

Lunch & Dinner Continued...

CHILES RELLENOS Two poblano chilies, filled with cheese and/or ground beef dipped in an egg pastry batter. Served over a thick red ranchero sauce. With Spanish rice and corn tortillas.

MOLE POBLANO Roasted chicken breast in a dark mole sauce of peppers, seeds, chocolate and 28 different spices. Served with Mexican rice and beans.

FISH FILLET Cooked in your choice of style: in garlic butter, veracruzana style, baked, breaded, grilled or barbecue. . . served with a variety of side dishes.

BROCHETAS (shish kebabs) seafood, beef or mixed. A combination of seasoned meat and/or seafood with vegetables roasted on skewers. Served with a baked potato and with rice.

CIELO, MAR Y TIERRA (earth sea and sky combo) a charbroil combination of marinated fish filet or shrimp, chicken breast and rump steak, served with steamed vegetables and Spanish rice.

ARRACHERA (Rump steak) a tender Mexican steak served on a bed of onions and bell peppers with refried beans and guacamole.

POLLO EN SALSA POBLANA (chicken in a poblano sauce) grilled chicken breast in a thick cream poblano chili sauce, served with seasoned rice, avocado, radishes and red onion rings.

CAMARONES A LA DIABLA (spicy jumbo shrimp). Butte fried jumbo shrimp, fried in a spicy dry red chili pepper sauce served with chipotle dip and sautéed baby potatoes.

MEXICAN PLATTER (Mexican combination), a combination of delicious Mexican classics, Chile relleno, enchilada, quesadilla, red rice, beans and guacamole.

POLLO ASADO (charbroiled chicken) grilled chicken marinated overnight, served with a creamy brazil espagueti pasta and steam broccoli topped with cheddar cheese sauce.

BAJA SEAFOOD COMBO Lobster tail, sea bass and jumbo shrimp, grilled in a garlic and white wine, served with melted garlic butter, scalloped potatoes, Spanish bacon salad, and crispy garlic bread.

CARNE A LA TAMPIQUEÑA (Tampico style steak combo), grilled top sirloin steak, cheese enchilada, rice, beans and guacamole dip.

CARNITAS A LA MICHOACANA (Mexican pork roast) oven roasted pork in a delicious sweet and sour sauce served with cold slow and array of Mexican salsas.

CHEF'S SALADS A mixed combination of iceberg lettuce, cold cactus and cheeses carefully arranged and topped with your favorite dressing.

PASTA AND SHRIMP SALAD Cocktail size shrimps, strips of smoked salmon and pasta shells mixed with savory herbal dressing.

TOSSED GREEN SALAD Cooled pieces of green bell peppers, spinach leaves, watercress, cucumbers and an assortment of lettuce tossed in a delicious mustard Dijon style dressing.

COLESLAW SALAD Grated cabbage, carrots and celery mixed with a rich olive oil and balsamic vinegar dressing and slightly sprinkled with parsley.



Breakfast

breakfast

FRESH FRUIT PLATE

Assortment of fresh tropical fruit when in season

Orange • Kiwi • Cantaloupe • Pear • Banana • Papaya
Strawberry • Watermelon • Grapes • Apple • Pineapple
Mango • Guayabas • Mandarin Orange **Served or topped with:** Cottage Cheese • Assorted flavored yogurt • Honey hot syrup • Granola

PASTRIES Assorted sweet rolls • Bagels • Muffins
Mexican sweet bread • Danish

HOT AND COLD CEREALS Please ask for our selections.

FRENCH TOAST Topped with whipped butter and hot syrup.

EGGS ANY STYLE: Scrambled, over easy, sunny side up, poached, scrambled mix with ham, bacon, chorizo (Mexican sausage).

Omelet of Your Choice

omelets • omelets • omelets

RANCHERO 3 fresh ranch eggs cooked as a pancake stuffed with chorizo, bacon, onion, tomato, bell pepper and choice cheese.

AMERICAN 3 fresh ranch eggs cooked as a pancake stuffed with bacon or ham topped with choice cheese.

VEGETARIAN: 3 fresh ranch eggs cooked as a pancake stuffed with vegetables of your choice: (tomato, onion, bell pepper, mushrooms, black olives) and choice of cheese.

Classic Mexican Breakfasts

classic mexican breakfasts

HUEVOS RANCHEROS 2 eggs any style of your choice set on a soft fried corn tortilla, topped with ranchero sauce, sour cream and grated cheese.

HUEVOS A LA MEXICANA (Mexican style eggs): 2 scrambled eggs mixed with seasoned chopped onion, tomato and jalapenos or bell pepper.

CHILAQUILES Tortilla chips cooked in a mild spicy green tomatillo sauce or dried red chili peppers seasoned with Mexican herbs and spices, top with sour cream, onion rings and local fresh grated cheese, served with choice of fried eggs or beef steak.

All breakfasts can be served with your choice of side orders Homemade refried pinto beans • Diced fried potatoes • Hash browns • Pork sausage links • Bacon • Sliced ham • Corn or flour tortillas • Mexican hot sauces (salsas)
Choice of cheeses Cheddar, Monterey jack, Chihuahua, Manchego, Oaxaca.

Beverages

beverages

Fresh squeezed orange or grape fruit juice
Coffee (regular, decaf or instant)
Tea (herbal or regular)
Mexican hot chocolate
Hot coco
Milk (non-fat, low-fat, pasteurized or soy)

Martin Castillo

exclusive chef for

Los Cabos Vacation Rentals

toll free phone and fax 888-655-4548

www.LosCabosVillas.com

Menu

Martin Castillo

chef extraordinaire

exclusive chef for
Los Cabos
Vacation Rentals

toll free phone and fax
888-655-4548

www.LosCabosVillas.com

Lunch & Dinner

lunch & dinner

TACOS DORADOS Hard shell corn tortillas stuffed with shredded beef, chicken or pork seasoned in a traditional Mexican marinade topped with shredded iceberg lettuce, diced tomato, slice onion, sour cream and crumbs of cotija cheese.

CARNE ASADA TACOS Flank steak marinated in lime sauce and cook on a b.b.q. grill, served on a choice of flour or corn tortilla, topped with pico de gallo (Mexican salsa), guacamole, lime juice chopped onion, coriander and radishes.

CHEESE AND SHRIMP QUESADILLAS Corn or flour tortilla stuffed with melted cheese (Manchego or Monterey jack) chunks of fresh shrimp cooked in a rich thick sauce, prepared with tomato, onions and herbs, choice of hot or mild sauce.

TORTAS Choice of Milanese (breaded fried flank steak), sliced pork, ham or turkey breast, staked between two delicious slices of French baguette bread with onion rings, tomato slices, avocado, jalapeno chili and mayonnaise.

CHICKEN OR BEEF FAJITAS A sizzling platter of tender seasoned strips of chicken breast or beef steak mixed with bell pepper and onions served with guacamole, Spanish rice and tortillas.

RED OR GREEN ENCHILADAS Four rolled corn tortillas, stuffed with shredded chicken, beef or pork. Bathed in a mild or spice red or green "tomatillo" sauce and garnished with melted cheese, avocado, onion rings and dollop of cream, served with poblano or Spanish rice and refried pinto beans.