

We request you choose one or two menu option per meal per day for all guest to offer a better service.

- 1. **Traditional Pancakes:** with Syrup and Organic Fresh Fruit.
- 2. **Scrambled Eggs:** Served with Hash Browns Potatoes, Crispy Bacon, and Herb Salad.
- 3. **Mushroom Omelette with Cheese:** Served with Beans, potatos, and Black Beans with Bacon.
- 4. **Traditional Mexican Chilaquiles:** With Red Sauce. Served with 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.

The price includes one of the following drinks: Mimosa, Orange Juice, or Coffee.





#### LUNCH

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- 1.**TUNA Tartar:** Mixed with onion, cucumber marinated with soy sauce, sesame oil and avocado mousse.
- 2. **Traditional ceviche** (fish or Shrimp)
- 3. **Shrimp burger:** Jalapeño mayo, mixed greens, Crispy bacon, avocado, tomato, chimichurri with air frier fries.
- 4. **Tuna Cup Salad:** Tuna, mix organic lettuce, seared tuna with sesame seeds, avocado, chickpeas, cherries, orange and jalapeño ponzu.
- · Optional Mexican dish:
- 1. Chicken or Beef Fajitas: served with beans and rice.
- 2. Shrimp Quesadillas: with fresh tomatoes, garlic, basil olive oil, served with freshs, pico de gallo and guacamole.





### DINNER ENTREE

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## **SUPS**

- 1. Roasted Mushrooms: Cream soup.
- 2. Cream corn soup.
- 3. Classic tortilla soup.

#### **SALADS**

- 1. Strawberry Salad: Feta cheese, mixed greens, strawberries, candied pecans, pine nuts, cherry tomatoes, crystallized onion, and champagne vinaigrette.
- 2. **Burrata Salad:** Arugula, burrata cheese, extra virgin olive oil, pine nuts, and figs.
- 3. Cesar Salad: Romaine lettuce, tossed with croutons and parmesan cheese.







### **MAIN COURSE**

- 1. RACK LAMP: Dijon mustard crust. Mashed potatoes, New York-style sauce. Stick with red wine sauce. Served with rosemary chambray and organic vegetables.
- An optional upgrade to this dish: cauliflower puree and shrimp.
- 2. Followed by pork ribs: Sage pudding and dehydrated Durango. Balsamic pear sauce with organic vegetables.
- 3. Catch of the day: Whole fish baked in the oven. Garlic sauce served with tortillas. Green sauce, tomatillo, and pico de gallo.
- 4. Mushroom Risotto.
- 5. **Air-fried chicken:** Marinated in beer, artichokes, and coconut stems. Roasted cauliflower base.
- 6. Sea bass filet in tomato sauce: With dehydrated capers and roasted vegetables.
- 7. **Fettuccine:** mussels in white wine cream sauce and parmesan cheese.
  - Optional Mexican dish:

Mexican mole, rolled chicken, mole, Mexican rice, radish, sesame seeds.





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# **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 and Cheese.



