



Boat and Bay
VALLARTA



1LOS Luxury Gourmet
Catamaran

MENU



WELCOME ABOARD!

Choose from our extensive menu, meticulously crafted to provide you with an exceptional dining experience.

Each trip includes:

- 4 Appetizers
- 1 Salad
- 2 Main Courses
- 1 Pasta or Side Dish
- 1 Dessert

Breakfast option is available for morning departures (9 am–1 pm).

For longer mid-day trips (9 am–3 pm), guests may choose **breakfast + appetizers** or **appetizers + lunch**.

Vegan options are available and can replace one welcome appetizer and one main dish; we also offer **gluten-free, vegetarian, pescatarian, and raw-vegan alternatives upon request**.



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APPETIZERS

Please choose 4

Tuna Sashimi

Fresh tuna marinated in ponzu sauce.

Tropical Ceviche

Catch of the day with cucumber, mango, onion & cilantro.

Ceviche Vallarta

Catch of the day with tomato, carrot, onion & cilantro.

Shrimp Aguachile

Shrimp in chiltepín ponzu with cucumber, onion & avocado.

Charcuterie Board

Selection of Spanish cheeses, cured meats, olives, pretzels & nuts.

Crudités

Fresh vegetables served with ranch, hummus & guacamole.

Sushi Bar

Tuna & veggie sushi; serrano ham & salmon tapas with goat cheese, olives & dried tomato.

Guacamole & Corn Chips

Fresh guacamole served with traditional totopos.

Plain Quesadillas

Soft tortillas with cheese, served with refried beans, pico de gallo & guacamole.

Gratin Chicken Nachos

Refried beans, Oaxaca cheese, grilled chicken & molcajete sauce.

Seasonal Fruit Platter

Grapes, watermelon, jícama, mango, strawberry, kiwi & pineapple.



SALADS

Please choose 1

Caprese Salad

Tomato, mozzarella, basil, balsamic reduction & olive oil.

Beet Carpaccio Salad

Roasted beet with feta cheese, arugula & mint dressing.

Pear Carpaccio Salad

Fresh pear, mixed greens, goat cheese & raspberry dressing.

Rayando el Sol Salad

Quinoa, arugula, yellow tomato, mango reduction & roasted almonds.

Greek Salad

Cucumber, cherry tomatoes, red onion, black olives, feta cheese & Italian vinaigrette.





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MAIN COURSES

Please choose 2

Seafood Paella

Clams, scallops, shrimp, fish fillet & mussels

Coconut Shrimp

Crispy shrimp served with homemade sweet pineapple sauce

Crispy Coconut Mahi-Mahi

Panko & coconut-crusted mahi-mahi fillet

Lemon Butter Fish Fillet

Grilled fish fillet with a bright citrus butter sauce

Zarandeado Fish

Whole red snapper marinated in traditional zarandeado-style sauce

Tequila Shrimp

Grilled shrimp & peppers in a tequila reduction

Shrimp Empanadas

Crispy empanadas served with lettuce salad & homemade salsas

Octopus al Ajillo

Grilled octopus with guajillo chili & garlic butter

Asian Tuna Steak

Seared tuna with sesame, ginger & soy reduction

King's Seafood Plate

Octopus, shrimp, fish, clams & scallops marinated in ponzu, served over rice noodles

Rib Eye & Chicken Fajitas

Served with refried beans, guacamole, molcajete salsa & homemade tortillas

Taco Bar

Beef, chicken or fish tacos with homemade tortillas, Mexican rice, refried beans & salsas

Salmon Wellington

Salmon wrapped in flaky puff pastry

Beef Wellington

Classic puff pastry-wrapped beef fillet

Beef Fillet with Mushroom Gravy

Served with Hasselback potatoes & sweet corn





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DESSERT

Please choose 1

Carrot Cake

Moist carrot sponge with creamy frosting

Chocolate Cake

Rich chocolate layers with a smooth finish

Red Velvet Cake

Classic velvety cake with cream cheese frosting

Cheesecake

Traditional, silky, and always a guest favorite

Lemon Pie

Bright, citrusy filling with a buttery crust

Coconut Flan

Creamy coconut custard with a tropical touch

Kahlúa & Cream Cheese Flan

A decadent twist on the classic flan

Banana Flambé with Vanilla Ice Cream

Caramelized bananas served warm with vanilla ice cream

Port Wine Poached Pears with Hibiscus Reduction

Elegant pears in a sweet red wine & hibiscus sauce

Birthday Cake

A celebration cake available upon request





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VEGAN OPTIONS

Please choose 2 (replaces one appetizer and 1 main)

Veggie Fajitas

A colorful mix of sautéed vegetables full of fresh flavor

Vegan Sushi

Plant-based rolls made with crisp vegetables and seasoned rice

Cauliflower Vegan Pizza

A light cauliflower crust topped with fresh vegan ingredients

Cauliflower Ceviche

Boiled cauliflower with tomatoes, cucumber, jícama, onion, and ponzu sauce

Quinoa & Akimeshi

Quinoa sautéed with grilled zucchini, carrots, pepper, and celery, seasoned with soy sauce and sesame oil

Spring Rolls

Rice paper rolls filled with rice noodles, avocado, cucumber, carrots, and served with peanut-ponzu dipping sauce

Thai Tofu

Grilled tofu with poblano pepper and a smooth coconut-lemongrass Thai cream.





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BREAKFAST

Please choose 4

Seasonal Fruit Platter

Watermelon, papaya, melon, mango, berries, honey, granola, and Greek yogurt

Chia Pudding

Chia seeds soaked in coconut milk with vanilla, berries, banana, and mango

Bagels with Cream Cheese & Salmon

A classic, fresh morning favorite

Pancakes

Served with maple syrup, butter, and berry jam

French Toast

Golden, lightly sweet, and perfect for a relaxed morning at sea

Spanish Tortilla

Traditional potato and egg omelette with smooth, comforting flavor

Avo-Caprese Toast

Avocado, cherry tomato, mozzarella, and basil dressing over toasted bread

Veggie Omelette

Spinach, peppers, mushrooms, and Manchego cheese

Poached Eggs

Soft, delicate, and full of flavor

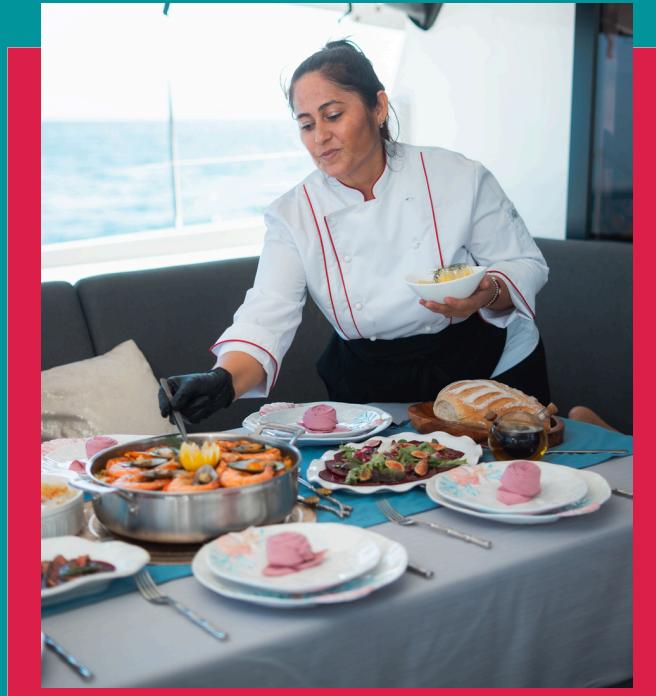
Scrambled Eggs

Fluffy and freshly prepared

Red & Green Chilaquiles

A Mexican breakfast classic in your preferred salsa





About Chef Claudia

Claudia Camacho, a proud native of Puerto Vallarta, discovered her love for cooking as early as six years old while helping her family in the kitchen and accompanying her father on boats. By nine, she created her first dish, "Pulpo a la Mokindú," a flavorful octopus in dried chili sauce with potatoes. Cooking for Claudia is not just work—it's a passion and a blessing. Onboard our catamaran, she prepares every dish with heart and care, turning each meal into a thoughtful, unforgettable culinary experience against the stunning backdrop of the bay.