

Please contact Chef Gabriel Macias www.elchefgabriel.com
Wheretostay.whattodo@gmail.com
Cell. 322 120 5685

Entrées options:

1. - **Hummus:** garbanzo beans, sesame seeds paste, olive oil, garlic, sun dried tomatoes and/or artichoke hearts. With pita or white bread toast
2. - **Fried Mushrooms:** Mushrooms batter with flour and deep fried
3. - **Grilled Red Peppers** with olive oil and grilled garlic
4. - **Sautéed Eggplant:** with olive oil, garlic and onions
5. – **Tapenade:** Black olives, anchovies and cappers paste
6. - **Guacamole:** Smash avocado, onions, tomatoes, coriander, green hot peppers & lime
7. - **Chips and Salsa:** tomatoes, onions, coriander, and green hot peppers
8. - **Nachos:** Tortilla chips, beans, jalapeño pickles, white cheese and chorizo
9. – **Italian Antipasto**
10. -**Sweet Potato or french fries**
- 12.- **Aguachile:** scallops or shrimp marinated with cilantro, onion, green peppers sauce
13. – **Shrimp Cocktail:** Tasty cocktail sauce with pineapple and steam peeled shrimp
14. – **Fish Ceviche:** Catch of the day Fish with onions, tomatoes, green olives, coriander, oregano, olive oil, lime juice and chips on the side
15. -**Cilantro Cheese sticks:** Cheddar cheese breaded sticks with cilantro sauce and sesame seeds
16. – **Cheese Quesadillas:** Tiny corn or flour tortillas with cheese melted and salsa
- 17.- **Sopes:** Tiny corn shells with referided beans, cheese, cream and salsa
- 18.- **Shrimp pocorns**
- 19.- **Onion rings**
- 20.- **Tiny empanadas pupusas, variety of dishes**
- 21.- **Cheese and charcuterie table**

Soups options:

1. - **Chicken Soup:** Tasty chicken broth, white rice and chunks of chicken, sides of chopped onion and coriander and two hard rolled shell tacos soaked in the bowl
2. - **Vegetable cream soup:** variety of vegetables or individual vegetable with croutons
3. - **Tortilla soup:** Tomato chicken broth base, with pieces of chicken (crunchy tortillas stripes, avocado, sour cream, fried red peppers, and cheese on the side)
4. – **Leek and Potatoes soup**
5. - **Black bean soup:** sides of fried chorizo, avocado, sour cream and fried tortilla stripes)
6. - **Spanish gazpacho:** Tomato, garlic, olive oil, cucumber, bell pepper, onion, balsamic with croutons, sides of chopped sterling apple, cucumber and bell pepper
7. - **Minestrone soup:** (noodles and veggies soup)
8. - **Chile poblano cream soup:** Grilled green mild peppers with corn, basil, croutons and
9. - **Clam chowder:** Creamy chowder with baby clams and croutons
- 10.- **Pumpkin Cream soup:** On season Delicious
- 11.- **French Onion Soup:** Caramelized Onions with wine broth base
- 12.- **Squid Soup:** Tomato, Potato, Peas

Salads:

1. -**Caesar Salad:** Tender lettuce with homemade caesar dressing, croutons and parmesan cheese

Please contact Chef Gabriel Macias www.elchefgabriel.com
Wheretostay.whattodo@gmail.com
Cell. 322 120 5685

2. -**Arugula salad:** cherry tomatoes goat cheese vinaigrette
3. -**Marbles of melon with prosciutto and red martini**
4. -**Spinach Salad:** Spinach, pearls, pecans and blue cheese with vinaigrette.
5. -**Caprese:** Mozzarella, tomato, and basil olive oil and balsamic
6. -**Tabbouleh:** cracked wheat seeds mint, tomatoes, onions, cucumber, olive oil and lime juice over tender lettuce leaves
7. -**Tropical salad:** fruit grains and lettuce with vinaigrette
8. - **Greek salad:** Lettuce, Kalamata olives, cucumber, tomatoes, red onions, feta cheese) vinaigrette with ancient mustard
9. - **Grilled Portobello Mushroom Salad:** Grilled Portobello mushroom over spinach with grilled red bell pepper and brie cheese
- 10.- **Green Salad:** Lettuce, spinach, bell pepper, cucumber and avocado, with cilantro dressing
- 11.- **Seasonal fruit salad** with spicy mango dressing or mint lime and chia seeds dressing

Main Dishes:

1. - **Large Grilled Garlic Shrimp:** Large Shrimps in butter and garlic with ring of red dried peppers.
 2. - **Grilled lemon salmon:** foiled in aluminum paper with fine herbs, lemon, onion and butter.
 3. - **Stuffed Mahi-mahi:** Filet of mahi-mahi grilled over a mixed seafood stew and cheese melted.
 4. - **Confetti Tuna:** Sealed Tuna Steak and covered with black and white sesame seeds
 5. - **Crazy Lobster:** Smoke garlic butter Lobster grilled
 6. - **Mayan Fish:** Catch of the day fillet grilled in banana leaves with bell peppers onion and tomatoes, Mayan seeds sauce.
 7. - **Filet Mignon:** Tender Beef Filet Grilled with wrapped bacon
 8. - **Mixed Fajitas :** Strips of chicken breast, beef and shrimp, with bell peppers, onions and mushrooms, beer steamed, flour or corn tortillas, Guacamole, salsa, beans and sour cream
 9. - **Enchiladas con mole or red sauce:** Rolled and stuffed tortillas with chicken and bathed in Oaxaca mole sauce or red sauce (combination of dried peppers, peanuts, grains, spices, chocolate and banana) with sesame seeds on top and pickled onions.
 - 10.-**Chile Poblano Relleno:** Poblano Pepper grilled, stuffed (ground beef with vegetables or shrimp and cheese) battered with tomato sauce on top.
Besides Poblano pepper could be "red dried ancho pepper" baked with béchamel on top
 - 11.-**Mexican Platter:** Grilled Steak, Chicken, Sausage, non process Cheese, cactus and Onions in a homemade Salsa, flour or corn Tortillas
 - 12.-**Mushroom Chicken:** Chicken breast with mushrooms and cheese melted
 - 13.-**Gloria Chicken or fish:** Chicken breast or fish fillet grilled with mango and white wine
 - 14.-**Meat lovers Taco Night:**Grilled Beef, Chicken, Kebab pork and chorizo
- Sides:** refried beans, onion, coriander, variety of salsas and Homemade tortillas
- 15.- **Fish taco Night:** Beer batter Fish and Shrimp or grilled, smoked marlin stew(with capers, olives, toasted almonds, tomatoes, onion, bell pepper, carrot, with wine and olive oil, habanera mango salsa, chipotle dressing, coleslaw
 - 16.- **Kebab as you choice:** Grilled Shrimp, Steak, Chicken and Vegetables cubes

Please contact Chef Gabriel Macias www.elchefgabriel.com
Where to stay: wheretostay.whattodo@gmail.com
Cell. 322 120 5685

- 17.- **Ranchero Steak:** Stips of beef steak with tomato, bell pepper, onion
- 18.- **Veracruz style fish:** filet of fish, capers, tomato, onion, olives and yellow peppers
- 19.- **Cordon blue steak or chicken breast**
- 20.- **Albondigas Chipotle:** Meat balls Mexican style

Fresh Pasta

- 17. – Ravioli
- 18. - Fettuccine
- 19. - Gnocchi
- 20. - Lasagna
- 21. - Cannelloni
- 22. - Spaghetti

Fresh pasta could be prepared as follow:

- Three chesse:** Creamy combination of chesse
- Pesto:** Basil, Pine nuts, Parmesan Chesse, Olive Oil
- Bolognese**
- Arrabbiata**
- Puttanesca**
- Carbonara**
- Fruitti di Mare**
- Boscaiola**
- Vegetables**

RISOTTO

- 21. – Risotto
- Could be prepare as follow:**
- Allo Scoglio:** Mixed Sea Food
- 22.- Mushrooms

Deserts:

- Nun eggnog shot**
- Apple compote:** Mashed apples with cinnamon and vanilla
- Lime sorbet**
- Tiramisu**
- Profiterole**
- Fruit mousse**
- Fruit flambé ice cream**
- Rice pudding with raisins and cinnamon**
- Choco Flan**
- Brownie a la mode**
- Key lime pie**

Sides:

- Mexican Rice:** Tomato rice with vegetables.
- White Rice**
- Wild Rice**
- Mashed Potatoes**
- Baked Potatoes**

Please contact Chef Gabriel Macias www.elchefgabriel.com
Where to stay whattodo@gmail.com
Cell. 322 120 5685

Double Baked potatoes

Wedge Fried Potatoes

Rosemary baby potatoes

Sauté Vegetables: Carrots, cauliflower, broccoli.

Steam vegetables: Carrots, cauliflower, broccoli, melon

Grilled Vegetables: Zucchini, Corn, Tomato

Sauté rosemary vegetables: (zucchini, green beans and/or asparagus 7 wine vinegar)

Refried beans:

LUNCH:

Burritos

Sandwich

Baguettes

Tacos

Hamburguer: beef, shrimp, filet of fish and veggie

Etcetera

Breakfast:

Fresh Fruit Juice

Fresh brew Coffee

Fresh seasonal fruit

Smoothies

Eggs:

- **Fried with bacon on the side**
- **Rancheros:** Fried eggs over an fried tortilla and tomato salsa on top
- **Mexican style:** Tomato, onion and jalapeno or bell pepper
- **Vegetables Omelet:** Variety of vegetables with cheese melted
- **Pizza breakfast:** omelet with pepperoni and cheese melted.
- **Breakfast burrito:** Scramble ham eggs rolled in corn tortilla.

Refried beans

Tortillas or bread

Fresh salsa

Other options

Green or Red Chilaquiles : Fried tortilla strips with red or green salsa cheese melted and cream.

Enfrijoladas: soft corn tortilla batter with liquefied beans, cream and cheese

Avocado toast

Tuna melted toast

Cheese quesadillas

Arepas: variety of dishes to stuff the arepas

Yogurt and granola

Pancakes

French toast

Crepes

Extras:

Toast butter and jelly

Please contact Chef Gabriel Macias www.elchefgabriel.com

Wheretostay.whattodo@gmail.com

Cell. 322 120 5685

Bacon

Canadian ham

Italian sausage