



Dinner Menus

Vegetarian
\$45/person

Mexican Fusion Cuisinæ
\$65/person

Pacific Rim
\$70/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 chili, in crispy mini tostadas with chipotle dressing

Panla cheese and endives mini tacos

Endives rolls with dice panla cheese with a jalapeno 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

Sherbet trilogy

Strawberry, mango and kiwi sherbets with grilled pineapple on balsamic reduction

Or

Corn cake in a warm honey bee bed



Mexican Fusion Cuisinē

Passed Hors d'oeuvres

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

First course

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

Entrée

Roē 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

Mexican sampler
Atē with cheese
Jericaga
Flan



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 aioli 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 Brûlée 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, guajillo enchilada, guacamole and refried black beans

Dessert

Three milk cake



Luxury Villas

In - Service Menu

Menu 1

Veggie

Soy ceviche tostada

Tofu vietnamese rolls

Veggie panini

Price per person: 16usd

Menu 2

Eat

Chicken salad

Or

Spinach citrus salad

&

Turkey breast Panini

Or

Po boy Panini

Price per person: 19usd



Menu 3

Mexico 101

Crispy Scallops

or

Los Cabos Salad

&

Mexican Panini

&

Rice Pudding

Price per person: 18usd

Menu 4

Villa 1

Caesar Salad

&

Hamburguer

Or

Philly steak sandwich

&

Cheese Cake

Price per person \$21usd



Menú 5

Villa 2

Greek Salad

&

Pasta marinara with chicken

Or

Fetuccini putanesca

&

Cake of the day

Price per person: 20usd

All menus are available from Monday to Saturday from 11:00am to 9:00pm