

CASA LA VIDA

LA PUNTA ESTATES | PUNTA MITA, MEXICO

ARRIVAL APPETIZERS

Shrimp and Truffle Corn Epanadas
Fresh Catch of the Day Ceviche
Chicken Flautas
Assorted Quesadillas, Chicken, Beef, Cheese, Shrimp, Black Bean
Guacamole, Pico De Gallo, Assorted Salsas and Tortilla Chips

BREAKFAST

Breakfast is served family style each morning
Cook's special eggs of the day
French Toast, Pancakes, Waffles, Toast, Bagels
Sausage, Bacon, Beans
Yogurt, Homemade Granola
Chilaquiles
Fresh Fruit
Freshly squeezed Orange Juice, Green Juice
Coffee and Cappuccino

LUNCH

Option 1
Green Toamato and Apple Gazpacho
Roasted Chili Crusted Yellow Fin Tuna
Cornish Hen with Mild Adobo Spices
House Special Caesar Salad
Black Quinoa with Grilled Vegetables and Cashews



LUNCH

Option 2

Barbeque Pork Ribs

Zarandeado Style Whole Charcoal Grilled Catch of the Day,

Grilled King Prawns

Roasted Tomato and Panela Cheese Salad

Grilled Asparagus and Baby Zucchini

Baked Sweet Potato

Option 3

Fresh Catch of the Day Ceviche

Shrimp Aguachile with Green Chili and Avocado

Octopus Vulcan with and Oaxaca Cheese and Crispy Corn Tortilla

Tuna Sashimi with Asian Ponzu Sauce

Option 4

Beef Tenderloin with Chimichurri

Herbed Grilled Chicken Breast

Grilled Kurobuta Rib Eye Pork with a Sweet and Sour Sauce

Organic Salad Greens, Baby Beets, Goat Cheese and Citrus Vinaigrette

Wild Rice with Parsley and Sesame Oil

Oyster Mushrooms with Butter and Herbs

Option 5

Molcajetes - Seafood, Octopus, Shrimp, Catch of the Day in Spiced Tomato Sauce

Skillet Cowboy Beef Steak with Grilled Chambray Onions, Cactus and Bell Peppers

Arugula and Spinach Salad, Seasonal Garden Vegetables and Minty Epazote Vinaigrette

Chipotle Chili Casserole with Beans, Bacon, Sausage and Tomato

Vegan Option

Cauliflower Ceviche

Crispy Tofu with Sesame Seeds

Herbed Lentil Croquettes with Curry Sauce

Mixed Salad Greens with Seasonal Vegetables and Balsamic Vinaigrette

Napa Cabbage Rolls



DINNER

Option 1

Basil, Coconut Soup with Crab Meat
Gohan, Steamed Jasmine Rice
Asian Slow Baked Pork Belly
Kung Poa Prawns
Vermicelli Thai Salad
Ice Cream, Passion Fruit with candied Passion Fruit puree

Option 2

Garden Salad Greens with Watermelon, Cantaloupe, Tortilla Chips and Tamarind Vinaigrette
Mixiote Style Rack of Lamb, Chicken and Catch of the Day
Baked Panela Cheese
White Rice with Beans and Fried Plantain
Sweet Corn Bread and Vanilla Bean Ice Cream

Option 3

Fava Bean and Parmesan Cheese Soup
Warm Endive Salad
Magret Duck Breast with Oporto Port Reduction Sauce
Braised Short Ribs Truffle Mashed Potatoes
Roasted Baby Vegetables
Crème Brule with Fresh Berries

Option 4

Arugula, Goat Cheese, Tomato and Kalamata Olive Flat Bread
Grilled Tomahawk Ribeye Beef
Boneless Roast Chicken with Chimichurri
Sea Scallops Wrapped in Prosciutto
Fried Polenta
Parsnip Purée
Freshly Baked Apricot Pie



DINNER

Option 5

Tom Yum Soup with Shrimp and Lemon Grass
Beef Tataki, Roasted Onion, Sweet Soy and Sprouts
New Zealand Fresh Salmon with Radish Salad and Fennel Sauce
Raicilla Marinated Mussels
Taro Purée
Steam Vegetables with Jocoque and Scallions
Lime Cheese Cake

Option 6

Seared Sea Scallops with Butter, Orange Reduction
Sea Bass with Caper Sauce
Grilled New York Prime Quality
Herbed Roasted Baby Carrot, White Asparagus and Oyster Mushrooms
Potato Risotto
Dark Chocolate Molten Lava Cake with Coconut Ice Cream

Vegan Option

Arugula and Kale Salad
Stuffed Eggplant and Hummus
Sautéed Mushroom Medley
Brown Rice
Quinoa and Assorted Peas
Chía and Tapioca Pudding

