



Marcela

FINE DINING



At Our Unique On-Site Restaurant:

Enjoy breakfast with an exceptional selection of traditional favorites. Lunch and dinner offer an elevated dining experience with a unique Mexican flair. Our chef uses only the freshest ingredients to provide our guests his own refined and resplendent take on Mexican cuisine. You will not find a better meal in all of Puerto Vallarta, and you can enjoy it all in the comfort and privacy of our luxurious restaurant.

Room Service When YOU Want:

All items on our food and drink menus can be ordered for Room Service as well.

But, unlike most resorts, Marcela lets you order anything from any of our menus whenever you want. Feel like tacos at 10 am? Or a breakfast burrito at bedtime? We can do that—it's part of the Marcela difference.

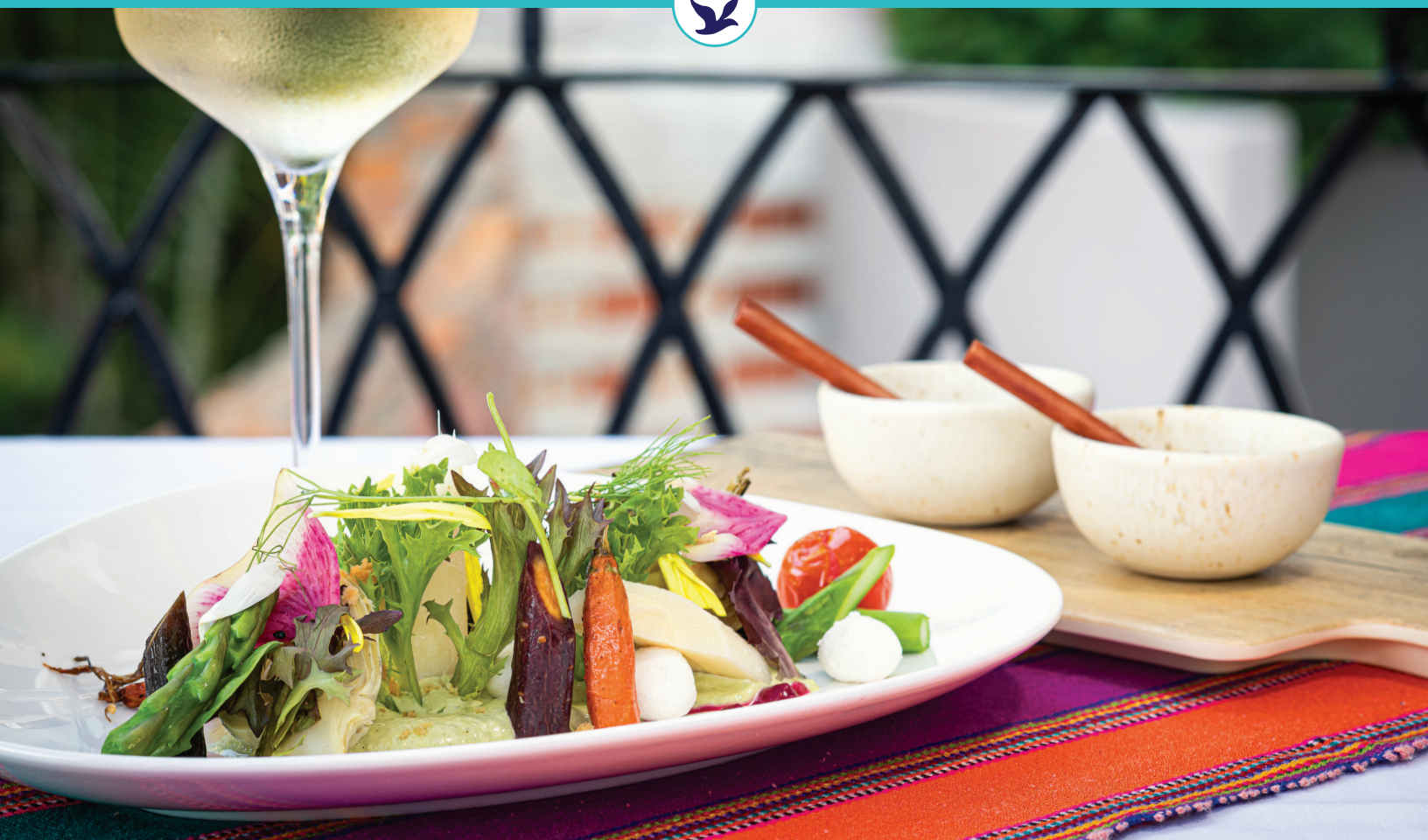
Our Room Service is available from 8 am to 10 pm daily (for an additional 18% service charge).



To order Room Service, call or text 52 322 353 8284 using the WhatsApp app.

If you encounter any issues ordering Room Service, please contact the Front Desk.

We look forward to making your stay at Marcela a delicious experience!



Make Every Meal Memorable

That's our goal when you dine at Marcela—we want to make every culinary experience you share with us to be as unforgettable as your time here in Puerto Vallarta. That's why we recruited Chef Jesús, one of the best chefs in Mexico, to design an exclusive menu for our guests, filled with authentic Mexican favorites and exciting new twists on classic dishes.

Get to Know Chef Jesús:

I started my culinary career at the age of 15, working as an apprentice for the renowned Mexican chef Sixto Mejia Lopez. Working with Chef Sixto Lopez was the inflection point to my interest in cooking professionally—I even stopped attending university, so I could continue developing my skills in restaurants around Mexico. I spent years perfecting my craft in the kitchens of some fantastic vacation destinations, including Casa Cupula, Vidanta, Villa Premier, Grand Miramar, Casa Demae, and other luxury locations.

Now, after 17 years of experience, I am proud to be leading the culinary team here at the Marcela Resort & Spa. Every day we come to work, we want to make sure that we're bringing only the best food and drink to your table and, more than anything, I want to make sure your dining experience is completely unforgettable.

That was my goal when I was asked to create a new menu for the Marcela Resort & Spa, and my team works tirelessly to bring that level of quality to every dish we prepare.

Don't Miss:

While I love every item on our menu, three of my signature dishes are the Classic Tortilla Soup, the Short Rib, and Marcela's Catch of the Day. Enjoy!

Fresh Ingredients. Local Cuisine. Endless Imagination.



Braised Octopus

COCKTAILS / COCTELES

RUM

BLUE HAWAIIAN / \$180

syrup
blue curaçao,
coconut milk
white rum

BULL / \$180

syrup
lemon
salt
dark beer
rum

CUBA LIBRE / \$180

Coke
lemon
rum

DAIQUIRI / \$180

syrup
lemon or fruit
white rum

MAI TAI / \$180

orange juice
grenadine
white rum

MIAMI VICE / \$180

strawberry
pineapple
Carnation
Kahlua
white rum

MOJITO / \$180

mint
lemon
sugar
white rum

PINA COLADA / \$180

Carnation
pineapple juice
Calahua
white rum

PUNCH RUM / \$180

orange or pineapple juice
lemon
grenadine
rum

TEQUILA

MARGARITA / \$180

syrup
lemon or fruit
Controy
tequila

MARGARITA CADILLAC / \$400

syrup
lemon
Grand Marnier
Añejo tequila

PALOMA / \$170

lemon
salt
grapefruit
soda
tequila

TEQUILA SUNRISE / \$180

pineapple/orange juice
grenadine
tequila

WHISKEY

OLD FASHION / \$120

sugar
Angostura bitters
whiskey

WHISKEY SOUR / \$160

lemon
egg white
bourbon

WINE

CLERICOT / \$120

lemon syrup
mineral water,
chopped fruit
red wine

SANGRIA / \$120

lemon syrup
mineral water
red wine

VODKA

BLOODY CAESAR / \$120

lemon
Worcestershire sauce
Clamato
vodka

BLOODY MARY / \$120

lemon
tomato juice
Worcestershire sauce
vodka

COSMOPOLITAN / \$170

cranberry juice
lemon Controy
vodka

CLEMENTINE / \$120

lemon juice
syrup
red wine
vodka

MARTINI / \$190

vermouth flavoring
vodka or gin

SCREWDRIVER / \$120

orange juice
vodka

SEX ON THE BEACH / \$120

peach/orange juice
Midori
vodka

TOM COLLINS / \$120

mineral water
lemon syrup
vodka

WHITE RUSSIAN / \$140

Carnation
coffee liquor
vodka

OTHER

APEROL SPRITZ / \$160

mineral water
Aperol
Prosecco

CARAJILLO / \$120

espresso
Licor 43

KING ALFONSO / \$120

Carnation
Kahlua

LONG ISLAND / \$180

tequila
rum
vodka
gin

MIMOSA / \$140

orange juice
Prosecco

NEGRONI / \$190

gin
Campari
vermouth rosso

Note: All prices in Mexican pesos

Room Service: Available from 8 am to 10 pm daily (additional 18% service charge)

BEER / CERVEZA

MEXICO

- CORONA** / \$85
CORONA LIGHT / \$85
PACIFICO / \$85
MODELO / \$85
NEGRA MODELO / \$85

IMPORTED

- ULTRA AMSTEL** / \$100

-
- COCA-COLA** / \$65

- DIET COKE** / \$65

- SPRITE** / \$65

- FANTA** / \$65

- SQUIRT** / \$65

- PERRIER** / \$75

- MINERAL WATER** / \$65

- PELLEGRINO WATER** / \$85

- BOTTLE OF WATER** / \$45

- RED BULL** / \$115

- CLAMATO** / \$65

- LEMONADE** / \$70

- ORANGE JUICE** / \$85

- PINEAPPLE JUICE** / \$65

- CRANBERRY JUICE** / \$65

- GREEN JUICE** / \$115

celery, parsley, nopal, cucumber, pineapple,
green apple, orange juice

WINE / VINO

RED WINE / VINO TINTO

GLASS BOTTLE

CHILE

- | | | |
|---|-------|-------|
| Concha y Toro Cabernet Sauvignon (2019) | \$120 | \$390 |
| Concha y Toro Merlot (2019) | \$120 | \$390 |
| Concha y Toro Shiraz (2019) | \$120 | \$390 |

MEXICO

- | | | |
|---------------------------|--|-------|
| Casa Madero 3V (2019) | | \$950 |
| Casa Madero Merlot (2019) | | \$850 |
| Casa Madero Malbec (2018) | | \$850 |
| Casa Madero Shiraz (2019) | | \$850 |

WHITE WINE / VINO BLANCO

CHILE

- | | | |
|-------------------------------|-------|-------|
| Concha y Toro Sauvignon Blanc | \$110 | \$390 |
| Concha y Toro Chardonnay | \$140 | \$490 |
| Santa Rita Sauvignon Blanc | \$110 | \$390 |
| Yellow Tail Chardonnay | \$140 | \$440 |

MEXICO

- | | | |
|----------------------------------|--|-------|
| Casa Madero Chardonnay (2018) | | \$650 |
| Casa Madero Chardonnay 2V (2018) | | \$650 |

CALIFORNIA (US)

- | | | |
|------------------------------|-------|-------|
| Barefoot Pinot Grigio (2016) | \$110 | \$390 |
| Beringer Pinot Grigio (2016) | \$120 | \$490 |

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BREAKFAST

FRUIT BOWL

Seasonal fruit with yogurt and granola. / \$170

PANCAKES OR FRENCH TOAST

Served with berries or banana. / \$180

EGGS BENEDICT

Poached eggs over English muffin, Canadian ham, hollandaise sauce, served with vegetables and hash browns. / \$200

RANCHERO STYLE EGGS

Eggs served over fried tortilla topped with red sauce, served with beans and avocado. / \$185

MOTULEÑOS STYLE EGGS

Eggs served over fried tortilla topped with a special sauce, onion, ham, cheese, refried beans, and avocado. / \$200

EGGS THE WAY YOU LIKE

Eggs a la Mexicana served with bacon, ham, chorizo or sausage.
Served with beans and hash browns. / \$185

CLASSIC OMELETTE

Served with toppings of your choice (mushrooms, spinach, red onion, bell pepper, zucchini) / \$170

ENCHILADAS IN CREAM OF POBLANO

Stuffed with chicken and bathed in creamy poblano sauce au gratin with cheese, accompanied by refried beans. / \$230

CHILAQUILES

Served with red or green sauce with onion, coriander, cream, and fresh cheese accompanied by refried beans. / \$200
Proteins: Chicken \$95 / Arrachera \$125 / Eggs \$60

BREAKFAST BURRITO

With machaca or scrambled eggs accompanied by refried beans and guacamole, served with house tatemada sauce. / \$255

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LIGHTER FARE

GUACAMOLE

Served with pico de gallo, cubed panela, and cherry tomatoes. / \$185

CEVICHE COLIMA

Seasonal fish in lemon juice, red onion, carrot, and coriander with salt and pepper to taste. / \$260

CEVICHE TROPICAL (optional hot/spicy)

Choice of shrimp or seasonal fish with roasted pineapple, red onion, lemon, cucumber, coriander, and salt and pepper to taste. Served with chips and crackers. / \$260

AGUACHILE

Choice of shrimp or seasonal fish, serrano pepper, red onion, cucumber, ginger, garlic, avocado, and lemon. Served with tostadas or tortilla chips. / \$315

POPCORN SHRIMP

Served with your choice of potatoes (wedge or French fries) with honey mustard and cayenne pepper dressing. / \$195

POPCORN CHICKEN

Served with your choice of potatoes (wedge or French fries) with honey mustard and cayenne pepper dressing. / \$185

MARINE BURRITO

Stuffed with shrimp, seasonal fish, octopus, lettuce, cheese, and creamy avocado dressing. / \$265

BAJA STYLE TACOS

Three tacos accompanied by Mexican sauce, purple cabbage, avocado, and chipotle dressing.

Skirt Steak \$245 / Shrimp \$275 / Seasonal Fish \$200

Two tacos: Skirt Steak \$155 / Shrimp \$175 / Seasonal Fish \$150

QUESADILLAS

Three quesadillas with your choice of flour or corn tortilla, accompanied by pico de gallo and house tatemada sauce.

Skirt Steak \$245 / Shrimp \$275 / Seasonal Fish \$200

NACHOS

Served with beans, cheese, Mexican sauce, and house tatemada sauce.

Skirt Steak \$245 / Chicken \$215 / Chorizo \$200 / Shrimp \$275

YIA YIA'S HOT DOG

Beef sausage with pickles and sauerkraut with a side of tomatoes and onion. Served with French fries. / \$150

PIZZA

BUILD-YOUR-OWN FRESH FROM OUR PIZZA OVEN

3 Topping Pizza / \$280 Extra toppings: \$35 each

pepperoni	bell pepper	Parmigiano
bacon	onion	mozzarella
sausage	jalapeño pepper	
mushroom	black olives	

THE GRILL

BEEF BURGER

Topped with Monterrey Jack Cheese, bacon, and house dressing. Served with French fries. / \$315
Cheese and bacon can be removed.

FRIED CHICKEN SANDWICH

Served with French fries and chipotle sauce on the side. / \$265

FAJITAS

Skirt Steak \$265 / Chicken \$245 / Shrimp \$315
Served with refried beans, guacamole, corn tortillas, and tatemada house sauce.

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APPETIZERS

CREAM OF SWEET CORN SOUP

White corn roasted cream soup with huitlacoche ravioli. / \$185



CLASSIC TORTILLA SOUP

Served with Tortilla Juliana, ranch cheese, cream, and avocado. / \$185

LOBSTER BISQUE

Fresh lobster cream soup with garlic croutons and blue cheese. / \$315

CAESAR SALAD

Served with parmesan cheese, anchovies, and garlic crouton. / \$185

BEETROOT SALAD

Roasted goat cheese, spring mix, bacon, and balsamic vinaigrette. / \$230

VEGETARIAN GARDEN SALAD

Mix of lettuce with garlic crumble, hearts of palm, asparagus, and confit cherry tomatoes served with a goddess of parsley and basil dressing. / \$215

ARGENTINIAN EMPANADAS

Argentinian empanadas stuffed with ground beef, garlic alioli, and classic chimichurri. / \$245



Chef Jesús signature dish

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FRESH FROM THE SEA



CATCH OF THE DAY WITH ESQUITES

Seasonal fish accompanied by esquites (Mexican street corn salad) and seasoned with tequesquite natural mineral salt, tajin mayonnaise, guacamole, and cheese. / \$340

SHRIMP YOUR WAY

Diabla / Breaded / Coconut / Garlic / Ajillo / Butter
Served with vegetables and white rice. / \$310

BRAISED OCTOPUS

Topped with guava sauce and a hint of anise,
served with potatoes and fresh spinach salad
with anchovies and panko. / \$450

HOMEMADE PASTA

CLASSIC LASAGNA BOLOGNESE

Lasagna made with fresh homemade pasta and traditional pomodoro sauce. / Full: \$375 Half: \$225

SPAGHETTI POMODORO

Fresh homemade spaghetti with pomodoro sauce,
parmesan cheese, and basil. / Full: \$315 Half: \$195

FETTUCINE CARBONARA

Fresh homemade fettucine served with creamy sauce
made from Parmesan cheese, eggs, and bacon.
Full: \$410 Half: \$260

BEEF/PORK/ CHICKEN

CHICKEN PICCATA

Served with mashed potatoes or pasta and confit
Brussel sprouts cooked in bacon. / \$320

FILET MIGNON

12.7 oz. served on a bed of mashed potatoes,
confit mushrooms, topped in demi-glace sauce. / \$525

NEW YORK STRIP

14.8 oz smoked and served over cauliflower,
pureed onions, and candied carrots, topped
with au jus sauce. / \$585

MEXICAN FLANK STEAK

10.6 oz. grilled and accompanied by refried beans,
guacamole, onions, chambray, corn tortillas, and
tatemada house sauce. / \$365

COCHINITA PIBIL

Traditional pibil suckling pig baked and wrapped in banana
leaves, and served with xnipec sauce, black beans,
and tortillas. / \$380



SHORT RIB

Served with traditional Huasteco mole, potatoes,
and grilled chambray onion. / \$490



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