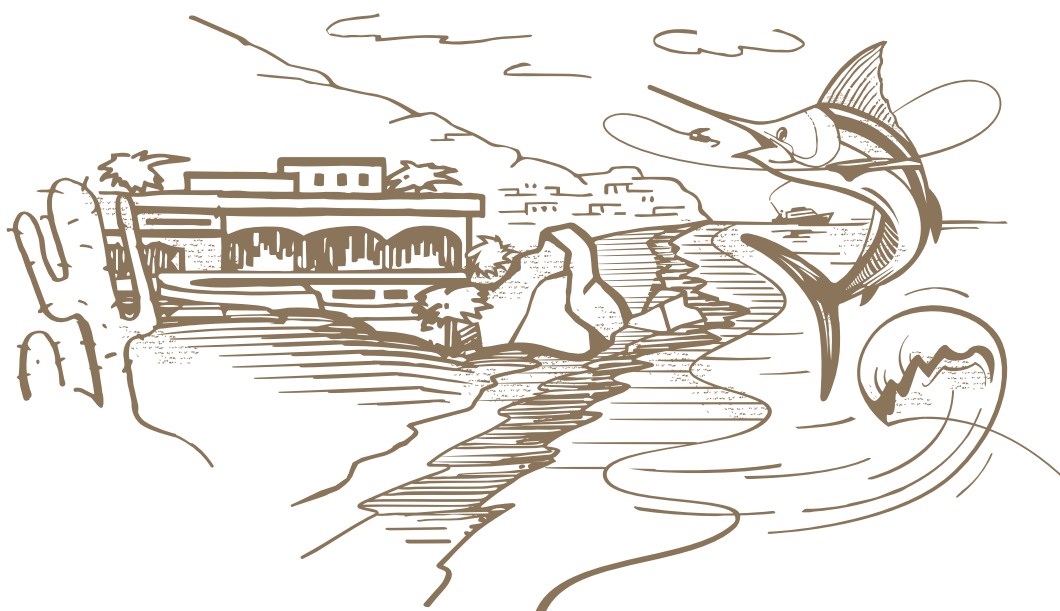


AUTHENTIC LUXURY

# La Datcha

C A B O S A N L U C A S

VILLA



MENU DAYS



## **BREAKFAST**

Breakfast includes coffee, fresh orange juice or fresh fruit smoothie, fresh baked sweets, pastries, toast bread fresh seasonal fruit and the best selection on dry fruit & nuts.

### **Yogurt Granola & fruits**

Greek yogurt flavored or natural served with fresh fruit and honey

### **Oatmeal**

Traditional oatmeal prepared with water or milk served with fresh berries

### **Pancakes & waffles**

Traditional home-made pancakes and waffles served with banana, berries and maple syrup

### **Scrambled eggs or omelets**

Veggie omelet scramble eggs a choice of chorizo bacon or cheese served with beans and avocado

### **Egg's ranchero**

Sunny side up fried eggs served with tomato ranchero sauce on a bed of refried beans tortilla avocado cilantro and panela cheese

### **Breakfast Burrito**

Wrapped in flour tortilla scramble eggs cheese and bacon served with home-made sauce

### **Los Chilaquiles**

Red or green chilaquiles served with sour cream and cotija cheese fresh red onion and cilantro leaves. Add a fried egg to make it better.





## MENU

### DAY 1

#### LUNCH

Fresh Green organic salad baby roasted beets grapefruit segments Goat cheese caramelized Walnuts & Dijon mustard vinaigrette

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Baja Med blackened catch of the day served o a bed of dried chile hummus & warm quinoa veggie salad

---

Mint lemon sorbet

#### DINNER

Beef Barbacoa Taco fresh Guacamole pickle onions and salsa Verde

---

Jumbo Garlic Prawns

Lemon & Garlic Red Pepper Butter Grill Prawns over a spinach & arugula mash potato

---

Chocolate cake raspberry ice Cream





## MENU

### DAY 2

#### LUNCH

Local tuna watermelon ceviche with serrano Avocado Cucumber and cilantro micro greens served with Wong-tong chips

---

Pan seared oven baked chicken breast served with a fresh lemon butter chile herb wine sauce

Over roasted potato & sweet potato mash

---

Green apple sorbet

#### DINNER

Beef tartar toast served over bone marrow emulsion with serrano chile lemon olive oil

Arugula salad & grated cheese

---

Baja Grill Octopus served with black squid roasted tomato sauce parsley gremolata & seasonal veggies

---

Apple blueberry tart vanilla ice cream





## MENU

### DAY 3

#### LUNCH

Local Farm heirloom tomato Carpaccio Goat Cheese & Avocado served with red wine vinaigrette arugula salad

---

Famous Ensenada Fish Tacos served with coleslaw, fresh salsa & guacamole

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Raspberry margarita sorbet

#### DINNER

Grill Kale & Queso fresco salad caramelized red onions herbs vinaigrette

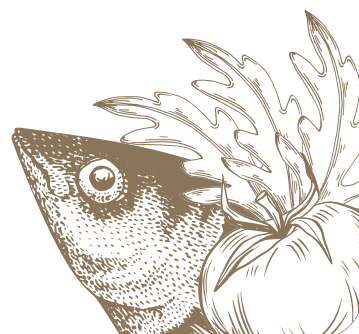
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Beef Tenderloin over a Poblano Chile and Sweet Corn Risotto

Served in a red wine reduction

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Pouch Red Wine Pear Punch & Vanilla ice Cream





## MENU

### DAY 4

#### LUNCH

Ceviche Tostada

Baja local Bass ceviche with Avocado-serrano mayo cucumber salad and ponzu

---

N.Y Carne Asada steak roasted peppers salsa Saratoga fries cotija cheese

---

Mango ginger sorbet

#### DINNER

Baja Rockefeller Oyster

Baked Ensenada fresh oysters grated parmesan cheese & spinach bechamel

---

Fresh Catch of the Day ala Veracruzana

Pan seared catch of the Day served with a white wine tomato lemon and black kalamata olives

Cous cous warm salad

---

Lemon Cheesecake Pie





## MENU

### DAY 5

#### LUNCH

Black Aguachile scallop with mango & Avocado serrano chile- olive oil

Pan seared kampachi chile crust

---

Dried chili crust Kampachi miso honey green beans & cranberry crumble

---

Jamaica & balsamic reduction sorbet

#### DINNER

Sun dried tomato arugula salad goat cheese prosciutto tomato basil marmalade & roasted pine nuts

---

Grill Rib Eye Steak served with Ranchero White Beans & Salsa Verde

---

Chocolate sponge cake guajillo glaze vanilla ice Cream





## MENU

### DAY 6

#### LUNCH

Local Heirloom tomato gazpacho & cheese crouton

---

Jumbo Grill shrimp zarandeado served with a Cucumber lettuce salad

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Carlota ice Cream cake

#### DINNER

Jícama Tuna Tacos & Fresh pineapple salsa

Marínate local tuna served with uña de chile habanero alioli fresh avocado & jícama shape tortilla

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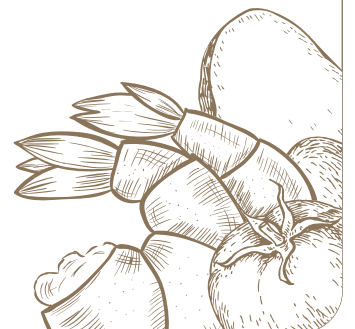
Steak-Lentils & kale chips

Pan seared filet mignon over a lentil chorizo stew served with kale chips salsa

Verde & Colliflower puree

---

Caramel panna cotta







## MENU

### DAY 7

#### LUNCH

Organic local greens salad Lemon vinaigrette

Shaved parmesan cheese

---

Fresh local Tuna Hamburger Avocado siracha mayo fried leeks & tomato-serrano chile marmalade

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Apple tart vanilla ice Cream

#### DINNER

Roasted eggplant Queso fresco and salsa de molcajete toasted sunflower seeds

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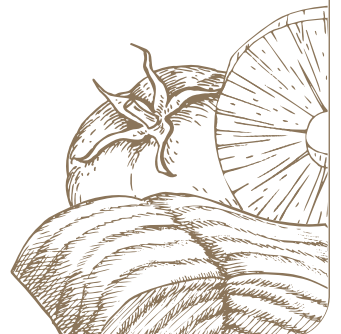
Pork belly al pastor

Served with guacamole dots pineapple-habanero chutney

Roasted tomatillo salsa

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Tiramisu Gelato





## MENU

### DAY 8

#### LUNCH

Cesar salad

Baby romaine lettuce extra virgen olive oil fresh ground black pepper & original Tijuana recipe

---

Grill octopus-pork chicharron taco served with guacamole black squid habanero aioli pickle red onions & tomatillo salsa

---

Buñuelos & Cinnamon Raisin Rum Ice Cream

#### DINNER

Ensenada Stuffed Chocolata Clams

Shrimp and Clams leeks white wine bechamel grated Parmesan cheese

---

Arrachera and Shrimp Surf & Turf roasted corn & glaze carrots

---

Chocolate Mint ice Cream





## MENU

### DAY 9

#### LUNCH

Baja Tuna Tataki salad sesame soy dressing edamame Cucumber shaved baby carrots crispy rice crackers & wasabi emulsion

---

Orange glaze chicken skewers served with gohan rice chard scallions

---

Guanabana sorbet

#### DINNER

San Carlos withe Clams white wine Beans & Spinach

Baja California sauté White Clams in a white wine beans in broth stew fresh cream spinach & chili oil

---

Braised beef cheek stew over a ramonetti creamy mush potato & roasted veggies

---

Strawberries and Cream panna cotta





## MENU

### DAY 10

#### LUNCH

Avocado Carpaccio spice up whit Lemon vinaigrette shaved goat cheese  
candied beet & local Arugula

---

Baja Sur Fish and Chips over a Mexican salsa fresca & Avocado coleslaw

---

Strawberries mezcal sorbet

#### DINNER

House Mediterranean salad

Feta cheese black olives cucumber heirloom Avocado tomatoes red onion with  
an herb vinaigrette

---

Sea Food Baja Pozole

Shrimp, mussels' clam's octopus in a white wine roasted tomatillo sauce

---

Candied sweet potato and vanilla ice cream





## MENU

### DAY 11

#### LUNCH

Grill Peach & kale Queso fresco salad dressed up with Balsamic vinaigrette

---

Grill chicken adobo

Guacamole salsa fresca grill adobo chicken over a black bean hummus

---

Mandarin sorbet

#### DINNER

Sautee B.C Mussels in a red wine chorizo tomato basil broth

---

Catch of the Day

Baked Pescado ala Talla

Marinated in adobo de Chile's served with Cucumber tomato salad & rice

---

Fruit tart & raspberry ice cream





## MENU

### DAY 12

#### LUNCH

Fresh organic spinach salad

Green apples and pear candied walnuts and goat cheese honey mustard vinaigrette

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Roast Beef Picanha & horseradish cilantro Cream- au jus served with potato crisp & roasted veggies

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Coconut ice cream

#### DINNER

Habanero aioli Crab cakes Cucumber green apple cucumber dill salad

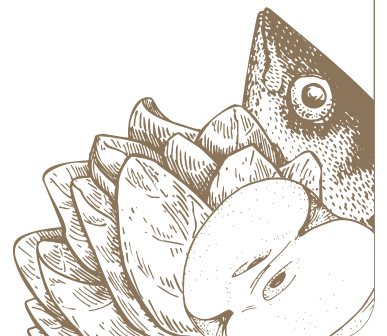
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Fresh Catch of the Day

Roasted eggplant spinach and tomato quinoa tabbouleh salad

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Pastel 3 leches





## MENU

### DAY 13

#### LUNCH

Arrachera & chicken fajitas lunch

Served with salsa fresca guacamole green salad cilantro rice & tortillas

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Flan de coco

#### DINNER

Roasted Corn grill Kale quite salad

Bone Marrow chili aioli lemon zest and Feta cheese

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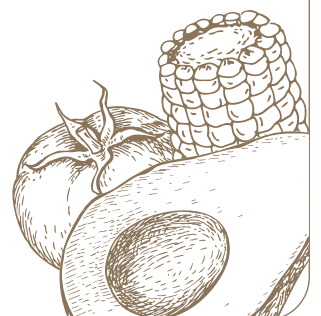
Low temp Short Rib on salsa Verde potatoes and Swiss chard

8hr braced brisket served with sweet roasted tomatillo epazote sauce cambray potatoes

And blanched Swiss Chard

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Membrillo jelly Mascarpone cheese Gelato





## MENU

### DAY 14

#### LUNCH

Fix B.C Fresh Oysters

Fresh Oysters from Ensenada served with serrano chili green Apple and Cucumber ponzu salad

---

Over Night Barbacoa beef tacos

Served with cilantro pickle chayote and onions fresh radish lemon wedge

And consume (beef broth)

---

Lemon sorbet

#### DINNER

Roasted Corn Chowder and Shrimp

Classic Corn Chowder with a Mexican touch of shrimp red pepper bacon roasted Corn & Serrano Chile oil

---

Pork adobo shank carnitas served with fresh tortillas rice and beans pickle onions

---

Jamaica & Mezcal

Sal de gusano







## MENU

### DAY 15

#### LUNCH

Asparagus and prosciutto salad

Grill asparagus prosciutto ham shaved parmesan cheese and lemon preserved vinaigrette

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Soft Crab Dumplings

Stuffed with softy crab mascarpone cheese And Lemon zest served with butter lemon soy sauce

---

Aperol spritz sorbet

#### DINNER

Soft shell crab Spicy taco Fresh chile de uña & habanero mayo

Avocado wasabi Cream

Roasted eggplant Queso fresco and salsa de molcajete toasted sunflower seeds

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Grill Catch of the day over creamy roasted garlic mush potato served with a whole grain rice mustard leaf & Mediterranean vinaigrette

---

Chocolate vulcano cake vainilla galato





## GOURMET MENU\*

### SUSHI AND ASIAN FOOD EXPERIENCE

Assorted Rolls, Nigiri and Maki rolls served with pickled ginger & wasabi

Fresh sashimi of tuna or kampachi dressed up with a house ponzu

Roasted garlic lemon soy edamame

Tempura shrimp served with kiuri togarashi salad

Beef Tataki with ponzu serrano scallions

Gyozas stuffed with brace short rib or soft crab

Tempura cheesecake green tea ice cream

### PREMIUM BBQ

Green fresh organic salad

Truffle butter bake potato

Herb garlic roasted veggies

Grill lobster butter garlic sauce

Jumbo shrimp zarandeado

Grill Rib eye or fillet mignon

Served with fresh salsas and guacamole home made tortillas

Grill pineapple in cinnamon & lemon zest

\* price per person \$150 USD + 16% tax — minimum 2 guests





## **MEXICAN NIGHT**

### **Traditional taco bar**

Include

Carne asada tacos

Barbacoa beef tacos

Shrimp spicy tacos

Fish Ensenada tacos

Fresh salsa & coleslaw

### **Seafood sevice bar**

Include

Shrimp aguachile

Assorted Fresh oysters

Chocolata clam's cocktail

Kampachi Fish tostadas

Fresh salsas & guacamole

### **Tradicional Mexican cusine**

Fresh fish loin in 3 chiles adobo

Free range chicken breast in a poblano cream sauce

New York steak served with huitlacoche habanero and corn sauce

All served with veggies and green salad

Churros & cajeta ice cream

**\* price per person \$150 USD + 16% tax — minimum 2 guests**

