

Villa Zafiro Menu

Villa Zafiro's menu features a unique Mexican-International fusion cuisine that uses local ingredients that are fresh, organic and wholesome with emphasis on healthy eating. Many salsas used are unique to Villa Zafiro and many recipes are formulated by the cooperation of several international chefs and therefore not available in general Mexican restaurants at large.

BREAKFAST Daily includes: Selection of breads, toasted chiles, and seasonal fruits, cereal with milk or milk substitutes,assorted juices,coffee or tea		LUNCH Daily includes: Chips and snacks and side dishes, assortment of unique Zafiro salsas	DINNER Daily includes: Pre-dinner cocktails or wines with cheeses, chips with seasnal fruits, cereal with Chef's dips and salsas; after-dinner ice cream with chocolate fudge
	Breakfast	Lunch	Dinner
	Omelette with mushrooms, cheese, avocado, and bacon with a variety Zafiro chef's salsas.	Iceberg lettuce with blue cheese, avocardio, onion & carmelized nuts Hamburger with guacamole, bacon & cheese, tomato slice, onions, pickles, jalapeno	Guajillo-chile cream soup Hibachi Grill at the ocean side featuring ribeye steak, prawns,fish fillet,fried rice and seasonal vegetables,served with a variety of Chef's own barbecue salsas Dessert: Chocolate Flan
	Breakfast Fried eggs with Chef's salsa of the day Mini-baguettes with prosciutto Spanish chorizo Sautéed potatoes	Lunch Beef & fish tacos with Zafiro Chef's salsas Mexican rice and beans Zafiro guacamole and chips Zafiro slaw with shredded carrots	Dinner Zafiro Chef's black bean soup Garlic bread with cheese & cream Mexican four-peppers chicken Garlic rosemary baked potato strips Dessert: Cheesecake
	Breakfast Pancakes with Maple syrup Scrambled eggs with Zafiro salsas Salchichas sausages	Lunch Caesar's salad with croutons & avocado slices Quesadillas with chorizo sausage Zafiro nachos extravaganza with minced meat, variety of cheeses, onion,tomato, jalapeno, pickles	Dinner Zafiro's lentil soup Pan-fried fish & pork fillet in wasabi cream Roasted asparagus spears Dessert: Chocolate cake with vanilla ice cream

	Breakfast	Lunch	Dinner
	<p>Smoked salmon, diced tomato and onion, slice pickled cucumber on melba toast. Bacon nest with poached egg</p>	<p>Mixed green salad with honey mustard dressing OR Panda soup (mexican slow-cooked chiken soup with blended beans) Pork with mole sauce and red rice</p>	<p>Spinach salad with apple, caramel nuts and Chef's dressing Teriyaki chicken and cuttle fish Roasted broccoli and cauliflower Dessert: Chocolate flan with vanilla ice cream</p>
	<p>Breakfast</p> <p>Baked avocado half stuffed with poached egg, and cheese & bacon French toast</p>	<p>Lunch</p> <p>Avocado & sweet corn salad with feta cheese & caramel walnuts Beef fajitas, Zafiro style Spicy Mexican beans Corn & flour tortilla</p>	<p>Dinner</p> <p>Cherry tomatoes & mozzerallo cheese in fresh pesto sauce Stewed pork ribs in green chile Corn & flour tortilla Garlic buttered mushrooms Dessert: Cheese cake</p>
	<p>Breakfast</p> <p>Spanish omelette with Chef's salsas Mexican style bean puree with cheese Toasted baguettes</p>	<p>Lunch</p> <p>Ceasar salad with avocado slices, croutons & caramelized almonds & walnuts Lemon-pepper rosemary chicken with white wine & lemon peel Pasta with garlic, fresh tomatoes,butter and olive oil, parmesan cheese</p>	<p>Dinner</p> <p>Zafiro-style tortilla soup Hibatchi-grilled ribeye steaks, Korean-style fruit marinated beefsteak slces, prawns, pork slices, chowmein noodle, mushrooms, and assorted vegetables Dessert:Chocolate cake with vanilla ice cream</p>
	<p>Breakfast</p> <p>Egg frittata or Quiche Lorraine with vegetables and cheeses Mexican spicy beans and sausage Baked biscuits with butter</p>	<p>Lunch</p> <p>Chips and Dip with Zafiro pico de gallo Tacos with Cochinita Pibil Roasted habanero pappers in soy sauce</p>	<p>Dinner</p> <p>Caprese salad - mozzarella cheese and sliced tomatoes in olive oil & balsamic vinagrette Surf & Turf - giant prawns,filet mignon Seasonal vegetable Pasta with fresh pesto sauce Dessert: Chef's choice</p>