



Menu



About our Dinner Service

Please order meals at least the day before, allowing us time to shop.
Ext. 212 on villa phone or [WhatsApp 52-9981-472610](https://www.whatsapp.com/business/profile/529981472610) Miguel@cancunchef.com

Dinners must be delivered by 8:30 PM

Breakfast can't be delivered before 8:30 AM (ask if you can have it earlier)

We serve everything family style (everyone gets the same meal)

However, if you have a food allergy or are vegetarian or diabetic, we can cook you something different – just ask.

All ingredients are fresh and bought that morning for that day's food service. Miguel actually orders the fish and lobster right from the fishermen. *Vegetables and fruits are thoroughly washed and disinfected, so you will not have to be concerned. Produce (Salads and Fruit Desserts) – The chef will change items without notice depending on what looks the freshest at the store that day or what is available seasonally.*

Beverages:

- We include a pitcher of drinks allowing for approximately **1/2 liter (16 oz.) per person** (about two Old Fashioned Glasses when filled with ice per person) - Extra pitchers are \$25
- We automatically include Limeade (*virgin margaritas*) for groups containing children.
- No discount when ordering "Virgin Drinks"
- We do not supply sodas with meals.
- We offer Champagne or Sparkling Wine (Extra Charge) for special occasions.

Service:

- Meals are delivered and set on the dining room table or outside table, whichever you prefer – each item is covered with plastic wrap to keep warm.
- **We Do Not Set the Table, nor do we return to Clean Up Afterward** – the villa maids will clean the dishes the next day – just rinse them and leave them by the sink. We will return to pick up serving platters later in the week.

Special Request:

- **Food Allergies** – Let Chef Miguel know of any food allergies, and he will work around that for the affected person. Note: Gluten-free is easy in Mexico since most meals are made with Corn versus Flour. The only flour we would be serving in most cases is the flour tortillas we serve on the side and flour used in some of the desserts.
- **Vegetarian/Vegan** – have a Vegetarian in your group, let Chef Miguel know, and he will prepare an entree for that person. No discount for Vegetarian/Vegan substitutions.
- **Organic** - Organic "Fresh" Fruits and Vegetables are not readily available here in the Cancun area.
- Chilies – **Unless Requested or Noted on the Menu – We do NOT serve anything Spicy** – All salsa with any "Heat" is served on the side.

Children Dinner Cost

Kids 5 and under eat for Free

kids 6 to 11 eat 1/2 price (1/2 order of what the family ordered)

Kids over 12 eat as an adult (unless you order otherwise)

We do have a small Children's Menu (for picky eaters)

Secret Beach Villas Menu

Mayan and Mexican Regional Foods

Mexican Welcome Dinner - \$18 per person

(Served on Saturday evening for arrivals – you may also order this meal anytime)

Starters: Chicken Flautas, Guacamole, Pico de Gallo & Chips

Entrees: Beef Fajitas along with Cheese and Chicken Enchiladas w/Green and Red Sauces

Sides: Mexican Rice, Fried Plantain, and Black Beans

Dessert: Flan with Corn *(see Dessert Substitution list below)*

Cocktail: Margaritas *(See Cocktail Substitution list below)*



Mayan Dinner

Your choice of:

Pork - \$25 per person

THIS IS OUR MOST REQUESTED DISH!!

Cochinita Pibil - *(Pork seasoned with Achiote and Recado Rojo (Mayan red seasoning – not hot!) Wrapped in banana leaves roasted in sour orange juice. Served shredded along with corn or flour tortillas for making tacos.)*

Chicken - \$25 per person

Pollo Pibil *(Chicken seasoned with Achiote and Recado Rojo (Mayan red seasoning – not hot!) Wrapped in banana leaves roasted in sour orange juice. Served shredded along with corn or flour tortillas for making tacos.)*

Fish - \$25 per person

Mayan Fish Tikin Chic *(Fish filet seasoned with Achiote and Recado Rojo (Mayan red seasoning – not hot!) Wrapped in banana leaves roasted in sour orange juice.)*



Starters: Guacamole, Pico de Gallo & Chips

Entrees: Chiles Rellenos *(Poblano Chilies (not hot) stuffed with Manchego cheese battered and fried – topped with a wonderful tomato sauce.)*

Sides: Red Rice with potatoes and Black Beans

Dessert: Mayan Chocolate Chile & Cinnamon Skull Cakelets *(See Dessert Substitution list below)*

Cocktail: Margaritas *(See Cocktail Substitution list below)*

Mexican Grill - \$27 per person

Starters: Guacamole, Pico de Gallo & Chips

Entrees: Grilled Meat Assortment *(Arrachera - Mexican flank steak, very tender, lots of flavor, Chorizo - Mexican sausage, Chicken Breast, Smoked and Fresh Pork Chops - served with both Flour and Corn Tortillas)*

Sides: Baked Potato *(with butter, cream and scallions)*

Dessert: Vanilla Ice Cream with Cajeta Sauce *(like Carmel) (See Dessert Substitution list below)*

Cocktail: Margaritas *(see Cocktail Substitution list below)*

Mexican Street Food Dinner - \$25

Chef Miguel will send you an assortment of traditional street foods prepared in his kitchen.

Starters: Chicharron (fried pork rinds) & Salsa

Entrees: Gordita, Sope, Huarache (All are made of corn dough "masa" and have toppings.)

(A **gordita** (think Mexican "Hot Pocket") is like a fat masa tortilla that is cut open to make a pocket; it's filled with shredded chicken, cheese, cilantro, and onion. A **sope** is masa shaped as a small plate its edge is pinched to make a fence for toppings of frijoles, lettuce, cheese, sour cream, and salsa. A **huarache** is a masa oval that is shaped to look like the sole of a Mexican sandal; topped with beans, "Bistek" (beefsteak), onions, cheese, and salsa.)

Sides: Mexican Corn on the Cob along with a Fresh Mango (cut into the shape of a flower) on a stick drizzled with lime juice and sprinkled with Tajin (Chile powder) (or pineapple if mangos are not in-season)

Dessert: Churros (See Dessert Substitution list below)

Cocktail: Pineapple Cocktail w/ Candied Tamarind Stick (see Cocktail Substitution list below)

Veracruz Fish Dinner - \$25 per person

Starters: Bean and Chorizo (Mexican sausage) Dip, Fresh Salsa w/ Chips

Entrees: Veracruz Style Fish (tomatoes, olives, onions, bell peppers, garlic and cappers)

Sides: White Rice topped with Fried Plantain along with a

Tropical Salad (Sliced Mango, Avocado, Cucumber and Jicama w/ fresh squeezed Lime Juice)

Dessert: Banana Nutella Chimichangas w/ ice cream

(See Dessert Substitution list below)

Cocktail: Cantaloupe Daiquiris (see Cocktail Substitution list below)



Chiles Rellenos Dinner - \$22 per person

(Poblano Chilies (not hot) stuffed then battered and fried served with a wonderful tomato sauce.)

Starters: Guacamole, Pico de Gallo and Chips

Entrees: Cheese Chiles Relleno and Picadillo Chiles Relleno (pea-KA-dee-yo) (ground beef, potato, onion, carrots, corn in a tomato sauce)

Sides: White Rice with Corn topped with Fried Plantains

Dessert: Vanilla Ice Cream with Cajeta Sauce (See Dessert Substitution list below)

Cocktail: Sangria (see Cocktail Substitution list below)

Quesadilla Platter - \$20 per person

Entrees: An Assortment of Quesadillas (served with Sour Cream, Salsa & Guacamole)

Chipotle Beef Quesadillas (Beef, cheese, tomato, onion and chipotle)

Texas BBQ Quesadillas (chicken, caramelized onion and cheese)

Vegetable Quesadillas (cheese, spinach and mushrooms)

Cheese Quesadillas (2 cheese)

Dessert: Brownie (with pecans) (See Dessert Substitution list below)

Cocktail: Daiquiris (see Cocktail Substitution list below)



Fish Tacos Dinner - \$25 per person

Shrimp Tacos Dinner - \$29 per person

Starters: Guacamole, Pico de Gallo & Chips

Entrees: Beer Battered Fried Fresh Fish or Shrimp Tacos with Cole Slaw Garnish

Dessert: Banana Nutella Chimichangas w/ ice cream (See Dessert Substitution list below)

Cocktail: Margaritas (see Cocktail Substitution list below)

Roasted Pumpkin Seed Mole Dinner (not hot!)

(Pipian Mole) Not spicy, but it has great nutty flavor - it's addictive!

Your choice of:

Chicken Breast - \$22

Center Cut Pork Chops - \$24

Shrimp - \$29

Starters: Pumpkin Seed Salsa (Sikil P'ak) with Chips

Sides: Sautéed Vegetables

Dessert: Pina Colada Tart (See Dessert Substitution list below)

Cocktail: Margaritas (see Cocktail Substitution list below)



Taco Platter - \$27 per person

Starters: Guacamole, Pico de Gallo and Chips

Entrees: Large platter of Various Taco Meats (**Arrachera** - Mexican flank steak, very tender, lots of flavor, **Chorizo** - Mexican sausage, **Pastor** - Pork cooked on a spit like gyro meat and **Carnitas** - Fried Pork - served with both Flour and Corn Tortillas)

Sides: Taco Garnishes (grilled spring onions, cilantro, fresh onion, limes, pineapple and sauces)

Dessert: Mango Shortcakes (See Dessert Substitution list below)

Cocktail: Margaritas (see Cocktail Substitution list below)



Flavors of the Islands

Caribbean Rib Dinner - \$26 per person

(One of our Top Sellers)

Or

Caribbean Chicken Dinner - \$22 per person

Starters: Guacamole, Caribbean Fresh Salsa and Chips

Entrees: Caribbean BBQ Spare Ribs or Caribbean BBQ Chicken Breasts

Sides: Caribbean Cole Slaw along with Grilled Pineapple

Dessert: Key Lime Pie (See Dessert Substitution list below)

Cocktail: Pina Colada (see Cocktail Substitution list below)



Tropical Fish Dinner - \$27 per person

Starters: Guacamole, Caribbean Fresh Salsa and Chips

Entrees: Grill Fresh Fish with Pink Grapefruit-Brown Butter Sauce

Sides: Black Beans, Mango and Roasted Corn Salad

Dessert: Coconut Cake (See Dessert Substitution list below)

Cocktail: Daiquiris (see Cocktail Substitution list below)



Steak & Jerk Dinner - \$30 per person

Starters: Jamaican Jerk Chicken Wings

Grilled Jalapenos stuffed with Cream Cheese and Chorizo
Fresh Habanero Salsa and Chips made with Sour Orange

Entrees: **Diablo Steak** (Grilled Filet Mignon topped with Spicy Ranchero Sauce and Melted Cheese served on top of a tortilla. The same idea as Huevos Rancheros but with Filet Mignon)

Sides: **Black Beans, Mango and Roasted Corn Salad**

Dessert: **Key Lime Pie** (See Dessert Substitution list below)

Cocktail: **Rum Punch** (see Cocktail Substitution list below)



Cuban Dinner - \$25 per person

Starters: **Tostones** (plantains - fry, flatten them into patties, and fry again until golden brown.)

Entrees: **Cuban Torta** (A large sandwich that includes Roasted Pork, Roasted Chicken, Ham, Melted Cheese, pickles and avocado)

Sides: **Cuban Frijoles Negros and Rice**

Dessert: **Havava Rum Cake (has walnuts)** (See Dessert Substitution list below)

Cocktail: **Mojito** (see Cocktail Substitution list below)

Gringos Favorites

Gringo Dinner – Tex-Mx - \$23 per person

Starters: **Chicken Tostadas, Fiesta Dip Trio and Chips**
(Chile con Queso, Avocado Dip & Fresh Salsa)

Entrees: **Burrito** (Beef or Chicken) along with
Cheese Enchiladas w/Green and Red Sauces

Sides: **Refried Beans** along with **Mexican Rice**

Dessert: **Vanilla Ice Cream with Cajeta Sauce** (like Carmel) (See Dessert Substitution list below)

Cocktail: **Margaritas** (see Cocktail Substitution list below)



Stay Cool! Salad for Dinner

Topped with your choice of:

Grilled Chicken Breast - \$20

Fried Fish Cake - \$23

Cajun Grilled Shrimp - \$27

Entrees: Your Choice of **Tossed Green Salad** (pear, red onion, blackberries (seasonal), pecans, goat cheese, and homemade Honey Mustard Dressing) Or **Caesar Salad** (homemade Caesar Dressing)

Sides: **Garlic Bread with Parmesan Cheese**

Cocktail: **Lemon Wine Spitzer** (see Cocktail Substitution list below)

The Shrimp Fiesta Dinner - \$35 per person

Starters: Mexican Style Shrimp Cocktail, Guacamole, Pico de Gallo and Chips

Entrees: Your Choice of any 2 of the following:

Grilled Shrimp Kabobs

Caribbean Grilled Shrimp (Served over mango, pineapple, poblano chili, red peppers, red onion and avocado)

Coconut Fried Shrimp

Sides: Shrimp Ceviche

Dessert: Coconut Cheese Cake Pie (See Dessert Substitution list below)

Cocktail: Rum Punch (see Cocktail Substitution list below)



Pasta or Risotto Dinner

Your choice of:

Fettuttine Pasta with your choice of: **Alfredo Sause** or **Fresh Tomato Sause**

Topped with your choice of:

Chicken Breast - \$22

Shrimp - \$29

Primavera (vegetables) Fresh Tomato Sause - \$20

Risotto

Topped with your choice of:

Mushroom Risotto with Chicken Breast - \$22

Lemon Risotto with Shrimp - \$29

Mushroom Risotto - \$20



Starters: Bruschetta

Sides: Your Choice of **Caprese Salad** or **Caesar Salad**

Dessert: Tiramisu (See Dessert Substitution list below)

Cocktail: Red or White Wine (See Cocktail Substitution list below)



Spa Dinner (Heart Smart) - \$27 per person

Starters: Sliced Jicama and Cucumbers Spears with Yogurt Dip

Entrees: Grilled Fresh Fish (catch of the day) or Salmon with garlic and limes

Sides: Grilled Mexican Vegetables (chayote, zucchini, carrot and green onions) along with a **Cactus Salad**

Dessert: Tropical Fruit Kabobs (with coconut dipping sauce) (See Dessert Substitution list below)

Cocktail: White or Red Wine

Steak House Dinner

Entrees: Choice of Filet Mignon, Ribeye or New York Strip:

8 oz. - \$27

14 oz. - \$32

Sides: Tossed Salad and Double Baked Potato

Dessert: Key Lime Pie (See Dessert Substitution list below)

Cocktail: Sangria (see Cocktail Substitution list below)



Salmon Mango Tango Dinner - \$29 per person

Or

Teriyaki Grilled Salmon Dinner - \$29 per person

Entrees: Grilled Salmon with Mango (mango, cilantro, red sweet pepper and sweet chili jelly)
or Teriyaki Grilled Salmon

Sides: Grilled Vegetables and Mushroom Risotto

Dessert: Mango Shortcakes (See Dessert Substitution list below)

Cocktail: Mango Daiquiris (see Cocktail Substitution list below)



Hamburger in Paradise Dinner - \$18 per person

Entrees: Your choice of:

Cheese Burger

Grilled Chicken Burger

Vegan Burger (Portobello mushroom)

Sides: Caribbean Cole Slaw & Fries

Dessert: Brownie (with pecans) (See Dessert Substitution list below)

Cocktail: Margaritas (see Cocktail Substitution list below)



Surf and Turf Dinner

Your choice of:

Filet Mignon and Grilled Shrimp Kebobs - \$38

Filet Mignon and Lobster Tail (in season) - \$45 (6 oz. tail) or \$50 (8 oz. tail)

Starters: Mexican Style Shrimp Cocktail

Sides: Twice Baked Potato, Bread along with a Tropical Tossed Salad with Mango

Dessert: Tropical Fruit Tart (See Dessert Substitution list below)

Cocktail: Red or White Wine

Homemade Pizza

Pizza 12" Individual size - \$13

The minimum order is 4 pizzas

Shrimp (add \$5) , **Margarita, Pepperoni, Cheese**



Kid's Menu - \$5 per child

Kids 5 and under eat for Free (we provide Cheese Quesadillas and add to the adult portion)

kids 6 to 11 eat 1/2 price (1/2 order of what the family ordered)

Kids over 12 eat as an adult (unless you order otherwise)

This is the Children's Menu (for picky eaters)

Mac & Cheese

Homemade Chicken Strips & Fries

Homemade Fish Sticks and Fries

Slider & Fries

Spaghetti (plain bottled sauce)



Dinner Add-ons

- Mexican Shrimp Cocktail \$12** per person (Minimum order is 2 people)
- Ceviche Shrimp & Fish \$16** per person
- Coconut Shrimp \$15** per person
- Jamaican Jerk Chicken Wings \$10** per person (Minimum order is 4 people)
- Tortilla Soup \$8** per person (Minimum order is 4 people)
- Pico de Gallo & Guacamole & Chips \$25** (4 pax) - **\$35** (6 pax)
- Grilled Jalapenos** (stuffed with Cream Cheese & Chorizo) **\$8** per person (Minimum order is 4 people)
- Green Tossed Salad \$5** per person
- Shrimp Poppers** (shrimp stuffed with a sliver of jalapeno & cheese and wrapped in bacon) **\$12** per person (Minimum order is 2 people)
- Fries \$5** per person



Substitutions

We serve everything family style (everyone gets the same meal), so if you are substituting, it's for everyone – unless you have a food allergy or are vegetarian or diabetic.

<p><u>Cocktail Substitution:</u> Margaritas (reg. or strawberry) Daiquiris (melon, mango or reg.) Pina Colada Sangria Rum Punch Pineapple Cocktail w/ Candied Tamarind Stick Mojito Fresh Limeade Fresh Limeade with Basil</p> <div style="text-align: center;">  </div>	<p><u>Dessert Substitution:</u> Flan with Corn Vanilla Ice Cream with Cajeta Sauce (<i>like Caramel</i>) Banana Nutella Chimichangas w/ ice cream (<i>made from nuts</i>) Coconut Cheese Cake Pie Tropical Fruit Kabobs (with coconut dipping sauce) Key Lime Pie Mango Shortcakes Pina Colada Tart Brownie w/ ice cream (<i>has pecans</i>) Mayan Chocolate Chile & Cinnamon Skull Cakelets Havava Rum Cake (has walnuts)</p> <div style="text-align: center;">  </div>
<p><u>Black Bean Substitution:</u> Pinto Beans Re-fried Beans Mexican Corn</p>	<p><u>Vegetarian Substitution:</u> <i>(In most instances, we will remove meat i.e.: Chicken Enchiladas to Cheese or Bean Enchiladas)</i> Southern Mexico Style Lintels (<i>made with plantains, pineapple, onions and tomatoes</i>) Vegetable Fajitas</p>

Breakfast



One Entrée \$15 per person
Two Entrée's \$18 per person
Three Entrée's \$21 per person

- **Mexican Sweet Breads**
- **Fresh Fruit**
- **Potatoes and Chorizo** (*Mexican sausage*) with green onion
- **Fresh Orange Juice** and **Coffee**
- **Mimosa's with Sparkling Wine, Bloody Mary's or Screw Drivers** (\$7 extra charge)
- Choice of the following:
 - **Huevos Rancheros** – *corn tortilla topped with beans, sunny side up eggs, ham and a grilled tomato sauce (hot optional)*
 - **Mexican Style Scrambled Eggs**
 - **Chilaquiles** – *fried tortilla chips topped with shredded chicken, tomato sauce, cheese and fresh cream (hot optional)*
 - **Banana Pancakes**
 - **Coconut Cream French Toast** – **incredible!**
 - **Chorizo and Potato Hash topped with Egg and Salsa Verde** (*our play on corn beef hash*)
 - **Belgium Waffles with Spiced Rum Mango Flambé** (or Banana Flambé)

Morning Burrito - \$12 per order

(eggs, cheese, Chorizo, beans, potatoes, onion)
includes Coffee or Juice



Heart Smart Breakfast - \$15 per order

- **Omelet** (*Egg Whites, spinach, onion, grape tomatoes, and feta cheese*)
- **Fresh Fruit**
- **Wheat Toast** (*jam & Butter on the side*)
- **Fresh Orange Juice** and **Coffee**

Mexican Tropical Fruit Smoothy - \$8 per order

(made with cold milk (not yogurt) and tropical fruit)

Mexican Hot Chocolate - \$10 per Pitcher



Happy Hour, Lunch, and Snacks

Don't feel like a full meal – or want a snack poolside.

How about a dinner of all appetizers, snacks, and margaritas?

*Note: The minimum order of 4 people doesn't apply to groups of less than 4 people in villa booking.

Mexican Fresh Salsa and Chips - \$15 per order (enough for 4 people)

Guacamole, Pico de Gallo & Chips - \$30 per order (enough for 4 people)

Chicharrones (fried pork skin) with Fresh Salsa - \$20 per order (enough for 4 people)

Wagon Wheels (a fried chip) with Salsa and Limes - \$10 per order (enough for 4 people)



Ceviche and Chips

Minimum order is 2 people

Fish - \$14 per person

Shrimp & Fish - \$16 per person

Shrimp - \$20 per person



Fish or Shrimp Tacos

Minimum order is 4 people

Fish - \$14 per person

Shrimp - \$16 per person

Lobster (in season) - \$25



Island Fitters with Miguel's Coconut Dipping Sauce

Minimum order is 4 people

Fish - \$14 per person

Shrimp - \$16 per person



Pescadillas \$14 per person

(The Typical Cancun Snack)

Minimum order is 4 people

(Tortilla is filled with seasoned minced grilled fish folded in half and fried)

Empanada Assortment Basket - \$14 per person

(ground meat & cheese, caprese, chicken & cheese – sour cream & fresh salsa)

Minimum order is 4 people

Shrimp Empanadas - \$16 per person

Minimum order is 4 people



Quesadilla Snack - \$10 per person

Minimum order is 4 people

An Assortment of Quesadillas (served with Sour Cream, Salsa & Guacamole)

Texas BBQ Quesadillas (chicken, caramelized onion and cheese)

Cheese Quesadillas (2 cheese)

Loaded Nachos - \$25 (enough for 4 people)

(Ground beef, beans, cheese, avocado, sour cream, & Pico de Gallo)



Hamburger & Fries - \$ 15

Minimum order is 4 people



Detroit Style Sliders and Fries - \$ 12

Copycat of White Castle

Minimum order is 4 people

Detroit Coney Dog & Fries Or Plain Hot Dog & Fries \$10

Copycat of National Coney Island

Minimum order is 4 people

Fried Tofu with Peanut Butter Dipping Sauce- \$12

Minimum order is 4 people



Shrimp Wontons with Coconut Dipping Sauce- \$16

Minimum order is 4 people

EggRolls with Plum Sauce- \$10

Minimum order is 4 people

Cocktails

Want an extra pitcher of cocktails with dinner or by the pool!

Happy Hour Cocktails - \$25 per large pitcher

- Margarita (regular or strawberry or Basil)
- Daiquiris (regular, mango or cantaloupe)
- Pina Colada
- Sangria
- Rum Punch
- Pineapple Cocktail w/ Candied Tamarind Stick
- Mojitos
- Fresh Limeade \$15
- Fresh Limeade with Basil \$16

