

Exclusive Menu for Maison de Cortés Guests

The cost of our in-house Chef, Sous Chef and Bartender are included in your nightly rate and have no additional cost. We will coordinate all food and beverage purchases, based on your personal preferences. Guests will be responsible for the cost of all food and beverage purchases, plus a service fee. For your convenience, this amount will be charged to your final bill.

MAISON
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CORTÉS

Our chef has created the following suggestions for your review. At Maison de Cortes, we can also create a custom menu for your tastes and we are more than happy to make changes during your stay to accommodate your cravings and to satisfy even the pickiest eaters. We can also cater to guests' special dietary needs, food allergies and religious dietary restrictions, such as vegetarian, vegan, dairy-free, grain-free, Kosher, etc.

Please take a moment to review the chef's recommendations for breakfast during your stay.

BREAKFAST MENU OPTIONS:

- Omelet to order
- Eggs to order
- Egg rancheros with tomato sauce
- Smoked bacon turkey and pork sausage
- Pancakes
- French Toast
- Bagels with cream cheese
- Organic fruit plate
- Hotcake with berries and honey
- French toast with vanilla maple syrup
- Natural waffles
- Toasted bread with Jam and butter

SIDES:

- Beans
- Roasted sauce
- Guacamole
- Strawberry & peaches jam
- Whole wheat bread
- Natural yogurt
- Cottage cheese
- Granola.



DRINKS:

- Granola
- Coffee
- Hot Tea
- Orange Juice
- Green Juice

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LUNCH MENU OPTIONS:

- Spinach salad with avocado vinaigrette
- Green shrimp ceviche
- Yucatan style fish ceviche
- Beef Hamburger with french fries
- Seafood tacos
- Steak tacos
- Beef/Chicken Fajitas
- BBQ pork sandwich
- Chicken/Beef/Smoked Marlin quesadillas
- Tuna Tataki
- Tuna sashimi on garlic sauce
- Fish/Shrimp Ceviche

SIDES:

- French fries with bacon sauce
- Sweet potatoes fries
- Fruit salad with orange dressing
- Wedge salad with poblano and ranch dressing
- Guacamole
- Green sauce or Roasted sauce

DINNER MENU OPTIONS:

- Mixed lettuce salad with white balsamic vinaigrette
- Spinach salad with mango vinaigrette
- Tortilla soup with smoked cheddar cheese
- Cauliflower with shrimp timbale
- Grilled chicken tacos
- Tacos al pastor
- Flank Steak/Fish/Shrimp tacos
- Fettuccine Alfredo with shrimp
- Fish fillet with tortilla crust
- Green/Mole chicken enchiladas
- Chicken breast stuffed with asparagus and goat cheese in mango salsa.
- Bacon wrapped beef filet with pink pepper demi

- Grouper fillet with basil sauce and lemon
- Chile stuffed with shrimp and huitlacoche sauce

DESSERT OF THE DAY

- A flavor to choose for the group

NOTE: At Maison de Cortes we serve our dishes family style, meaning one selection per meal is permitted and applies to all guests. Exceptions can be made with prior notice of 12 hours minimum.