



# CASA DEL FARO

## SAMPLE MENUS

Our Casa Del Faro Chefs and their culinary team provide our guests with a diverse selection of customized daily menu items. They expertly and creatively prepare dishes from traditional Mexican and modern Mexican fusion, inspired international cuisine, and American style favorites; to include local catch of the day, seasonal fruits and vegetables and other fresh ingredients, based on availability and according to our guests' dietary requirements and preferences.

In addition, our superb pastry chef provides a delicious daily selection of home baked breads, pastries, muffins, cakes, and decadent desserts throughout your stay.

Our chefs actively meet with our guests on the day of arrival and throughout our guests stay to discuss the menus and dishes they have curated.

We ask that you please provide your choice of menu for your arrival dinner, as well as breakfast, lunch, and dinner menu for your first full day at Casa Del Faro.

### WELCOME APPETIZERS SERVED UPON YOUR ARRIVAL

Shrimp Chintextle Tostadas. Garlic aioli, cilantro sprouts

Esquite Arancini. Black bean sauce, avocado mousse

Catch of the day Ceviche Cone

Grilled Panela Cheese Skewers. Epazote pesto

Sopecitos. Pulled pork, mushrooms, morita sauce, sour cream

Grilled Baby Corn. Homemade mayonnaise, cotija cheese, chili powder

Guacamole, salsas, tortilla chips

### MENU ONE

#### Breakfast

Avocado Toast. Smashed avocado, cranberry, and walnut Guanajuato sourdough toast, mixed greens, hard boiled egg

Fresh baked breakfast muffins and pastries

Seasonal fruits, yogurt, granola, fresh juices



# CASA DEL FARO

## Lunch

Enchiladas. Seafood, chicken or beef, rich red and green chili sauce, sour cream, cotija cheese

Pesto Portobello

Chefs' choice salad

## Dinner

Cucumber Ricotta Cheese Roll. Mixed greens, roasted tomato, Guanajuato malt bread croutons, honey mustard dressing

Surf and Turf. Filet mignon, local lobster tail, lobster velouté sauce, seasonal vegetables

Homemade bread

Burnt Honeycomb and Yuzu Granita. Vanilla ice cream, chocolate crumble

## MENU TWO

### Breakfast

Omelets. Spinach and mushroom, ham and cheese, bacon and tomato, sausage and peppers, or customized to your choice, breakfast potatoes, mixed greens, avocado

Fresh baked breakfast muffins and pastries

Seasonal fruits, yogurt, granola, fresh juices

### Lunch

Wood Fired Oven Pizzas.

Mediterranean Pizza. Parma ham, arugula, goat cheese

Veggie Pizza. Red pepper, zucchini, mushroom, calamata olives

Margarita Pizza. Fresh mozzarella, tomato, basil

Meat Lovers Pizza. Salami, pepperoni, Italian sausage

Pesto Pizza. Pesto, pear, blue cheese.

Olive Oil, Balsamic Vinegar, Chili flakes, Parmesan Cheese

Chefs' choice salad

### Dinner

Smoked Marlin Tlacoyo. Huitlacoche sauce, carrot, and zucchini salad

Chicken Mole. Chefs' family recipe, passed down through the generations.

Sous vide chicken breast, sweet potatoes, tomato rice and sauteed vegetables

Blue Corn Handmade Tortillas

The Apple. Mascarpone mousse, sauteed apple, white chocolate mirror glaze



# CASA DEL FARO

## MENU THREE

### Breakfast

Chilaquiles. Tortilla chips, chicken, red or green chili sauce, easy over egg, sour cream, cilantro, cotija cheese

Fresh baked breakfast muffins and pastries

Seasonal fruits, yogurt, granola, fresh juices

### Lunch

Traditional Mexican Tacos. Chicken, pork, beef, shrimp or catch of the day, handmade tortillas, chefs' choice salad toppings, rice and beans, guacamole, variety of salsas

### Dinner

Sauteed Scallops. Mango sauce, leek and potato velouté, seasonal vegetables

Catch of the day Zarandeado. Mexican spice marinated whole red snapper (or catch of the day), cooked over mesquite firewood, carrots, baked cauliflower

### Homemade Tortillas

The Coconut. Coconut mousse, Mexican dark chocolate shell, sauteed rum pineapple

## MENU FOUR

### Breakfast

Spanish Tortilla. Spinach, local goat cheese and potato, leek, chorizo, and potato, ratatouille, Guanajuato sourdough toast

Fresh baked breakfast muffins and pastries

Seasonal fruits, yogurt, granola, fresh juices

### Lunch

Ceviche. Red and green Aguachile shrimp ceviche. Mango, pineapple, and passion fruit scallop ceviche. Traditional catch of the day ceviche. Local baked tostadas

Chicken and Beef Skewers

Chefs' choice salad



# CASA DEL FARO

## Dinner

Heirloom Tomato Salad. Local Jocoque cheese, cucumber, lemon, dill dressing  
Salt Baked Catch of the Day. An ancient preparation served whole table side  
Homemade bread  
Citrus mousse. Cashew ice cream, nut crumble

## MENU FIVE

### Breakfast

Northern Mexico, Machaca Con Huevo. Beef, roasted tomato, serrano chillies,  
scrambled eggs, refried beans, flour tortillas, guacamole  
Fresh baked breakfast muffins and pastries  
Seasonal fruits, yogurt, granola, fresh juices

### Lunch

Chef's Favorite, Mixiote. Pork or chicken, marinated and steamed in maguey leaf,  
vegetable rice, pickled onions, handmade tortillas  
Chefs' choice salad

### Dinner

Beet and Goat Cheese Salad. Mesquite smoked beets, local goat cheese,  
mixed greens, herb vinaigrette  
Catch of the Day Veracruzana. Filet of fish, tomato, caper and olive sauce,  
polenta, spinach, arugula, pear, and pine nut salad  
Homemade bread  
Opera cake

## MENU SIX

### Breakfast

Chicken Enfrijoladas. Shredded chicken, pan fried tortilla, rich black bean sauce  
Fresh baked breakfast muffins and pastries  
Seasonal fruits, yogurt, granola, fresh juices



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## Lunch

Carne Asada. Top sirloin steak, garlic and thyme. Chicken Chimichurri, Mexican Chorizo, grilled vegetables, handmade tortillas, salsas

Stuffed Peppers

Chefs' choice salad

## Dinner

### **"A Taste of Italy"**

Eggplant Parmigiana. Pomodoro sauce, arugula salad

Handmade Pasta. Your choice rose, pesto, alfredo or carbonara sauce, chicken or shrimp and mussels

Tiramisu. Mexican coffee, cacao

## MENU SEVEN

### Breakfast

Eggs Benedict. Poached eggs, spinach florentine, smoked salmon, or smoked ham, English muffin, hollandaise sauce, avocado salad

Fresh baked breakfast muffins and pastries

Seasonal fruits, yogurt, granola, fresh juices

### Lunch

Chicken Pipian. Toasted pumpkin seed sauce, seasonal vegetables

Fish chicharron

Guacamole, salsas, handmade tortillas

Greek Salad

### Dinner

### **"A Taste of Spain"**

Traditional Tapas. Serrano jam, fish Boquerón, smoked salmon and garlic aioli and patatas bravas

Paella Valencia. Cooked over firewood, seafood, chicken, pork, roasted red pepper sofrito, bomba rice, saffron

Turrón ice cream. Glass of Cava



# CASA DEL FARO

## MENU EIGHT

### Breakfast

Portuguese Eggs. Baked eggs, tomato sauce, asparagus, spinach leaves,  
Guanajuato sourdough toast

Fresh baked breakfast muffins and pastries

Seasonal fruits, yogurt, granola, fresh juices

### Lunch

#### **“Asian Style”**

Sashimi. Catch of the day. Ancho Reyes, ponzu sauce, lemon sesame oil dressing

Sushi.

Spicy Tuna Roll. Spicy chili oil tuna, cucumber, carrot, soy sprouts.

Tempura Roll. Shrimp, avocado, cucumber, tobiko, soy sprouts, avocado, serrano  
dressing

Nigiri.

Smoked Salmon. Garlic aioli

Shrimp. Yuzu dressing, nori powder

Catch of the day. Confit egg, ponzu sauce

Wok Fried New York Strip Steak. Yakimeshi rice, pickled ginger, vegetables, wasabi

### Dinner

Tortilla Soup. Tortilla nest, panela cheese, guajillo chili, avocado slices

Adobo Short Rib. Braised short ribs, black bean and hoja santa sauce,  
boulangère potato, green bean salad

Home baked bread

Cacao Mousse. Metate chocolate ice cream, haba tonka cinnamon crumble