



**APPETIZERS & SNACKS**

**Guacamole and chips** (180 g.) **\$168**

**Nachos with guacamole** **\$178**

With fried beans and melted chihuahua cheese.

**Nachos with beef** (200 gr.) **\$312**

100% Select quality imported beef.

**Nachos with chicken** (200 gr.) **\$248**

Grilled chicken breast, with refried beans, and melted Chihuahua cheese.

**Tucan's shrimp aguachile** (180 g.) **\$312**

Vallarta style, prepared with cucumber, red onion, cilantro and avocado.



**TUCAN'S SHRIMP AGUACHILE**

**STEAK PANINI**



**CHEF'S SPECIALTIES**

**Ajillo shrimp** (180 g.) **\$328**

Sautéed with a guajillo chili cream, accompanied with wild rice and vegetables.

**Mediterranean pasta** **\$328**

Spaghetti al dente with sautéed shrimp in garlic, olive oil, parmesan cheese, cherry tomatoes and basil.

**Catch of the day** **\$268**

Freshly caught (180 gr.), cooked to the chef's taste and accompanied with mashed potatoes with fine herbs and sautéed vegetables. At your choice: Garlic, pastor, chimichurri or ajillo.

**Adobo chicken breast** **\$258**

200 g. delicately marinated with adobo sauce accompanied with refried beans and guacamole.



**CATCH OF THE DAY**



**ADODO CHICKEN BREAST**

**SALADS & SOUPS**

**Quimixto salad** **\$178**

Mixed greens, caramelized pecans, strawberries, goat cheese and an exquisite mango and echalote dressing.

**Mixed salad** **\$148**

Mixed greens, mixed with orange segments, cucumber, beets, cherry tomatoes and a sweet chilli vinegar.

**Texan party salad** **\$218**

Mix of lettuce with adobo marinated chicken breast strips (200 g.), cilantro, corn kernels, onion, cherry tomatoes, Monterey Jack cheese, and corn crunch.

**PANINIS & OTHERS**

Choose your panini with one of our Home made breads: focaccia, ciabatta or 4 grains Baguette.

**Steak panini** **\$298**

200 g. of select quality imported beef steak with guacamole, tomato, onion, lettuce, Monterrey Jack, chipotle dressing and french fries on the side.

**Chicken panini** **\$198**

200 g. of Juicy chicken breast roasted in fine herbs with lettuce, tomato, red onion, chipotle dressing, Monterrey cheese and french fries.

**Tucan burger** **\$184**

Special homemade beef burger (200g) on a four-grain whole wheat bun, roasted onion, Monterrey cheese, lettuce, tomato, chipotle dressing and accompanied by french fries.

**Classic club sandwich with fries** **\$168**

Made with home made white bread with shredded chicken, ham, bacon, Monterrey Jack cheese, tomato and mayonnaise.

**Vegetarian baguette** **\$158**

With homemade whole wheat bread, zucchini and grilled bell pepper, alfalfa germ, avocado and basil dressing, accompanied with salad.



**TUCÁN BURGER**

**MEXICAN SPECIALTIES**

**Chicken enchiladas** **\$198** (3 pieces)

Traditional mexican enchiladas filled with shredded chicken (160 gr.), and melted chihuahua cheese on top, also with fresh cheese and sour cream. Accompanied with beans and guacamole on the side.

**Fajitas** Sautéed with bell peppers, poblano pepper, onion and mushroom accompanied with beans and guacamole on the side.

• **Beef** (200g. Select quality imported beef) **\$328**

• **Chicken** (180 g.) **\$258**

• **Shrimp** (180 g.) **\$298**

• **Surf and turf** (90 g. y 90 g.) **\$328**

**Bathed burrito**

Delicious, filled with rice, beans, lettuce and bathed with a special tomato sauce and guacamole on the side.

• **Beef** (180g. Select quality imported beef) **\$298**

• **Chicken** (180 g.) **\$228**

• **Shrimp** (180 g.) **\$298**

**DESSERTS**

**Slice of carrot cake** **\$64**

Carrot bread infused with cinnamon and cream cheese filling.

**Slice of chocolate cake** **\$64**

Exquisite dark chocolate cake with chocolate ganache covered with Papantla vanilla cream.

**Slice of seasonal cake** **\$64**

**Individual fruit** tart **\$56**

Delicious butter cookie filled with custard and red berries, cheese and seasonal fruits, chocolate filled tart, apple tart, lemon with Swiss meringue, guava tart, mango tart, or nut tart.

**Macaroon (1 piece)** **\$42**

Fine almond cookie filled with 85% cocoa chocolate ganache from the Chontalpa Tabasqueña.

**Brownie (1 piece)** **\$64**

Exquisite dark chocolate brownie decorated with buttercream.

**Sweet rolls** **\$36**

Pastries filled with blue berries and cheese cream, filled with cheese cream and pecans, filled with banana puree, chocolate croissant and cinnamon roll



**TORTILLA SOUP**

**QUIMIXTO SALAD**

**TEXAN PARTY SALAD**



**FISH TACOS**

**TAMPIQUEÑA STEAK**



**CARROT CAKE**

**CHOCOLATE CAKE**



**INDIVIDUAL FRUIT TARTS**



**MACAROON**

**INDIVIDUAL BERRIES TARTS**

**VEGAN**

**VEGETARIAN**

**SPICY**

Consuming raw or undercooked foods may increase the risk of illness. By consuming them, you assume the risk.

\*In half orders, 70% of the price of the dish will be charged.

\*Order divided into two dishes will be charged \$ 24 pesos extra.

\*We will not separate individual bills of more than 8+ people.

\*In busy hours, we do not seat incomplete groups.

\*Mention if you are allergic to any ingredient

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MODELO ESPECIAL BEER

CORONA BEER

## FROM OUR BAR

- Bloody Mary** (44 ml. liqueur) **\$148**
- Bloody Cesar's** (44 ml. liqueur) **\$148**
- Mimosa** (44 ml. liqueur) **\$148**
- Margarita** (44 ml liqueur) **\$148**
- Mexican coffee** (tequila & kahlúa) **\$148**
- Spanish coffee** (brandy & kahlúa) **\$148**
- Irish coffee** (whiskey & kahlúa) **\$148**

## BEER

- Pacífico, corona, corona light** **\$62**  
(355 ml.)
- Modelo & negra modelo** (355 ml.) **\$72**

## MIXOLOGY

- Chiltik** (44 ml. of liquor) **\$148**  
Refreshing cocktail with hibiscus syrup and peach liqueur, flavored with fresh basil leaves, vodka and lime soda.
- Chaman** (44 ml. of liquor) **\$148**  
Reduction of ginger and lemon juice, caramelized hibiscus, smoked rosemary, citrus and white tequila.
- Romerito** (44 ml. of liquor) **\$148**  
Refreshing cocktail with artisan rosemary syrup, perfumed with basil, lemon juice, sparkling water and boosted with gin.
- Mexican mule** (44 ml. of liquor) **\$148**  
Ginger-infused reduction, fresh basil, tangy lemon juice, smooth reposado tequila, finished with a splash of sparkling water.
- Bourbon street** (44 ml. of liquor) **\$148**  
Cheerful cocktail with ginger syrup and cinnamon, macerated strawberry, shaken with a lime juice, sparkling water and boosted with bourbon.
- Tucan coffee** (44 ml. of liquor) **\$148**  
Espresso shot, coffee liqueur, artisanal cinnamon syrup, and enhanced with Brandy.

- Costera** (44 ml. of liquor) **\$148**  
Rosemary reduction, white wine and a touch of peach juice, enhanced with vodka.
- Cora** (44 ml. of liquor) **\$148**  
Tamarind and Hibiscus reduction, infused with pineapple and lemon juice, enhanced with smooth reposado tequila.
- Soñador** (44 ml. of liquor) **\$148**  
Creamy cocktail with irish cream, cocoa and macerated banana, enhanced with brandy.
- Carajillo** (44 ml. of liquor) **\$148**  
Licor 43 and a shot of espresso.
- Aperol Spritz** (44 ml. of liquor) **\$148**  
Aperol, prosecco, and soda water.

## LEMONADE & OTHERS

- Lemonade or orangade
  - Regular (290ml) **\$54**
  - Jumbo (500ml) **\$64**
- Berries lemonade** (270ml) **\$68**
- Ginger and cinnamon lemonade** (270ml) **\$68**
- Mint lemonade (270ml) **\$68** Frozen.

## OTHER DRINKS

- Soda can** (355 ml.) **\$58**
- Sparkling water** (600 ml.) **\$48**
- Bottle water** (500 ml.) **\$38**

## WINES

- White wine** (200ml.) **\$148**
- Red wine** (200ml) **\$148**
- Sparkling white wine** (200ml) **\$148**
- Sangría** (250ml) **\$148**

## KID'S MENU

- Chicken tenders** (100 gr.) **with french fries** **\$118**
- Mini hamburguer** **with french fries** **\$118**
- Mini beef steak** (100 gr.) **with french fries** **\$148**

Select quality imported beef



BOURBON STREET

MINT LEMONADE



CHICKEN TENDERS WITH FRENCH FRIES



CARAJILLO



## OUR HISTORY

Under the direction of Vallarta native Federico García Jr., El Tucán Restaurant & Bar adopted the name Freddy's Tucán, now globally recognized by the thousands who visit annually across its three locations. Since 1993 in the Romantic Zone, Fluvial Vallarta since 2020, and Nuevo Nayarit in 2024.

In a joint effort, Freddy García Jr. and his family have given shape and essence to the restaurant, taking the necessary time and attention to make every client feel at home, offering them the best quality, good flavor, but more than anything and excellent service. To this day, they continue to cook delicious meals to please the most demanding palates. We create it with passion so you can enjoy it every moment.

**"MI CASA ES SU CASA" "ICON MUCHO GUSTO!"**

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