



BREAKFAST

Breakfast includes coffee, fresh orange juice or smoothie, fresh baked sweets, toasted bread, fresh seasonal fruits plate, red fruits, selection of dry fruits and nuts.

Yogurt with Granola and Fruits

Greek yogurt with organic granola and fresh seasonal fruits

Porridge (Oatmeal)

Traditional porridge prepared with water or milk

Scrambled Eggs or Omelets

Scrambled eggs or omelets with your choice of chorizo, bacon, cheese, vegetable or beans.

Eggs Rancheros Style

Sunny side up fried eggs served with tomato ranchero sauce, fry tortilla, avocado, cilantro and beans with panela cheese.

Los Burritos

Flour tortillas stuffed with scrambled eggs and cheese, served with salsas

Pancakes

Traditional pancakes served with banana, cinnamon and maple syrup

Red and Green Chilaquiles with Eggs

Lightly fried tortillas chips covered with red and green sauce, sour cream, panela cheese, Pico de gallo, avocado, and fried egg.





MENU

DAY 1

LUNCH

Organic Vegetable salad with hibiscus dressing

Grilled fish tacos served with exotic fruits Pico de Gallo and guacamole

Peanuts ice-cream with chocolate and caramelized nuts

DINNER

Mini tostadas with Rajas Poblanas, potatoes and Mexican cream

Tortilla soup

Grill Catch of day with Oaxaca Mole sauce and Mexican red rice

Mexican Traditional Tres Leches Cake

DAY 2

LUNCH

Mexican Vegetables Gazpacho Soup

Fajitas de Arrachera (Flan steak) beef with grilled peppers and onion, salsas and served with corn tortillas

Fruits Salad served with Sorbet

DINNER

Mini Beef Empanadas

Chickpeas Soup with Avocado

Shrimps "Huarache" with Green and Red sauces

Brownies with Vanilla Ice-cream





DAY 3

LUNCH

Traditional Mexican Beans Sops

Grilled Fish filet served with Fruity, Pico de Gallo and Vegetables Salad

Double Chocolate Chip Cookie with Chocolate Ice Cream

DINNER

Slice of beef tongue with green tomato sauce

Shrimps green ceviche

Different types of local Meat baked in Molcajete stone served
with Spicy Salsas and Fresh salads.

Mexican Churros with Cinnamon Sour Cream with Hot Chocolate

DAY 4

LUNCH

Tropical Vegetable salad with Pineapple, Coconut Flakes

Caramel Nuts and Pineapple Dressing

Tuna sashimi with tortilla crust and Vegetables Pure

Lemon cream, Amaretto cookie and Lemon sorbet

DINNER

Tuna Empanadas

Jicama Tacos with Chicken salad

Grilled Catch of the day with Veracruz Sauce

Key lime pie with berries sauce





DAY 5

LUNCH

Guacamole and Mexican Salsas served with 3 types of corn chips

Grill Chicken Burritos with Mexican rice and beans

Fruits and mascarpone trifle

DINNER

Mini Hard Shell Taco with shrimps

Seared and Sashimi Scallops with Sweet Potatoes Pure and Peanuts

Grilled Mahi-Mahi with Mango salsa,
Creamy avocado mousse and Cilantro

Mexican orange flan

DAY 6

LUNCH

Grilled Corn on the Cob served with salsas and cheese

Scallops Aguachile served with cucumbers and
Red onion salad, Aguechile sauce

Banana bread with Banana ice-cream and Caramel Sauce

DINNER

Mini Tuna Tostada

Butternut Squash Soup with Ancho Chili and Caramelized Seeds

Pork Filet Mignon with Apple pure and Oporto sauce with vanilla

Fresh Cheese cake





DAY 7

LUNCH

Octopus tostadas

Seared tuna sashimi with Asian salad

Selection of sorbets

DINNER

Gyoza carnitas

Fish Sashimi

Beef with Ranchera sauce, Grilled Avocado and Organic vegetable

Fresh Carrots Cake





GOURMET MENU*

SUSHI AND ASIAN FOOD EXPERIENCE

Miso soup

Wakame seaweed salad with octopus

Shrimps fried in panko bread crumbs

Vegetables tempura

Edamame beans salad toasted in chilli sweet sauce

Tuna and Hamachi sashimi

Sushi rolls (Maki, Uramaki, Futomaki)

Nigiri (Fresh Tuna and Sea Bass)

Carnitas Gyozas

Fried ice cream

PREMIUM BBQ

Potatoes salad with pomegranate seeds and crispy bacon

Grilled Veggies bowl

Local organic vegetable salad

Salsas: Pico de Gallo with exotic fruits, Avocado and habanero cream

Chicken sausages grilled with apples

Lobsters grilled and seasoned with garlic and parsley butter

Kobe steak grilled on Himalayan rock salt

Chicken supreme marinated in achiote sauce

Grilled sweet pineapple marinated in cinnamon and tequila





MEXICAN TACOS PARTY

Quesadillas

Ceviche Veracruz style

Mexican salads and varieties of traditional salsas

Fresh homemade tortillas

Three different tacos (shrimps, fish and lobsters)

Mexican chocolate cake with vanilla ice cream

SEA FOOD AND CEVICHE NIGHT

Chocolata Baja clams

Local Baja oysters aquachile style

Octopus ceviche

Mexican tuna crudos

Lobster with garlic and parsley butter

Homemade rice and corn chips

Green salad with poblano avocado ranch dressing

Red fruits with lime and vanilla ice-cream

RUSSIAN DINNER

Russian dinner

Red and Black caviar

Russian Blinis

Borscht soups

Salad Olivier

Salad Vinaigrette

Siberian pelmeni with smetana

Pavlova dessert

** price per person \$150 USD + 16% tax – minimum 2 guests*

