



m e a l p l a n





BREAKFAST

Continental: Fruit (2 kinds), Cold meats and cheeses, toast, butter and jelly, Coffee or tea, Milk and orange juice.

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

Mexicano: 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 juice and cactus, watermelon or cantaloupe juice.

Other Options: (to cose instead of any king of eggs)

- **Molletes:** Sliced bread spreaded 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.





SNACK

(Choose three options)

Spanish

- Tapas: Iberic bocados (sandwiches)
- Variety of Spanish cheeses
- Pan tumaque (bread spread with tomato and garlic)
- Olives, aioli with baguette
- Pinxos de carne (meat kebabs)
- Fried calamari or shrimp.

Mexican:

- Flautas: Rolled beef fried taquitos, served with lettuce, cheese, sour cream, guacamole and pico de gallo.
- Snacks from Yucatán: A variety of regional dips served with totopos.
- Chimichangas
- Guacamole and Fried Beans served with tortilla chips.

Argentina style: Served with chimichurri and Creole sauce.

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

Del mar: (Seafood)

- 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, cucumber, tomato, and a special cocktail juice.
- Fried Calamari
- Marinara Mussels





LUNCH or DINNER

Entrees

Sea food

- 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, cucumber, tomato, and a special cocktail juice.
- Fried Calamari
- Tuna or Salmon Tartar

Salads

- **Avocado Salad** with home made Epazote dressing.
- **Mexican Capresse** Salad with tomatoes, ipanelaï chesse and basil with balsamic dressing.

Soups

- **Sopa de Lima**
- **Shrimp Soup**



MAIN DISH

MEXICAN

- **Cochinita Pibil:** Pork seasoned with 'Achiote' (annatto) - wrapped in banana leaves and roasted in sour orange juice- served with tortillas.(you can substitute the pork for chicken)
- **Chiles Rellenos:** Poblano chilies (not too hot) stuffed with cheese battered and fried served with a thin tomato sauce.
- **Mole Poblano:** Chicken served with a black (spicy) sauce called 'Mole' made with roasted variety of chilies, almonds and nuts, blended with cinnamon, cloves and chocolate, it is worth to try it!

STEAK:

- **Angus Beef** Filet with Chipotle Sauce
- **Argentina's Beef** served with chimichurri, bread and mixed vegetables.
- **Pork filet mignon** with mango chutney served with garlic potatoes and mushrooms.
- **Mexican Grill:** grilled Flank Steak and 'chorizos' (spicy sausage) with 'Nopales'(cactus), peppers, baked potatoes or Mexican rice and melted cheeses served with tortillas, guacamole, onions, limes and hot Mexican salsa.





LOBSTER:

American style: boiled served with garlic butter with potato and vegetable glaze.

Rosarito style: In Tacos with beans and Chipotle mayonnaise served with Mexican rice and steamed vegetables.

Grilled: served with Chile Guajillo butter, mashed potatoes and grilled corn.

Thermidor: Baked with béchamel sauce served with roasted asparagus with hollandaise sauce and parmesan risotto.

Your Style: It can be grilled, baked or steamed however you like it, just ask!

FISH AND SEAFOOD:

Mexican or Spanish Paella

Kebabs (shrimp, fish, surf & turf..)

Fish:

- Pescado a la sal (Salted Fish) Spanish style with sweet vegetables.
- Guachinango a la Veracruzana (Red Snapper Veracruz style) served with white rice and fried bananas.
- Tuna in Green Mole
- Salmon Empapelado (Salmon fillet wrap in aluminum foil with special herbs and vegetables)
- Pescado Frito: Fried tilapia or any other fresh fish served with a house salad
- Fish fillet cooked to taste.
A la diablo. (very spicy), Al mojo de ajo. (Cooked in butter and garlic)
A la veracruzana (Veracruz style), A la plancha (on the grill) or Breaded.

Shrimp: Served with rice, beans and tortillas.

- Coconut Shrimp: Shrimp breaded with coconut and served with orange sauce.
- A la Diabla: Shrimp cooked with vegetables and very spicy sauce.
- Al mojo de ajo: Shrimp sautéed with butter and garlic sauce.
- A la Yucateca: Shrimp marinated in Annatto sauce.





DESSERTS:

- **Chocolate SoufflÉ**
- **Fruit Tart**
- **Cajeta (caramel) Icecream** with cinamon buÒuelos.
- **Flan Napolitano** with caramel sauce.
- **Lemon Pie**
- **Chocolate Culant.**
- **Fresh fruit Sorbet** (depends on season)
- **Orange Cake with jelly.**

KIDS MEALS

- **Chicken or beef taco** served with rice and beans.
- **Mini cheese quesadilla** served with rice and beans.
- **Hot dog** with fries
- **Chicken fingers** with fries
- **Mini burrito** stuffed with beans and cheese.
- **Cheese burger** with fries.





Meal Plan Variations:

MEXICAN	Includes breakfast, snack, lunch and Mexican dinner + beverages*	\$ 52.00
SEAFOOD	Includes breakfast, snack, lunch and Seafood dinner + beverages*	\$ 58.00
STEAK**	Includes breakfast, snack, lunch and Steak (Angus quality) dinner + beverages*	\$ 82.00
LOBSTER**	Includes breakfast, snack, lunch and Lobster dinner+ beverages*	\$ 102.00

* Beverages included:

Breakfast	2 fresh fruit juice pitchers per group	
Snack	2 pitchers of fresh fruit water per group	
Lunch	2 pitchers of Margaritas (or Daiquiris or Sangria) per group	
Dinner	2 pitchers of Margaritas (or Daiquiris or Sangria) per group	

** These products are specially delivered fresh at Villa Aqua on Saturdays and Wednesdays, please advice with time to order. Please let us know if you have any food allergy or special preference.

Meal Plans include food, specified beverages, chef service and waiter service during your meals.
Prices are in US dollars and per person.