

CASA ENSENADA

CHEF MENU - 2022



Breakfast

Includes one main entrée selection & a seasonal fresh fruit platter

Huevos Motuleños

Fried eggs served over corn tortillas with red salsa, ham & peas. Beans, rice & fried plantains served on the side.

Huevos Divorciados

"Divorced Eggs" - Two fried eggs served over corn tortillas, one topped with a red salsa and the other with green salsa. Served with rice, beans & toast with jam.

Huevos a la Mexicana

Mexican style scrambled eggs mixed with tomato, onion, and serrano pepper. Served with beans, rice, pico de gallo & toast with jam.

Bacon N' Eggs

Any style eggs served with crispy bacon & toast with jam.

Pancakes or Waffles

Group may select one option: warm buttered pancakes or waffles topped with your choice of honey, sweetened condensed milk or maple syrup. Served with crispy bacon on the side.

Chilaquiles

A traditional Mexican dish made of tortilla chips smothered in red salsa, scrambled eggs, onion, chipotle chile, and tomato. Served with pico de gallo. Can also be topped with shredded chicken.

French Toast

Warm french toast topped with your choice of honey, sweetened condensed milk or maple syrup. Served with crispy bacon on the side.

Omelette

A cheese omelette with your choice of adding in mushrooms, ham or mixed. Breakfast potatoes & toast with jam served on the side.

Pre-Order

"Aguas Naturales" - \$75 pesos each - 1L
*Available juices to order in advance:
Hibiscus, Horchata, Pineapple, Lime,
Tamarind, Watermelon, Dragon Fruit or
Cucumber (some are seasonal)*

Beverages

*Complimentary coffee, tea,
water & fresh orange juice
included with any
breakfast entrée.*

Price

- Each Main Entrée - \$1,200 MXN
 - (Serves 4 people)
- \$200 MXN per Additional Person
- Please inquire for custom quote if the group wants more than one entrée in one meal.

Lunch & Dinner

Includes one main entrée selection & your choice of soda

Creamy Poblano Strips

Strips of poblano pepper cooked with corn, onion and topped with a creamy white sauce. Chicken may be added upon request. Served with corn tortillas, rice, beans & chips.

Chicken Satay

Peanut Chicken satay with a local flare, chicken tossed in a peanut sauce with tomato, poblano pepper, onion, garlic and other spices. Rice served on the side.

Due to COVID-19, we now also offer meal-delivery / dining room set up as an option in addition to our regular in-home chef meal preparation.

Lunch & Dinner

Includes one main entrée selection & your choice of soda

Fajitas

Your choice of chicken, beef, or vegetarian fajitas served with rice, beans & pico de gallo.

Creamy Chicken with Peas

A popular dish in the region, made of baked chicken seasoned and marinated in butter, garlic, peas and other spices. Served with rice and potatoes.

Chicken Cordon Bleu

A breaded chicken dish stuffed with a ham & cheese filling. Served with steamed, fresh vegetables and rice.



Creamy Mushroom Chicken

Baked chicken breast topped with a creamy mushroom, onion and garlic sauce. Served with rice on the side.

Bistec a la Mexicana

A traditional Mexican dish made of thinly sliced braised beef cooked in a fresh tomato sauce. Beans and rice served on the side.

Mixiote Chicken

A traditional Mexican dish, made of chicken cooked with nopal cactus, chilies and other spices, giving its sauce a unique and special flavor. Rice served on the side.

Pork Chops

A local favorite consisting of juicy pork chops with sautéed garlic & onions. Served with rice and beans on the side.

Chicken Alfredo

A creamy homemade Alfredo pasta, topped with chicken. Served with garlic bread.

Mole Enchiladas

Chicken enchiladas covered in a traditional brown Mole sauce, a sauce with a base of peanuts, chocolate & other spices. Served with rice & fried plantains.

Chorizo & Potato Burritos

A delicious burrito stuffed with chorizo, roasted potatoes, and beans. Served with pico de gallo, rice and red salsa.

Club Sandwich

A sandwich stuffed with, chicken, egg, lettuce, tomato, ham and cheese. French fries served on the side.

Spaghetti Bolognese

Homemade bolognese pasta, a meat-based red sauce, served over spaghetti and topped with parmesan cheese. Served with garlic bread.

Beef or Chicken Tacos

Your choice of beef or chicken tacos, served on flour tortillas. Pico de Gallo and red or green salsa available on the side. Served with rice & beans.

Beef, Chicken or Pork Burritos

A delicious burrito stuffed with your choice of meat: arrachera (beef), carne asada (pork) or chicken, with beans, avocado, onion and cilantro. Served with pico de gallo, rice and red salsa.

Due to COVID-19, we now also offer meal-delivery / dining room set up as an option in addition to our regular in-home chef meal preparation.

Lunch & Dinner

Includes one main entrée selection & your choice of soda

Tacos Dorados

Rolled up tortillas filled with chicken, then fried & served crispy, also known as flautas or taquitos. Includes roasted potatoes, beans & pico de gallo.



Enchiladas Suizas

Shredded chicken and cheese rolled up in corn or flour tortillas, topped with a creamy salsa verde. Rice & fried plantains served on the side.



Poblano Pepper Burritos

A delicious burrito stuffed with poblano peppers, sour cream, corn, and manchego cheese. Served with pico de gallo, rice and red salsa.

Beverages

Two 2-liter bottles of Soda (Your choice of Sprite, Coca Cola, Diet Coke, Pepsi, Orange Fanta or Fresca)

Price

- Each Main Entrée - \$1,200 MXN
- (Serves 4 people)
- \$250 MXN per Additional Person
- Please inquire for custom quote if the group wants more than one entrée in one meal.

Seafood

Seasonal / Market pricing, please inquire for a quote for your group. Depends on local availability. All entrées include pico de gallo & guacamole on the side.

Chipotle Shrimp

Pan-fried shrimp served with a creamy chipotle sauce. Served with salad and rice.

Coconut Shrimp

Crispy fried shrimp, breaded and fried with dried coconut flakes until golden and crunchy. Served with salad and rice.

Shrimp Alfredo

A creamy homemade Alfredo pasta, topped with freshly buttered shrimp. Served with garlic bread.

Crispy Shrimp

Breaded and fried fresh shrimp until golden and crunchy. Served with salad and rice.

Garlic Butter Shrimp

Pan-fried shrimp tossed in a garlic butter sauce, served with salad and rice.

"Catch of the Day" - Fried Fish

Locally caught Caribbean fish, fried and accompanied with rice and beans.

Due to COVID-19, we now also offer meal-delivery / dining room set up as an option in addition to our regular in-home chef meal preparation.

Seafood

*Seasonal / Market pricing, please inquire for a quote for your group. Depends on local availability.
All entrées include pico de gallo & guacamole on the side.*

Pan-Seared Fish Fillet

Locally caught Caribbean fish, filleted, marinated and pan-fried to perfection, Accompanied with rice and beans.

Tikin Xic

A traditional dish of the Yucatan, fresh fish marinated in "adobo de achiote" and sour oranges, wrapped in a banana leaf and cooked over a wood fire. Served whole with salad, rice and corn tortillas. Prepared off-site.

Garlic Butter Lobster Tails

Freshly caught Caribbean Lobster in a garlic butter sauce, accompanied with steamed vegetables and rice. Depends on local availability.

Butter Lobster Tails

Freshly caught Caribbean Lobster cooked in warm butter, accompanied with steamed vegetables and rice. Depends on local availability.



Beverages

*A seafood lunch or dinner includes two, 2-liter bottles of soda.
Your choice of Sprite, Coca Cola, Diet Coke, Pepsi, Orange Fanta or Fresca.*

Dessert - 48 Hour Notice

Prices vary based on group size, please inquire for custom quote. 48 Hours notice needed for desserts.

- **Chocolate Flan**
- **Flan Napolitano**
- **Pie**
 - Apple or Pineapple
- **Cheesecake**
 - Strawberry, oreo, chocolate, white chocolate, peach or mango
- **Pinnapple Upside Down Cake**
- **Brownies**
- **Chocolate Fudge Cake**
- **'Beso de Angel' Cake**

- **'Tres Leches' Cake Flavors:**
 - Chocolate
 - Double Chocolate
 - Queso de Bola
 - Coconut
 - Oreo
 - Fruit
 - Mocha
 - Ferrero Rocher
 - Peach
 - Strawberry
 - Caramel
 - Merengue
 - Kalhua
 - Rompopo
 - Baileys
 - Piña Colada

- **Fondant Cake Flavors**
 - Chocolate
 - Strawberry
 - Fruit

Dessert Table

- *Mix 'n Match any of our desserts. Mini pies and cupcakes also available. Great for birthdays, baptisms, bachelorette or bachelor parties, weddings or "just because."*

Due to COVID-19, we now also offer meal-delivery / dining room set up as an option in addition to our regular in-home chef meal preparation.

Snacks & Appetizers

The below snack menu options can be added onto meals for **\$100 peso** upcharge, or ordered on their own to enjoy throughout the day. If ordered separately, a **\$500 peso** upcharge will be added onto the price below. **Each appetizer serves 1-2 people.**

Tamarind BBQ Chicken Wings

Tamarind BBQ chicken wings with chipotle dip on the side.
\$250 MXN

Chicharrones Preparados

Fried pork rind topped with cabbage, sour cream, salsa valentina and cheese.
\$150 MXN

Guacamole

Fresh avocado, chopped tomato, onion and cilantro.
Served with chips.
\$200 MXN

Spicy Bean & Chorizo Dip

Bean dip topped with chorizo and chipotle pepper for a little spice. Served with chips.
\$200 MXN

Chipotle Dip

A smooth chipotle dip. Served with chips.
\$150 MXN

Nachos

Chips covered in beans, cheese, tomato, onion and cilantro. Your choice of carne asada (pork), arrachera (beef) or chicken.
\$400 MXN

"Esquites" - Mexican Street Corn

Corn off the cob mixed with mayonese, topped with queso fresco and chile powder. Served with chips.
\$150 MXN

Pico de Gallo

Fresh salsa made from chopped tomato, onion, and cilantro mixed with salt and lime juice. Served with chips.
\$150 MXN

Chipotle Salchicha Bites

Bite-size salchichas smothered in a sour cream, chipotle, onion and tomato puree sauce. Served with chips.
\$200 MXN

"Frutas Locas"

Sliced jicama, watermelon, cucumber, pineapple and apple, topped with chile powder, chamoy sauce, tajín, and lime juice.
\$250 MXN

Cream Cheese Dip

A cream cheese, strawberry jam, and chipotle dip. Served with crackers.
\$150 MXN

Mexican Charcuterie Board

A mixed variety of nuts, fruits, local cheeses and meats, crackers and bread with a local flare.
\$800 MXN

Caribbean Ceviche

Your choice of fresh fish, shrimp, or mixed seafood marinated in lime juice, salt & pepper and mixed with chopped tomato, onion and cilantro. Served with saltine crackers and chips.

Market Price - Please Inquire



Meal Reservation Information

- Reservations available to be served starting daily at 8:00 AM.
- All meals (breakfast, lunch, dinner, snacks/appetizers) must be reserved at least **24 hours** in advance with the House Manager. Seafood meal selections depends on local availability. All desserts must be reserved at least **48 hours** in advance. A 50% deposit is required to confirm reservation.
- When reserving, please confirm the 1) meal serving time, 2) number of people, 3) soda selection & 4) any allergies with the House Manager.
- Meal reservation includes meal ingredients and chef service (preparation & serving of meal, and cleanup). Gratuities not included.
- While alcoholic drinks are not included on the menu, we do offer free grocery shopping service & would be happy to serve your pre-purchased wine or beer with your meal.
- Formal tropical place settings & set up available for special events or holidays upon request.



Custom Dessert Photos



Custom Dessert Photos

