



Casa Ensenada

ISLA MUJERES



CHEF MENU- 2024-2025

Meal Reservation Information

- In House Meals are available to be served daily starting for Breakfast at 8:00 AM - Lunch/Dinner or Appetizers starting at 1PM.
- All meals (breakfast, lunch, dinner, snacks/appetizers) must be reserved & paid for at least **24 hours to 48 Hours** in advance with the House Manager. Seafood meal selections depend on local availability. All desserts must be reserved at least **48 hours** in advance. Menu prices subject to change. Please ask for quote.
- When reserving, please confirm requested 1) meal serving time, 2) number of people, 3) Meal selection & 4) any allergies with the House Manager.
- Meal reservation includes meal ingredients and chef service (preparation & serving of meal, and cleanup). **Gratuities are not included.**
- While alcoholic drinks, sodas or juices are not included on the menu, we do offer free grocery shopping service & would be happy to serve your pre-purchased beverages with your meal.
- Holidays have a \$2,000 peso surcharge.



CASA ENSENADA

CHEF MENU - 2023- 2024



Huevos Motuleños

Fried eggs served over corn tortillas with red salsa, ham & peas. Beans, rice & fried plantains served on the side.

Huevos Divorciados

"Divorced Eggs" - Two fried eggs served over corn tortillas, one topped with a red salsa and the other with green salsa. Served with rice, beans & toast with jam.

Huevos a la Mexicana

Mexican style scrambled eggs mixed with tomato, onion, and serrano pepper. Served with beans, rice, pico de gallo & toast with jam.

Bacon N' Eggs

Any style eggs served with crispy bacon, breakfast potatoes & toast with jam.

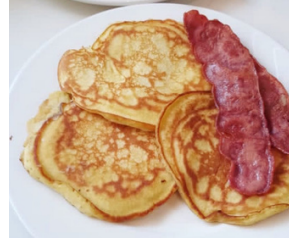
Pre-Order

"Aguas Naturales" - \$80 pesos each - 1L

*Available juices to order in advance:
fresh orange juice, Hibiscus, Horchata,
Pineapple, Lime, Tamarind, Watermelon,
Dragon Fruit or Cucumber
(some are seasonal)*

Beverages

*Complimentary coffee, tea,
& water & included with
any breakfast entrée.*



Pancakes

*Warm buttered pancakes topped with your choice of honey, sweetened condensed milk or maple syrup.
Served with crispy bacon on the side.*

Chilaquiles

A traditional Mexican dish made of tortilla chips smothered in red salsa, scrambled eggs, onion, chipotle chile, and tomato. Served with pico de gallo. Can also be topped with shredded chicken.

French Toast

Warm french toast topped with your choice of honey, sweetened condensed milk or maple syrup. Served with crispy bacon on the side.

Omelette

A cheese omelette with your choice of adding in mushrooms, ham or mixed. Breakfast potatoes & toast with jam served on the side.

Price

- Each Main Entrée -
- (Minimum order 6 people)
- \$350 MXN per Person
- Please inquire for custom quote if the group wants more than one entrée in one meal.

Lunch & Dinner

Includes one main entrée selection

Fajitas

Your choice of chicken, beef, or vegetarian fajitas served with rice, beans & pico de gallo.

Creamy Chicken with Peas

A popular dish in the region, made of baked chicken seasoned and marinated in butter, garlic, peas and other spices. Served with rice and potatoes.

Chicken Cordon Bleu

A breaded chicken dish stuffed with a ham & cheese filling. Served with steamed, fresh vegetables and rice.



Pork Chops

A local favorite consisting of juicy pork chops with sautéed garlic & onions. Served with rice and beans on the side.

Chicken Alfredo

A creamy homemade Alfredo pasta, topped with chicken. Served with garlic bread.

Mole Enchiladas

Chicken enchiladas covered in a traditional brown Mole sauce, a sauce with a base of peanuts, chocolate & other spices. Served with rice & fried plantains.

Chorizo & Potato Burritos

A delicious burrito stuffed with chorizo, roasted potatoes, and beans. Served with pico de gallo, rice and red salsa.

Creamy Mushroom Chicken

Baked chicken breast topped with a creamy mushroom, onion and garlic sauce. Served with rice on the side.

Bistec a la Mexicana

A traditional Mexican dish made of thinly sliced braised beef cooked in a fresh tomato sauce. Beans and rice served on the side.

Mixiote Chicken

A traditional Mexican dish, made of chicken cooked with nopal cactus, chilies and other spices, giving its sauce a unique and special flavor. Rice served on the side.

Gourmet Cheese Burger

1/2 LB Grilled Burger topped with cheese, grilled onions, sliced avocado, tomato, lettuce, and French fries.

Spaghetti Bolognese

Homemade bolognese pasta, a meat-based red sauce, served over spaghetti and topped with parmesan cheese. Served with garlic bread.

Beef or Chicken Tacos

Your choice of beef or chicken tacos, served on flour tortillas. Pico de Gallo and red or green salsa available on the side. Served with rice & beans.

Beef, Chicken or Pork Burritos

A delicious burrito stuffed with your choice of meat: arrachera (beef), carne asada (pork) or chicken, with beans, avocado, onion and cilantro. Served with pico de gallo, rice and red salsa.

Lunch & Dinner

Includes one main entrée selection

Tacos Dorados

Rolled up tortillas filled with chicken, then fried & served crispy, also known as flautas or taquitos. Includes roasted potatoes, beans & pico de gallo.



Enchiladas Suizas

Shredded chicken and cheese rolled up in corn or flour tortillas, topped with a creamy salsa verde. Rice & fried plantains served on the side.



Poblano Pepper Burritos

A delicious burrito stuffed with poblano peppers, sour cream, corn, and manchego cheese. Served with pico de gallo, rice and red salsa.

Beverages

Complimentary coffee, tea, & water & included with any Lunch or Dinner entrée.

Price

- Each Main Entrée
- (Minimum order 6 people)
- \$450 MXN per Person
- Fresh Seafood Extra Charge
- Please inquire for custom quote if the group wants more than one entrée in one meal.

Seafood

Seasonal / Market pricing, please inquire for a quote for your group. Depends on local availability.

Chipotle Shrimp

*Pan-fried shrimp served with a creamy chipotle sauce. Served with **salad and** rice.*

Coconut Shrimp

Crispy fried shrimp, breaded and fried with dried coconut flakes until golden and crunchy. Served with salad and rice.

Shrimp Alfredo

A creamy homemade Alfredo pasta, topped with freshly buttered shrimp. Served with garlic bread.

Crispy Shrimp

Breaded and fried fresh shrimp until golden and crunchy. Served with salad and rice.

Garlic Butter Shrimp

Pan-fried shrimp tossed in a garlic butter sauce, served with salad and rice.

"Catch of the Day" - Fried Fish

Locally caught Caribbean fish, fried and accompanied with rice and beans.

Seafood

Seasonal / Market pricing, please inquire for a quote for your group. Depends on local availability.

Pan-Seared Fish Fillet

Locally caught Caribbean fish, filleted, marinated and pan-fried to perfection, Accompanied with rice and beans.

Garlic Butter Lobster Tails

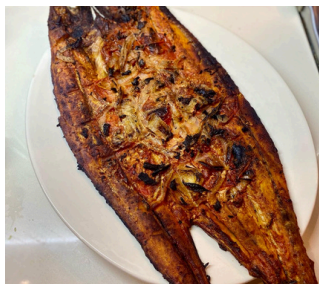
Freshly caught Caribbean Lobster in a garlic butter sauce, accompanied with steamed vegetables and rice. Depends on local availability.

Tikin Xic

A traditional dish of the Yucatan, fresh fish marinated in "adobo de achiote" and sour oranges, wrapped in a banana leaf and cooked over a wood fire. Served whole with salad, rice and corn tortillas. Prepared off-site.

Butter Lobster Tails

Freshly caught Caribbean Lobster cooked in warm butter, accompanied with steamed vegetables and rice. Depends on local availability.



Dessert - 48 Hour Notice

Prices vary based on group size, please inquire for custom quote. 48 Hours notice needed for desserts.

- **Mexican Flan Napolitano**
- **Chocolate Flan**
- **Pie**
 - Apple or Pineapple
- **Cheesecake**
 - Plain, Strawberry, Oreo, chocolate, Coconut, peach or mango
- **Pineapple Upside Down Cake**
- **Brownies**
- **Chocolate Fudge Cake**
- **'Beso de Angel' Cake**
- **'Tres Leches' Cake Flavors:**
 - Chocolate
 - Double Chocolate
 - Queso de Bola
 - Coconut
 - Oreo
 - Fruit
 - Mocha
 - Ferrero Rocher
 - Peach
 - Strawberry
 - Caramel
 - Merengue
 - Kalhua
 - Rompope
 - Baileys
 - Piña Colada
- **Fondant Cake Flavors**
 - Chocolate
 - Strawberry
 - Fruit

Snacks & Appetizers

*The below snack menu options can be added onto lunch or dinner meals
If not added to a meal or \$2,000 min order, add \$500 surcharge.*

Mexican Queso Dip

Smooth Queso made with real cheese, served with chips.
Small (3pp) \$400 Med (6pp) \$750, Large (9pp) \$1,000

Pico de Gallo

Fresh salsa made from chopped tomato, onion, and cilantro mixed with salt and lime juice. Served with chips.
Small (3pp) \$300 Med (6pp) \$500, Large (9pp) \$700

Guacamole

Fresh avocado, chopped tomato, onion and cilantro.
Served with chips.
Small (3pp) \$400 Med (6pp) \$750, Large (9pp) \$1,000

Mini Tacos

Beef or Chicken Tacos topped with grated cheese
(12 Pc) \$600 or (24Pc) \$1,100

Nachos

Chips covered in beans, cheese, tomato, onion and cilantro.
Your choice of carne asada (pork), arrachera (beef) or chicken.
Med (3-5pp) \$700

Boneless Chicken Fingers

Hand Breaded Chicken Pieces served with BBQ or Chipotle Sauce
(12 Pc) \$500 or (24Pc) \$900

Chicken Wings

Wings (BBQ, Buffalo, Grilled, Classic fried)
(12 Pc) \$400 or (24Pc) \$700

Fresh Fruit

Bite-size Watermelon, grapes, bananas, pineapple, strawberries and seasonal melon. May vary based on availability
(3-6pp) \$800

"Frutas Locas"

Sliced jicama, watermelon, cucumber, pineapple and apple, topped with chile powder, chamoy sauce, tajín, and lime juice.
(3-6pp) \$800,

Coconut Shrimp or Crispy Shrimp

Crispy fried shrimp, breaded and fried with dried coconut flakes until golden and crunchy. Mango Sauce
(12 Pc) \$600 or (24Pc) \$1,100

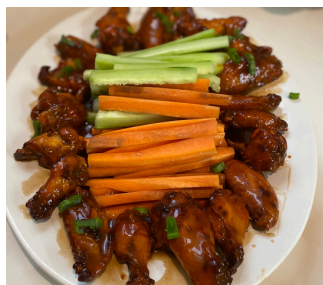
Charcuterie Board

A mixed variety of nuts, fruits, local cheeses and meats, crackers and bread with a local flare.
Small (1-3pp) \$700 Med (3-6) \$1,200, Large (7-14) \$1,900

Caribbean Ceviche

Your choice of fresh fish, shrimp, or mixed seafood marinated in lime juice, salt & pepper and mixed with chopped tomato, onion and cilantro. Served with saltine crackers and chips.

Market Price - Currently \$500 MXN (1 Liter)



Custom Dessert Photos Examples



Custom Dessert Photos

