The Tryst PUERTO VALLARTA

IN ROOM DINING

RISE & SHINE 7AM - 1PM

SEASONAL FRUIT PLATTER $180
Watermelon, cantaloupe, pineapple and papaya.

OATMEAL BOWL $180
Milk of your choice: soy, almond, lactose-free or light.

FRENCH TOAST $220
Crème brûlée brioche topped with cinnamon-spiced applesauce and a red berry medley.

PANCAKES (3) $220
Fluffy pancakes served with organic butter, house jams and seasonal fruits.

PAPI'S PROTEIN PANCAKES (3) $220
Protein-packed pancakes made with egg whites, oats, rich cocoa and bananas. Served with peanut butter and fresh strawberries.

AVO TOAST $220
Two poached eggs atop freshly sliced avocado, wild arugula and basil pesto.

CHICKEN SOUP $320
Chef's healing chicken soup with pasta and vegetables.

BYO OMELET (CHOOSE 3) $320
Three eggs and your choice of peppers, spinach, tomato, onion, serrano pepper, mushrooms, shrimp, chorizo, ham, bacon, mozzarella cheese, cheddar cheese and panela cheese.

Served with hash brown and roasted tomatoes.

MOTULEÑOS EGGS $290
Fried corn tortillas topped with two eggs, tomato salsa, peas, turkey ham and fried banana.

SMOKED SALMON BAGEL $290
Capers, tomato, red onion, cream cheese and alfalfa sprouts.

CROQUE MADAME $290
Housemade bread, bechamel, turkey ham, cheese gratin and 2 fried eggs.

CALIFORNIA BREAKFAST BURRITO $240
Scrambled eggs, bacon, mozzarella, onion, tomato and chipotle aioli salsa. Served with skillet potatoes.

NAYARIT BEEF STEAK $380
Angus steak served with tomato and jalapeño pepper salsa. Served with beans and chilaquiles.

RISE & SHINE 7AM - 1PM

JALISCO STYLE MACHACA $320
Shredded beef mixed with eggs, poblano pepper, tomato and onion. Served with chilaquiles and beans.

VERACRUZ ENFRIJOLADAS $290
Flour tortillas filled with Mexican-style scrambled eggs, crème fraîche, chorizo, avocado and topped with a savory bean sauce.

PASTRIES $120
SIGNATURE COOKIE
CHOCOLATE MUFFIN
CROISSANTS

SIDES 4 OZ | $160

Crispy Bacon | Sausage | Fresh Sliced Avocado | Panela cheese
Tender Chicken Breast | Two Farm Fresh Eggs

BEVERAGES

Iced Tea	65
Black coffee	75
Specialty coffee	95
Pitcher of coffee	160
Fresh Juice: Orange, Passion Fruit, Apple, Pineapple	110
Bloody Mary	220

ALL DAY MENU 1PM - 11PM

FARM FRESH SALADS

THE TRYST $290
Tender chicken breast, crisp lettuce, fennel, figs, cucumber, green apple, pecan and citrus vinaigrette.

THE CAPRI $330
Fire roasted tomatoes, creamy burrata, peaches, pecorino-infused pesto, toasted hazelnuts and thin slices of serrano ham.

THE CAESAR $320
Tender chicken breast, crisp romaine lettuce, regiano parmesan, tomatoes, housemade dressing and herb croutons.

THE BEET IT $270
Roasted beets, jocoque, arugula, pistachios, balsamic vinegar reduction and honey.

STARTERS

CATCH OF THE DAY CEVICHE $320
Green apple, cucumber, cilantro, lime juice, yuzu, red onion and serrano pepper.

PULPO ZARANDEADO $290
Aguachile aioli, tomatoes, cilantro, avocado, onions and cucumbers.

NEW YORK AGUACHILE $350
Thinly sliced New York strip steak, cucumber, avocado and onions.

GRILLED PULPO $320
Charcoal grilled octopus marinated in olives. Served with cambray potatoes and aioli.

ARGENTINIAN EMPANADAS $290
Served with tomato criolla sauce.

TURKEY MEATBALLS $320
Protein-packed meatballs. Served with house salad.

MAINS

TRYST BURGER $420
100% Angus beef patty, fresh baked artisan sourdough bun, caramelized onion and cheddar cheese. Served with hand cut fries.

CHICKEN SALAD SANDWICH $350
Chef's chicken salad, tomato, alfalfa sprouts, onion and avocado. Served with hand cut fries or house salad.

ALL DAY MENU 1PM - 11PM

CHICKEN SOUP $320
Chef's healing chicken soup with pasta and vegetables.

FALAFEL & BABA GANOUSH (VEGAN) $320
Chickpea croquettes with plaintain purée.

BEEF FILET MIGNON $740
Premium 8oz Angus beef steak with sauteed spinach, caramelized onion and red wine sauce. Served with sweet potato purée.

MEDITERRANEAN CHICKEN CACCIATORE $390
Seasoned chicken breast on a bed of cacciatora-style vegetables. Served with mashed potatoes or rice.

SUSTAINABLE CATCH OF THE DAY $490
Catch of the day blackened with green pipián. Served with pickled beets topped with pistachios and fresh cucumber salad.

PULPITO 138 $520
Grilled octopus, sweet potato purée, roasted veggies and chips.

CHARCOAL SHRIMP $490
Jumbo shrimp, smoked aubergine purée, pickled onion and diabla sauce.

SEAFOOD PASTA $390
Fresh lobster, king crab, shrimp, squid and chef's secret sauce.

QUESADILLAS (3)
CHICKEN $380 | SHRIMP $460 | BEEF $450 | CHEESE $220
Flour tortilla stuffed with melted cheese. Served with onions, cilantro, mexican salsa and guacamole.

SIDES 4 OZ | $160

Organic Vegetables | Mashed Potatoes | French Fries | White Rice | Roasted Asparagus

ALL DAY MENU 1PM - 11PM

SOMETHING SWEET

TRYST LECHES $290
The best tres leches in Puerto Vallarta, guaranteed!

CHOCOLATE CAKE $290
Fluffy chocolate cake made with Mexican cacao.

HOUSEMADE ICE CREAM $290
Artisanal ice cream and sorbet.

BEVERAGES

Soda	65
Iced Tea	65
Lemonade	120
Beer	120
White Wine	220
Red Wine	220
Margarita	285

LATE NIGHT BITES 11PM - 7AM

CHICKEN SOUP $320
Chef's healing chicken soup with pasta and vegetables.

THE CAESAR $320
Grilled chicken breast, crisp romaine lettuce, regiano parmesan, tomatoes, housemade dressing and herb croutons.

FALAFEL & BABA GANOUSH (VEGAN) $320
Chickpea croquettes with plaintain purée.

VEGETARIAN LASAGNA $420
Housemade lasagna layered with tomato sauce and arugula.

CHICKEN SALAD SANDWICH $350
Chef's chicken salad, tomato, alfalfa sprouts, onion and avocado. Served with hand cut fries or house salad.

TRYST BURGER $420
100% Angus beef patty, fresh baked artisan sourdough bun, caramelized onion and cheddar cheese. Served with hand cut fries.

TRYST TACOS (3)
CHICKEN $380 | SHRIMP $460 | BEEF $450
Traditional tacos with onion, cilantro, Mexican salsa and guacamole.

QUESADILLAS (3)
CHICKEN $380 | SHRIMP $460 | BEEF $450 | CHEESE $220
Flour tortilla stuffed with melted cheese. Served with onions, cilantro, mexican salsa and guacamole.

SOMETHING SWEET

TRYST LECHES $290
The best tres leches in Puerto Vallarta, guaranteed!

CHOCOLATE CAKE $290
Fluffy chocolate cake made with Mexican cacao.

HOUSEMADE ICE CREAM $290
Artisanal Ice cream and sorbet.

BEVERAGES

SODA	60
BEER	120
LEMONADE	120
WHITE WINE	220
RED WINE	220
MARGARITA	285