



Miramar

M E N U

LUNCH

APPETIZERS

Rigatoni salad with ham and cheese

Spinach bouquet con goat cheese

Fresh spinach leaves served with breaded goat cheese, dressed with balsamic vinegar reduction, cherry tomato and grilled parmesan cheese

Fish and mango ceviche

Fish filet marinated with lemon and mango dressed with aromatic herbs oil and corn crouton

Caesar salad with grilled chicken

Traditional caesar salad served with grilled chicken, garlic bread crouton and parmesan cheese

Mixed salad with nuts and tangerine

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SOUPS

Cream of mushrooms soup

Fresh mushrooms served with cream, marinated with truffle oil and served with a vegetables brushchetta

Tortilla soup

Mix of chicken brot, fried tortillas and "guajillo" chile, served with julienne tortillas, cream, avocado and "Ancho" chile

MAIN COURSE

Coriander Chicken

Chicken in white wine, aromatic herbs, baked, served with grilled vegetables and coriander sauce.

Beef mignonette with Green pepper sauce

Beef with flame bacon with brandy, dressed with meat and green pepper sauce served with grilled vegetables and potatoes gratin

Fish filet with shrimp vinaigrette

Fish filet papillote over cous cous and stamed vegetables, served with shrimp vinaigrette and cherry tomato.

HOMEMADE DESSERTS

Neapolitan flan

served with coconut ice cream and Rosemary streusel.

Banana mousse

served with berries sauce.

Tropical Verrine

Rice with milk

Fruit tartelettes

served with vanilla and mint sauce



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Fusilli with basil and cherry tomato

Waldorf salad

Arugula and spinach salad

Mix of spinach and arugula with honey mustard dressing, cranberry, amaranth, cherry tomato and sunflower seeds

Grilled peach salad dressed with honey

Mix of lettuces, peach marinated with almond liquor, served with honey and beet confit

Tabule salad

Spinach mix, tomato, lemon juice and cous cous

SOUPS

Cream of broccoli soup

Cream of broccoli with chicken brot, served with mushrooms bruschetta and cheese

Lime soup

Traditional soup with chicken brot and lime, chicken, julienne fried tortilla

MAIN COURSE

Meat and chorizo platter

Mix of beef, pork, chistorra sausage, grilled cheese, grilled vegetables served with Green and red sauce, guacamole and tortillas.

Fish with chipotle

Fish filet marinated with herbs and chipotle chile served with mushrooms risotto, grilled vegetables and leek and red wine jam

Pork loin stuffed with nuts in hibiscus

Pork roll marinated with White wine, salt, pepper and nuts, served with vegetables, mashed sweet potato and dressed with hibiscus and red wine sauce

HOMEMADE DESSERTS

Panacotta with berries

Peach semifreddo

Vanilla eclair

Caramel tartalette

Traditional milk cake



APPETIZERS

Tuna and avocado salad

Tuna with celery, onion and lettuce dressed with herbs and garlic oil, served with avocado.

Caprese salad

Tomate and mozzarella salad dressed with basil pesto.

Chef's Salad

Smoked salmon marinated with tomato and garlic oil, served with mushrooms and sprouts.

Fish ceviche

Salad with lettuce, zucchini, goat cheese and sesame seeds.

SOUPS

Cream of carrot soup marinated with truffle oil

Cream of carrot and nutmeg served served with zucchini and cheese bruschetta.

Minestrone soup

Traditional vegetables soup served with pasta and beans.

MAIN COURSE

Chicken provençal

Chicken breast with breadcrumbs, herbs, parmesan cheese and garlic served with vegetables and mashed potatoes with mushrooms.

Fish filet marinated with green mojo sauce

Grilled fish filet served with rice, grilled vegetables and garlic – parsley dressing.

Tampiqueña de arrachera

Grilled beef steak served with fried plantain, guacamole, refried beans and rice with vegetables.

HOMEMADE DESSERTS

Fruits on puff pastry and berries sauce

Catalan cream

Mexican mosaic jelly

Chocolate cake stuffed with nuts and peach

Mango mousse with hibiscus and red wine sauce



APPETIZERS

Olivier Salad with chicken

Salad with carrots, potato, peas, mayonnaise and chicken served with crackers.

Seafood cocktail

Seafood marinated with lemon juice, ketchup, coriander, red onion, orange juice and served in coconut.

Mango and peanuts salad

Lettuce selection served with mango confit and peanuts and dressed with orange and red bellpepper vinaigrette.

Lettuce with berries salad

Farfalle with pesto and tomato

SOUPS

French onion soup

Caramelized onion with White wine reduction, beef stock, brandy and gruyere cheese, served with a slice of bread gratin.

Cream of beans soup

Beans soup with julienne tortilla chips, cheese and sour cream.

MAIN COURSE

Pork loin medallions

Pork mignon with vegetables, stuffed potato and tamarindo with chile ancho dressing.

Breaded chicken

Breaded chicken served with quiche lorraine and cheese sauce.

Beef fajitas

Beef fajitas with mixed bell peppers, served with guacamole and Mexican sauce.

HOMEMADE DESSERTS

Black forest cake with hibiscus sauce

Fruits cocktail and creamy anise

White chocolate truffle

Fruit pearls cocktail

Neapolitan flan



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APPETIZERS

Arugula with caramelized nuts and goat cheese

Chef's Salad

French salad with dried apples

Salad with lettuce heart marinated with Apple vinaigrette, cherry tomato served with dried apples and sprouts.

Mediterranean salad with quinoa

Roasted vegetables marinated with olive oil, salt, pepper, parsley, raspberry vinegar and quinoa.

Aguachile of fish with passion fruit

Grouper fish filet marinated with lemon juice, coriander, serrano chile and passion fruit, served with crackers.

SOUPS

Caldo Tlalpeño

Chicken brot served with zucchini, chickpeas, chipotle and green beans.

Cream Washington soup

Cream of corn served with parmesan bread crostini.

MAIN COURSE

Fish filet with peppers sauce

Grilled fish filet served with vegetables, peppers sauce and mashed potatoes.

Pork loin with tonkatsu sauce

Breaded pork loin dressed with tonkatsu sauce and vegetables tempura.

Chicken roll stuffed with cheese and arugula

Chicken fillet roll stuffed with nuts, cream cheese and arugula with brandy, served with vegetables, mashed potatoes and cheese sauce.

HOMEMADE DESSERTS

Caramel pudding

Strawberry cake glaze

Cheese cake with strawberry and berries sauce

Moka cake

Chocolate mousse



APPETIZERS

Mango and cucumber salad

Chef's Salad

Spinach and bacon salad with mustard

Spinach leaves with tomato, chopped bacon dressed with Dijon mustard.

Shrimp salad with citrus vinaigrette

Salad with lettuce and grilled shrimp marinated with lemon juice and herbs oil, served with citrus vinaigrette and dried pineapple.

Greek salad

Mix of vegetables (zucchini, cucumber, tomato, bellpepper) and cheese, marinated with wine vinaigrette, olives and lettuce.

SOUPS

Cream of asparagus and green beans soup

Cream of asparagus and green beans soup served with tomato bruschetta.

Lentils soup

Lentils soup cooked with vegetables and ham

MAIN COURSE

Alambre de cerdo

Pork fajitas with poblano chile, chorizo and cheese served with guacamole, beans and tortillas.

Chicken mignonette

Baked chicken with bacon, marinated with herbs and white wine served with vegetables and cheese sauce.

Fish medallions with bisque sauce

Steamed grouper fish rolls with vegetables, risotto and shrimp sauce.

HOMEMADE DESSERTS

Lemon tartalette

Peach and vanilla verrine

Marinated fruit with almond liquor

Red velvet

Sweet potato pie



APPETIZERS

Pasta and cold meats salad

Lettuce salad with pumpkin and corn

Mixed ceviche with clamato

Seafood marinated with lemon juice, coriander, red onion and clamato served with crackers and fried tortilla.

Chef's salad

Tender lettuce dressed with peach vinaigrette and "panela" cheese with pink pepper, served with parmesan cheese crouton.

Citrus salad

Selected lettuce with tangerine supreme, orange and grapefruit, dressed with tamarindo vinaigrette.

SOUPS

Shrimp soup

Shrimp stock with julienne vegetables served with garlic bread.

Cream of spinach soup

Cream of spinach soup served with mushrooms crouton.

MAIN COURSE

Fish and shrimp skewer

Shrimp and fish skewer with cous cous and grilled vegetables and coriander vinaigrette.

Pork loin with curry

Grilled pork mignonette with grilled vegetables, rice and curry sauce with coconut milk.

Chicken with passion fruit sauce

Chicken marinated with herbs served with vegetables and passion fruit sauce.

HOMEMADE DESSERTS

Coconut flan served with fruit in syrup

Mango carlota

Cranberry mousse

Carrot cake

Berries panna cotta and anise syrup