In the heart of Mexico's Pacific coast, amid towering lush mountains and crystalline waters, lies Bahia de Banderas, where nature has woven a tale of whispers of wind and salt. Ancient shell-gatherers, divers, and fishermen once traced their paths through the waves, seeking treasures of exquisite pearls, vibrant fish and legends of mermaids singing at dusk. Their hands held the salt while the horizon captured their gaze.

For centuries, the rumble of the ocean stood as the sole witness to the passage of time until 1525, when Francisco Cortés de San Buenaventura set foot on this land with banners billowing in the wind. Before his arrival, natives with feathered flags gave way to this encounter, christening Bahia de Banderas —a name that would endure forever. The mountains, rich with traces of silver and gold, precious metals that flowed down to the sea, clinched the dreams of Don Guadalupe Sánchez, his wife Ambrosia Carrillo, and other families in search of a new home. Thus, on December 12, 1851, along the banks of the Cuale River, they founded Las Peñas de Santa María de Guadalupe, in honor of the Virgin who protected them. Peñas, Peñitas, and before, El Carrizal, with its natural charm and enchantment, became the lifeblood of what we now know as Puerto Vallarta.

Today, Bahia de Banderas remains a bountiful haven, where the vessel of modernization and progress traces new passages upon its waters. Among boats and nets, seafaring men and their renewed story, the eternal soul of this port beats to the rhythm of the ocean, where past and present convolute, allowing Puerto Vallarta to shine bright as a jewel sculpted by time.

LA PERLA'S APPETIZERS

PICKLED PEPPERS — 100 g
Grilled and marinated in olive oil, balsamic and dill.

CRISPY FISH CRACKLINGS — 100 g
Locally-sourced Vallarta fish, fried and served with garlic and chili cream.

TUNA TIRADITO — 130 g
Fresh tuna drizzled with a blend of sauces, soy and lime.

SHRIMP ESQUITE — 120 g
Mix of corn, grilled shrimp, garlic aioli with red chili and roasted lemon.

MUSHROOM CEVICHE TOSTADA — 1 piece
Wild mushroom mix seasoned with lemon juice, served on a toasted tortilla.

RED AGUACHILE — 120 g
Lemon-cured shrimp in red sauce, cucumber and toasted tortilla.

ROASTED CAULIFLOWER — 130 g
In guajillo chili butter, toasted almonds and red onion.

BETWEEN OCTOPUS AND SQUIDS — 150 g
Grilled octopus and squids, local chorizo, raw grated tomato sauce, served with rustic bread.

SALADS

BAHÍA SALAD — 130 g
Mixed greens with marinated artichokes, orange supremes, basil, mint, golden raisins, farm cheese and grilled lime with raicilla.

CAESAR SALAD — 120 g
Table-side preparation, Caesar dressing with anchovies, croutons and Parmesan cheese.

Vegan Spicy Vegetarian

Raw consuming it may increase your risk of foodborne illness, especially if you have a certain medical condition

Prices in mexican pesos, all taxes included

LA CANTINA TACOS

FISH TACOS *Battered fish topped with a spicy garlic aioli.*	2 pieces
PORK BELLY TACOS *Pork belly cooked for 6 hours, pickled onions and rustic yellow sweet potato puree.*	2 pieces
BEEF TONGUE TACOS *Beef tongue braised for 8 hours in meat broth, served with green tomatillo sauce.*	2 pieces
HIBISCUS FLOWER TACOS *Vallarta-style triple-cooked hibiscus flower, serrano chili and habanero emulsion.*	2 pieces
QUESADILLAS DE BARRIO *Homemade blue corn tortillas filled with Oaxaca cheese and wild epazote.*	2 pieces

FIRE OF THE BAY

CHAMORRO DEL PUEBLO *Slow-cooked pork shank in a rich 25-spice mestizo mole, served with fresh tortillas.*	400 g
FISH FILLET (MAHI MAHI OR RED SNAPPER) *Sustainably caught local fish with a creamy beer and caper sauce, served with grilled carrots.*	200 g
CORTÉS RIBS *Braised ribs with house green sauce.*	400 g
GRILLED OCTOPUS *Sautéed peas, mashed potatoes and grilled vegetables.*	300 g
"LA CONQUISTADORA" BURGER *Angus Sirloin, brioche bun, guacamole, grilled onions and Monterey Jack cheese.*	200 g
CANTINA CHICKEN *Organic chicken marinated in red chili adobo, soy sauce, scallions and lemon.*	250 g
★ COSTA Y RANCHO *Butter-poached lobster and grilled Angus beef steak, pepper sauce and mountain mushroom sauce.*	310 g

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EXTRA SIDES

MIXED GRILLED VEGETABLES	100 g
MASHED POTATOES	110 g
POTATO WEDGES	120g
CACTUS PADDLE SALAD	100 g

DESSERTS

CHURROS PICARONES — 120 g
Coated with cinnamon and sugar, served with chocolate sauce and vanilla ice cream.

CAPIROTADA — 120 g
Traditional homemade dessert with coffee ice cream.

REQUESÓN CAKE WITH HONEY — 130 g
Local cheese and local honey.

PECAN TART — 130 g
Cookie crumble and raicilla ice cream.

MIXOLOGY

LA PERLA ESCONDIDA
Mezcal Distrito 20, lychee syrup, Aperol, lemon juice, aquafaba, pink pepper afloat.

ATARDECER EN LAS PEÑAS
Mezcal Distrito 20, roasted pineapple shrub with morita peppers, fresh lemon juice, soda top.

CANTO DE SIRENA
Thai basil syrup, Aperol, Mezcal Distrito 20, aquafaba, fresh lemon juice and cava.

★ SAN BUENAVENTURA
Raicilla Sierra Marioneta, espresso coffee from the mountains, cajeta cream.

★ SOL DE VALLARTA
Mezcal Distrito 20, coastal nanche shrub, agave honey, fresh lemon juice.

★ ALMA DEL CUALE
Raicilla Hacienda Divisadero, cucumber oleo, fresh lemon juice, aquafaba.

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