

MENU

APPETIZERS

Fresh Bread

(baked in our wood burning oven with butter)

Roasted watermelon with Prosciutto and Goat Cheese

(roasted organic watermelon accompanied by prosciutto, purslane, and goat cheese)

Fresh Ceviche

(locally caught fish ceviche style with jicama, cucumber and squid ink with barbequed toast)

Beef Tartare with Creamy Avocado Crouton

(sliced organic beef fillet Accompanied by pickle, eschalot caper, parsley and mustard trim)

Cherry Tomato, Arugula and Panela Cheese with Dry Chili Vinaigrette

(cherry tomatoes with olive oil, panela cheese and dry chili vinaigrette)

Organic Bone Marrow

(seasoned with barbequed toast)

Margarita Flat Bread Pizza

(red cherry, cheese and basil)

From Our Garden Vegetable Flat Bread Pizza

(mixture of peppers with goat cheese)

Arugula Prosciutto Flat Bread Pizza

(arugula, cherry tomato and prosciutto)

SALADS

Los Veranos Farms Salad

(mix of organic lettuce, various garden vegetables, croutons, and egg)

Los Veranos Farms Caesar Salad

(organic lettuce leaves, grilled with homemade croutons)

add shrimp or chicken

Mexican Avocado Salad

(avocado, cherry tomato, roasted corn, olive oil, agave, lemon and rustic bread)

SOUPS

Los Veranos Soup

(Chef's nightly choice)

OUR STORY

Los Veranos Farms is Farm with Los Veranos Canopy Tours which is the first zip line canopy tour in North America! We found the perfect location where the lush green jungle gives way to the pure rushing waters of the Horcones River. Our mission is to provide adventures with unprecedented thrills and birds-eye views. We are a family-owned and operated business, also known for Los Arcos Tequila, Los Veranos Tequila, Los Veranos Coffee, Puerto Vallarta Electric Bike Company and Villa Los Arcos.

ENTREE'

THE MAJORITY OF OUR ENTREES ARE COOKED ON OUR OPEN WOOD GRILL

Fresh Local Fish Fillet with Ratatouille and Tomato Pepper Sauce

(fresh local fish with traditional Ratatouille and roasted pepper sauce)

Fresh Local Fish in Lemon Tea with Crispy Vegetables and Lemon Foam

(fresh local fish basted in lemon tea, accompanied by organic vegetables)

Risotto de chorizo, Peas and Shrimp a la Leña

(rice, cheese, cream, crispy chorizo, cooked chicharos and shrimp in the wood oven)

Organic Chicken with Vegetables

(fresh organic chicken accompanied by local organic vegetables)

Organic Potato Chilaquiles with Cotija Cheese and Organic Chicken Fajitas

(crispy potato with a special from the garden with Cotija Cheese, cream and organic chicken fajitas accompanied by local organic vegetables)

Organic Rack of Lamb Rib with Marrow Butter

(organic rack of Lamb seared in olive oil and garlic with marrow butter accompanied by local organic vegetables)

Taquito's de Cochinita Wrapped in Banana Leaf

(pulled pork cooked with a delicious marinade and three tacos)

Los Veranos Farms Gourmet Organic Beef Burger

(cheddar cheese, grilled onion, tomato, avocado and french fries)

Fresh Linguini Pasta

(fresh pasta with pesto)

add shrimp or chicken

ORGANIC STEAKS

ALL OF OUR PRIME ORGANIC STEAKS ACCOMPANIED BY LOCAL ORGANIC VEGETABLES

VARIOUS ORGANIC MEAT CUTS:

Rib Eye .40 kg/14 ounces

New York .40 kg/ 14 ounces

Cowboy Steak .50 kg/18 ounces

Tomahawk Steak .90 kg/30 ounces

SIDES:

Grilled Garden Asparagus

Baked Potato with Olive Oil

Classic French Fries

Aligot Los Veranos

(pure fine potato with selected cheese and garlic)

Vegetables from the Garden with Garlic and Spices

(mixture of seasonal vegetables with olive oil and spices)

DESSERTS

Warm Apple Cake and Farm Made Vanilla Ice Cream

Banana Flambe and Farm Made Vanilla Ice Cream

Chocolate Cake and Farm Made Vanilla Ice Cream

Farm Made Ice Cream

COFFEE & TEA

COFFEE AMERICANO

CAPPUCCINO

ICED COFFEE

ESPRESSO

CHAI ICED TEA

BLACK ICED TEA

Chef

Ricardo Morales