

Villa Perla Del Mar Menu for week-long stays (Day 1 through Day 7)

Villa Perla Del Mar's menu features a unique Mexican-International fusion cuisine that uses local ingredients that are fresh, organic and wholesome with emphasis on healthy eating. Many salsas used are unique to Villa Perla Del Mar and many recipes are formulated by the cooperation of several international chefs and therefore not available in general Mexican restaurants at large.

BREAKFAST Daily includes:		LUNCH Daily includes:		DINNER Daily includes:	
Selection of breads, toasted chiles, and seasonal fruits, cereal with milk or milk substitutes, assorted juices, coffee or tea		Chips and snacks and side dishes. Assortment of unique salsas		Pre-dinner cocktails or wines with cheeses, chips with seasonal fruits, cereal with Chef's dips and salsas; after-dinner ice cream with chocolate fudge	
Day 1	Breakfast	Lunch	Dinner		
	Omelet with mushrooms, cheese, avocado, and bacon with a variety of chef's salsas.	Iceberg lettuce with blue cheese, avocado, onion & caramelized nuts Hamburger with guacamole, bacon & cheese, tomato slice, onions, pickles, jalapeno	Guajillo-chile cream soup Hibachi Grill at the ocean side featuring ribeye steak, prawns, fish fillet, fried rice and seasonal vegetables, served with a variety of Chef's own barbecue salsas Dessert: Chocolate Flan		
Day 2	Breakfast	Lunch	Dinner		
	Fried eggs with Chef's salsa of the day Mini-baguettes with prosciutto Spanish chorizo Sauteed potatoes	Beef & fish tacos with Chef's salsas Mexican rice and beans guacamole and chips slaw with shredded carrots	Chef's black bean soup Garlic bread with cheese & cream Mexican four-peppers chicken Garlic rosemary baked potato strips Dessert: Cheesecake		
Day 3	Breakfast	Lunch	Dinner		
	Pancakes with Maple syrup Scrambled eggs with salsas Salchichas sausages	Caesar's salad with croutons & avocado slices Quesadillas with chorizo sausage nachos extravaganza with minced meat, variety of cheeses, onion, tomato, jalapeno, pickles	lentil soup Pan-fried fish & pork fillet in wasabi cream Roasted asparagus spears Dessert: Chocolate cake with vanilla ice cream		

Day 4	Breakfast	Lunch	Dinner
	Smoked salmon, diced tomato and onion, slice pickled cucumber on Melba toast. Bacon nest with poached egg	Mixed green salad with honey mustard dressing OR Panda soup (mexican slow-cooked chicken soup with blended beans) Pork with mole sauce and red rice	Spinach salad with apple, caramel nuts and Chef's dressing Teriyaki chicken and cuttle fish Roasted broccoli and cauliflower Dessert: Chocolate flan with vanilla ice cream
Day 5	Breakfast	Lunch	Dinner
	Baked avocado half stuffed with poached egg, and cheese & bacon French toast	Avocado & sweet corn salad with feta cheese & caramel walnuts Beef fajitas Spicy Mexican beans Corn & flour tortilla	Cherry tomatoes & mozzarella cheese in fresh pesto sauce Stewed pork ribs in green chile Corn & flour tortilla Garlic buttered mushrooms Dessert: Cheese cake
Day 6	Breakfast	Lunch	Dinner
	Spanish omelette with Chef's salsas Mexican style bean puree with cheese Toasted baguettes	Cesar salad with avocado slices, croutons & caramelized almonds & walnuts Lemon-pepper rosemary chicken with white wine & lemon peel Pasta with garlic, fresh tomatoes, butter and olive oil, parmesan cheese	Tortilla soup Hibatchi-grilled ribeye steaks, Korean-style fruit marinated beefsteak slces, prawns, pork slices, chowmein noodle, mushrooms, and assorted vegetables Dessert:Chocolate cake with vanilla ice cream
Day 7	Breakfast	Lunch	Dinner
	Egg frittata or Quiche Lorraine with vegetables and cheeses Mexican spicy beans and sausage Baked biscuits with butter	Chips and Dip with pico de gallo Tacos with Cochinita Pibil Roasted habanero pappers in soy sauce	Caprese salad - mozzarella cheese and sliced tomatoes in olive oil & balsamic vinagrette Surf & Turf - giant prawns, filet mignon Seasonal vegetable Pasta with fresh pesto sauce Dessert: Chef's choice