

Villa Jade

MENU

English Version



www.villajadeacapulco.com

As our value guest, you are provided with experienced cook service for breakfast, lunch and dinner (8:30 am to 10:00 pm). Discover a variety of fresh fish, seafood, beef and chicken cooked with savory herbs, regional spices, fruits and vegetables that the Mexican and International cuisine has to offer.

From casual barbecues under the stars to epic dining experiences with a professional Chef that include live music & entertainment, you will never regret of not going out . Ask your concierge.

Important things to know:

FAMILY STYLE SERVICE:

We are delighted to offer our guests our "Family Style Kitchen Service." Our breakfast service is personalized to each guest's preferences. For lunch and dinner, we offer the same Menu and service times for everyone in your party, with exceptions for children or those with dietary restrictions.

MENU CREATION

We are pleased to share our lunch and dinner menu with you, which you can use to create your menus by selecting your preferred dishes or choosing from the pre-established menus provided on the last pages. We recommend scheduling meals every 2 or 3 days. If you have any questions or concerns, we are always here to help. Please do not hesitate to contact us.

PRE-SUPPLY SERVICE

We are excited to offer our exclusive Pre-Supply Service to enhance your experience at our villa. You can take advantage of this service to have your pantry stocked with your favorite items before your arrival. In addition, you can choose from our Menu to enjoy two lunches and two dinners during the first 48 hours of your stay. Please send us your preferred options using the Pre-Arrival Form and our talented chef will collaborate with you to plan the remainder of your meals after you arrive.

Please note that an additional 20% will be added to the grocery receipt, which covers the cost of transportation and the time involved in the process. We provide you with the grocery receipt at check-in for reimbursement. Unfortunately, we are unable to accept credit cards as a form of payment, only cash. .

ALLERGIES AND DIETARY RESTRICTIONS:

Please let your Concierge and/or chef know about any allergies, dietary restrictions, or food preferences before your arrival to personalize your meal preparation.

DRINKS AND COCKTAILS:

Although the villa staff may be capable of preparing a few basic cocktails, it can be a difficult task to serve drinks or cocktails during meal times. For a hassle-free experience, we strongly suggest that you hire a bartender if you require bar service during your stay. You can contact your Concierge for more information regarding the service and rates.

iBuen Provecho!



BREAKFAST

CONTINENTAL BREAKFAST

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

AMERICAN BREAKFAST

Fresh seasonal fruit, scrambled or fried eggs served with Sausage, toast bread or sweet crepes, coffee or tea, and orange juice.

CHEF'S BREAKFAST

Eggs (cooked to order) served with bacon, cold meats and cheeses, waffles or pancakes and fresh fruit of the season. Natural fresh fruit juice, coffee, milk and toast.

MEXICAN BREAKFAST

Huevos a la Mexicana scrambled with chopped tomatoes, onions and serrano chilies or Huevos divorciados or Huevos Motuleños over fried tortilla, topped with green hot sauce or ranchera sauce, served with black fried beans, tortilla chips, assorted fresh fruit, tortillas and Mexican sweet bread, coffee, milk and freshly squeezed orange juice.

BREAKFAST A LA CARTE

SEASONAL FRUIT SALAD

Seasonal fruits with natural yogurt or cottage cheese, or oatmeal, honey, and granola. (Fruits: papaya, mango, kiwi, apple, pear, banana, grapefruit)
(Berries: strawberries, blueberries, blackberries)

EGGS

Cooked to order: SCRAMBLED / FRIED / SCRAMBLED EGG WHITES With: Ham / Cheese Tomato / Onion / Peppers Mushrooms / Broccoli / Serrano Chili / Chorizo(Mexican Sausage)

A LA MEXICANA

Scrambled eggs cooked with pico de gallo.

RANCHEROS

Lightly fried corn tortillas spread with refried beans, fried eggs on top and served with spicy tomato sauce.

MOTULEÑOS

Fried eggs on a corn tortilla with refried beans, cheese, ham, green peas and spicy sauce served with plantains.

OMELETTES

Regular /Egg Whites
Filled with: -Cheese-Ham & Cheese
-Cheese and Mushrooms - Onions & Tomatoes

FRENCH TOASTS

With maple syrup, bacon or ham.

PANCAKES

With maple syrup, bacon or ham.

GREEN OR RED CHILAQUILES

Corn tortilla chips covered with tangy green or red sauce, garnish with cheese, sour cream, onions and coriander leaves with your choice of sunny side eggs or chicken strips.

ENFRIJOLADAS

Corn tortillas soaked in a bean's puree, filled with chicken or cheese and grated with fresh cheese, garnished with pickled red onions and sour cream.

QUESADILLAS

Flour tortilla filled with melted cheese
With extra ingredients: - Ham - Mushrooms - Beans

BREAKFAST BURRITO

Flour or corn tortilla filled with scrambled eggs and ham served with avocado slices.

MOLLETES

French bread covered with beans, chorizo, melted cheese and pico de gallo.

ENGLISH MUFFINS

It was served with butter and jam.

DRINKS

FRESH FRUIT JUICES

Orange, Grapefruit, Watermelon, Pineapple

Carrot Green Juice: Celery, Cucumber, Parsley and Orange. **Energy Juice:** Pineapple, Cucumber, Celery and Spinach.

Villa Jade Juice: Cucumber, Celery, Spinach, Green Apple, Lemon and Ginger.

FRESH BREWED COFFEE

NESPRESSO COFFEE

TEA

Assorted Teas

MILK

Whole / Light / Lactose free / Soy / Almond / Coconut

CHOCOLATE MILK

Hot or Cold



STAKS

1. QUESADILLAS

Flour tortilla filled with melted cheese and Pico de Gallo.

2. SOPES

A fried corn tortilla, topped with refried beans, cheese, sour cream and spicy green or red sauce, garnish with shredded lettuce, onions, and coriander leaves. With:
Chicken / Beef

3. TAQUITOS DORADOS

Corn tortilla filled with shredded chicken or beef, rolled up and deep fry, served with sour cream, cheese and Mexican sauce.

4. GUACAMOLE AND CHIPS

5. CHEESE NACHOS

6. MEXICAN CRUDITES

Jicama, cucumber and mango sprinkled with chili powder and lemon.

7. CRUDITES

Carrots, cucumber, celery, bell peppers, cauliflower and broccoli florets served with a ranch dipping sauce.

8. SMOKE PLATTER

Smoke oysters, mussels and clams.

9. SPANISH PLATTER

Cold meats, olives and cheese platter.

10. CHEESE SANDWICH

Grill cheese sandwich with your choice of guacamole, bacon or tomato.

11. CHICKPEA HUMMUS

Chickpea Hummus with pita bread.

12. CORN FRIES AND PEANUTS



LUNCH AND DINNER

ENTREES

13. SHRIMP TACOS

Shrimp Tacos with crisp cabbage, avocado, cilantro and salsa served over toasted corn tortillas.

14. CHICKEN TINGA FLAUTITAS

Deep-fried chicken tinga roll taco.

15. TUNA TOSTADAS

Fried tortilla with marinated tuna and dressing.

16. PESCADILLAS

Fried corn taco filled with fish.

17. FISH TACOS OR TOSTADAS

Fish Tacos or Tostadas with crisp cabbage, avocado, cilantro and salsa served over toasted corn or fried tortillas.

18. OCTOPUS IN LOVE

Octopus prepared with sweet condiments cream source.

19. SHRIMPS TO PEAL

20. BEANS AND CHORIZO SOPES

Corn dough with beans, chorizo and cheese.

21. MUSHROOMS OR HUITLACOCHES QUESADILLA .

Corn or Flour tortilla with cheese, mushrooms or black huitlacoche.

22. GARLIC OCTOPUS

Slice of fried octopus with garlic.

23. GARLIC MUSHROOMS

24. AGUACHILE SHRIMPS

Raw marinated shrimps in lemon with chili peppers, salt, cilantro, cucumber and onion.

25. BEEF TAMALES

Traditional Mesoamerican dish, made of "masa" or dough which is steamed in a corn leaf or banana leaf filled with meat.

26. PIBIL TORTITAS

Bun fill with shredded pork, marinated in achiote and wrapped in banana leaves

27. PORK LEG TORTITAS

Mini pork leg sandwich

28. HAM AND CHEESE TORTITAS

Mini ham and cheese sandwich

29. BEEF OR CHICKEN MINI SKEWERS

Chicken or Beef Kabobs are made using marinated steak pieces, peppers and onions.

30. MINI-HAMBURGERS

31. PANUCHOS DE CAZON

Corn tortilla joint with fried black beans, stewed dogfish, tomato, avocado, onion and habanera sauce

32. PIBIL SOPES

Open tortilla with shredded pork, marinated in achiote and wrapped in banana leaves.

33. BAJA TACOS

Crispy, beer battered fish tacos wrapped in soft corn tortillas are topped with crunchy cabbage and a tangy cream sauce.

34. SHRIMP CEVICHE *

Light and refreshing fresh shrimps , tomatoes, chili peppers, avocado and lime juice, excellent partner for salty tortilla chips.

35. TUNA CEVICHE*

36. SALMON CEVICHE*

37. FISH CEVICHE

38. PERUVIAN CEVICHE*

Traditional Peruvian ceviche with "leche de tigre".

39. WHITE CEVICHE*

40. VUELVE A LA VIDA CEVICHE*

Acapulco-style shrimp ceviche is prepared with shrimp, mussels, clams, squid, scallops mixed with extract of lemon, orange, tomato, coriander, onion, sweet pepper, salt and pepper.

41. SHRIMP COCKTAIL

shrimp ceviche is made with whole shrimp, lemon juice, orange juice, tomato sauce, and avocado.

42. TUNA TOAST WITH MANGO

43. SHRIMP STUFFED AVOCADO

Shrimp, tomatoes, red onions, and more stuffed avocado.

44. TUNA AND SALMON SASHIMI

Tuna sashimi and citrus

45. TUNA AND MANGO TOWER

Raw tuna, mango, and avocado

46. FRIED CALAMARI

47. BEETROOT CARPACCIO

48. SPINACH AND BACON STUFFED PORTOBELLO

49. FISH CAKES

Delicious fish cakes with basil mayonnaise.

50. CARABCAKES

This specialty of American cuisine consists of minced crab meat in a small savory cake served with mayo.



SOUPS AND CREAMS

COLD SOUPS

51. GAZPACHO

A cold tomato-based raw soup

52. CARROT SOUP

53. COLD CUCUMBER SOUP

54. APPLE SOUP

55. PORE AND POTATOE SOUP

HOT SOUPS

56. ACAPULCO SHRIMP AND FISH SOUP

57. SHRIMP BROTH

58. TOMATO SOUP

59. TORTILLA SOUP

Crispy fried strips of corn tortilla in a base of tomato, chipotle chili and chicken broth, Garnish with cheese, avocado and sour cream.

60. CHICKEN NOODLES

61. MUSHROOM SOUP

62. THAI COCONUT SOUP

63. COCONUT CREAM

64. VEBETABLE SOUP

65. BEANS SOUP

Black beans pureed and seasoned with Mexican spices, garnish with tortilla chips, cheese and cream

66. CARROT SOUP

67. LIMA SOUP

68. BROCCOLI CREAM

69. CAULIFLOWER CREAM

70. CORN CHOWDER

71. ROASTED PEPPERS CREAM

72. SHRIMP CREAM

73. LOBSTER CREAM

74. ASPARAGUS CREAM.

75. GREEN POZOLE



SALADS

76. NICOISE SALAD

French salad with tuna, green beans, hard boiled eggs, tomatoes, and potatoes.

77. COLD SHRIMP END PASATA SALAD

78. CESAR SALAD

79. PROSCIUTTO AND MELON SALAD

80. CAPRESE SALAD

Fresh slices of juicy tomatoes, Mozzarella cheese, basil and balsamic dressing

81. BEETROOT SALAD WITH FETA CHEESE AND PISTACHES

82. SPINACH AND MANGO SALAD

Baby spinach leaves tossed with slices of fresh mango, goat cheese, and a homemade balsamic dressing.

83. ORANGE AND GRAPEFRUIT SALAD

Fresh oranges, grapefruit, avocado and lime join together in this fresh salad.

84. THAI SALAD

Irresistibly crunchy Thai salad with creamy peanut dressing will be your new vegetable obsession!

85. SPINACH, DATES AND ALMOND SALAD.

86. GREEN SALAD



RICE AND PASTAS

87. ALFREDO PASTA WITH SHRIMPS OR CHICKEN

88. BOLOGNESE PASTA

89. LASAGNA ROLLS WITH ROASTED VEGETABLES

90. FETTUCCINE WITH GRILLED SALMON

Served with a SUN-DRIED tomato sauce, and garnish with fresh cherry tomatoes

91. PENNE AL PESTO WITH CHICKEN

Served with home-made pesto and chunks of chicken

92. BEEF LASAGNA

93. SIMPLE PASTA WITH OLIVE OIL AND GARLIC

94. FIDEO SECO

Short dry noodle soup with tomato sauce and a touch of chipotle, garnish with avocado, fresh cheese, guajillo chili and sour cream

95. AVOCATO, SHRIMP AND TEQUILA FETUCCINE

Tequila may not be the first ingredient you think of when cooking a pasta dish, but it really adds great flavor to the shrimp and the pasta.

96. COLD SHRIMP AND PASTA SALAD

97. SPANISH PAELLA

Spanish paella with chicken, pork and beef, shrimp, clams, mussels and calamari (24 hour request).

98. ANCHO CHILI STUFFED WITH FIDEO SECO



SEAFOOD

99. VERACRUZ STYLE FISH

Veracruz-style fish. A delicious blend made with the combination of old and new world ingredients: capers, olives, herbs, tomatoes, chiles, and garlic.

100. CURRY SHRIMPS

101. HONEY BBQ SHRIMPS

BBQ and Honey shrimps; roasted shrimps with honey bbq and ginger.

102. SHRIMP CHILES RELLENOS

Green pepper stuffed with shrimps

103. COCONUT SHRIMPS

A traditional Mexican Pacific recipe. Crispy shrimp breaded with grated coconut and accompanied by a delicious sweet and sour tamarind sauce, mango sauce or pineapple sauce, served with white rice.

104. TAMARIND SHRIMPS

A delicious combination of flavors, tamarind gives shrimp acidity and unique taste, combined with chili and red onion to offer this exquisite dish more intense flavors served with white rice

105. TEQUILA SHRIMPS

106. A LA TALLA FISH

A la Talla Style juicy fish accompanied with tortillas, white rice, fried bananas and beans.

107. SERRANO FISH

Fish serrano chili sauce accompanied with wild rice and sautéed vegetables.

108. AJILLO FISH

Garlic fish accompanied with saffron rice and steamed vegetables

109. CATCH OF THE DAY

Catch of the day: choose from a wide variety of local fish, cooked to your liking; pan-fried, ajillo, garlic, grill, pibil, fried, crumbed, diabla, etc.

110. WINE SALMON

111. HONEY GLASSED SALMON

Served with white rice with toasted nuts.

112. BLACK TUNA

Tuna fish with black sesame crust served with vegetables infused with an Asian soy-ginger sauce

113. THERMIDOR LOBSTER

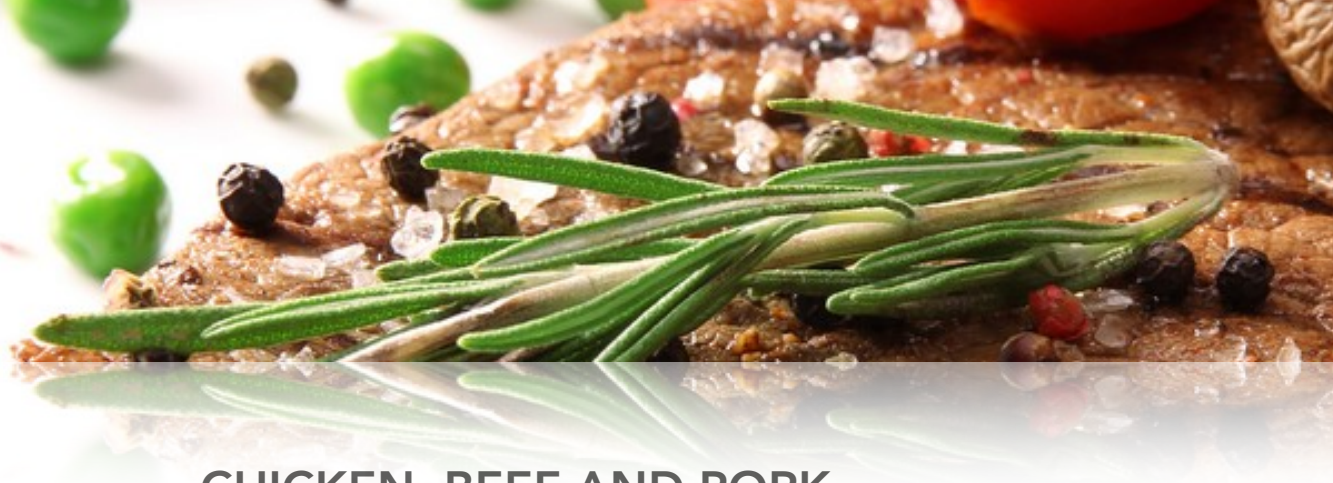
Tender lobster in a decadent cream sauce is baked right in its shell for an impressive dinner that will please any lobster lover.

114.FISH IN ORANGE SAUCE

Served with toasted nuts rice and steam vegetables.

115.SEABASS AND CLAMS IN GREEN SAUSE

A light delicacy made with white wine, garlic and parsley leaves. Served with salted asparagus.



CHICKEN, BEEF AND PORK

116.GREEN ENCHILADAS

Corn tortillas rolled and filled with shredded chicken covered with green salsa. Grated with cheese and dished with red onions, sour cream, coriander leaves and fried beans.

117.PESTO CHICKEN BREAST

Pesto chicken breast served with spaghetti

118.CORDON BLUE CHICKEN BREAST

Chicken breast stuffed with ham and melted cheese served with salted asparagus and carrots.

119.SATAY CHICKEN SKEWERS

Satay chicken skewers with peanut sauce served with green rice.

120.CHICKEN OR BEEF FAJITAS

Grilled chicken or beef fajitas with green, red and onion peppers, served with rice and tortillas.

121.LEMON CHICKEN

Lemon Chicken served with carrots and green beans.

122.BBQ CHICKEN SKEWERS

123.POLLO EN MOLE

Chicken breast covered with Mexican Mole from Oaxaca, served with Mexican rice and corn tortillas

124.CHILE ANCHO STUFFED WITH MEAT

Green peppers fill with beef picadillo served with Mexican rice.

125.PORK LOIN WITH PLUM SAUCE

Served with mashed potatoes and green beans.

126.FILET MIGNON

Served with ancho chile stuffed with dry "fideo" (noodles) and morita.

127.TAMPIQUEÑA STYLE BEEF

Grill beef fajitas marinated with lime, onion and garlic served with an enchilada, mashed beans, guacamole and tortillas.

128.CHILE NOGADA (ON SEASON SEP-OCT)

A pre-Colombian delight! Poblano chiles stuffed with picadillo (a mixture usually containing shredded meat, aromatics, fruits and spices) topped with a walnut-based cream sauce, pomegranate seeds and parsley.

129.COCHINITA PIBIL

Pork meat marinated in achiote, wrapped in a banana leaf and cooked in an earth oven. It is served with white rice, purple onion in sour orange and habanero pepper, very common in the region.

130.WINE SAUCE FILET MIGNON WITH MUSHROOMS

Served with mashed potatoes and green beans.

GARNISHES

131.CHILES ANCHOS RELLENOS DE QUESO

Ancho peppers stuffed with cheese

132. ARROZ SALVAJE Y ALCACHOFAS A LA MANTEQUILLA CON AJO

Wild rice and butter artichokes with garlic

133.ARROZ BLANCO CON TOSTONES (PLATANO)

White rice with tostones (banana)

134.ARROZ PRIMAVERA

Spring rice

135.ARROZ BLANCO CON NUECES TOSTADAS

White rice with toasted nuts

136.ARROZ PERSA

Persian Rice

137.ARROZ VERDE

Green rice

138.CALABACITAS CON AJONJOLI

Zucchites with ajonjoli

139.PAPA AL HORNO

Baked potato

140.PAPA RELLENA

Stuffed potato

141.PAPAS FRITAS

Fried potatoes

142.PURE DE PAPA

Smash potatoes

143.PAPAS CAMBRAY CON ROMERO

Cambay potatoes with rosemary

144.VERDURAS SALTEADAS

Salted vegetables

145.VERDURAS AL VAPOR

Steam vegetables

146.GUACAMOLE CON TOTOPOS

Guacamole with tortilla chips

147.FRIJOES NEGROS

Black beans

148.ESPARRAGOS SALTEADOS

Sautéed Asparagus

149.COLIFLOR ROSTIZADA

Roasted Cauliflower

150.BROCOLI ASADO

Roasted Broccoli

151.EJOTES CON LIMON Y AJO

Green beans with lime and garlic

152.ESPARRAGOS AL LIMON Y PISTACHOS

Asparagus with lime and pistachios

153.AROS DE CEBOLLA AL HORNO

Onion rings



BURGERS, TORTAS AND TACOS

154.HAM AND CHEESE TORTA

Bun fills with ham and cheese, tomato, avocado, lettuce and onion.

155. BEEF PEPITO

A delicious flank steak cut served on french bread with caramelized onion, avocado, cheese, and lettuce accompanied by salad or french fries.

156.PIBIL PORK TORTA

Bun fill with a citrus-marinated slow-roasted pork wrapped in a banana leaf.

157.PORK LEG TORTA

Bun fill with delicious pork leg, lettuce, sour cream, avocado and tomato.

158.BEEF BURGER

Beef burger with french fries.

159.CHICKEN BURGER

160.BEEF TACOS

Beef tacos serve with guacamole and tortilla chips.

161.TACOS AL PASTOR

Spit-grilled pork marinated in traditional Mexican adobada sauce. Served with roasted pineapple, onion and cilantro.

162.BAJA STYLE TACOS

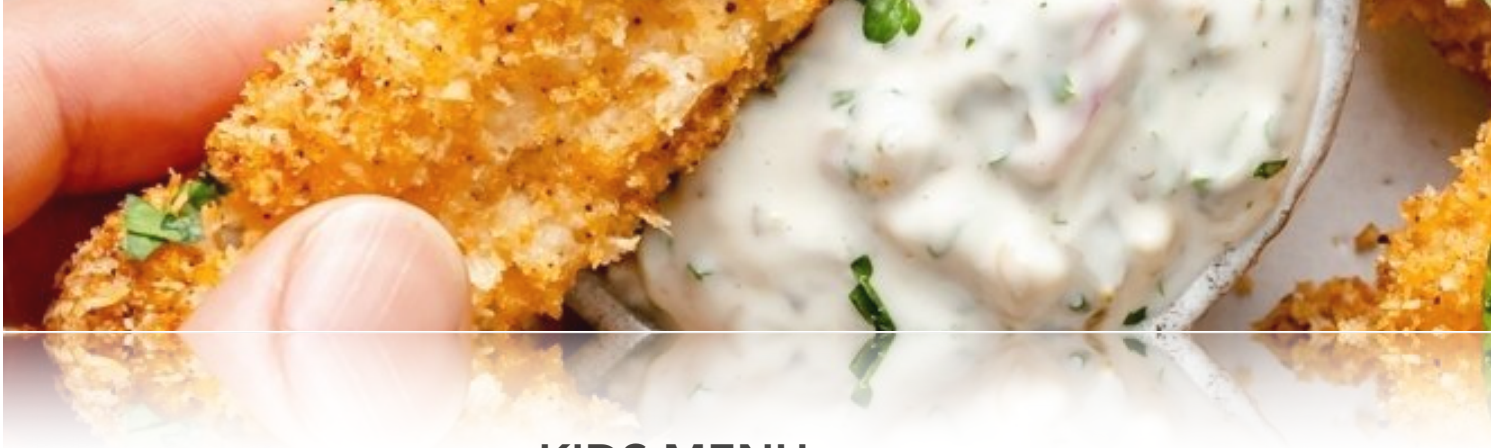
Ensenada style fried fish taco with red onions and creamy dressing

163.TACOS GOBERNADOR

Warm tortillas are filled with a combination of shrimps, grated cheese, coriander, onions, and tomatoes.

164.SWISS ENCHILADAS

Corn Tortillas rolled up with shredded chicken and two kinds of cheese served with a zesty salsa verde.



KIDS MENU

165.TOMATO SOUP

Classic Italian tomato soup served with croutons.

166.CARROT SOUP

167.CHICKEN SOUP

Traditional chicken broth served with chicken, carrots, broccoli and corn.

168.HOT DOG

To choose from turkey or beef sausage served with: pico de gallo, ketchup, mayo and mustard

169.MINI-BURGER

beef or chicken served with: tomato, lettuce, onion, pickles, ketchup, mayo and mustard.

170.CHICKEN / FISH / CHEESE FINGERS

Served with BBQ / Tartar Sauce/ Catsup

171.QUESADILLAS

Tortilla filled with melted cheese Extra
Ingredients: Chicken / Beef / Ham

172.PIZZA

Homemade with Pita bread, tomato sauce and mozzarella cheese Extra ingredients:
Pepperoni / Sausage / Ham

173.PASTA

Spaghetti / Fettuccini / Penne / Fusilli
SAUCES: Alfredo / Tomato / Bolognese /
Butter/ with meatballs

174.BEEF LASAGNA

175.GRILL OR BREADED CHICKEN BREAST

Served with steamed vegetables

176.GRILL OR BREADED FISH FILET

Served with mashed potatoes or rice

177.MEATBALLS

Traditional beef meatballs in tomato sauce

178.HAM AND GRILL CHEESE SANDWICH



BBQ GRILL

179. MEAT CUTS

U.S CHOICE / ANGUS

*New York *Ribeye *

Mignon *T-Bone

*Cowboy

NACIONAL CUTS

*Flank steak *Pork Chops *Beef
Chops *Pork Ribs * Beef Ribs

OTHER MEATS

*Chicken breast *Chicken Wings

*Beef Burger

*Chicken Burger *Turkey Burger

*Chorizo (Mexican Sausage)

*Chorizo Argentino (Argentinian
Sausage)

*Chistorra (Spanish Sausage) *

Hot Dog Sausage

180. FISH & SEAFOOD

*Salmon Filet *Jumbo Shrimp

*Octopus *Prawns

Whole Fish (A La Talla)

181. KEBABS (SKEWERS)

*Shrimp *Mixed *Veggies *Beef

*Chicken

182. VEGETABLES

*Onions *Corn On The Cob

*Red & Green Bell Peppers

*Scallions *Poblano Peppers

*Green Beans *Zucchini

*Baked Potatoes *Charro Beans

*Portobello Mushrooms

*Asparagus

183. SIDES & SALADS

*Green Salad *Caesar Salad

*Queso Fundido (Melted Cheese)

*Caprese Salad *Potato Salad

*Rosemary Potatoes *Coleslaw

*Mashed Potatoes



DESSERTS

184.CHOCOLATE CAKE

185.LEMMON PIE

186.BAKED ICE CREAM

187.ARROZ CON LECHE

Rice pudding served with a “buñuelo” which is a sweet puffy tortilla, drizzled with sugar and cinnamon and a caramel sauce.

188.FLAN

Creamy custard baked and served with vanilla syrup.

189.TIRAMISU

Traditional Italian cake made whit coffee and mascarpone cheese.

190.PANACOTTA

Creamy jello served with fruit coulis.

191.CHOCOLATE MOUSSE

192.MANGO MOUSSE

193.NATURAL FRUIT ICE CREAM LOLLYPOPS

194.CHONGOS ZAMORANOS

Knots of curd milk prepared with syrup.

195.ATE CON QUESO

Sliced thick fruit paste (ate) with a soft to medium cheese (queso)

196.WATER OR MILK ICE POPS

197.VARIETY OF ICE CREAMS OR SORBETS

198.VANILLA ICE CREAM WITH CAJETA

LUNCH POOL MENUS SUGGESTIONS

Pool Option 1

Bean, chorizo and lettuce
Sopes
Octopus Inlove
Chicken Tostadas
Shrimp Ceviche
Flan

Pool Option 2

Green Ceviche
Shrimp and Pasta salad
Marlin Toast
BBQ Chicken Skewers
Ice Cream Lollipop Stick

Pool Option 3

Tuna and salmon sashimi
Baja Style Tacos
Beef skewers
Cajeta (Dulce de leche) ice
cream

Pool Option 4

Cesar Salad
Shrimp Cocktail
Grilled burgers and fresh
fries
Lemon pie

Pool Option 5

Salmon Ceviche
Tuna Tostadas
Mini-burgers
Cheese stuffed peppers
Rice Pudding

Pool Option 6

Lime Soup
Oaxacan Tamales
Tacos Gobernador
Tuna and Salmon Sashimi
Panacota

Pool Option 7

BBQ Grill Shrimps and
Beef
Red and green Bell Peppers
Green Salad
Charro Beans
Tiramisu

Pool Option 8

Fried Calamari
Gazpacho soup
Green Salad
Sirocco Seafood Paella
Chongos Zamoranos

Pool Option 9

Carrot and Cilantro Soup
Nicoise Salad
Crabcakes
Mango Mousse

Pool Option 10

Cucumber shot
Pescadillas
Shrimp Cocktail
Meat skewers
Ice Cream

LUNCH OR DINNERS MENUS SUGGESTIONS

Menu Option 1

Acapulco-style Ceviche
Pescado Zarandeado
accompanied with black
beans, tortillas, white rice
and fried bananas.
Adriana's Lemon pie

Menu Option 2

Broccoli soup
Beef Pepito accompanied
with french fries and
green salad
Coconut ice cream

Menu Option 3

Shrimp stuffed pepper
Fish in Orange Sauce
accompanied by rice with
toasted nuts and steamed
vegetables
Three milk cake

Menu Option 4

Tomato soup accompanied
by spinach and cheese
triangles
Filet mignon served with
ancho chile stuffed with
dry noodles and morita.
Mamey ice cream cake

Menu Option 5

Tuna and Mango Tower
Chicken satay skewers
accompanied by
cauliflower puree
Panacotta

Menu Option 6

Cold Pore and Potato Soup
Coconut shrimp with
tamarind, pineapple or
mango sauce accompanied
with white rice and
sautéed vegetables.
Chocolate cake

Menu Option 7

Carrot soup
Pork Loin with Plum Sauce
served with mashed
potatoes and sautéed
green beans
Vanilla ice cream with
cajeta and walnut

Menu Option 8

Lime soup
Baked Cochinita Pibil
accompanied by black
beans and tortilla chips
Mango Mousse

Menu Option 9

Rosted Peppers Soup
Wine sauce Filet Mignon
with mushrooms
accompanied with mashed
potatoes and green beans
Baked ice cream

Menu Option 10

Spinach salad with Mango
Grilled prawns with garlic
sauce accompanied with
pasta Alfredo and a shot
of gazpacho.
Tiramisu

Menu Option 11

Corn Cream
Green Enchiladas
Adriana's Lemon pie

Menu Option 12

Stuffed Portobello
Snook in Green Sauce
accompanied by white rice
and galeana potatoes.
Chocolate Mousse

Menu Option 13

Tortilla Soup

Veracruz style fish
accompanied by white rice
and stuffed zucchini

Flan

Menu Option 14

Coconut Soup

Glazed Salmon served with
white rice with toasted
nuts and steam vegetables

Mango Mouse

Menu Option 15

Vegetables soup

Chipotle chicken
accompanied by green rice
and cauliflower.

Neapolitan pudding

Menu Option 16

Salad

Grilled meat (cut of your
choice) accompanied with
Mexican corn, sautéed
spinach and peppers
stuffed with cheese.

Tres leches cake