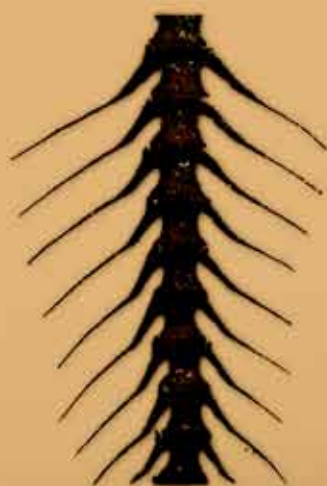




## **Menu**



**EL DORADO**<sup>®</sup>  
Restaurant Bar & Beach Club

## THE LEGEND REBORN

*In 1961, before the tourist boom, before TV's, radios, and telephones reached Vallarta, the late Guillermo Wulff and his wife Nelly Barquet opened the quaint El Dorado as the first restaurant in town. During the filming of Night of the Iguana, El Dorado became the favorite hangout of the likes of Elizabeth Taylor, Eva Gardner, Richard Burton and Rock Hudson. El Dorado soon became the Puerto Vallarta celebrity hot spot on the beach as well as the favorite gathering place for Vallarta's movers and shakers.*

*Now, after a celebrated 50 years in business, El Dorado is writing a new chapter in it's continual evolution with Operating Partner Stewart Haverlack and Executive Chef Juan Zuno of Boca Bento fame joined by partners Alice Ardisone and Homero Santiago who together recently completed a total renovation of the original El Dorado keeping its authentic appeal while adding modern charm and creating a tropical, sexy and inviting oasis.*

*With an approachable, casual and relaxed atmosphere coupled with signature Latin Asian dishes from Boca Bento and all set to hypnotic World Beats, the new El Dorado will revitalize Los Muertos beach. Embrace your senses while you experience El Dorado Restaurant, Bar and Beach Club.*

## **DORADO SOUPS**

**EL DORADO STYLE CHICKEN SOUP \$75**

**TORTILLA SOUP \$75**

**SEA FOOD SOUP \$135**

**SIGNATURE TEQUILA SHRIMP BISQUE \$149**

## **DORADO SALADS**

**HOUSE SALAD \$75**

Mixed Field Greens with Goat Cheese, Grapefruit Supremes, Caramel Chile Crusted Pumpkin Seeds and Miso Dressing

**CHIPOTLE CEASAR SALAD \$78**

with Guajillo Chile Croutons and Shaved Parmesan

**NICOISE SALAD \$86**

Roasted New Potatoes, Green Beans, Hard Boiled Eggs, Roasted Peppers and Olives

**ARUGULA SALAD \$86**

with Cherry Tomatoes and Julienned Apples with Bacon Vinaigrette

**YOUR CHOICE OF GRILLED SHRIMP \$60,  
CHICKEN \$38 OR SEARED TUNA \$60 ON ANY SALAD**

## **SANDWICHES**

*all served with homemade bread and French fries*

**THE ORIGINAL BURGER \$95**

Half Pound Ground Top Sirloin, grilled to your liking, served with your choice of:  
Lettuce, Tomatoes, Caramelized Onions, Bacon, Mushrooms, Avocado and Cheddar or Blue Cheese

**CRAB CRUSTED DORADO SANDWICH \$97**

Chipotle Mayo, Sprouts, and Avocado

**TUNA STEAK SANDWICH \$127**

Seared Rare with Wasabi Mayo and Sweet Pickle Slaw

**CHICKEN MILANESE SANDWICH \$89**

Goat Cheese with Fresh Tomatoes, Crispy Romaine, Watercress, Avocado and Creamy Dijon Aioli

**TRIO OF SLIDERS \$143**

Choose any Combination of the Sandwiches above

## APPETIZERS

### **FRIED CALAMARI \$83**

National Fresh, Thai Crusted, & served with Chipotle Aioli

### **CHICKEN QUESADILLA \$83**

Mozzarella and Goat Cheese, Roasted Red Pepper & Arugula

### **CHICKEN WINGS \$83**

Dry Rubbed and Grilled with a Trio of Dipping Sauces

### **LOS NACHOS \$61**

Pico de Gallo & Jalapeños

### **GUACAMOLE \$61**

Made to order served with Hand Crafted Tortilla Chips

### **THE CRAB CAKE \$138**

with Pickled Cabbage Slaw & Horseradish Remoulade

### **SASHIMI & TARTAR OF AHI TUNA \$148**

with Sesame Oil, Avocado, Three Chile Vinaigrette and Wasabi Foam

### **FISH CHICHARRONES \$135**

with Mexican Salsa and Homemade Tortillas

### **PAN FRIED WHOLE FISH \$140**

Tomatillo and Mulato Salsa and Tortillas

### **AGUACHILE \$127**

Fresh Lime Juice, Cucumber and Serrano Chiles

### **TWO FISH TACOS \$83**

Handmade Tortilla, Slaw, Avocado and Tomatillo Salsa

### **SHRIMP WONTON PURSES \$95**

Shrimp Picadillo, Poblano Cream Sauce with Guajillo Infused Oil

### **COCONUT CRUSTED SHRIMP \$98**

with Mango Chutney

## **GRILLED SATAYS WITH SMOKY PEANUT MOLE, CUCUMBER SCALLION SALAD**

### **GINGER SOY CHICKEN \$75**

### **LEMONGRASS BEEF \$97**

## **CEVICHES OF THE HOUSE**

**TUNA AND JICAMA \$98**

**DORADO & PINEAPPLE \$83**

**VALLARTA'S CLASSIC \$83**

**TRIO OF CEVICHES \$116**

a taste of all three above

**BACK TO LIFE SEAFOOD COCKTAIL \$149**

Shrimp, Octopus, Oysters and Scallops or all in a Chilled Tomato Seafood Broth

## **DORADO'S PIZZAS**

**MARGHERITA \$94**

Mozzarella, Basil and Tomatoes

**PROSCIUTTO \$127**

**DUCK AND ARUGULA WITH GORGONZOLA \$148**

**QUATTRO STAGIONI \$127**

Artichokes, Black Olives, Mushrooms and Prosciutto

**MAKE YOUR OWN \$149**

Prosciutto, Mozzarella, Blue Cheese, Goat Cheese, Arugula, Artichokes, Squash Blossoms, Roasted Peppers, Roasted Eggplant

## **TRADITIONAL PASTAS**

**AGLIO OLIO \$119**

Spaghetti with Roasted Garlic, Pepperonici and Olive Oil

**FRUITTI DI MARI \$175**

Mixed Seafood and Tomatoes over Fettuccini

**TAGLIATELLE \$121**

Tagliatelle with Mushrooms

## FROM THE SEA

*In this Special Section, We have only Fresh, Local and Sustainable Sea Food prepared to Your Liking Or Let Our Chefs create Something Special*

### **ACHIOTE MISO MARINATED SEA BASS \$204**

Sticky Rice, Sautéed Squash and Cilantro Chard Sauce

### **DORADO \$185**

Cilantro Rice, Steamed Plantains and Lemongrass Soy Sauce

### **ADOBO SHRIMP, GRILLED WITH OUR FAMOUS HOUSE ADOBO \$231**

Grilled Pineapple, Sticky Rice and Chimichurri Sauce

### **BACON WRAPPED DIVER SCALLOPS \$314**

with Corn, Shitake Salad and Tamarind Sauce

## FROM THE LAND

### **CHURRASCO \$270**

Grilled to your liking over Fresh Arugula Salad and Rosemary Roasted Potatoes

### **RIB EYE \$285**

Ancho Chile Dry Rubbed, Ajillo Mushrooms and Creamy Garlic Mash Potatoes

### **BEEF MEDALLIONS \$285**

Wasabi Mashed Potatoes, Fired Roasted Vegetables with a Pasilla Chile Sauce

### **CHIPOTLE HONEY GLAZE BBQ RIBS \$195**

with Creamy Peruvian Potato Salad

### **GRILLED LAMB CHOPS \$(MARKET PRICE)**

Creamy Polenta and Grilled Asparagus with Habanero Guava Sauce

### **DUCK CARNITAS \$195**

Ginger Pico de Gallo, Flour Tortillas, Crispy Skins, Scallions and Plum Sauce

### **GRILLED CHICKEN BREAST \$185**

Soy Glaze, Cilantro Rice, Wilted Bok Choy and Poblano Mole Sauce

## **FAJITAS**

*All served with Fresh Pico de Gallo, Sour Cream, Guacamole and your choice of Corn or Flour Tortillas*

**TEQUILA LIME CHICKEN \$182**

**MISO BEEF \$195**

**BBQ SHRIMP \$220**

**PORTOBELLO AND EGGPLANT \$165**

**COMBO \$215**

## **VEGETARIAN**

**LATIN STIR FRY VEGETABLES AJILLO STYLE \$83**

*Wok Seared*

**TEMPURA VEGETABLES \$97**

*Crispy Tempura Batter, Local Fresh Vegetables with Sweet and Sour Chipotle Sauce*

**PAD THAI NOODLES \$127**

*Stir Fry Vegetables, Rice Noodles and Tangy Tamarind Chipotle Sauce*

**CHILE MORITA AND NOPALES VEGETABLE LO MEIN \$105**

*Wok Seared over Egg Noodles and Sweet Soy Sauce*



**EL DORADO<sup>®</sup>**  
**Restaurant Bar & Beach Club**

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