

# VILLAS MENU





# WAKE UP TO FLAVOR

Begin your day with a delicious breakfast, freshly prepared in your villa. Our team will craft a menu that exceeds all your expectations. Every breakfast, in addition to the main dish, includes fresh orange juice, yogurt with granola, pastries, and coffee.

The menu options below have set prices. If you want a customized menu or need adjustments for dietary restrictions, an additional fee will apply.



## Breakfast 1

### Eggs Your Way

Fried, scrambled, or ranch-style (your choice)

### Chilaquiles

Homemade chicken chilaquiles with smoky guajillo and pasilla chili salsas (made from dried guajillo and pasilla peppers), crumbled fresh cheese, and hearty beans.

### Pancakes

Fluffy pancakes served with creamy butter, crispy bacon, rich maple syrup, sweet mixed berry jam, and velvety whipped cream.



## Breakfast 2

### Seasonal Fruit

Watermelon, strawberries, orange, kiwi, melon, mango.

### Eggs Your Way

Fried, scrambled, or ranch-style (your choice)

### Enchiladas

Enchiladas with your choice of red or green salsa, cheese, or chicken enchiladas, served with refried beans.



## Breakfast 3

### Eggs Benedict

With our traditional hollandaise sauce and crispy baby potatoes.

### Seasonal Fruit

Watermelon, strawberry, melon, pineapple, orange, kiwi, mango.

### French Toast

With ice cream, strawberries, and maple syrup.



## Breakfast 4

### Seasonal Fruit

Watermelon, strawberries, orange, kiwi, mango.

### Guacamole and Pico de Gallo Salsa

### Vegan Enchiladas

Enchiladas made with tofu, choice of red or green salsa served with beans and potatoes.



# BRUNCH AT YOUR VILLA

Perfect for celebrating any special occasion with your friends, all from the comfort of your villa.

The menu options below have set prices. If you want a customized menu or need adjustments for dietary restrictions, an additional fee will apply.

## Mexican Brunch

Orange or Grapefruit Juice

Guacamole, Quesadillas, Tortilla Chips, and Salsa

Egg Station

Eggs prepared to your liking, made fresh to order.

Baja-style Tacos

Fish and shrimp tacos, served with Mexican salsa, salad, and chipotle dressing.

Traditional Churros

Served with chocolate sauce and ice cream.

## Brunch 01.

Orange or Grapefruit Juice

Egg Station

Eggs made to order (choose your style)

Fresh Fruit Plate

Pancakes or French Toast

Sides

Sausages, potatoes, bacon, refried beans

Grilled Chicken Fajitas, Marinated Arrachera (Skirt Steak), or

Grilled Shrimp

Guacamole, Mexican Salsa, and Chips

## Signature Brunch

Orange or Grapefruit Juice

Seasonal Fruit Plate

With Greek yogurt and granola.

French Toast or Pancakes

Egg Station

Eggs prepared to your liking, made fresh to order.

Organic Mixed Greek Salad

Grilled Ribeye Steak

Served with roasted vegetables.

Cheesecake

With fresh berries.





# LUNCH WITH A TWIST

Ideal for Yacht Days, Poolside, or When You Need a Delicious Pick-Me-Up

Our lunches are perfect for relaxing by the pool, enjoying a day on the yacht, or when you're craving something satisfying. Light, flavorful, and ready to enjoy, each meal is crafted to enhance your day with fresh ingredients and delicious flavors.

## Select an Option

### Lunch 1

Green Salad with fresh cheese, choice of beef Fajitas, shrimp, or chicken.  
Dessert: Rice Pudding

### Lunch 2

Cheese Quesadillas  
Grilled beef and chicken skewers.  
Dessert: Churros with chocolate sauce and vanilla ice cream.

### Lunch 3

Caesar Salad: Served in a parmesan basket.  
Beef or Chicken Burgers  
Dessert: Brownie with vanilla ice cream.

### Lunch 4

Tomato and Panela Cheese Salad  
Fried Chicken Tacos  
Dessert: Churros with cajeta and vanilla ice cream.

### Lunch 5

BBQ Pork Ribs  
With cauliflower salad and mashed potatoes.  
Dessert: Cheesecake with fresh berries.

### Lunch 6

Super Burrito  
With skirt steak, bacon, shrimp, mixed cheese, guacamole, and salsa. Served with fries.  
Dessert: Churros with cajeta and ice cream





# DINNER BY THE CHEF

The menu options below have set prices. If you want a customized menu or need adjustments for dietary restrictions, an additional fee will apply.

## DINNER 1

### Starter

Cheese and Herb Empanada served with chimichurri sauce.

### Second Course

Fresh Mixed Salad: lettuce, cashews, cherry tomatoes, sweet grapes, cucumber, feta cheese, and balsamic vinaigrette.

### Main Course

Grilled Ribeye Steak and Fresh Lobster Tail served in a citrus, butter, and garlic sauce.

Accompanied by grilled vegetables, mashed potatoes, and garlic bread.

Dessert: Chocolate Lava Cake served with vanilla ice cream.

## DINNER 2

### Starter

### Shrimp Taquitos

Sautéed with garlic, butter, paprika, and cilantro leaves.

### Second Course

Aztec Salad: fresh salad with corn, panela cheese, cherry tomatoes, crispy tortilla strips, and chipotle vinaigrette.

### Main Course

### Fresh Fish Fillet

In garlic butter and lemon zest, served with steamed vegetables, mashed potatoes, and garlic-spiced bread.

Dessert: Red Berry Cheesecake





# DINNER BY THE CHEF

The menu options below have set prices. If you want a customized menu or need adjustments for dietary restrictions, an additional fee will apply.

## DINNER 3

### Starter

Tuna Ceviche in Mango Sauce: tuna medallion, red onion, mango, avocado, citrus juice, cilantro, chipotle dressing, and sesame seeds.

### Main Course

Fajita Mix: skirt steak, buttered shrimp, marinated grilled chicken breast.

### Sides

Avocado salsa, garden-style rice, sour cream, shredded cheese, salsas, whole black beans, corn and flour tortillas to make your own tacos.

### Dessert

Traditional Crispy Churros: served with chocolate sauce and vanilla ice cream.

## DINNER 4

### Starter

Fish Ceviche in Passion Fruit Sauce, fresh catch of the day, mint, pineapple, cucumber, onion, tomato, cilantro, serrano chili in lime juice.

### Second Course

Fresh Salad: baby Romaine lettuce, goat cheese, apple, jicama, seeds, served with cilantro dressing.

### Main Course

Grilled Filet Mignon in a red wine and balsamic reduction with bacon in garlic butter, served with sautéed vegetables, mashed potatoes, and garlic-spiced bread.

Dessert: Cheesecake with Red Berry Sauce served with vanilla ice cream.

