

MENU

Breakfast Menu

Breakfasts include:

Seasonal Fruit, Orange Juice, Coffee, Milk, Cane Sugar & Bread Toast.

At your choice: Bacon, Sausage & Sweet Bread.

#1: Buenos Dias

French toast stuffed with cream and cheese, accompanied with Maple Syrup.
Traditional red Chilaquiles (tortilla chips in red tomato sauce) served with cheese
(Mexican fresh style), and sour cream.

Scrambled eggs with onion and tomato, served with corn tortillas

#2: Huevos Rancheros

Pancakes with Butter and Maple syrup.

Quesadillas with beans and ham.

Eggs served on fried tortilla with beans, over fresh tomato red sauce.

#3: Mexican Breakfast

Molletes (Toast bread with beans and gratin cheese)

Omelettes with braised mushrooms or mixed vegetables, and Manchego cheese.
Green Chilaquiles. Tortilla chips, green tomato sauce, with chicken, sour cream and
Panera Cheese on the side.

#4: American Breakfast

Pancakes with served with Maple Syrup and utter.

Scrambled eggs with spinach.

Baked mini smoked pork sausage.

#5: Red Poached Eggs

French toast with Nutella and cream cheese, served with Maple Syrup

Baked bacon.

Poached eggs in a fresh red tomato sauce, with vegetables flavored with Mexican
tea plant. (Epazote)

#6: Veggie's Choice

Delicious salted potatoes and onions slow cooked in olive oil.

Eggs in green sauce with Panela cheese.

Vegetarian style red Chilaquiles, with Panela cheese and sour cream.

#6: Mexican Burrito

Fried ripe plantain.

Eggs Burritos Mexican style with beans accompanied with green sauce, red sauce, avocado and Panela cheese.

Potatoes au gratin with Manchego cheese.

Lunch & Dinner Menu

Pasta, paellas, lobster, fine cuts of meat, fresh fish sashimis or pizzas at your choice.

#1: Mexican Fajitas

Fresh green salad with cucumber, celery, green pepper, jicama, and tomato, bathed in citrus sauce with papaya.

Mexican Fajitas: chicken, beef or vegetable, served with corn tortillas

Refried beans, guacamole, tortilla chips and Pico de Gallo sauce.

#2: Caribbean Dream

Mixed fresh lettuce with vinaigrette dressing, Balsamic vinegar, fresh lemon juice and olive oil.

Mexican ceviche with Fish, Shrimp, or mixed, chopped red tomatoes, onion, coriander, ketchup, Served with guacamole and tortilla chips.

Mixed fruit plate with fruit of the season.

#3: Enchiladas Poblanas

Salad with three varieties of fresh lettuce, accompanied with roasted vegetables, Italian squash, fresh cucumber, carrot strips and fruit dressing.

Enchiladas: chicken or vegetable, bathed in two sauces: Puebla style Mole sauce (chocolate and dried chiles, spices), served with white rice, refried beans, guacamole and tortilla chips with Pico de Gallo sauce.

#4: Yucatan Taste

Mixed lettuce salad with spinach and cooked beets, peas, with jicama and honey mustard dressing.

Cochinita tacos: Yucatecan style meat served with corn tortillas, brochettes of vegetable with eggplant, cucumber, zucchini and mushrooms, served with refried beans, guacamole, Pico de Gallo sauce and tortilla chips.

#5: Taquitos Dorados

Lettuce salad with fresh strawberries in vinaigrette dressing.

Tacos Dorados.: crunchy fried chicken or vegetarian tacos, accompanied with Panela cheese and sour cream.

Red rice & Avocado salad with cucumber.

#6: Shrimp Tacos

Quinoa and Vegetable Salad: fresh long lettuce leaves and fresh papaya dressing.

Shrimp tacos with corn tortillas

Corn empanada, fried with meat or cheese, served with Panela cheese and raw green sauce with avocado guacamole, Pico de Gallo sauce, tortilla chips & hot sauce.

#7: Buffed Style Tacos

Traditional lime soup prepared with fresh limes, red and green sweet peppers, served with stripped chicken breasts, tortilla strips or fried julienne strips.

Tacos buffet prepared on the spot with beef and cheese; chicken breast bathed in achiote, quesadillas with chorizo,, mixed vegetable tacos with fine herbs accompanied with mixed vegetables braised with olive oil, white rice, fresh guacamole, Pico de Gallo sauce, hot sauce served separately and tortilla chips.

#8: From the Grill

Tortilla soup: traditional style creamy tortilla soup with fresh tomatoes flavored with local herbs served with fried tortilla strips.

Fresh avocado, Panela cheese and cream served separately.

Fine cuts of marinated beef, marinated chicken breasts, pork loin marinated with spices cooked on the grill.

Accompanied by Mexican style rice with peas and mixed fresh vegetables in butter.

#9: Tender Pork BBQ Ribs

Minestrone vegetable soup; colorful fresh vegetables flavored with garlic and spices, Parmesan cheese served separately.

Tender pork ribs and chicken breasts marinated in barbeque style sweet sauce with tomatoes and fruits accompanied with baked potato, sour cream served separately, corn on the cob and broccoli, carrots and cauliflower in butter.

#10: Regional Cuisine

Cream of sweet corn served with croutons.

Fresh lettuce in vinaigrette dressing.

Chicken breasts marinated in achiote Pibil style (chicken marinated in achiote, purple onion and green peppers Maya style).

Served with Moorish style rice with beans - roasted vegetables, zucchini, eggplant and red pepper.

#11: Tampiqueña Style

Cream of leek and potato (vegetarian style).

Tampiqueña style meat: marinated beef cooked and served with chicken enchiladas and with red sauce, cheese and sour cream, white rice, refried beans, Puebla style chile strips salted mixed vegetables with coconut oil, guacamole and tortillas.

#12: Garlic Butter Fish Fillet

Cream of spinach with or without bacon accompanied with julienne cut tortilla (strips) - Fish fillet with garlic butter or steamed; fresh fish fillets from Puerto Juarez cooked at your choice.

Accompanied with garden style rice (vegetables) corn, broccoli, and corn with avocado oil.

#13: Kebabs

Small snacks or kebabs.

Mushroom and vegetable soup flavored with local spices. cloves, cinnamon and cumin.

Chicken and sweet red pepper kebabs, beef kebabs with onion and sweet green peppers, red wine sauce.

Vegetable kebabs. Eggplant, cucumber, tomatoes, mushrooms and sweet peppers –Accompanied with fresh mashed potatoes

#14: From the Sea

Seafood soup: delicious creamy soup with shrimp, fish or octopus at your choice accompanied with lime and hot sauce.

Buttered fish fillet with garlic or steam fresh fish filets from Puerto Juárez

Pasta with seafood or lobsters with butter or garlic.

Fragrant white rice, fried plantains and cauliflower with peas in butter

- Groceries are not included; Chef is able to buy everything necessary for the chosen menu for 10 USD extra fee + groceries expenses.
- Flexible Menu: you can change or remove at your choice.

