VINCENT

ENGLISH MENU

Blvd. Puerta de Hierro
#4965, Local 2-3.
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TEQUILA 1800 CRISTALINO

VINCENT is a unique restaurant & bar concept with
A vintage decor inspired by the city of New York.
Our culinary offering is a selection of international dishes with a local twist.

BREAKFAST / LUNCH / DINNER

ESCARGOTS



STARTERS

(APPETIZERS)

JAMÓN IBÉRICO 100 g — $1,050.00
Spanish ibérico ham.

HALF ORDER 50 g — $525.00

(COLD STARTERS)

FISH CEVICHE 150 g — $299.00
King Kampachi, tiger milk with seasonal chilies, pumpkin seeds, onion and cilantro.

TUNA AND AVOCADO (3) 100 g — $269.00
Tuna tartare with chili oil and avocado. Accompanied by ponzu with serrano chilies.

SHRIMP CEVICHE WITH MANGO 150 g — $299.00
Marinated in lemon juice with tomato, yellow peppers, onions, cilantro, serrano chilies and habanero.

BEEF CARPACCIO 100 g — $279.00
Thin slices of beef fillet with garlic aioli, caper aioli, parmesan cheese, baby arugula and lemon zest.

TUNA SASHIMI 100 g — $259.00
Marinated with citrus. Served with toasted sesame seeds, avocado crea, fried onions and ponzu sauce.

BEET CARPACCIO 100 g — $235.00
Roasted beetroat with a pistachio pesto, cashews, arugula and feta cheese.

SHRIMP AGUACHILE 150 g — $299.00
Marinated in a tomatillo sauce with roasted habanero peppers.

CHEESE PLATE 200 g — $450.00
Parmesan, gouda, camembert, goat, blue, walnuts and berries.

(HOT STARTERS)

ESCARGOTS (6) — $450.00
Traditional French recipe.

CAMEMBERT IN PUFF PASTRY AND WALNUTS 125 g — $330.00
With blueberry sauce.

BREADED BAKED PANELA 350 g — $335.00
Served with a tomatillo salsa and cilantro.

PORK BELLY CHICHARRÓN 200 g — $350.00
Fried pork belly with guacamole and a roasted tomatillo salsa.

VINCENT CALAMARI 150 g — $299.00
Fried calamari sautéed with chilies, red onion, zucchini and surimi. Served with a cilantro sauce.

LOCAL ASPARAGUS WRAPPED IN RIB-EYE (4) 180 g — $350.00
Asparagus wrapped in thin sliced Rib-Eye and covered in orange teriyaki sauce.

RIB EYE CHICHARRON 400 g — $499.00
(Natural or in a black sauce) Served with guacamole, french fries and flour tortillas

ROASTED BONE MARROW 800 g — $299.00
Served with caramelized onions with chiltepin, corn kernels and corn tortillas.

ROASTED CAULIFLOWER WITH ESQUITES — $269.00
Roasted in the Josper® grill with paprika and olive oil. Served in a parmesan crust and a spicy bone marrow aioli.

DOUBLE HAM CROQUETTES (6) — $299.00
Spanish style stuffed with potato and serrano ham. Topped with a thin slice of Ibérico ham.

CORN RIBS IN TRUFFLE SAUCE — $250.00
Corn in a creamy cheese and truffle oil sauce.


FISH CEVICHE



LOBSTER TACOS IN
GARLIC AND PARSLEY MEUNIERE

TACOS + SALADS

(GOURMET TACOS)

LOBSTER TACOS IN GARLIC AND PARSLEY MEUNIERE (5) — $650.00
House Specialty
Lobster cooked in garlic butter with parsley and a touch of Citrus. Mounted on flour tortillas.

RIB EYE AND MOZZARELLA CHEESE TACOS — $299.00
Thin slices of rib eye and mozzarella wrapped in a flour tortilla, cut sushi style served with ponzu and cashew sauce.

SEARED TUNA TACOS (4) — $269.00
Seared tuna in a cognac flamé, served with yellow peppers and cherry tomatoes.

BRAISED OXTAIL TACOS (4) — $279.00
Slowly braised and served of flour tortillas.

PICANHA TACOS (3) — $279.00
Brazilian style steak on blue corn tortilla with provolone cheese, red cabbage and avocado.

GRILLED VACÍO (SKIRT) STEAK TACOS (4) — $379.00
With roasted onions and bell peppers. Served with guacamole and mounted on flour tortillas.

SHRIMP TACOS (3) — $269.00
Grilled with a mozzarella cheese crust, bacon, flour tortillas and a pineapple habanero salsa.

(SALADS)

5 CONTINENTS SALAD — $249.00
Fine lettuce, smoked salmon, mango, figs, avocado, strawberries, grapefruit. Olive oil and citrus dressing.

ROASTED PEAR SALAD — $229.00
Mixed lettuce, grilled pears, grilled asparagus, baby corn and caramelized walnut in a sesame vinaigrette.

CAESAR SALAD — $229.00
(Yes! Caesar salad was first created in Tijuana)
Crisp romaine lettuce, olive oil, parmesan, egg yolk, anchovies and a lemon zest.
MADE TABLESIDE
WITH SHRIMP $269.00
WITH CHICKEN $259.00

BEET AND ROASTED PEACH SALAD — $229.00
Serrano ham, goat cheese dressing and citrus

Nuestros precios incluyen el 16% de IVA


GRILLED OCTOPUS
IN ADOBO

MAIN COURSE

(PASTAS)

TRUFFLED RAVIOLI $279.00
Stuffed with ricotta cheese and corn. Served in a 4 cheese and truffle sauce.
Add fresh seasonal truffle

(M/P every1 g) (Subject to availability)

FETTUCCINE WITH SEAFOOD $399.00
Sautéed in olive oil and reduction of white wine. Served with shrimp, calamari, fish, mussels and a touch of caviar mounted on light cream.

LINGUINI ALFREDO $250.00
Exclusive Vincent recipe.

WITH SHRIMP 110 g $289.00
WITH CHICKEN 150 g $279.00

PARPPADELLE WITH SHORT RIB RAGU 350 g $350.00
Served with a traditional ragu sauce with short rib.

(POULTRY)

VINCENT CHICKEN 250 g $299.00
Grilled in the Josper® with fine mediterranean herbs. Served with a creamy chive sauce.

CHICKEN PARMESAN 250 g $330.00
Stuffed with ricotta cheese and spinach. Breaded with panko and corn flakes. Mounted on pappardelle with tomato sauce and parmesan reggiano cheese.

(SEAFOOD)

STRIPED SEA BASS Every / 100 g $199.00
Josper® grilled with fine herbs from the Mediterranean and served with grilled onions and chilies.

GRILLED FISH IN ADOBO 200 g $430.00
Cooked in the Josper® grill with a special marinade adobo and topped with fried calamari and thinly sliced zucchini.

CATCH OF THE DAY IN BLACK LIME SAUCE 250 g $430.00
Grilled and served in black lime sauce with yellow peppers and basil mashed potatoes..

GRILLED SALMON 200 g $395.00
Grilled in the Josper® and served with Basil puree and "beurre blanc" sauce with chiltepin peppers.

NAYARITA SHRIMP 220 g $450.00
Shrimp marinated and grilled in a zarandeado adobo and citric mayo.

SEARED TUNA 200 g $360.00
Fresh seared tuna fish served with a citrus sweet and sour sauce.

GRILLED OCTOPUS IN ADOBO 400 g $799.00
Josper® grilled octopus served on a bed of mixed lettuce and vegetables.

LOBSTER TAIL Every / 100 g $299.00
Ask your server for the different cooking preparations.




BRAISED SHORT RIBS

MEAT AND SPECIALTY CUTS

ALL OF OUR CUTS ARE COOKED IN THE JOSPER CHARCOAL GRILL Josper®

(MEAT)

BEEF TENDERLOIN WITH GRANDMA'S SPECIAL PEPPER SAUCE 200 g — $389.00
Grilled in the Josper® and served with old European sauce. Accompanied by mashed potatoes and sautéed spinach.

BEEF TENDERLOIN CHEMITA STYLE 200 g — $389.00
Grilled beef fillet with olive oil, chile de árbol, chile serrano, mushrooms, onions and fingerling potatoes.

BEEF TENDERLOIN IN BONE MARROW SAUCE 200 g — $420.00
Beef fillet cooked in the Josper® grill and served with a red wine, shallot and bone marrow sauce.

CHEESEBURGER VINCENT 200 g — $320.00
Brioche bun, secret sauce, sharp cheddar, pickles and maple glazed bacon. Served with french fries.

WAGYU CHEESEBURGER 180 g — $370.00
Brioche bun with lettuce, tomatoe, a pickle and shallot mayo and sharp cheddar cheese. Served with french fries.

NEW YORK NORTEÑO STYLE 330 g — $599.00
Cooked on the Josper® grill and served with a garlic and onion marmalade, chiltepin and habanero.

GRILLED SKIRT STEAK 300 g — $480.00
Cooked in the Josper® grill and mounted on a goat cheese sauce. Served with a bundle of green beans & bacon and au gratin potatoes.

BBQ RIBS 400 g — $299.00
St. Louis style ribs served with mashed potatoes and roasted corn.

BRAISED SHORT RIBS 250 g — $450.00
Served with mashed potatoes and a red wine reduction with portobello mushroom.

SKIRT STEAK AND TRUFFLED FRIES 300 g — $520.00
Grilled and basted in butter and rosemary. Served with French fries with truffle oil and parmesan cheese.

PRIME RIB
Served with au jus, mashed potatoes and horseradish sauce.

AVAILABLE ONLY ON FRIDAYS

300 G	$560.00
600 G	$999.00

(CUTS)

BABY BEEF TENDERLOIN 150 g — $349.00

SKIRT STEAK 600 g — $830.00

RIB EYE
USDA High Choice.

400 g	$750.00
700 g	$1,349.00

NEW YORK
USDA High Choice.

330 g	$559.00
700 g	$1,050.00

Served with a parsley and shallot compound butter.

(PREMIUM CUTS)

TOMAHAWK Every /100 g — $255.00
USDA Prime.
Imported Nebraska, U.S.A.

PORTER HOUSE 900 g — $1,900.00
Imported Illinois, U.S.A.

BONE-IN RIB EYE Every /100 g — $255.00
USDA High Choice.
Butter aged and grilled in the Josper charcoal grill.

*ALL OF OUR CUTS ARE SERVED WITH A HOUSE MIXED SALAD.

(SIDES)

FRENCH FRIES	$99.00
CREAMED SPINACH	$120.00
GRILLED ASPARAGUS	$150.00
GUACAMOLE	$130.00
AU GRATIN POTATOES	$99.00
TRUFFLED FRENCH FRIES	$189.00
BASMATI RICE	$99.00
BASIL MASH POTATOES	$99.00
SWEET POTATO MASH	$99.00
CREAMY MASHED POTATOES	$99.00



PORTER HOUSE

DESSERTS

Lotus Cookie Cheesecake $225.00
With caramel and caramelized cashews.

Chocolate cake $225.00
Tres leches style with chocolate ganache and chocolate cream.

Carrot Cake $220.00
With caramel and caramelized cashews.

Sicilian Tiramisu $199.00
Creamy mascarpone cheese, ladyfingers, coffee and amaretto.

Milk Caramel Volcano (12 min) $220.00
Local milk caramel, vanilla ice cream and seasonal fruit.

Chocolate Coulant (12 min) $220.00
Baked chocolate cake with gooey center. With vanilla ice cream and coffee cream.

Mont Blanc $225.00
Tower of French meringue, vanilla ice cream, chestnut cream and whipped cream.

(COFFEE & TEA)

Americano	$69.00
Cappuccino	$72.00
Espresso	$59.00
Double Espresso	$89.00
Nespresso	$79.00
Irish Coffee	$155.00
Vincent Cappuccino Capuccino y amaretto	$155.00
Carajillo Espresso and Licor 43.	$199.00
Macajillo Espresso and macadamia liqueur.	$199.00
Tea Black, chamomile, mint and lemon.	$55.00
Premium Tiante Tea (2 cups) Ask your waiter for the assorted flavor display.	$99.00

NESPRESSO.

VINCENT

Nuestros precios incluyen el 16% de IVA.

Vincent Restaurante.



TEQUILA
1800
CRISTALINO

VINCENT