

BREAKFAST

Continental Breakfast

- Fresh squeezed fruit or vegetable juices.
- Fresh cut seasonal fruits.
- Yogurt plain or assorted flavors.
- Bread w/butter & marmalade.
- Cereal.
- Hot cakes.
- Coffee / tea / milk.

American Breakfast

- Fresh squeezed fruit or vegetable juices.
- Fresh cut seasonal fruits.
- Yogurt plain or assorted flavors.
- Any style eggs or omelette.
- Bacon, ham, sausage.
- Coffee / tea / milk.



Mexican Breakfast

- **Chilaquiles** – tortillas cut into strips, lightly fried and layered in a casserole of cheese, seasoned chicken and red or green salsa.
- **Huevos Rancheros** – Sunny side up nested on a bed of lightly fried corn tortilla bathed in tomato salsa and served with refried beans.
- **Machaca Norteña** – scrambled eggs mixed with shredded dry beef with red or green sauce on the side served with refried beans.
- **Quesadillas** – your choice of flour or corn quesadillas with pico de gallo or Mexican style sauce, choice of charro or refried beans.
- **Migas con papa** – tortillas cut into strips lightly fried with potatoes, eggs, onion, tomato and cilantro served with red or green sauce on the side.
- **Huevos con chorizo** – scrambled eggs mixed with Mexican chorizo.

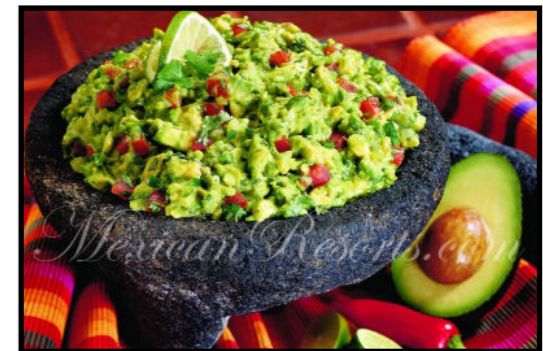
LUNCH & DINNER

Salads

Choose from beet, spinach, caesar, mixed, fruit, or avocado with any dressing of your choice.

Light Lunches

- Ceviche Manzanillo – a signature Manzanillo dish, seafood cocktail of raw fish or shrimp cooked in lemon juice mixed with tiny pieces of onion, tomato, carrot and cucumber served with Manzanillo style tostadas and avocado.
- Ceviche Acapulco – octopus, shrimp and fish marinated in lemon with onion, tomato, cilantro, vegetable and clamato juice.
- Tuna fish salad with crackers or tostadas.
- Crispy fish tacos with avocado and green or red sauce.
- Club Sandwich or BLT.
- Flour or corn quesadillas served with fresh made guacamole and chips.
- Chicken or potato salad served with crackers, chips or tostadas.
- Chicken or beef nachos.
- Chicken tacos or flautas served with fresh made guacamole and green or red salsa.
- Aguacate Relleno – avocado halves stuffed with shrimp or fish salad.



LUNCH & DINNER

Entrees

- **Filete de pez "Veracruzana"** – fish filet cooked with vegetables and fine herbs covered in a mushroom sauce.
- **Chicken or Beef Fajitas** - served with guacamole, rice and beans.
- Enchiladas – corn tortillas stuffed with chicken bathed in green or red sauce and melted cheese on top.
- **Lobster & shrimp** - served with garlic butter and your choice of side dish.
- **Huachinango Veracruz** – whole red snapper grilled or fried to perfection served with rice and baked potatoes.
- **Pescado Empanizado** – tender pieces of fresh fish breaded in a herb crust and deep-fried to perfection, served with your choice of side dish.
- **Carne Asada** – strips of marinated beef seared over hot grill served with fresh guacamole and your choice of grilled vegetables.
- **Dorado** – grilled mahi-mahi steaks on a bed of rice with steamed seasonal vegetables.
- **Chiles Rellenos** – large poblano peppers breaded and stuffed with cheese or your choice of meat and dipped in a light egg batter.
- **Brocheta Mar & Tierra** – your choice of grilled seafood or beef brochettes and seasonal vegetables.
- **Spaghetti & Meat balls or Spaghetti and Seafood.**
- **BBQ Ribs or Choice Steak** - served with baked potato or French fries.



FOR THE CONNOISSEUR OF MEXICAN CUISINE

- **Manchamanteles** – meaning “tablecloth stainer”, a light red mole stew of chicken, pork and plantains served with fresh corn tortillas and seasoned white rice. A favorite throughout Central Mexico.
- **Tatemado** – from the Nahutal word for fire, this is a traditional marinated pork stew cooked in a clay pot.
- Tamales – packets of corn dough filled with savory shredded beef or chicken wrapped in corn husks or banana leaves.
- **Mole** – from the Nahutal word for sauce, the undisputed national dish made of a variety of chiles, pumpkins seeds, nuts, vegetables, many spices and believe or not chocolate, ground into a paste thinned with broth and served with poultry.
- **Pozole** – A soup that simmers all day made with pork and maize, make sure to order it ahead of time.
- **Ensalada de Nopales** – this edible cactus grown throughout Mexico is boiled and mixed with fresh tomatoes, onions, cilantro, lemon juice, olive oil and topped with fresh shredded Mexican cheese “queso fresco”.
- **Ensalada de Jicama** – this is a sweet edible root with white crunchy flesh mixed with red lettuce, grapefruit and avocado in a vinaigrette dressing.



BEVERAGES

- **Agua Enbotellada**– Bottled water
- **Agua Fresca** – these cool beverages of pureed fruit or steeped flowers blended with water and sugar are like liquid sorbets. Your choice of cantaloupe, melon, lemon, pineapple, orange, hibiscus, or tamarind.
- **Tea** – hot or cold.
- **Limonada** – fresh squeezed lemonade.
- **Soda** – Soft Drinks
- **Beer** – Pacifico, Corona, Sol, Negra Modelo, Bohemia, Tecate, Dos X.
- **Margarita** – your choice of lime, kiwi, strawberry, cantaloupe.
- **Piña Colada**
- **Mimosa**
- **Variedad de Cocteles** - Assorted cocktails.
- **Vino Blanco** – White wine.
- **Vino Rojo** – Red wine.
- **Champaña** – Champagne.



DESERTS

- **Crepas Con Cajeta** - Crepes with caramel.
- **Mangos or Platanos Flameados** - Flamed mangos or bananas.
- **Flan.**
- **Pastel de Chocolate** - Chocolate cake topped with ice-cream.
- **Pastel de Zanahoria** - Carrot cake.
- **Tres Leches.**
- **Pera en Vino Rojo** - Pears in Red wine.
- **Pastel de Nuez** - Pecan pie.
- **Manzanas Al Horno** - Baked apples.
- **Paste de Maíz** - Corn pie.
- **Tarta de Queso** - Strawberry or mango cheesecake.
- **Helado con Kahlua** - Ice cream with Kahlua.
- **Galletas de Avena** - All-bran cookies with pecans.
- **Helando** - Ice-cream.
- **Fruta** - Fresh fruit.

