francesa de la Casa (300gr)
Aceite de Trufa y Parmesano -125-

Purée de Papa (180gr) -90-

Espinacas Salteadas (100gr) -95-

Champñones Salteados (80gr) -95-

Espárragos a la Parrilla (100gr) -115-

3 Lechugas Mezcla (120gr) -95-

-SALSA-

3 Pimientas -40-

Queso Azul -40-

Chimichurri -40-

Mantequilla y Ajo -40-



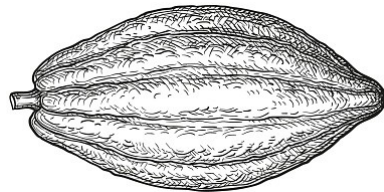
-POSTRE-

Crepas Flambeadas
Licor de Naranja Grand Marnier
-245-

Fondant De Chocolate
Helado De Vainilla
-195-

Crème Brulée
-225-

Don Pedro
, Johnnie Walker Whisky Rojo
Helado Vainilla & Avellanas Tostadas (n)
-245-



EL
FARO

MARINA VALLARTA

English

-STARTERS-

Caviar "Siberian Reserve" (28.3gr)

Blinis, Cream, Hard Boiled Egg, Shallots, Red Onions, Chives

-6900-

2 Frozen Shot of "Beluga Noble" Russian Vodka -390-

"Miami" or Traditional Guacamole (200gr)

Prepared at the Table (v)

-195-

Caramelized Garlic & Chili Shrimp Skewers (70gr)

Passion Fruit Salsa

-295-

"Ocean & Ranch Tacos"

Loster and Boneless Grilled Ribs (2)

-395-

"El Faro" Filet Mignon Carpaccio (n)

Angus Beef (100gr) with Home Made Pesto, Parmesan, Pistachios

-395-

Bursty Burrata & Truffle Honey

Grilled Cherry Tomatoes, Toasted Hazelnuts (v,n)

-425-

Sweet Chicharron de Rib -Eye (150gr)

-445-

Caribbean Lobster Bisque (70gr)

-495-

Charcuterie (75gr) & Fine Cheeses (100gr) Selection Sharing Platter

-795/1195-

-MAIN COURSE-

Caribbean Lobster Tail (200gr)
Buttered Mash & Baby Vegetables

-1195-

Salmon Filet (200gr), Mashed Plantain
Grilled Cauliflower & Blue Cheese Sauce

-595-

Chicken Fillet (250gr) Wrapped with Bacon
Cream of Estragon, Buttered Mash Potatoes & Greens

-545-

Creamy Mushrooms Risotto with a Drizzle of Truffle Olive Oil (v)

-445-

+ Option Lobster (50gr) -225-

Grilled BBQ Ribs (500gr)
Spiced Twisted Corn & Home Made French Fries

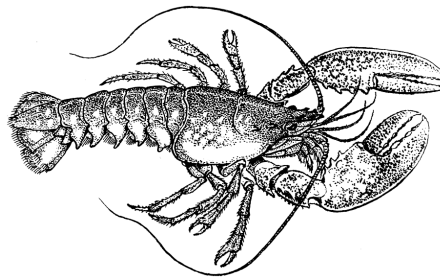
-645-

Rack of Lamb (200gr) with Glazed Baby Carrots
Sautéed Mushrooms, Mix Salad & Mint Sauce -695-

Cheeseburger (200gr) with Home Made Bacon Jam
Crispy Onions, & Daily Cut French Fries

-545-

+ Opción Mar Y Tierra: 4 Shrimps -145-



-FOR 2 OR 3 FRIENDS -

“EL FARO MAR Y TIERRA SAMPLER”

Caribbean Lobster Tail (200gr), Angus Filet Mignon (300gr)
4 Grilled Whole Shrimps U10, Artesanal Chorizo (200gr)
-3250-

“EL FARO ROYAL SAMPLER”

WAGYU Rib - Eye (300gr), WAGYU New-York Steak (300gr)
Rack of Lamb (200gr), Artesanal Chorizo (200gr)
-6450-

-ON THE GRILL-

1 KG CARIBBEAN LOBSTER TAIL

-4450-

1 KG TOMAHAWK

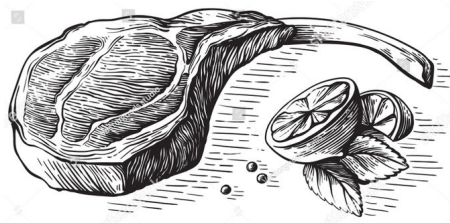
-3450-

ANGUS RIB - EYE (300GR) -595-

ANGUS FILET MIGNON (300GR) -695-

WAGYU NEW-YORK STEAK (300GR) -2700-

WAGYU RIB EYE (300GR) -2900-



-SIDES-

Homemade French Fries (300gr) -95-

Homemade French Fries
Truffle Oil & Parmesan Cheese (300gr) -125-

Buttered Mash (180gr) -90-

Sautéed Spinach (100gr) -95-

Sautéed Mushrooms (80gr) -95-

Grilled Asparagus (100gr) -115-

Mix-Salad (120gr) -95-

-SAUCE-

Peppercorn -40-

Blue Cheese -40-

Chimichurri -40-

Garlic Butter -40-



-DESSERT-

Crêpes Flambéed

Grand Marnier Orange Licor

-245-

Chocolate Fondant

Vanilla Ice Cream

-195-

Crème Brûlée

-225-

Don Pedro

Johnny Walker Red Whisky

Vanilla Ice Cream & Toasted Hazelnuts (n)

-245-

