

Vico's

GRILL
KOSHER - CANCUN

ENJOY A DELICIOUS SHABBAT MEALS WITH US IN A WARM AND WELCOMING ATMOSPHERE WITH THE BEST SERVICE.

SHABBAT EXPERIENCE

Vicos grill kosher



SHABBAT DINNER

\$1,300 MEXICAN PESOS

SHABBAT LUNCH

\$1,300 MEXICAN PESOS

SHABBAT PACKAGE

SHABBAT DINNER + SHABBAT LUNCH

\$2,200 MEXICAN PESOS

CHILDREN'S RATE

(AGES 3-11)

50% OFF THE REGULAR PRICE

- ALL PRICES ARE PER PERSON -

DON'T MISS THE OPPORTUNITY TO ENJOY AN UNFORGETTABLE SHABBAT WITH US!



+52 55 15 66 41 27
Reservations



Plaza kukulcán, Boulevard kukulcán
km 13 - Hotel Zone, Cancún



APPETIZERS

  **Edamame's** → \$385
ROASTED AND MARINATED SOYBEANS WITH SOY SAUCE, LEMON AND A SPICY TOUCH

  **Guacamole** → \$420
RUSTIC PUREE OF AVOCADO WITH LOCAL CITRUS, ROASTED PEPPERS, RED ONION, PUMPKIN SEEDS, EXTRA VIRGIN OLIVE OIL

 **Fresh Fish Ceviche** → \$430
MARINATED WITH LEMON JUICE, RED ONION, CUCUMBER, GREEN APPLE, CILANTRO, SERRANO CHILE

 **Fresh Salmon Ceviche** → \$430
CURED IN SEA SALT, PICO DE GALLO WITH MANGO AND RUSTIC GUACAMOLE BASE

Breaded Chicken Fingers → \$495

Meat Empanadas (3 pieces) → \$495
OUR CHEF'S SPECIAL RECIPE MADE WITH TOP QUALITY GROUND BEEF SERVER WITH CHIMICHURRI

 **Portobello Steak** —————→ **\$450**

MARINATED WITH CHIMICHURRI

BBQ Chicken Wings —————→ **\$460**

WITH FRENCH FRIES

 **Brave Spicy Chicken Wings** —————→ **\$460**

8 CHICKEN WINGS MARINATED IN OUR SPECIAL RECIPE FOR HOT CHILIES, ACCOMPANIED WITH FRENCH FRIES

 **Rustic Flatbread** —————→ **\$510**

HOMEMADE DOUGH WITH TOMATOE SOUCE, SUN-DRIED TOMATOES, BAKED TOMATOES, CHERRY TOMATOES, ZUCCHINI, CARROTS, RED PEPPERS, ROASTED PINE NUTS, CHUMICHURRI, PARSLEY

BBQ Beef Rib Flatbread —————→ **\$620**

HOMEMADE DOUGH WITH TOMATO SAUCE WITH SHREDDED BEEF BRISKET IN BBQ SAUCE, TOMATE, OLIVES AND ONION SLICES

Hummus Meat —————→ **\$880**

HOMEMADE HUMMUS, MEAT STEW, FALAFEL, ISRAELI SALAD, ACCOMPANIED BY PITA BREAD

SALADS



Chef's Salad

—————→ \$450

LETTUCE, CHERRY TOMATO, AVOCADO,
WHITE ASPARAGUS, GREEN BEANS, RED
PEPPER, HEARTS OF PALM, ARTICHOKE
BOTTOMS, HARD-BOILED EGG, HOUSE
DRESSING



Caesar Salad

—————→ \$385

LETTUCE, CROUTONS, CHERRY TOMATO,
CAESAR DRESSING



Summer Salad

—————→ \$385

LETTUCE, CRANBERRY, GREEN APPLE,
ORANGE, GRAPEFRUIT, CARAMELIZED
WALNUTS WITH SWEET MUSTARD DRESSING



Garden Salad

—————→ \$450

PURPLE CABBAGE, GRATED CARROT,
ZUCCHINI, BEET AND ROASTED EGGPLANT,
CHERRY TOMATO, MUSHROOMS IN PICKLE
WITH CAESAR DRESSING

SOUPS

 **Tortilla Soup** → \$280

MADE WITH CHICKEN BROTH ENRICHED WITH TOMATO, EPAZOTE AND CORN TORTILLA, SERVED WITH FRIED TORTILLA JULIANA AND AVOCADO

 **Chicken Consomme** → \$280

CHICKEN BROTH CONCENTRATE WITH VEGETABLES AND SHREDDED CHICKEN

PASTA

Bolognese → \$530

BEEF GROUND WITH ONION, GARLIC AND TOMATO SAUCE

 **Arrabiatta** → \$450

STIR-FRIET PASTA WITH SPICY TOMATO SAUCE

MAIN DISH

Breaded Chicken Breast —————→ **\$570**

WITH FRENCH FRIES

Hot Dog JUMBO —————→ **\$475**

WITH FRENCH FRIES

Avocado Burger —————→ **\$605**

CHARCOAL - ROASTED MARINATED BEEF BURGER,
FRESH WHOLE AVOCADO, OLIVE OIL, CHIMICHURRI
SAUCE, HEIRLOOM TOMATO, RED ONION AND ROMAINE
LETTUCE

Beef Burger —————→ **\$575**

WITH FRENCH FRIES

Brisket BBQ Burger —————→ **\$680**

WITH FRENCH FRIES

Chicken KFC Burger —————→ **\$575**

WITH FRENCH FRIES

The Mexican Burger —————→ **\$680**

CHARCOAL-ROASTED MARINATED BEEF IN A CHEF'S SPECIAL RECIPE BASED ON CHIMICHURRI, CHILLI PEPPERS AND SPICES, PORTOBELLO MUSHROOM WITH GARLIC, ROASTED POBLANO PEPPER, LETTUCE, TOMATO AND ROASTED ONION

 **Chicken Thigh Skewer** —————→ **\$640**

8oz. (2 Sides)

MARINATED CHIMICHURRI, OREGANO AND PARSLEY

 **Marinated Chicken** —————→ **\$800**

Breast Country

Mexican Style (2 Sides)

FISH

 **Mayan Style Fish Fillet** → \$950

MARINATED IN CHEF VICOS' SPECIAL MARINADE,
WITH FRESH PICO DE GALLO SALAD WITH
MANGO, RICE AND VEGETABLES

 **Grilled Salmon Fillet** → \$950

WITH MIXED SALAD AND FRENCH FRIES

 **Teriyaki Salmon Fillet** → \$950

WITH WHITE RICE, ROASTED ZUCCHINI AND
JAPANESE SALAD

Fish & Chips → \$950

CRISPY BREADED FISH FINGERS WITH
FRENCH FRIES AND TARTAR SAUCE

MEXICAN DISHES

 **Chicken Breast Fajitas** —————→ **\$900**

CHICKEN BREAST STRIPS ROASTED WITH VEGETABLES, ACCOMPANIED BY BROWN RICE, FRENCH FRIES, GUACAMOLE WITH HOMEMADE CORN TORTILLAS

 **Beef Fajitas** —————→ **\$1210**

BEEF STRIPS ROASTED WITH VEGETABLES, ACCOMPANIED BY BROWN RICE, FRENCH FRIES, GUACAMOLE WITH HOMEMADE CORN TORTILLAS

 **Rib Eye Black Angus Tacos** (3) 5oz. —————→ **\$1025**

CHARCOAL OVEN-ROASTED RIB EYE, GUACAMOLE, PICO DE GALLO AND SAUTÉED ONION IN A CORN TORTILLA

 **BBQ Brisket Tacos** (3) 6oz. —————→ **\$680**

WITH GRILLED ONION AND CRISPY POTATOES

 **Beef Birria Tacos (3) 6oz.** —————→ **\$790**

CLASSIC MEXICAN GASTRONOMY STEW
ACCOMPANIED WITH BIRRIA CONSOMÉ, CILANTRO
AND ONION

 **Tinga Chicken Tacos(3) 6oz.** —————→ **\$575**

POPULAR MEXICAN RECIPE OF JUICY CHICKEN
STEWED WITH TOMATO, ONION, GARLIC AND
CHIPOTLE CHILI, SERVED WITH CORN TORTILLAS

 **Fish Tacos "Al Pastor"(3) 6oz.** —————→ **\$575**

WITH ONION AND CILANTRO, GRILLED PINEAPPLE
SLICE, YELLOW LEMON, OUR CHEF'S INSPIRATION

 **Tempura Salmon Tacos (3) 6oz.** —————→ **\$680**

WITH CORN TORTILLA, REFRIED BEANS, RED
CABBAGE WITH MAYONNAISE, AVOCADO, PICO DE
GALLO

FINE CUTS

*ALL OUR CUTS ARE MADE IN A CHARCOAL OVEN AND CAN HAVE A SMOKY TASTE

*VICO'S GRILL DOES NOT RECOMMEND AND WILL REFUSE THE RETURN OF WELL-DONE STEAKS

 **Flat Iron** 9 oz. —————→ \$1595
(2 Sides)

 **Black Angus Peppered Rib Eye Center** 7oz. IMPORTED ————→ \$1595

 **Rib Eye Black Angus** ————→ \$2640
14oz. (2 Sides) IMPORTED

 **Cowboy Black Angus** ————→ \$4900
Bone-In Rib Eye IDEAL TO SHARE
38oz. (3 Sides) IMPORTED

COOKING TERMS:



RARE 120°-125°F / Dark red cool center

MEDIUM RARE 130°-135°F / Red warm center

MEDIUM 140°-145°F / Light pink center and hot

MEDIUM WELL 150°- 155°F / Slightly pink and hot

WELL DONE 160°F / Brown and grey throughout , no juice

SIDES

 **Mashed Potato**

 **French Fries**

 **Mashed Sweet Potato**

 **Seasonal Roasted Vegetables**

 **Moro Rice**

RICE WITH CURRY, LENTILS, ONION AND CASHEWS

 **Wild Mushrooms**

VARIETY OF WILD MUSHROOMS WITH SAUTEED
SPRING ONIONS

← EXTRA SIDE DISH \$200 →

DESSERTS

 **Chocolate Brownie** —————→ \$320

WITH VEGAN VANILLA OR CHOCOLATE ICE CREAM (CONTAINS NUTS)

 **Golden Apple Tart** —————→ \$320

VEGAN CHOCOLATE OR VANILLA ICE CREAM WITH CRISPY ALMOND CANDY CHIPS

 **Mexican Style Churros** —————→ \$320

SPRINKED WITH CINNAMON AND BROWN SUGAR, ACCOMPANIED WITH CHOCOLATE SAUCE

  **Artisan Vegan Ice Cream** —————→ \$320

CHOCOLATE - VANILLA - STRAWBERRY

PRICES IN MEXICAN PESOS
INCLUDE TAXES

SERVICE NOT INCLUDED



  
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