



FREDY'S TUCÁN

LUNCH

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.

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.

Thai salad **\$268**

Sautéed noodles with sesame oil, mixed with a selection of lettuce, cilantro, 180g. of shrimp with teriyaki sauce and peanuts.

Wild mushroom soup **\$138**

Slow cooked vegetable stew with zetas, portobello, french mushroom, tofu, corn kernels and zucchini.

Tortilla soup **\$138**

Traditional tortilla soup with avocado, cheese and sour cream.



TORTILLA SOUP



QUIMIXTO SALAD



TEXAN PARTY SALAD

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, Monterey 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, Monterey cheese and french fries.

Tucan burger **\$184**

Special homemade beef burger (200g) on a four-grain whole wheat bun, roasted onion, Monterey 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, Monterey 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.

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**

Tampiqueña steak **\$328**

200 g. of juicy select quality imported beef steak with a traditional chicken (60g.) enchilada on the side, rice, guacamole, refried beans, and handmade tortillas.

Fish tacos (3 pieces) **\$238**

180 g. of marinated fish of your choice from chimichurri or al pastor, on corn tortilla, xinepec onion, cilantro, accompanied with refried beans, guacamole and a mango vinaigrette.

Tacos (3 pieces) **\$278**

Served on corn tortilla, accompanied with refried beans and guacamole

• **Beef** (200gr. select quality imported beef)

• **Shrimp** (180gr. grilled shrimp)



FISH TACOS



TAMPIQUEÑA STEAK

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



CARROT CAKE



CHOCOLATE CAKE



INDIVIDUAL FRUIT TARTS



INDIVIDUAL BERRIES TARTS

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. delicate marinated with adobo sauce accompanied with refried beans and guacamole.



TUCAN'S SHRIMP AGUACHILE



STEAK PANINI



TUCÁN BURGER



CATCH OF THE DAY



ADOBEO CHICKEN BREAST



AJILLO SHRIMP



MACAROON



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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FREDY'S TUCÁN

DRINKS

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 (355 ml.)	\$62
Modelo & negra modelo (355 ml.)	\$72

HERBAL TEA (Iced or Hot) No sugar

Cherry festival (250ml)	\$62
Piña colada (250ml)	\$62
Guava punch (250ml)	\$62

TEAS

Chamomile (250ml)	\$54
Green tea (with lemon) (250ml)	\$54
Mint medley (250ml)	\$54
English teatime (250ml)	\$54
Earl gray (250ml)	\$54
Cranberry apple (250ml)	\$54
Iced tea (free refill)	\$54

MIXOLOGY

Chilitik (44 ml. of liquor) \$148	Costera (44 ml. of liquor) \$148
Refreshing cocktail with hibiscus syrup and peach liqueur, flavored with fresh basil leaves, vodka and lime soda.	Rosemary reduction, white wine and a touch of peach juice, enhanced with vodka.
Chaman (44 ml. of liquor) \$148	Cora (44 ml. of liquor) \$148
Reduction of ginger and lemon juice, caramelized hibiscus, smoked rosemary, citrus and white tequila.	Tamarind and Hibiscus reduction, infused with pineapple and lemon juice, enhanced with smooth reposado tequila.
Romerito (44 ml. of liquor) \$148	Soñador (44 ml. of liquor) \$148
Refreshing cocktail with artisan rosemary syrup, perfumed with basil, lemon juice, sparkling water and boosted with gin.	Creamy cocktail with irish cream, cocoa and macerated banana, enhanced with brandy.
Mexican mule (44 ml. of liquor) \$148	Carajillo (44 ml. of liquor) \$148
Ginger-infused reduction, fresh basil, tangy lemon juice, smooth reposado tequila, finished with a splash of sparkling water.	Licor 43 and a shot of espresso.
Bourbon street (44 ml. of liquor) \$148	Aperol Spritz (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.	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 hamburger with french fries \$118
Mini beef steak (100 gr.) with french fries \$148
Select quality imported beef

OUR HISTORY

Under the direction of Vallarta native Federico García Jr., El Tucán Restaurant & Bar adopted the name Fredy'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, Fredy 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" "¡CON MUCHO GUSTO!"



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VEGETARIAN



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