



## BREAKFAST

*Breakfast includes coffee, fresh orange juice or smoothie, fresh baked sweets, pasties, croissant, 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 with local honey.

### **Porridge (Oatmeal)**

Traditional porridge prepared with water or milk.

### **Pancakes and Waffles**

Traditional home-made served with banana, cinnamon and maple syrup.

### **Scrambled Eggs or Omelets**

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

### **Eggs rancheros**

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

### **Los Burritos**

Wrapped Flour tortillas stuffed with scrambled eggs, cheese and seasonal vegetables, served with homemade sauces.

### **Red and Green Chilaquiles with eggs**

Lightly fried tortillas traditionally covered with red and green sauce, served with sour cream, regional cheese pico de gallo, avocado, fried egg with refried beans.





## MENU

### DAY 1

#### LUNCH

Seasonal local organic vegetable salad with Jamaican flower dressing and agave honey.  
Fish tacos of the day “pibil” style cooked on the grill accompanied with Pico de Gallo made with exotic seasonal fruits guacamole and habanero spicy sauce.  
Peanuts ice cream with chocolate and caramelized nuts mix.

#### DINNER

Mini toasts of the traditional poblano dish made with rajas of poblano pepper, potatoes, corn, onion and cream-cheese ranch.  
Delicious tortilla soup made with guajillo chili and seasonal vegetables accompanied with smoked cheese, avocado, cream, tortilla chips and crispy chile flakes.  
NY steak grill with peppers, green onions and french fries “la datcha” style, accompanied by guacamole and traditional Mexican sauces.  
Spiced carrot cake with citrus zest, nutmeg cinnamon and raisins in orange liqueur with creamy vanilla topping and caramel sauce.

### DAY 2

#### LUNCH

Fresh Gazpacho soup with local organic ingredients accompanied with small cubes of watermelon, cucumber, tomato and fresh herbs, seasoned with lemon oil, salt and pepper.  
Shrimp huarache, which is an oval-shaped handmade tortilla on top features refried black beans and vegetables from the local garden with delicious grilled shrimp served with green and red sauce.  
Fruits salad served with homemade sorbet.

#### DINNER

Classic beef Empanadas of corn dough stuffed with vegetables and Chihuahua cheese.  
Grilled fish of the day served with the famous Oaxaca mole served with Mexican red rice and vegetables from the local market.  
Mexican choco-cookies cake with vanilla ice-cream.





## MENU

### DAY 3

#### LUNCH

"La Datcha" Caesar salad made with romaine lettuce from the garden with grilled corn, crispy parmesan toast, croutons bread and creamy dressing with anchovies and parmesan cheese.  
Organic Chicken breast marinated with fine herbs and citrus zest accompanied with brown rice and green apple grilled.

Key lime pie served with graham cookie crust and berries sauce.

#### DINNER

Tostada Shrimp ceviche Los Cabos style with cucumber, red onion, cilantro and seasoned with mix sauces.  
Exquisite Beef Tongue served in the classic green tomato sauce accompanied with cactus paddle gratin, chopped red onion and cilantro and homemade corn tortillas.  
Traditional Mexican churros with cinnamon sugar and whipping cream with chocolate sauce.

### DAY 4

#### LUNCH

Tropical vegetable salad with pineapple, orange and seasonal fruits with coconut flakes caramel nuts and pineapple dressing.  
Grilled short ribs marinated with three chiles served with seasonal vegetables.  
Matcha cheesecake with fresh berries.

#### DINNER

Light jicama tacos made with very thin slices of jicama stuffed with shredded chicken salad seasonal vegetables dried cranberries and toasted pine nuts accompanied with tangerine coulis.  
Veracruz-style grilled fish of the day accompanied by steamed rice fried plantains and baby organic veggies.

Mexican orange flan with caramel, fresh fruit and whipping cream.





## MENU

### DAY 5

#### LUNCH

Scallops agua-chile made with lemon juice and green vegetables served with cucumber and red onion and homemade tortilla chips is the typical traditional Mexican sashimi of Baja California.

Fresh grilled octopus from the local market accompanied by guacamole and spicy sweet and sour sauce.

Fresh grill pineapple marinated with spices.

#### DINNER

Pork loin crusted with coffee and coco powder with red wine sauce and Veracruz vanilla served with rosemary green apple puree.

San Jose ranch rabbit baked in its juice and served with tamarind sauce and dried chipotle chili with carrot puree and street-style corn.

"Todos Santos" Green apple empanadas made with cinnamon and traditional brown sugar called "piloncillo" served with homemade vanilla ice cream.

### DAY 6

#### LUNCH

Colorful salad made with orange, heirloom tomato, avocado and jicama, seasoned with balsamic vinegar, extra virgin olive oil and basil leaves.

Tuna sashimi tortilla crust served with tomato basil salad and hot soy sauce.

Chocolate covered cheesecake lollipop with pistachio caramelized.

#### DINNER

Butternut squash soup from the "Pedregal" garden with a touch of truffle oil and caramelized pumpkin seeds.

Filet Mignon grilled with black pepper sauce served with sweet potato puree, huitlacoche quesadilla and grilled baby vegetables.

Creamy chamomile panna cotta served with chamomile infusion syrup and crispy flowers.





## MENU

### DAY 7

#### LUNCH

Oyster "shoot" in its shell with clam and tomato juice.

Black and white sesame crusted salmon with lemon sauce and vegetable tagliatelle from the garden.

Caramel ice cream sandwich made with choco-chips cookies.

#### DINNER

"Michoacan" style pork carnitas Gyozas served with carrot puree and sweet and spicy Thai sauce.

Grilled Rack of lamb marinated with garlic and rosemary with red wine sauce, organic green peas accompanied by baked potatoes with cream, butter and herbs.

Classic "3 milks cake" with a touch of tequila, chocolate and seasonal fruits.

### DAY 8

#### LUNCH

Tomato basil and goat cheese bruschetta with balsamic and extra virgin olive oil.

Beef Burger "Cabo San Lucas" style with crispy bacon, melted jalapeño cheese caramelized onion, guacamole and honey-mustard dressing with Fries with parmesan cheese, truffle oil and parsley.

Banana bread grilled with banana ice-cream and caramel banana flambee.

#### DINNER

Tuna won-ton tostada with col slaw salad, cream cheese wasabi and miso-yuzu sauce.

Taco trilogy made with seafood; Tempura shrimp, grilled octopus and sealed big scallops with Cholula mayonnaise, special guacamole and different spicy sauces.

Rice pudding with black and golden raisins accompanied with red wine jelly.





## MENU

### DAY 9

#### LUNCH

Green salad with tomato and orange wedges, jicama cubes and crunchy almonds with balsamic, honey- mustard vinaigrette.

Meat chimichangas al pastor with pineapple chunks, accompanied by tropical Pico de gallo, guacamole and roasted tomatoes red sauce.

Fresh fruit skewers marinated in sweet-sour juice with a touch of mint.

#### DINNER

Crispy softshell crab mounted on a bed of cucumber and tropical fruit noodles marinated in rice vinegar and kombu seaweed with spicy mayonnaise of guajillo chili and garlic.

Grilled sealed Scallops with beurre blanc sauce with roasted cauliflower puree with asparagus and baby vegetables.

Delicious Cheesecake with chocolate cookies crust and tropical fruits coulis.

### DAY 10

#### LUNCH

Local "Chocolata" clams in its shell with red onion, lime, soy sauce with homemade chip's.

Fish and chips with green salad with kale, spinach and quelites.  
with roasted tomato dressing.

Mint ice cream with chocolate chips and tulip paste wafers.

#### DINNER

Classic beef carpaccio with baby arugula salad, lemon dressing with capers and parmesan flakes.

Homemade fettuccine with shrimp, vegetables ribbons in pomodoro sauce, parmesan and herbs focaccia.

Chocolate and coffee cake with chocolate sauce and strawberries with mascarpone cheese.





## GOURMET MENU\*

### SUSHI AND ASIAN FOOD EXPERIENCE

Classic Miso soup with tofu cheese, cilantro leaves and wakame seaweed.

Gyozas stuffed with seafood and vegetables with lemon soy sauce and chopped cilantro.

Asian green salad, with ginger and sesame oil dressing.

Coco-Shrimps fried in panko with coco mayonnaise.

Edamame hummus with wonton chip's.

Sashimi---Nigiri Sushi and Rolls.

Accompanied by pickled ginger, wasabi, wakame seaweed salad and.

Grill Beef teriyaki sauce accompanied with gohan rice.

Ice cream tempura with cholate sauce and mini melon pearls.

### PREMIUM BBQ

Baked Potatoes with crispy bacon and sour cream.

Grilled Veggies bowl.

Local organic vegetable salad with hibiscus dressing.

Chicken sausages grilled with apples.

Lobsters grilled and seasoned with garlic and parsley butter.

NY steak grilled on Himalayan rock salt.

Big shrimps marinated in achiote sauce.

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

Grilled sweet pineapple marinated in cinnamon and tequila.





### **MEXICAN TACOS PARTY**

Traditional cheese quesadillas made with flour and corn tortillas.

Fish Ceviche in small diced with red onion, tomatoes, cilantro and Mexican seasoning with homemade chip's.

Mexican Fiesta salad with black beans, cubes of panela cheese, grill avocado wedges with poblano ranch dressing.

Exquisite variety of the most emblematic tacos in the region; shrimps, fish, lobsters, beef and pork, accompanied with Bar of traditional salsas and different toppings with Fresh homemade tortillas.

Mexican churros with cinnamon whipping and chocolate and caramel sauces.

### **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

Salad Olivier

Red and Black caviar

Salad Vinegret

Russian Blinis

Siberian pelmeni with smetana

Borscht soups

Pavlova dessert

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

