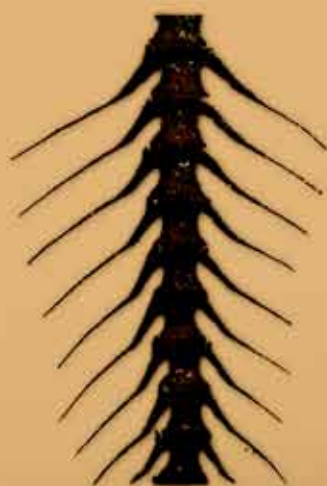




## **Menu**



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

## **GOOD MORNING**

### **FRESH FRUIT JUICES \$29**

Squeezed to Order

### **OATMEAL \$45**

### **SEASONAL FRUIT PLATE \$50**

### **YOGURT & GRANOLA \$45**

### **ASSORTED HOMEMADE SWEET BREADS \$32**

## **EGGS & OMELETTES**

*All are served with Choice of Hash Browns or Refried Beans and Toast or Homemade Tortillas*

### **EGGS ANY STYLE, FRIED, SCRAMBLED, POACHED \$68**

#### **HUEVOS RANCHEROS \$76**

Two Eggs over a Handmade Tortilla and Topped with Ranchero Sauce

#### **HUEVOS MOTULENOS \$80**

Two Eggs, Chickpeas, Ham and Cheese with Roasted Tomato Salsa

#### **HUEVOS AHOGADOS \$72**

Two Poached Eggs served with Refried Beans, Poblano Rajas, Cotija Cheese and Tomato Broth

#### **EGGS BENEDICT \$83**

Two Poached Eggs & Canadian Ham, over an English Muffin topped with Creamy Hollandaise Sauce

#### **CRAB CAKE BENEDICT \$131**

Two Poached Eggs, Wilted Greens and Bacon over Crab Cakes and Hollandaise Sauce

#### **“EL DORADO” OMELETTE \$97**

Shrimp, Caramelized Onions and Oaxaca Cheese with Lobster Sauce

#### **VEGETARIAN OMELETTE \$82**

Spinach, Feta Cheese and Sun Dried Tomatoes

#### **POBLANO OMELETTE \$87**

Oaxaca Cheese, Ranchero Sauce, Sour Cream and Queso Fresco

## **SWEET SURPRISES**

*All are served with Natural Jams and Syrups*

### **THREE PANCAKES \$61**

#### **WAFFLE \$61**

Classic Belgian Waffle

### **BELGIAN WAFFLE WITH FRESH FRUIT AND WHIPPED CREAM \$83**

#### **FRENCH TOAST \$72**

Rustic Bread with Brown Sugar, Strawberries and Grand Marnier Sauce served with Whipped Cream

#### **BLINTZES \$83**

filled with Creamy Mascarpone, Raisins and Walnuts served with Strawberry Compote

## **MEXICAN FAVORITES**

*All are served with Refried Beans and Homemade Tortillas or Toast*

#### **CHILAQUILES ROJOS \$72**

Red Onions, Sour Cream and Queso Fresco over Hand Crafted Tortilla Strips

#### **CHILAQUILES VERDES \$72**

Oaxaca Cheese and our Famous Tomatillo Sauce

**ADD CHICKEN OR TWO EGGS ANY STYLE TO YOUR CHILAQUILES \$27**

#### **MACHACA CON HUEVOS \$94**

Scrambled Eggs with Northern Style Shredded Beef Hash

#### **MEXICAN STYLE BEEF TENDERLOIN TIPS \$94**

Pan Fried with Onions, Tomatoes and Fresh Serrano Chiles

#### **EL DORADO CHICKEN CREPES \$94**

#### **MENUDO "TRIBE STEW" (SUNDAYS ONLY) \$72**

#### **EXTRAS \$27**

Bacon Strips • Sausage Links • Hash Browns

#### **\$17**

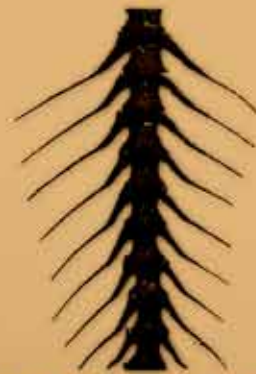
Refried Beans

## 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 its 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.*



**EL DORADO**  
**Restaurant Bar & Beach Club**

Los Muertos Beach. Calle Pulpito 102  
Puerto Vallarta, Jalisco, Mex. • Tel. 322.222.4124  
[www.eldoradopv.com](http://www.eldoradopv.com)