

# Villa Albatros

## Menu

### *Breakfast*

*Eggs or waffles, sausage or bacon , fresh cut tropical fruits, yogurt, muffins, croissants, toast, orange juice, milk, cereals, coffee, butter, jam*

*Upon request:  
Mexican breakfast burritos  
with homemade salsa*



## *Appetizers*

*Homemade shrimp cocktail and crackers*

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*Red snapper or shrimp ceviche  
with oven backed crackers*

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*Cheese quesadillas with pico de gallo*

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*Hummus and oven backed pita chips*

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*Coconut Shrimp with garlic chili sauce*

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*Bruschetta with Parmesan cheese*

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*Lobster and Shrimp dip*

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*Mini Pizzas*

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*Guacamole, chips and pico de gallo*

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*Vegetable Chinese spring rolls*

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*Shrimp empanadas and pico de gallo*

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*Imported prosciutto from Spain with cantaloupe melon*

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*Chicken tamales with mixed greens*

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*capresse salad*

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*Yucatan panuchos  
fried corn tortilla stuffed with refried beans, shredded chicken  
mexican garnishes*

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*Mozzarella cheese sticks*



## **Main Course**

*Chicken corn tortillas flautas  
with Mexican rice, refried beans, guacamole, pico de gallo, cream  
Homemade salsa  
Cesar salad*

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*Chicken, beef or shrimp fajitas  
with Mexican rice, refried beans, guacamole, pico de gallo  
Homemade salsa  
flour tortillas and mixed greens*

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*Home made mole poblano  
fried Plantains, mixed Greens with homemade lime dressing  
Mexican rice cooked in salsa de tomate*

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*Chile rellenos  
Mexican poblano chile filled with imported ground beef from the U.S.A  
Cranberries and shaved almonds  
with cilantro rice and fried plantains  
Tomato sauce and mixed greens*

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*Build your own taco with the catch of the day from local fisherman  
pan seared or breaded  
with Mexican rice, refried beans, guacamole, pico de gallo  
Homemade salsa  
Tortillas and mixed greens*

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*Linguine in homemade fruta di mare  
with mixed greens*

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*Puchero a "Yucatan delight"  
(low in carbs, high in fiber and protein)  
Chicken breast, assorted vegetables, rice,  
Orange-raddish salsa*

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*Home Hamburgers and French fries*

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*Spanish paella with mixed greens*



## ***Desserts***

*Traditional Mexican tres leches*

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*Apple pie with vanilla ice cream*

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*Haagen dazs chocolate or vanilla ice cream*

*Hershey's chocolate syrup*

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*Raspberry cheese cake*

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*Chocolate flan*

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*Freshly baked cookies*

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*Chocolate brownie with vanilla ice cream*

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*Fresh cut fruits*

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*Coffee, Espresso, Cappuccino and Tea*



### ***Information***

*Please note that we personally purchase all of our ingredients fresh from the local market and prepare all of our cooking at villas kitchen.*

*Choose from one appetizer, one main course and one dessert with at least 24 hours notification*

*If you can not find your favorite dish on our menu, please let us know.*

*Vegetarian dishes available upon request*

# Villa Albatros Signiture Menu

## *Surf and Turf Grill*

*Home made bruschetta classico with Parmesan cheese*

*Home made shrimp cocktail or red snapper ceviche*

*\*\*\**

*Fresh Caribbean lobster from the fisherman*

*imported filet Mignon USDA approved*

*(prime, aged & marbled)*

*\*\*\**

*Grilled asparagus*

*Grilled corn*

*Mashed potatoes or French fries*

*Home made salsas*

*Mixed greens*

*Dessert:*

*Häagen-Dazs vanilla ice cream*

*Hershey's chocolate syrup*

*Red Wine:*

*2 Bottles L.A. Cetto Chardonnay 2008*

*2 Bottles L.A. Cetto Nebbiolo 2005*

*\$ 85.00 per person*

*Beautifully prepared and grilled to perfection on our own charcoal grill*

