All the options has starters, like guacamole, chips and salsa

Mixed Fajitas:

Corn cream soup

Strips of chicken breast, beef and shrimp, with bell peppers, onions and mushrooms, beer; option of catch of the day fish

Sides: Guacamole, salsa, beans and sour cream

Flour or corn tortillas

Dessert

Enchiladas con mole: (Also: Red or Green Enchiladas)

Zucchini cream soup

Rolled and stuffed tortillas with chicken and cheese, bathed in Oaxaca mole sauce (combination of dried peppers, peanuts, grains, spices, chocolate and banana) with sesame seeds on top. Sides: Beans, sour cream, white rice and flame onions.

Dessert

Gloria Chicken or fish:

Carrot cream soup

Grilled Chicken breast or fish fillet over mango chutney

Sides: White rice and steam vegetables, bread

Dessert

Mushroom Chicken:

Mixed Vegetable soup

Grilled Chicken Breast with mushroom gravy

Sides: Mash potatoes and steam vegetables

Dessert

Ranchero Steak:

Poblano cream soup

Flank steak, potatoes, bell pepper, onions and tomatoes

Sides: white rice and beans, corn tortillas and spicy salsa

Dessert

Mayan Sucking Pig:

Tortilla soup: Tomatoes and chicken broth base with friend tortilla stripes, avocado, sour cream

Pulled pork tenderloin, tacos to make yourself, with mayan seasoning orange & beer Sides: Habanero onions, corn tortillas, rice and beans

Dessert

French Red Pepper:

Potatoes and kale soup

Caesar Salad

Baked Ancho Dried Pepper stuffed with Cheese over béchamel sauce, baked broccoli Dessert

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Sushi Spring Rolls & Sashimi Night:

Miso soup, algae and tofu

Variety of Sushi, Sashimi & spring Vietnamese rolls

Dessert

Taco Night: (build your own taco meat lovers)

Grilled Beef, Chicken, Chorizo & Al Pastor (pork kebab)

Sides: Frijoles, variety of salsas, guacamole, onion, cilantro & Cheese. Corn & flour tortillas

Dessert

Fish Taco Night: (Build your own tacos Popeye's style)

Battered Fish and Shrimp, Smoked Marlin Stew

Sides: Coleslaw, Spicy mayonnaise, Cucumber spicy dressing, corn & flour tortillas Dessert

Chile Relleno :

Black bean soup (sides: fried chorizo, avocado, sour cream and fried tortilla stripes) Mexican Salad: Avocado, Jicama root Red Bell pepper & cucumber with cilantro Grilled Poblano Pepper stuffed (ground beef with vegetables or shrimp or cheese) battered tomato sauce on top

Sides: Mexican rice, refried beans and corn and/or flour tortillas.

Dessert

BBQ Ribs:

French onion soup

Spinach, pearl, blue cheese, pecans and vinaigrette

Tender pork ribs with homemade BBQ sauce

Sides: Baked Potato, corn on the cob.

Dessert

Mexican Platter:

Mixed Salad

Flank steak, chicken breast, chorizo, cactus, baby onion, cheese quesadilla, stuffed green pepper and flour and/or corn tortillas on the side, refried beans and variety of homemade salsas

Dessert

Mayan Fish:

Lemon Soup: Citrus Broth with chicken chunks and fried tortilla stripes Yucatan Salad: Jicama (native root)Cucumber, Carrot, Orange and Mango & habanero Catch of the day fillet grilled foiled in banana leaves with bell peppers onion, tomatoes in Achiote Mayan seasoning delicious

Sides: Refried beans and Mexican rice on the side, corn or/and flour tortillas Dessert

Crazy Lobster:

Shrimp Chowder

Greek salad (lettuce, Greek olives, cucumber, tomatoes, red onions, feta cheese) vinaigrette

Smoke garlic butter Lobster grilled

Sides: Mush potatoes and grilled vegetables

Dessert

Confetti Tuna:

Clam Chowder

Arugula with parmesan cheese and vinaigrette

Sealed Tuna Steak and covered with black and white sesame seeds,

Sides: Rosemary potatoes & steam with garlic green beans and/or asparagus

Dessert

Fillet Mignon:

Spanish gazpacho: Tomato, garlic, cucumber, bell pepper, onion, with croutons Quinoa Tabouleh:(Quinoa seeds tomato, mint leaves, onions, lime juice) over lettuce leaves Veal Filet Mignon with bacon belt, pepper and mushroom gravy Sides: Grilled zucchini, corn, tomato, mozzarella cheese and Nopal Cactus Dessert

Mahi-mahi fines herbs:

Shrimp Cocktail

Marbles of melon with prosciutto and red martini

Fillet of mahi-mahi grilled au les fines herbs

Sides: Double baked potato, asparagus or green beans au vine vinegar

Dessert

Garlic and Red Peppers Prawns:

Scallops Aguachile: sliced scallops with habanero, red onions, ginger, olive oil and lime Stuffed Avocado: Half avocado peeled stuffed with Cold creamy Shrimp salad Large Ocean Prawns Grilled with butter and garlic red pepper sauce.

Fine herbs vinegar cold potatoes salad and fresh vegetable stripe salad with raisins Dessert

Dessert Options:

Choco Flan

Fruit Flambé

Crepes

Flan

Ice Cream

Rice Pudding

Or your suggestion if you have one

All the menus will come with bread or tortillas depend of the dish The service included, purchasing, serving, cleaning and preparation on site