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*Casa Colmena*

WEEKLY MENU

CURATED BY **VEHM**

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BREAKFAST MENU

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# BREAKFAST MENU

All options are available everyday



## FRESH & COLD

- Seasonal fresh fruit
- Berries
- Fresh juice
- Milk
- Yogurt

## HOT & SAVORY DISHES

- Chilaquiles
- Beans
- Eggs to your liking

## GRAINS & BAKED GOODS

- Gluten free products
- Granola
- Cereal
- Pancakes
- French toast

Accompaniments    Variety of sauces

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LUNCH MENU

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# LUNCH MENU



Select the option(s) for a selected day

## SALADS

- Cesar
- Citrus
- Mixed green
- Chickpea & cucumber
- Quinoa
- Watermelon
- Tropical
- Asparagus
- Beet
- Lentil
- Caprese
- Potato
- Russian
- Greek
- Mexican

## ENTRÉE SIDES

- Steamed vegetables
- Mexican rice
- Grilled vegetables
- Potatoes with fine herbs
- Butter rice
- Zucchini with corn
- Cilantro rice
- Sautéed vegetables
- Rajas poblanas with corn
- Mashed Potatoes
- Baked Potato
- Beans from the cooking pot

## SEAFOOD

- Vallarta Fish Ceviche
- Acapulco ceviche
- Tropical ceviche
- Shrimp ceviche
- Snail ceviche
- Oyster ceviche
- Octopus ceviche
- Shrimp aguachile
- Shrimp cocktail
- Shrimp empanadas
- Avocado stuffed with shrimp
- Tuna tartare
- Tuna sashimi
- Catch of the day zarandeado  
Accompanied by fried beans, corn tortillas, salad, and molcajete made sauce

## LUNCH

- Shrimp and fish tacos
- Shrimp and marlin burritos
- Beef tacos
- Grilled beef
- Tacos al pastor
- Fine herb chicken breast
- Marinated grilled fish
- Marinated fish steak
- BBQ  
Fish, chicken, sausage, and beef
- Fajitas  
Beef, chicken, fish, and shrimp
- Pizza
- Pasta  
Pomodoro, alfredo

## VEGETARIAN

- Terrine vegetables
- Fajitas
- Enchiladas
- Skewers
- Stuffed peppers
- Portobello with pesto
- Pasta in gluten-free tomato sauce

## MEXICAN

- Chile relleno
- Asada beef
- Enchiladas
- Quesadillas
- Sopes
- Tamales\*
- Pozole\*

\*Needs to be confirmed to the chef with a 48-hour anticipation.

## KIDS MENU

- Chicken fingers
- Cheese fingers
- Breaded fish
- Pasta with tomato sauce
- Beef burgers with fries
- Fish and chips
- Club sandwich
- Noodle soup with chicken
- Fish tacos

## SNACKS

- Guacamole
- Mexican salsa
- Fried squid
- Popcorn shrimp
- Tacos
- Quesadillas
- Sausage and potato sopes
- Nachos with beef
- Crab cakes
- Shrimp tempura
- Shrimp skewers
- Beef kabob
- Chicken wings
- Chicken satay

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DINNER MENU

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# DINNER MENU

Select the option(s) for a selected day



## TEQUILA SHRIMP

### FIRST COURSE

Sausage and potato sopes with lettuce, tomato, fresh cheese, sour cream, and lemon flamed onion

### SECOND COURSE

Dry chipotle noodles with shrimp, avocado, oaxaca cheese and parsley

### THIRD COURSE

Shrimp flamed with tequila and spicy sauce, accompanied by butter rice and sauteed vegetables

## NEW ZEALAND LAMB

### FIRST COURSE

Salad with asparagus, mixed lettuce, goat cheese, raspberries and jamaica vinaigrette

### SECOND COURSE

New Zealand lamb with pistachio crust, mint jelly, soft polenta, tender corn, and green beans

## MAR Y TIERRA

### FIRST COURSE

Fried tortilla soup with oaxaca cheese, sour cream, avocado and pasilla chile

### SECOND COURSE

Beef steak smeared in red wine sauce and shrimp accompanied by vegetables and smashed potatoes

## RIB EYE

### FIRST COURSE

Salad with mixed lettuce, cranberries, walnuts, jicama, croutons, and white wine vinaigrette

### SECOND COURSE

Rib eye steak marinated with fine herbs and blue cheese sauce, accompanied by garlic potatoes and vegetables

## CATCH OF THE DAY

### FIRST COURSE

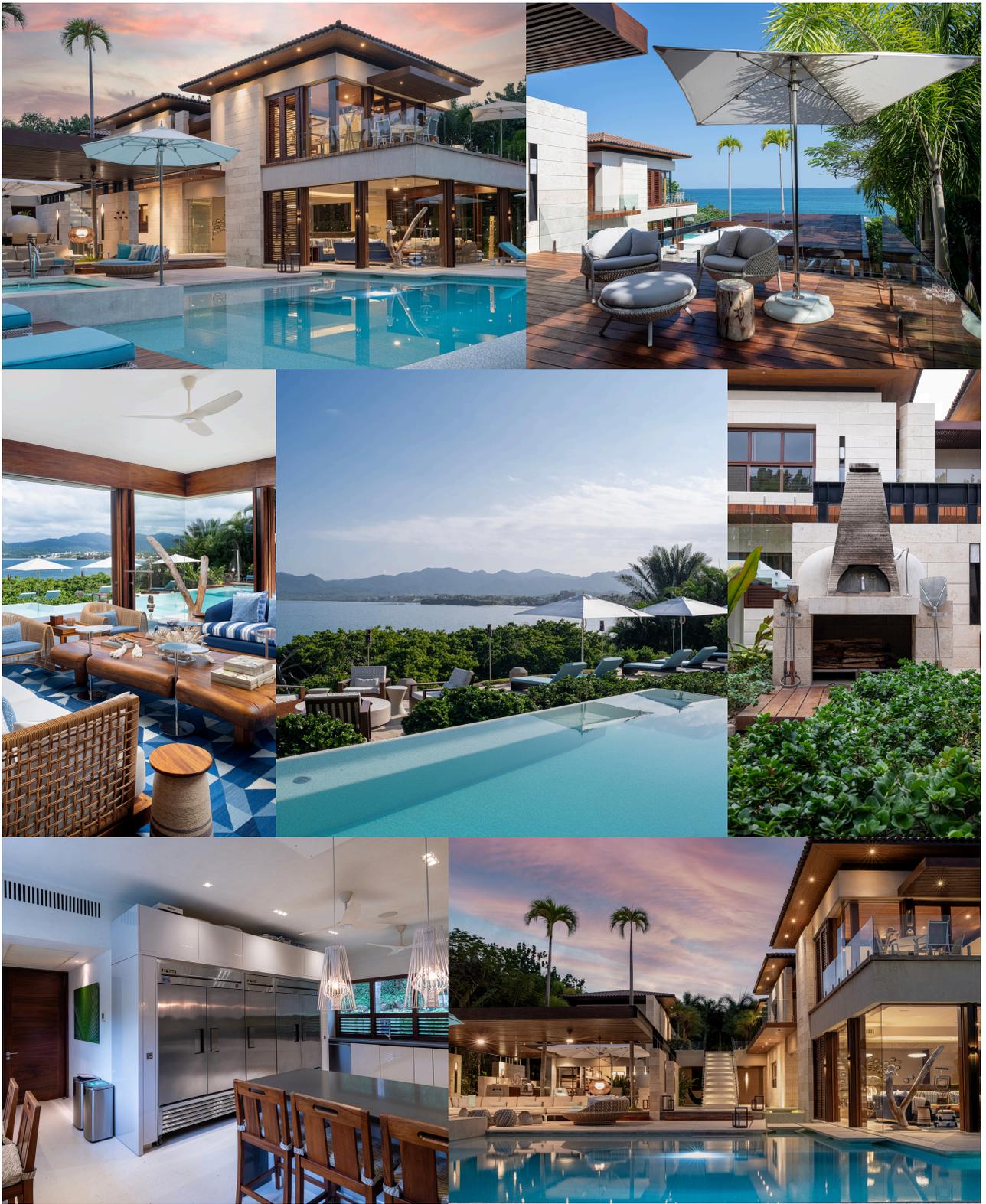
Black bean soup with fried tortillas, oaxaca cheese, sour cream, and avocado

### SECOND COURSE

Fish of the day smeared in shrimp sauce and cheese, parsley rice, and sauteed vegetables

## DESSERTS

- Lemon pie
- Cheesecake
- Chocolate cake
- Orange souffle
- Creme brulee
- Raspberries crepes
- Three milk cake
- Oreo fries
- Napolitano pudding
- Peaches with red wine
- Apple strudel
- Apple pie



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MENU