

Villa Di Mare Menu

BREAKFAST

Please choose one or two menu options per meal, per day, for all guests to ensure the best service.

1. **Traditional Pancakes** – Served with syrup and organic fresh fruit.
2. **Scrambled Eggs** – With hash browns, potatoes, crispy bacon, and herb salad.
3. **Mushroom & Cheese Omelet** – With potatoes, black beans, and bacon.
4. **Traditional Mexican Chilaquiles** – With red sauce, beans, fried egg, and toast.
5. **Avocado Toast** – Fresh croissant, guacamole, cherry tomatoes, salad, poached eggs, and toast.
6. **Salmon Toast** – Multigrain bread, smoked salmon, avocado, caviar, grilled cherries, and lemon.

Includes one beverage: Mimosa, Orange Juice, or Coffee.

LUNCH

Please choose one or two menu options per meal, per day, for all guests to ensure the best service.

1. **Tuna Tartare** – With onion, cucumber, soy sauce, sesame oil, and avocado mousse.
2. **Traditional Ceviche** – Choice of fish or shrimp.
3. **Shrimp Burger** – Jalapeño mayo, mixed greens, crispy bacon, avocado, tomato, chimichurri, and air-fried fries.
4. **Tuna Cup Salad** – Organic lettuce, seared sesame-crusted tuna, avocado, chickpeas, cherries, orange, and jalapeño ponzu.

5. Optional Mexican Dishes:

- **Chicken or Beef Fajitas** – With beans and rice.
- **Shrimp Quesadillas** – With fresh tomatoes, garlic, basil olive oil, served with pico de gallo and guacamole.

DINNER ENTRÉES

Please choose one or two menu options per meal, per day, for all guests to ensure the best service.

Soups

1. Roasted Mushroom Cream Soup
2. Creamed Corn Soup
3. Classic Tortilla Soup

Salads

1. **Strawberry Salad** – Feta cheese, mixed greens, strawberries, candied pecans, pine nuts, cherry tomatoes, caramelized onion, and champagne vinaigrette.
2. **Burrata Salad** – Arugula, burrata cheese, extra virgin olive oil, pine nuts, and figs.
3. **Caesar Salad** – Romaine lettuce, croutons, and parmesan cheese.

Main Courses

1. **Rack of Lamb** – Dijon mustard crust, mashed potatoes, New York–style sauce, and organic vegetables. Optional upgrade: cauliflower purée and shrimp.
2. **Pork Ribs** – Sage pudding, dehydrated Durango, and balsamic pear sauce with organic vegetables.
3. **Catch of the Day** – Whole oven-baked fish with garlic sauce, tortillas, green sauce, tomatillo, and pico de gallo.
4. **Mushroom Risotto**
5. **Air-Fried Chicken** – Beer-marinated with artichokes and coconut stems over a roasted cauliflower base.
6. **Sea Bass Fillet in Tomato Sauce** – With dehydrated capers and roasted vegetables.

7. **Fettuccine with Mussels** – White wine cream sauce and parmesan cheese.
 8. **Optional Mexican Dish:** Mexican mole rolled chicken with mole sauce, Mexican rice, radish, and sesame seeds.
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KIDS MENU

Breakfast

1. Chocolate Milk
2. Orange Juice
3. Pancakes with fresh fruit and chocolate chips

Lunch & Dinner

1. Chicken Fingers with Fries
2. Beef Burger with Salad or Fries
3. Mac & Cheese