

iK: A Reinvigorating Breeze

iK is a day sign in the Mayan calendar system. It symbolizes the wind or breath which brings life and spirit to people all around. Its mission is giving impulse for breathing and growing. It also represents the Tree of Life and the God of Storms and Rain.

Air is and will always be a breath of life. Puerto Vallarta is, undoubtedly, an excellent place to evolve our body and spirit. The sea and its atmosphere of magic and charm bring fresh winds to its residents and visitors.

iK is the right place to refresh our senses and, specially, our soul.

DINNER

5:00PM - 11:00 PM

ENTREES

- Spinach Salad with home made Cured Salmon 80gr** 220
Baby Spinach, grilled italian zucchini, baby corn, tortilla chips, fresh adobera cheese from el Tuito and citrus dressing.
- Arugula Salad 50gr** 179
Arugula Baby with honey-mustard dressing, pear, goat cheese, caramelized walnuts and strawberry.
- Mediterranean Salad 80gr** 169
Mix of lettuce with hibiscus emulsion, zucchini seeds, goat cheese, walnuts and grilled peach.
- Tuna Tataki 100gr** 210
Fine slices of tuna Sashimi over a bed of Salicornia, served with smoked tomatoes pesto and a lemon gremolata.
- Cognac Prawns Cream 50gr** 165
Prawns cream flamed with Cognac and a Crostini with fresh NATA.
- Insects Trunk 30gr** 229
Black Corn chip with guacamole and variety of insects served with Molcajete sause.
- Estrudel Florentine 80gr** 135
Classic Estrudel stuffed with spinach, mushroom and Mozzarella cheese. Served with a delicious Pomodoro sause and mix Salad.
- Popcorn Shrimp 120gr** 165
Breaded Shrimp with amaranth and served with spicy ashes sause.
- Escargots Bourgogne 6 pcs.** 209
Delicious Escargots sauteed with white wine, home made butter with fine herbs, baked with puff pastry.
- iK Marrows 600gr** 259
Baked beef Marrows with a combination of grilled cactus, onion, serrano chile, fresh cilantro, lime juice and grilled pineapple served with corn tortillas.
- Grilled Chistorra 160gr** 190
Grilled Chistorra, with fresh panela cheese from el Tuito, served with garlic croutons and fine herbs.

Consuming fish, seafood, meats, egg or any raw or partially cooked product is consumers responsibility. All of our prices are with tax included.*16% Tax Included

SPECIALTIES

- Countryside Thought 100gr** 145
Tender zucchini flowers stuffed with wild mushroom, Tofu, over a sweet corn sauce served with caramelized popcorns and baby corn.
- Seared Scallops 180gr** 395
Seared Scallops with olive oil and garlic, served over risotto with vegetables.
- Shrimp with Piña colada Sauce 180g** 329
Shrimp sauted with olive oil, gralic, cilantro and white wine, served with couscous with vegetables and a piña colada sauce.
- Lobster Tail al Thermidor 300gr** 1,559
Lobster medallions al Thermidor, over a traditional risotto served with organic vegetables.
- Catch of the day and potato scales 200gr** 399
Tender catch of the day with potato scales, cooked in the oven with white wine served with mash potato and turnip.
- Eastern Tuna 200gr** 375
Tuna Steak with sesame seeds crust, served with rice pasta tofu, mushroom, zucchini and spring onion tails with Teriyaki sauce.
- Grilled Salmon Steak 200gr** 449
Served over a Plantain puree, strawberry sauce and grilled spring onions.
- Fetuccini Mediterraneo 200gr** 300
Seafood and pasta sautéed with garlic, olive oil, black olives, cherry tomato capers, basil, parsley and white wine.
- Octopus in dry pasilla chile sauce 400gr** 399
Tender octopus tentacles, over grilled pinapple and sauted spring potato served with asparragus and creamy avocado.
- Chicken Cazadora 180gr** 299
Baked Chiken breast with prosciutto and mozzarella cheese and served with a traditional cazadora sauce.
- Surf and Turf 300gr** 1,035
Garlic lobster tail served with grilled tender filet mignon with gratin potatoe and vegetables.
- Trompo al Pastor 600gr** 415
Marinated pork meat served with corn tortillas, homemade salsa guacamole and grilled spring onion.
- Filet Mignon with Mole 200gr** 450
Tender Filet Mignon with mole sauce over a Huitlacoche puree served with Asparagus and glazed baby carrots.
- Confit Short Rib 300gr** 629
Delicious short rib slow cooking for four hours served with sweet potato puree and finished with a red berries sauce.

IK STEAKS

- T-Bone 420 grs** 769
- Mignon 270 grs** 470
- Rib Eye 420 grs** 1,035
- New York 420 grs** 770

All our steaks are served with baked potato.

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SWEET TENTATION

Coconut Panna-Cotta 120grs	150
Mexican Rice Pudding 120grs	150
Creme Brulee of the Season 120grs	160
Banana Cheesecake 120grs	150
Chocolate Cake 120grs	99
Variety of Ice Cream 140ml (Chocolate, Strawberry, Vanilla, Pistachio, Lemon)	120

COFFEE

American 220ml	50
Espresso 220ml	50
Capuccino 220ml	85
Mocaccino 220ml	95
Irish 220ml	150

WATER & SODA

Hethe 350ml	70
Hethe 750ml	150
Canada Dry 355ml	45

ENERGIZING

Red Bull 355ml	115
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CLASSIC COCKTAILS

Mojito 350ml	125
Mai Tai 450ml	125
Gin & Tonic 450ml	125
Aperol Spritz 450ml	220
Luces de la Habana 450ml	155
Cosmopolitan 120ml	125
Carajillo 250ml	175
Negroni 120ml	150
Manhattan 120ml	175
Margarita 300ml	125
Martini (Sweet, Dry, Perfect & Dirty) 120ml	150
Bloody Mary 350ml	125

BEER

Corona 355ml	55
Corona Light 355ml	60
Pacifico 355ml	55
Modelo Especial 355ml	65
Negra Modelo 355ml	65
Victoria 355ml	55
Michelob Ultra 355ml	65
Stella Artois 355ml	80

CRAFT BEER

Colomita Piedra Lisa 355ml	119
Colomita Lager 355ml	119

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SIGNATURE MIXOLOGY

by: Miguel Angel Alvaréz

- Tropicoco** 420ml 150
*Creamy combination of rum, coconut, mango, pineapple and mint. **Rosemary Bitter***
- Temptation** 100ml 150
*Vodka, vanilla ice cream, chocolate, sweet potato syrup and condensed milk. **Cinnamon Bitter***
- Pacific Lixer** 420ml 150
Exotic combination of vodka and passion fruit, White wine, Blue Curazao and anise syrup.
- Irish Macchiato** 120ml 150
Creamy mix of whiskey, coffee liqueur, cinnamon syrup and thin layers of dark chocolate.
- Tropical Paradise** 330ml 150
*Rum, peaches, citric, mint and a touch of ginger **Raspberry Bitter***
- Gin Fire Ik** 480ml 150
Gin, citric with a touch of rosemary (flamed)
- Gin Sensual** 480ml 250
*Fresh berries with a touch of hibiscus and edible flowers. **Mamey seed Bitter***
- Feromona** 300ml 250
*Gin, green grape, lime, lemon, mint and a touch of cranberry served on a frozen rose sphere. **Cardamon and Raspberry Bitter***

SIGNATURE MARGARITAS

by: Miguel Angel Alvaréz

- Margarita IK** 450ml 220
*Emblematic house drink made of a select blend of blueberry, blackberry, plum, macerated basil and sweet potato syrup served with a grasshopper rim and mezcal. **Cocoa Bitter***
- Margarita Pasión** 300ml 150
*Combination of tequila, strawberry, melon with a touch of orange and flower syrup served with a hibiscus (Jamaica) rim. **Mamey Sapote Bitter***
- Luna Llana** 300ml 175
*Refreshing combination of Mezcal and coconut water sweetened with rosemary syrup served with amaranth rim. **Flowers Bitter***
- Margarita Pastor** 300ml 150
*Colorful and traditional taste of Mexico: Agave distillate, chili syrup and grasshopper rim. **Coriander Seed Bitter***
- Amanecer** 480ml 220
*Combination of mezcal and tropical fruits (mango and watermelon) with a touch of ginger. **Raspberry Bitter***
- Margarita Vallarta** 300ml 175
*Mezcal, corn, green apple, cucumber, honey with a cinnamon salt rim. **Cinnamon Bitter***
- Margarita Xibalba** 300ml 175
Combination of mezcal, fine macerated herbs, cranberry, hibiscus syrup with a rim of hibiscus salt.
- Atardecer** 300ml 150
Spicy combination of tequila, melon liqueur, mint and a touch of jalapeño.

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DISTILLATES

BRANDY	BOTTLE	GLASS
		45ml
Torres 10 700ml	1,090	109
COGNAC		
Martell VSOP R.BR 700ml	2460	209
GIN		
Beefeater 750ml	1,499	119
Bombay Sapphire 750ml	1,870	159
Bulldog 750ml	2,090	189
Hendricks 750ml	2,499	189
Tanqueray 700ml	1,815	159
LIQUEUR		
43 700ml	1,980	199
Amareto Disaronno 750ml	1,595	149
Ancho Reyes 750ml	1,299	119
Aperol 700ml	1,320	119
Baileys 700ml	1,320	119
Campary 750ml	1,320	119
Damiana Guaycura 750ml	1,320	119
Fernet Branca 750ml	1,999	149
Frangelico 700ml	1,320	129
Galliano 500ml	1,699	159
Grand Marnier 700ml	2,420	199
Hpnotiq 750ml	1,980	179
Jagermeister 700ml	1,320	129
Kalhua 1000ml	1,320	129
Midori 750ml	1,650	165
Sambuca Vaccari 700ml	1,375	119
Sambuca Vaccari Black 700ml	1,375	119
MEZCAL		
400 Conejos Espadin 750ml	1,899	139
Armonia Cupreata Ineaquidens 750ml	2,499	159
Armonia Suave FR 750ml	2,499	159
Mitre Espadin 750ml	2,035	199
Ojo de Tigre 750ml	2,199	159
RAICILLA		
Crisanta 750ml	2,099	149
Hacienda Divisadero 750ml	2,999	239
TEQUILA		
Centenario 700ml	999	99
Cuervo 1800 Añejo 700ml	2,199	159
Cuervo Tradicional Reposado 950ml	1,320	129
Don Julio Blanco 700ml	1,980	199
Don Julio Reposado 700ml	2,310	229
Herradura Blanco 950ml	1,980	199
Herradura Reposado 700ml	2,399	229
Maestro Dobel Diamante 700ml	2,599	229
Pat Silver 700ml	2,249	219
RUM		
Bacardi Añejo 1000ml	1,430	129
Bacardi Blanco 980ml	1,430	129
Capitan Morgan 750ml	799	129
Havana Club 7 años 700ml	1,595	129
Malibu 750ml	1,320	129
Zacapa 23 750ml	2,475	209

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VODKA	BOTTLE	GLASS 45ml
Absolut Blue 750ml	1,485	139
Absolut Mandarin	1,485	139
Grey Goose 750ml	2,255	219
Ketel One 750ml	1,760	159
Smirnoff	999	99
Stolichnaya 750ml	1,650	139
Titos Handmade 750ml	2,090	199

WHISKEY

Black Label 750ml	2,750	249
Buchanans 12 Años 750ml	2,475	249
Fireball 750ml	1,299	139

iK ICONS

BRANDY	BOTTLE	GLASS 45ml
Torres 20 700ml	3,760	289

COGNAC

Hennesys VSOP 700ml	3,999	349
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WHISKEY

Buchanas 18 años 750ml	4,399	349
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TEQUILA

Don Julio Añejo	3,299	249
Don Julio Añejo 70 Cristalino	3,499	249

WINE

SPARKLING WINE	BOTTLE 750ml	GLASS 150ml
I Heart Prosecco Doc	1,099	239
Moet Chandon Imperial - Champagne	4,199	
Veuve Clicquot Brut - Champagne	4,399	

ROSE WINE

Vivante Joven Malbec - Cabernet	599	139
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WHITE WINE

Primi Soli Pinot Grigio Doc Italia	649	149
Vineyard Selection Sauvignon Blanc	699	
Doña Dolores Chardonnay	799	179
Doña Dolores Sauvignon Blanc	799	179
Bianco Venetto IGT Baccolo	799	
Laberinto Gewürztraminer	1,099	
Paloni Chardonnay	1,499	

RED WINE

Carmenere Cab. Sauv. Paradise	499	129
I Heart Cabernet Sauvignon	599	
I Heart Pinot Noir	599	139
Vivante Joven Malbec	599	
Cava Quintanilla Blend Laberinto	1,099	
Cava Quintanilla Nebbiolo Laberinto	1,099	
Grand Tuscan Passaia Sangiovese	1,299	
Casa Boloyan Tres Tintos Cabernet	1,599	
Villa Monteriori Valle de Gpe Shiraz	1,699	
Montefiori Valle de Gpe. Nebbiolo	1,949	
Villa Monteriori Shiraz, Merlot	1,699	
Vivante Joven Malbec	599	

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