

Menus and Options - Vegetarian and Vegan Menus available on request

MEXICAN MENUS

MEXICAN MENU # 1: FISH

APPETIZER: TOASTED PUMPKIN SEED DIP WITH TORTILLA CHIPS; a Mayan appetizer typical from the Yucatán peninsula, made with roasted tomatoes and spices, a very interesting blend of flavors, definitely worth trying!

MAIN COURSE: FISH FILLET IN CILANTRO PESTO; catch of the day topped with a mild spicy cilantro pesto, topped with avocado slices.

SIDE DISHES: please choose 2 from the list below.

DESSERT: GUAVA CHEESECAKE; a creamy cheesecake made with an aromatic tropical exotic fruit on a homemade cookie crumb crust.

MEXICAN MENU # 2: CHICKEN

APPETIZER: TOMATILLO SALAD WITH TOSTADAS AND CREAM; a traditional Michoacan state dish, a nice fresh chopped salad served over Tostadas with cream.

MAIN COURSE: CHICKEN ENCHILADAS WITH MANGO SAUCE; off the beaten path enchiladas made with a unique sauce of Achiote (a Mayan spice), mango and other Mexican ingredients. They can be spicy or mild.

SIDE DISHES: please choose 2 from the list below.

DESSERT: CITRUS COCONUT CAKE; a moist cake in which orange, lime and coconut blend very nicely.

MENU #3 FISH AND /OR SHRIMP:

APPETIZER: CUCUMBER CUPS WITH SHRIMP SALAD; stuffed cucumber slices with Mediterranean and Mexican flavors.

MAIN COURSE; FISH AND/OR SHRIMP WITH GINGER-ORANGE SAUCE; fresh catch of the day served with a very delicate ginger citrus sauce.

SIDE DISHES: please choose 2 from the list below.

DESSERT: FLOURLESS TEQUILA-CHOCOLATE CAKE; a truffle-like cake infused with tequila, served with fresh strawberries.

MENU #4 BEEF:

APPETIZER: TROPICAL GUACAMOLE; an exotic version of the classic with chunks of fresh mango OR pineapple, served with tortilla chips.

MAIN COURSE: BEEF PICADILLO; ground beef stewed with vegetables, almonds and a kick of chipotle chili.

SIDE DISHES: please choose 2 from the list below.

DESSERT: ORANGE CREAM CHEESE FLAN; a mixture between a flan and a cheesecake served with fresh fruit OR chocolate sauce on top.

MENU #5 CHICKEN:

APPETIZER: SHRIMP PATÉ; a smooth shrimp spread jazzed up with Mexican flavors, served with crackers. This is a traditional dish of Nayarit state.

MAIN COURSE: GREEN CHICKEN MOLE; a very unique dish made with toasted pumpkin seeds, tomatillos and Mexican spices, highly recommended! If you are adventurous, the pumpkin seeds can be substituted with pistachio nuts.

SIDE DISHES: please choose 2 from the list below.

DESSERT: LIME-COCONUT FLAN; topped with caramel.

MENU #6 FISH:

APPETIZER: TOASTED SESAME BEAN DIP; a creamy dip made with beans and toasted sesame seeds, served with tortilla chips.

MAIN COURSE: PECAN CRUSTED MAHI MAHI WITH MANGO PICO DE GALLO; fresh fillets coated with a yummy pecan crust and topped with a spicy mango pico de gallo salsa (if mangos are not in season, pineapple will be used instead).

SIDE DISHES: please choose 2 from the list below.

DESSERT: BANANA-RUM BREAD PUDDING; made with fresh bananas, topped with a caramel sauce.

MENU #7 PORK:

APPETIZER: GUACAMOLE; prepared in my own style with some secret ingredients, served with tortilla chips.

MAIN COURSE: PORK IN ACHIOTE SAUCE; this is a classic Mayan dish from the Yucatán peninsula, baked marinated pork in a flavorful red tangy sauce, served with pickled red onions. Very good in tacos too!

SIDE DISHES: please choose 2 from the list below.

DESSERT: COFFE-CINNAMON FLAN; topped with a caramel sauce

MENU #8 FISH:

APPETIZER: CUCUMBER SLICES WITH SHRIMP SALAD; stuffed cucumber slices with Mediterranean and Mexican flavors.

MAIN COURSE: FISH IN JUNGLE SAUCE AND CORN GNOCCHI: fresh catch of the day cooked with a green sauce made with exotic Mexican herbs (one of them is called HOJA SANTA or “sacred herb”), topped with homemade corn dough gnocchi. Very unique!

SIDE DISHES: please choose 2 from the list below.

DESSERT: MEXICAN RICE PUDDING; very creamy, infused with vanilla and cinnamon.

MENU #9 VEGETARIAN:

APPETIZER: MEXICAN SALSA FRESCA; also known as pico de gallo, served with tortilla chips.

MAIN COURSE: CHILE RELLENO SOUFFLE; the light healthy version of the famous chile relleno. Worth trying!

SIDES: RICE SALAD; made with brown and wild rice and a nice light dressing. SAUTÉED BROCOLI; flavored with lime and toasted almonds.

DESSERT: KEY LIME PIE; topped with fresh strawberries and fresh mint.

MENU #10 SHRIMP ENCHILADAS:

APPETIZER: ROASTED PUMPKIN SEEDS DIP; a Mayan classic spiced with Habanero Chili. Served with corn chips.

MAIN COURSE: SHRIMP AND SPINACH ENCHILADAS WITH TOMATILLO SAUCE; spicy and tangy, topped with melted cheese.

SIDE DISHES: please choose 2 from the list below.

DESSERT: CHOCOLATE CAKE WITH MOLE FROSTING; served with vanilla sauce a delectable combination of flavors.

If you want to interchange any side dishes from any menu it is possible, as well as for desserts. If you have any other request please let me know and we can work it out.

SIDE DISHES FOR MEXICAN MENUS (you may choose 2)

REFRIED BEANS: Either black beans or regular pinto or another similar variety, mashed beans with olive oil, light and healthy.

WHOLE BEANS: Slow cooked beans in a nice stew.

DRUNKEN BEANS: Slow cooked beans in a beer stew served with chopped onion, cilantro and Serrano chili, if desired.

CHIPOTLE INFUSED BLACK BEANS

RICE: Mexican red rice with tomato sauce and chopped veggies.

WHITE RICE: with fresh herbs.

POBLANO RICE; a green colored rice with Poblano chilies, very tasty!

MASHED POTATOES

SALAD: Fresh greens and seasonal vegetables served with one of the following homemade dressings:

-Honey Mustard vinaigrette

-Lavender dressing

-Chipotle vinaigrette

O9-Italian herb infused oil vinaigrette

SAUTEED SEASONAL VEGETABLES; sprinkled with fresh herbs or mild spices and olive oil.

YOU MAY INTERCHANGE APPETIZERS, SIDE DISHES AND DESSERTS FROM ANY MENU. IF YOU HAVE ANY SPECIAL REQUEST LET ME KNOW... WE CAN WORK IT OUT! VEGAN MENUS AVAILABLE UPON REQUEST.

INTERNATIONAL MENUS

ITALIAN MENU # 1

APPETIZER: TOMATO OLIVE BRUSCHETTA

MAIN COURSE: PASTA WITH PESTO SAUCE AND SHRIMP

SIDE DISH: SALAD WITH YOUR CHOICE OF HOMEMADE DRESSING

DESSERT: CHOCOLATE SEMIFREDDO; a frozen chocolate mousse with almonds and coconut and topped with a dark chocolate homemade sauce

ITALIAN MENU # 2

APPETIZER: BLACK OLIVE AND ANCHOVY DIP; served with bread

MAIN COURSE: MAHI MAHI FISH FILLET WITH SPICES, TOMATO AND WHITE WINE SAUCE

SIDE DISH: SALAD WITH YOUR CHOICE OF HOMEMADE DRESSING

DESSERT: TIRAMISU; made with authentic mascarpone cheese and goood espresso coffee

MEDITERRANEAN MENU

APPETIZER: CUCUMBER BITES WITH SHRIMP SALAD; cucumber cups stuffed with a unique mixture of cooked shrimp, garlic, olive oil and herbs

MAIN COURSE: STEWED CHICKEN WITH LEMON AND OLIVES

SIDE DISHES: GREEK SALAD AND SAFFRON RICE

DESSERT: ALMOND LEMON CAKE

MOROCCAN MENU

APPETIZER: HUMUS WITH PITA BREAD OR VEGETABLES

MAIN COURSE: MOROCCAN CHICKEN; stewd chicken with morocan spices and almonds

SIDE DISHES: COUS COUS AND CUCUMBER SALAD WITH YOGURT

DESSERT: SPICED COFFEE CARDAMOM CAKE

VEGETARIAN AND VEGAN MENUS ALSO AVAILABLE UPON REQUEST