

Breakfast

All our menus include orange or grapefruit juice, decaf or regular coffee, yogurt, sliced fruit your choice of pan cakes or french toast

Fitness

Egg white veggie omelet or Spinach frittata

with farm potatoes and green salad

Mexican Eggs

Your choice of huevos rancheros, chorizo eggs, mexican eggs or divorced eggs with refried beans and potatoes au fine herbs

Mexico 101

Green or red chilaquiles with your choice of chicken or fried eggs with refried beans and mini tamal

Tex Mex

Breakfast burrito with refried beans and mexican salsa

Ng Ng

Oat meal with dry fruit

Bagel and lox with cream cheese and capers and red onion

Egg Station

Your choice of scrambled, omelet and fry eggs made at the moment with your selection of ingredients like veggies, different types of cheese and cold cuts, with breakfast sausage or bacon on the side

Lunch Menus

#1

Beef hamburger with potato salad and onion rings

Brownies

#2

Marinated flank steak with caramelized onion, baked potato and tomato salad

Rice pudding

#3

Seabass with grilled fruit in balsamic dressing and wild rice

Key lime pie

#4

Chicken breast stuffed with spinach and goat cheese, basil pasta and green salad

Fruit ginger soap

#5

Green or red chicken enchiladas, refried beans and mexican rice

Flan

#6

Shrimp, beef or chicken fajitas with charro beans and guacamole

Chocolate cake

#7

Catch of the day prepare with your choice of garlic, guajillo and veracruz sauce, cucumber and mint salad and roast garlic mash potatoes

#8

Cheese enchilada in adobo sauce, guajillo shrimp, chicken mole with refried beans, guacamole and rice

Apple tart

Dinner Menus

Vegetarian

\$45/person

Los Cabos

\$55/person

On the Grill

\$60/person

Mexican Fusion Cuisine

\$60/person

Pacific Rim

\$65/person

Mexico 101

\$45/person

15% Service will be added to your bill

Vegetarian

Passed Hors d'oeuvres

Mexican Rolls

A variation of the traditional vietnamese rolls with jicama, mango, cucumber and tofu wrapped in a rice "tortilla" with peanut and tamarind sauce.

Soy Ceviche Mini Tostadas

Soy marinated in a citrus sauce, with red onion, tomato, serrano chile, in crispy mini tostadas with chipotle dressing

Panela cheese and endives mini tacos

Endives rolls with dice panela cheese with a jalapeño pesto

First Course

Three color soup

Tomato cream, white bean cream and green peas cream, with cilantro pesto and parmesan cheese croutons

Entrée

Stuffed Eggplant

With a grilled vegetable and tofu ratatouille, and wild rice

Desserts

Corn cake in a warm honey bee bed

Los Cabos

Passed Hors d'oeuvres

Mini shrimp ceviche tostadas

Mini grilled calamari tacos

Smoked marlin quesadillas

First Course

Seafood Tart

Fresh seafood sautéed in spinach sauce with a puff pastry base

Main Course

Txin Xic Fish Fillet

Wrapped in a banana leaf, marinated in axiote, with grill vegetables and banana wild rice

Dessert

Strawberry Zabaglione

On the Grill

Passed Hors d'oeuvres

Beef yakitori

Shrimp brochettes

Veggie skewers

First Course

Citrus spinach salad with grilled panela cheese

Main Course

Chile rubbed NY steak, with baked potato and grilled asparagus

Dessert

Chocolate fondant with vanilla ice cream

Mexican Fusion Cuisine

Passed Hors d'oeuvres

Tuna tartar in crispy blue tortilla with guacamole
Tomato and panela cheese crostini with honey and cilantro pesto
Shrimp and scallop skewers marinated in "axiote"

First course

Garlic and mushroom soup
With parmesan cheese au gratin and spicy croutons

Entrée

Kobe beef fillet in a pumpkin blossom sauce
With sweet mash potato and jicama and carrot salad

Or

Jumbo shrimp with mole
With Mexican wild rice and black bean soup

Desserts

Apple and cajeta (caramel) creppes

Pacific Rim

Passed Hors d'oeuvres

Mini lobster tacos "Ensenada Style"

Grill lobster with rice and fried beans over corn tortilla with and habanero sauce

Shrimp satay on sugar cane

Salmon pineapple skewers

With a poblano cream sauce

First Course

SALMON Duo

Salmon in a Lomi Lomi marinade and Smoked Salmon with a quail egg topped with a vinaigrette and caviar
Marscapone cheese, dill, and honey dressing

Entrée

SEAFOOD TRILOGY

Grilled sea bass in adobo sauce, shrimp in axiote marinade and grill scallops
saffron rice and vegetable glaze

or

ROAST SEA OF CORTES LOBSTER TAIL

Served with a crab lemon sauce

With French scallions and a creamy sauce

Desserts

El Mexicano

Our most popular dessert which is the face of a Mexican Mariachi, white and dark chocolate mouse with crispy almond

Or

Crème Brulee Trilogy

Traditional, Chocolate and vanilla

Mexico 101

Passed Hors d'oeuvres

Mini chicken tacos
Handmade quesadillas with epazote
Mini Shredded beef mini tostada

First Course

Tortilla Soup

Entrée

Mexican Sampler
Marinated flank steak, chicken mole, shrimp Veracruz style, guacamole and refried black beans

Dessert

Three milk cake