



# MENU



# M E N U   D E S A Y U N O S



## Option 0

EVERY MORNING WE WILL HAVE A CONTINENTAL BREAKFAST BAR

- . COFFEE OF THE DAY
- . FRESH ORANGE OR GREEN JUICE
- . PLATE WITH SEASONAL FRUIT
- . YOGURT AND GRANOLA
- . SWEET BREAD

## Option 1

- . RED CHILAQUILES
- . SCRAMBLED OR FRIED EGGS
- . STEWED BEANS
- . AVOCADO AND PANELA CHEESE SALAD
- . HOT CAKES WITH RED FRUITS

## Option 2

- . HAM AND CHEESE OMELETTE
- . ROSEMARY POTATOES WITH BUTTER
- . BACON
- . MIXED VEGETABLES
- . FRENCH TOAST WITH RED FRUITS

## Option 3

- . FLORENTINE EGGS
- . HASH BROWN
- . SAUSAGE
- . BEANS
- . TOAST
- . WAFFLES

WE CAN ALSO MAKE CHANGES TO THE CLIENT'S TASTE, WE ARE A TRAINED STAFF TO SATISFY AND PROVIDE THE BEST SERVICE



# M E N U C O M I D A S



## Option 1

### FAMILY STYLE - SEAFOOD

- . MAHI MAHI FILLET WITH GARLIC
- . SHRIMP SCAMPI
- . MARINATED OCTOPUS ON POTATO FLAKES
- . BASMATI RICE WITH LEMON
- . FRESH TOMATO, AVOCADO AND CUCUMBER SALAD
- . BREAD WITH BUTTER AND GARLIC
- . RED BERRY ICE CREAM

## Option 2

### FAMILY STYLE - MEXICAN

- . BLUE CORN SOPE WITH PORK RINDS AND PICKLED ONION AND CARROT.
- . CRAB ENCHILADAS BATHED IN A PINK CHIPOTLE CREAM.
- . GOVERNOR-STYLE SHRIMP TACO
- . WHITE RICE WITH GARLIC AND BUTTER
- . GUACAMOLE WITH TORTILLA CHIPS
- . PLATTER WITH CHOPPED FRUIT AND TAJÍN
- . FLAN WITH TOASTED COCONUT AND RED BERRIES

## Option 3

- . BEEF FILET ACCOMPANIED WITH A SWEET RED WINE, GUAJILLO AND HIBISCUS SAUCE WITH ROSEMARY
- . MAHI MAHI FILLET WITH LEMON CREAM AND DILL
- . MASHED POTATOES WITH ROASTED GARLIC
- . ROASTED VEGETABLES
- . BAKED BEET SALAD, APPLE, ORANGE SUPREME, CARAMELIZED WALNUT AND GOAT CHEESE.
- . FOCACCIA
- . CHOCOLATE CAKE WITH RED FRUITS

## Option 4

- . BAKED SALMON WITH BASIL AND ROSEMARY PESTO
- . CHICKEN BREAST STUFFED WITH CHEESE AND VEGETABLES ACCOMPANIED BY A PINK CREAM.
- . FRESH SALAD WITH MIXED LETTUCE, STRAWBERRY, APPLE, WALNUT AND FETA CHEESE.
- . SPRING POTATO WITH ROSEMARY.
- . ROASTED VEGETABLES
- . FOCACCIA.
- . CREPE STUFFED WITH APPLE AND SWEET MILK



# M E N U C E N A S



## Option 1

### 1. WATERMELON SALAD

with peppermint and feta cheese marinated in a vinaigrette sweet and sour on a bed of mixed lettuce.

### 2. JAIBA ENCHILADA

bathed in a pink sauce on a bed of basmati rice.

### 3. FRESH FISH FILLET

on vegetables accompanied by a yellow lemon and dill sauce.

### 4. Cheese pie with guava jam

Accompanied by red fruits and a land of cookies and toasted coconut.

## Option 2

### 1. TIRADITO

of tuna with a fresh carrot, cucumber and jicama salad.

### 2. Shrimp croquette on a mango and avocado salad with a chili mayonnaise

### 3. FILLET MIGNON

accompanied by a mashed potato and carrot, asparagus with a red wine sauce, guajillo and Jamaica.

### 4. RED WINE PEAR

with red fruit sorbet.

## Option 3

### 1. BEET CARPACCIO.

Beet carpaccio with a mixed arugula salad, caramelized walnuts, mango salsa, and goat cheese.

### 2. RIB EYE.

Rib eye served with roasted garlic mashed potatoes, mixed vegetables, and a red wine reduction with Jamaican spices.

### 3. CREAMY CHEESECAKE.

Creamy cheesecake with a sweet passion fruit sauce, cookie crumble, coconut flakes, and mixed berries.

