



MENU CASA VIDA



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-Breakfast \$40 USD per person

Includes: seasonal fruit, natural juice/coffee , parfait and sweet bread +
1 breakfast option

-Brunch \$50 USD per person

Includes: seasonal fruit, natural juice / coffee, parfait , sweet bread +
variety of breakfast options (3) + mimosas

-Lunch / Dinner

Basic \$60 USD per person

Premium \$75 USD per person

Include: 1 starter, 1 main course, 2 salads and 1 dessert



CREATING YOUR EVENT IS A PLEASURE FOR US

If you have any concerns
regarding any food allergies,
please let us know.



ALL OUR PRICING IS IN USD



Please Note: You can choose 1 option with the BREAKFASTS you can choose 3 options with the BRUNCH.

MENU

breakfast/ brunch

Include 1 option with Breakfast
Include 3 options with Brunch

INCLUDE

- Coffee & Natural Juice
- Mimosas (Brunch)
- Seasonal fruit
- Sweet bread
- Parfait

BOWLS

- Açai bowl with red fruits and grated coconut.

OUR BAKERY

- French toast bathed in metate chocolate sauce and toasted nuts and red berries.
- Fluffy banana waffles with
- cinnamon glaze toasted
- coconut and syrup.
- Banana and carrot pancakes.





MENU

breakfast/ brunch

Include 1 option with Breakfast

Include 3 options with Brunch

TOASTS

- Croque madame bathed in bechamel sauce topped with fried egg.
- Laminated avocado toast with fried leeks, marinated cherry tomato and ash goat cheese.
- Smoked salmon toast with chives and capers cream cheese.
- Hummus toast with sautéed spinach and toast pumpkin seeds.





MENU

breakfast/ brunch

Include 1 option with Breakfast

Include 3 options with Brunch

EGGS & OMELETTE

- Veggie omelette with arugula and goat cheese.
- Ranch style eggs.



MEXICAN CLASSICS

- Chorizo molletes with pico de gallo
- Chilaquiles in red sauce with chicken or fried egg.
- Enfrijoladas quesadillas bathed in beans sauce topped with cream and fried egg.





MENU

Lunch/Dinner

Please Note : With groups above 8 you can choose 2 starters with either the BASIC menu or the PREMIUM menu

- Coconut shrimp with mango sauce
- Salmon toast with sriracha dressing or miso-style tuna.
- Octopus, salmon, beetroot or mushroom carpaccio marinated in citrus reduction.
- Vietnamese rolls: vegetarian, salmon, tuna or shrimp with ponzu or peanut dressing.
- Trio of dips: hummus, tziquilpac, tzatziqui accompanied by pita bread.





MENU

Lunch/Dinner

- Guacamole with toast
- Mussels in white wine.
- Salmon tartare, fresh tuna or mushrooms.
- Catch of the day or chickpea ceviche.
- Mixed shrimp or heart of palm and mushroom aguachile





MENU

Lunch / Dinner Main Course

Price:
Premium
\$75

PREMIUM

- Rack of lamb accompanied by angry potatoes.
- Rib Eye in red wine sauce accompanied by truffled yucca puree.
- Lobster bathed in parsley and garlic butter accompanied by gratin asparagus.
- Grilled salmon accompanied by artichoke hearts and brussels sprouts gratin





MENU

Lunch / Dinner Main Course

Price:
Basic
\$60

BASIC

- Sealed tuna in a sesame crust accompanied by rice noodles and edamame.
- Grilled zarandeado fish accompanied by rice and vegetable skewers.
- Grilled octopus marinated with chimichurri accompanied by chambray potatoes.





MENU

Lunch / Dinner Main Course

Price:
Basic
\$60

BASIC

- Fettuccini de mare, in a creamy sauce accompanied by mussels and shrimp in white wine.
- Tacos surf and turf, marinated flank steak and tempura fish with sriracha dressing accompanied by guacamole mousse.
- Zucchini noodles with pesto and mushrooms.





MENU

Salads

Please Note: Groups above 8 can choose 2 items per person from the salad menu

SALADS

- Caesar salad served in crispy Parmesan.
- Caprese salad in balsamic reduction and pesto dressing.
- Greek salad.
- Burrata salad accompanied by arugula, figs and serrano ham.
- Mix of green leaves, strawberry, pear, goat cheese, ash and caramelized walnut.





MENU

Desserts

DESSERTS

- Pears in red wine with coconut cream and pistachios.
- Lemon pie bathed in red fruit and mint sauce
- Churros dipped in metate chocolate and cinnamon
- Chocolate brownie with ice cream and red berries

