



## Cook Available Upon Request.



Gladys and Francisco, our caretakers are excellent cooks, It is quite fun to have them prepare meals for you in the villa.

Gladys and Francisco would be pleased to cook for you at your request. They will prepare the lunch or dinners for you.

\$7usd per persons 1 menu for all, 9usd per person maximum 3 different menus  
these charges are paid directly to them after the dinner.

They will prepare the meal in the villa, they will put the table, and they serve you and clean up afterwards.

They will go to buy the ingredients and complete the entire shopping for you. You need to give them money to purchase the food and money for the taxi and they will return with a receipt of the purchases

Taxi fare from playa del Carmen is \$30.00 round trip, (which has better selection of items and less limited for selection)

They will prepare the breakfast for you

\$4usd per person 1 menu for all, 6usd per person maximum 3 different menus



### BREAKFASTS

Huevos al gusto / Eggs any style

Rancheros eggs

Fried eggs

Eggs motuleños

Ham and cheese omelette

Ham and cheese mexican omelette

Mexican scrambled eggs

Scramble eggs with sausage

Scramble eggs with ham

Green chilaquiles with fried eggs

Pan cakes

French toast

Sausage, bacon, ham (optionals)

Fresh fruit

Orange juice



### FAST FOOD LUNCH



GREEN CHILAQUILES WITH ARRACHERA STEAK

NACHOS WITH SAUSAGE

SHRIMP CEVICHE

SHRIMPS OR FISH IN TACOS

ARRACHERA STEAK IN TACOS

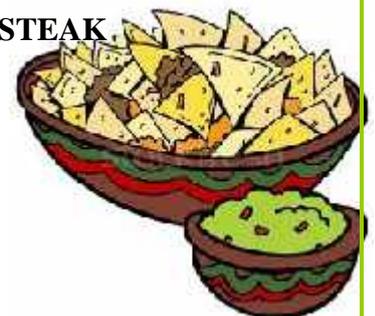
TACOS AL PASTOR STYLE

CHICKEN TACOS

FRIED CHICKEN TACOS WITH RED SAUCE

SOPA DE LIMA (chicken lima soup)

GUACAMOLE, PICO DE GALLO, CHIPS AND SPICY SAUCE



## DINNERS

### **MENU 1- PUERCO A LA YUCATECA (YUCATAN PORK)**

A traditional Yucatan dish made with strips pork, green pepper, onions, bacon, and Spices,

### **MENU 2- CHILE RELLENO DE QUESO (VEGETARIAN OPTION)**

A roasted poblano chili stuffed with cheese, cooked to perfection covered with fresh tomato sauce



### **MENU 3- GREEN CHICKEN ENCHILADAS (VEGETARIAN OPTION)**

Green enchiladas: corn tortilla stuffed with chicken, covered with green sauce, white onions, cream and fresh cheese

### **MENU 4- SEA FOOD (select one style) Options**

1. Fish fillet, shrimps or lobster in garlic sauce or butter
2. Shrimps Mummy style (shrimps covered with bacon)
3. Shrimps in garlic sauce
4. Coconut shrimp with mango sauce



### **MENU 5- CHICKEN IN MOLE**

Traditional Mexican mole

### **MENU 6- MEXICAN PLATE (This menu cannot be combined with other menus; it contains 3 different meals)**

- \*Chicken tamal (Yucatán style)
- \*Chicken panucho (corn tortilla stuffed with beans, fried and decorated with chicken, lettuce, tomato, avocado)
- \* red enchilada: corn tortilla stuffed with chicken, covered with tomatoes sauce, white onions, cream and fresh cheese

### **MENU 7- CHICKEN PIBIL STYLE**

Tomatoes based, red onions covered with banana leaves

### **MENU 8- MEXICAN HUARACHES**

Huarache: is an oval corn tortilla covered with refried beans decorated with lettuce, roasted pork, tomato, avocado, cream and cheese, served with green sauce and red onion sliced



### **MENU 9- CHICKEN, PORK OR BEEF FAJITAS (vegetarian fajitas option)**

Traditional fajitas, white onions, green peppers, with pork, chicken or beef sliced  
Vegetarian, broccoli, cauliflower, carrots, green and red pepper, onions

### **MENU 10- BEEF SKEWERS (vegetarian skewers option)**

Traditional beef skewers with peppers and onions

Vegetarian: eggs plant, mushrooms, broccoli, peppers, onion, pineapple

**\*Guacamole, pico de gallo and chips**

**\*Green salad or Fresh vegetables**

**\*Rice, Beans**

### **Desserts**

Caramel Flan

Coconut caramel flan

Flan chocolate cake (Pastel imposible)

Homemade Chocolate cake (one day before dinner)

Homemade Moka cake (one day before dinner)

Homemade Fruit cake (one day before dinner)

Cheese pie

Cheese pie with coconut

Lemon pie

Banana pudding

**Thank you and enjoy**

**Villa Gauguin.**

