



**f l e x i b l e  
m e n u**





## BREAKFAST



### **Desayuno Continental** **Continental Breakfast**

Fruit (2 kinds), cold meats and cheeses, toast, butter and jelly.  
Coffee or tea, milk and orange juice.

**\$ 10usd pp**



### **Desayuno del Chef** **Chefis Breakfast**

Eggs (cooked to order), served with bacon, hash brown potatoes, cold meats and chesses, waffles or pancakes and fresh fruit of the season.  
Two varieties of natural fresh fruit juice, coffee, milk and Mexican sweet bread.

**\$14usd pp**



### **Desayuno Mexicano** **Mexican Breakfast**

Huevos a la mexicana (scrambled with chopped tomatoes, onions and Serrano chilies) or Huevos divorciados (Two eggs over fried tortilla, one topped with green hot sauce and another with our ranchera red sauce), served with guacamole, black fried beans, tortilla chips, assorted fresh fruit, tortillas and Mexican sweet bread, coffee, milk, orange and cactus juice and watermelon or cantaloupe juice.

**\$16usd pp**



### **Molletes**

Sliced bread spread with black beans topped with melted cheese and served with sour cream and salsa.

### **Chilaquiles**

Tortilla chips covered with red or green sauce, cheese and sour cream.

### **Quesadillas**

Tortilla (corn or flour) stuffed with cheese

### **Enchiladas**

Chicken or Cheese Tacos topped with our special red or tomatillo sauce and melted cheese, served with chopped onion, lettuce and sour cream.

**Other Options: (to choose instead of any kind of eggs) \$3usd extra per each**





## SNACKS

### Mexican:

- Tacos Dorados: Rolled beef fried taquitos, served with lettuce, cheese, and sour cream.
- Snacks from Yucatan: A variety of regional dips served with totopos, Tostadas, empanadas
- Pico de Gallo or Xnipek
- Guacamole and Fried Beans served with tortilla chips.

**2-6pax \$45usd**

**6-12pax \$80usd**

### Spanish

- Tapas: Iberic bocados (sandwiches)
- Variety of Spanish cheeses
- Pan tumaque (bread spread with tomato and garlic)
- Pinxos de carne (meat kebabs)

**2-6pax \$50usd**

**6-12pax \$95usd**

### Argentina style

Served with chimichurri and Creole sauce.

- Empanadas Argentinas Criollas (Argentine Creole pastries stuffed with corn and cheese)
- Choripanes (grilled spicy sausage sandwiches)

**2-6pax \$50usd**

**6-12pax \$95usd**

### From the Sea

- Ceviche: Shrimp, fish, octopus or all mix, marinated with lemon juice, onions, cucumbers, tomatoes, and spices.
- Cocktail: Fish, shrimp, octopus or mix cocktail, served with onions, cilantro, tomato, and a special cocktail juice.
- Fried Calamari
- Marinara Mussels

**2-6pax \$65usd**

**6-12pax \$110usd**





## LUNCH or DINNER

### De la Costa al Rancho From the Coast to the Ranch



**Ensalada de camarones roca en cama de lechugas y polvo de chiles**  
Rock shrimp salad served over a bed of mixed greens and chilly powder.



**Mini paella de mariscos y chorizo espa ol**  
Mini Seafood and Spanish spicy sausage Paella



**Filete de res en corona de langosta con guarnici n de tabul  mexicano y salsa de chipotle**  
Beef Filet over Lobster Crown served with Mexican Tabule and Chipotle Sauce



**Coulant de Chocolate**  
Chocolate Coulant



**\$60.00usd pp**





## **Mariscos y Pescado** **Sea Food and Fish**



**Capresse Mexicana**  
Mexican Capresse



**Ceviche de mariscos**  
Seafood Ceviche



**Pescado a la sal con guarnición de vegetales glaseados  
y mantequilla aromatizada**  
Salted Fish with glaze vegetables and scented butter garnish

Or

**Pescado a la diablo con guarnición de arroz azafranado sobre menestra de  
vegetales asados**  
Spicy Fish served with saffron rice over grilled vegetables.

Or

**Langosta a su gusto**  
Lobster served to your taste.



**Pie de Limón**  
Lemon Pie



**With Fish \$50.00usd pp**

**With Lobster \$80.00usd pp**





## **Cocina Yucateca** **Mexican Mayan Cuisine**



### **Salbutes estilo Canasìn**

Corn and flour tortilla topped with shredded chicken, lettuce, onion, tomato, avocado and a slice of jalapeño pepper.



### **Sopa de lima**

Chicken and Lime broth served with shredded chicken and fried tortilla stripes.



### **Cochinita Pibil**

Pork with Achiote (annatto) sauce cooked in banana leaf served with refried beans and onions accompanied with tortillas and Habanero pepper.

Or

### **Queso relleno**

Edam Cheese stuffed with ground pork and beef served in a Mayan white sauce and covered with tomato sauce

Or

### **Chiles rellenos estilo Yucatán**

Xcatik Peppers filled with shark served with tomato sauce and white rice



### **Queso Napolitano** Cheese Flan



**\$42.00usd pp**



## Italiano Italian



**Ensalada de tomates deshidratados y queso de cabra con lechugas escarolas y sangrías en vinagreta de balsámico**  
Mixed Greens, Sun dried tomatoes and goat cheese salad served with balsamic vinaigrette.



**Mini lasaña napolitana de berenjena**  
Eggplant Mini Lasagna Napolitan Style



**Fettuccini en salsa de ajo y vino blanco con espinacas o acelgas**  
Fettuccini with spinach or chard served with white wine or garlic sauce.

Or

**Rack de cordero en ragú de tomates y alcaparras en cama de Ratatouille de vegetales**  
Lamb Rack with tomatoes and cappers Ragú over a Vegetable Ratatouille bed.



**Pannacota de almendras**  
Almond Pannacota



**\$48.00usd pp**





## Asi- tico Asian



**Arroz Yakimeshi**  
Yakimeshi Rice



**Rollitos Primavera**  
Spring Rolls

Or

**Yaki Soba**  
Yaki Soba Noodles



**Pollo, res o camarones estilo Teriyaki con guarnición de  
vegetales Tempura o vegetales stir-fry**  
Teriyaki chicken, beef or shrimp with Tempura vegetables or stir-fry veggies.



**Mousse de Lichies**  
Lichie Mousse



**\$46.00usd pp**

## Sushi Bar

**Variedad de sushi**

Assorted Sushi

**\$ 5.00 USD Maki (4)**





## **Cena Gourmet Gourmet Dinner**



**Ensalada de endivias y lechugas con flan de vegetales y reducciÓn de cítricos.**

Endive and lettuce salad served on a vegetable flan with citrus reduction.



**Chimichangas de langosta en salsa de jengibre y limón.**

Lobster Chimichangas in lemon and ginger sauce.



**Sopa de lima en envuelto de pasta phyllo rellena de langosta o camarones.**

Chicken and Lime broth served on a phyllo dough wrapper  
stuffed with lobster or shrimp.



**Mini Martini de pepino.**

Mini cucumber martini.



**Rack de cordero con cordón de pimienta criolla en puré de camote,  
espárragos y provoletta.**

Lamb rack with Creole pepper cord on a sweet potato puree served with asparagus



**Flauta de biscochuelo marmoleado al kirch, batido de crema y  
caviar de cereza en tres dimensiones.**

Three dimension Kirch Marbled flute biscuit served with whipped cream and cherry caviar.

**\$90usd pp**

Includes 2 bottles of Monte Xanic white or red wine per group.





## **Men' Infantil** **Kids Meal**

### **Taquitos de pollo o res**

Chicken or beef small tacos served with rice and beans.

### **Mini quesadilla**

Mini cheese quesadilla served with rice and beans.

### **Hot dog**

Hot dog with fries

### **Dedos de pollo**

Chicken fingers with fries

### **Mini Burrito**

Mini burrito stuffed with beans and cheese.

### **Hamburguesa**

Cheese Burger with fries.

**\$10.00usd each**

