

STARTERS

Sliced fruits

fruits, granola and yogurt.

Mexican bread

Sweet bread served with coffee.

MAIN COURSES

Chilaquiles

Green or red sauce, tortilla chips, arrachera steak, eggs., fresh cheese, sour cream, avocado, and refried beans (vegan option).

Mexican Eggs

Fried eggs, crunchy tortilla, roasted tomato sauce, onion, garlic, jalapeño, and cilantro.

Enchiladas Suizas

Chicken, tortilla, creamy green sauce, cheese, sour cream, cilantro, and onion.

Carnitas

Pork, tortillas, guacamole, spicy sauces, onion, cilantro, and lime.

Drinks

Breakfast and Brunch includes coffee and orange juice.

Options

Please choose one starter and Mexican dish.

Extras for Breakfast, Brunch, Lunch, and Dinner.

Add a Mezcal or Tequila shot.

A bar with 3 drinks.

An all-inclusive.





STARTERS

Tortilla Soup

Fried tortilla, tomato soup, cheese, chicken, avocado, and cream (vegan option).

Jalapeño Poppers

Jalapeño wrapped in bacon and stuffed with cream cheese.

Nachos

Tortilla chips, three types of cheese, guacamole, beans, sour cream, and Mexican sauce.

Mexico Salad

Lettuce, chicken, chips, tomato, corn, chipotle sauce, avocado, and sour cream (vegan option).

MAIN COURSES

Chicken Mole

Chicken in traditional mole sauce, served with rice, tortillas, and a variety of sauces.

Chile Relleno

Chile Poblano, battered and friend with Panela cheese, bathed in a red sauce and served with rice and salad.

Ribs in green sauce

Pork Ribs slowly stewed in a green sauce, served with tortillas and refried beans.

Fajitas Arrachera

Flank steak sautéed with garlic, onions, peppers, served with rice, quesadillas, tortillas and sauces.

Drinks

Mexican lunch and dinner include horchata or jamaica.

DESSERTS

Flan

Eggs, sugar, milk and caramel.

Corn bread

Rice, milk, sugar, cinnamon and orange zest.

Rice pudding

Corn, flour. sugar, milk, butter, and eggs.

Options

Please choose one appetizer, one main course, and one dessert.

