



MENU

Dining in Villa Aqua can become a truly Culinary Experience!

As our value guest, you are provided with Professional Chef Service and a kitchen assistant for breakfast and lunch (8am to 4pm). Discover a variety of fresh fish, seafood, beef and chicken cooked with savory herbs, regional spices, fruits and vegetables that the Mexican Caribbean has to offer. As many of our guests prefer to try all the dining options that Playa has to offer, we do not include dinner service but if you choose to stay home, we will be more than happy to serve any of the chef's specialties for an extra fee. From casual barbecues under the stars to Epic dining experiences that include live music & entertainment, you will never regret of not going out!



Important things to know:

GROCERY SHOPPING:

Take advantage of our grocery shopping service and let us stock your kitchen for you. Just fill out the Grocery Shopping List and we will pre-stock the villa before your arrival or during your stay. A 20% surcharge will be added to your total and you can pay at the end of your stay. (We do not accept Credit Cards)

ORGANIC & LOCAL PRODUCE:

Let the chef know if you are interested in healthy choices such as organic products and local produce. Please just take in mind that these products may be subject to availability.

ALLERGIES & DIETARY RESTRICTIONS:

Please communicate your concierge and/or chef about any allergies, dietary restrictions or food preferences prior to your arrival in order to customize your meal preparations.

FAMILY STYLE SERVICE:

Even though you have a professional chef at Villa Aqua, please take in mind that this is a villa not a restaurant or hotel. We serve "Family Style", this means you choose the same menu for all in your party. We can make exceptions for children or people with allergies or dietary restrictions. The chef and the kitchen assistant are in charge of grocery shopping, food preparation, serving and cleaning. We make our best effort to attend our guests as they deserve but we do not offer "formal serving". If you require this type of service, please ask your concierge about "waiter service" options and fees.

BEVERAGES:

Villa Aqua is stocked with a wide variety of wines & spirits. You can pay for the bottles that you open or simply replace the ones you took before your departure. Even though the villa staff can prepare some cocktails randomly, during meal preparation it is very hard to attend the drinks. If you require bar service during your stay, we highly recommend you to hire a bartender. Please contact your concierge for more info about service and fees.

MENU

The following is a list with some of the different food options that your chef can prepare. Usually we ask you to plan, at least, the meals for the first 2 days. Upon arrival, you can sit down with your chef and discuss the rest of your meals.

iBuen Provecho!





BREAKFAST

CONTINENTAL BREAKFAST

Fruit (2 kinds), cold meats and cheeses, toast, butter and jelly. Coffee or tea, milk and orange juice.

AMERICAN BREAKFAST

Fresh seasonal fruit, scrambled or fried eggs served with Sausage, toast bread or sweet crepes, coffee or tea, and orange juice.

CHEF'S BREAKFAST

Eggs (cooked to order) served with bacon, hash brown potatoes, cold meats and cheeses, waffles or pancakes and fresh fruit of the season. Natural fresh fruit juice, coffee, milk and toast.

MEXICAN BREAKFAST

Huevos a la Mexicana (scrambled with chopped tomatoes, onions and Serrano chilies) or Huevos divorciados (Two eggs over fried tortilla, one topped with green hot sauce and another with our ranchera red sauce), served with black fried beans, tortilla chips, assorted fresh fruit, tortillas and Mexican sweet bread, coffee, milk and freshly squeezed orange juice.





A LA CARTE

SEASONAL FRUIT

(papaya, mango, guava, kiwi, apple, pear, grapefruit)

BERRIES

(strawberries, blueberries, blackberries)

YOGURT

HOME MADE GRANOLA

COTTAGE CHEESE

OATMEAL

EGGS

Cooked to order: SCRAMBLED / FRIED / SCRAMBLED EGG WHITES

With:

- Ham
- Cheese
- Chorizo (Mexican Sausage)
- Tomato
- Onion
- Peppers
- Mushrooms
- Broccoli
- Serrano Chili





A LA MEXICANA

Scrambled eggs cooked with pico de gallo.

RANCHEROS

Lightly fried corn tortillas spread with refried beans, fried eggs on top and served with tomato spicy sauce.

MOTULEÑOS

Fried eggs on a corn tortilla with refried beans, cheese, ham, green peas and spicy sauce served with plantains.

OMELETTES

Regular /Egg Whites

Filled with:

- Cheese
- Ham & Cheese
- Mushrooms
- Herbs
- Bell Peppers
- Onions & Tomatoes
- Onions, Chili Pepper & Coriander Leaves
- Shrimps
- Smoked Salmon & Cream Cheese

CHILAQUILES GREEN OR RED

Corn tortilla chips covered with green or red sauce, garnish with Cheese, sour cream onions and coriander leaves





ENFRIJOLADAS

Corn tortillas soaked in a bean's purée, filled with chicken or cheese and grated with fresh cheese, garnished with pickled red onions and sour cream

ENCHILADAS

Corn tortillas rolled and filled with shredded chicken covered with one of the following sauces: Green, Red or Mole
Grated with cheese and garnished with red onions, sour cream and coriander leaves.

QUESADILLAS

Flour tortilla filled with melted cheese

With extra ingredients: Chicken / Beef / Ham / Shrimps

SOPES

A thick corn tortilla, topped with refried beans, cheese, sour cream and spicy green or red sauce, garnish with shredded lettuce, onions, and coriander leaves.

With extra ingredients: Chicken / Beef

SIDE DISHES

- Bacon
- Sausages
- Chorizo
- Refried Beans
- Potatoes
- Hash Browns





DRINKS

FRESH FRUIT JUICE

Orange, Grapefruit, Watermelon, Pineapple ,Carrot
Green Juice: Celery, Cucumber, Parsley And Orange

FRESH BREWED COFFEE

NESPRESSO COFFEE

TEA

Assorted Teas

MILK

Whole / Light / Lactose free / Soy

CHOCOLATE MILK

Hot or Cold

SMOOTHIES

Made with milk or yogurt and seasonal fruits and your choice of:
Granola, oat and honey





SNACKS

QUESADILLAS

Flour tortilla filled with melted cheese garnished with sour cream and Pico de Gallo
With: Chicken / Beef / Ham / Shrimps

SOPES

A thick corn tortilla, topped with refried beans, cheese, sour cream and spicy green or red sauce, garnish with shredded lettuce, onions, and coriander leaves
With: Chicken / Beef

TAQUITOS DORADOS

Corn tortilla filled with shredded chicken or beef, rolled up and deep fry, served with sour cream, cheese and Mexican sauce

EMPANADAS

Stuffed pastry with: Chicken and cheese / Ham and cheese / Spinach and cream cheese Grounded beef

CHIMICHANGAS

A deep fry burrito

GUACAMOLE AND CHIPS





BURRITOS

Flour tortilla folded and filled with:

- Refried beans, sour cream and cheese, chicken, onions, red bell pepper and cheese
 - Chicken, onions, lettuce, avocado, sour cream, and pico de gallo
- Refried beans, chicken with chipotle sauce, sour cream and cheese
 - Refried beans, beef, sour cream, and cheese
 - Ham, spinach, pico de gallo, sour cream and cheese
- Shrimps, lettuce, avocado, sour cream and pico de gallo
 - Battered fish, lettuce, pico de gallo and sour cream
- Crab, cream cheese, green onion, spinach, tomatoes, coriander leaves and cheese

MEXICAN CRUDITES

Jicama, cucumber and mango sprinkled with chili powder and lemon

CRUDITES

Carrots, cucumber, celery, bell peppers, cauliflower and broccoli florets served with a ranch dipping sauce

WRAPS

Flour tortilla filled and rolled up with spinach leaves, grilled chicken breast, mango and avocado slices served with a chipotle or basil dip

ARTICHOKE AND SPINACH DIP WITH GARLIC BREAD

HUMUS AND PITA BREAD





LUNCH & DINNER

HOT SOUPS

TOMATO AND BASIL

A recipe that packs a real punch of flavors combined with the perfume of the basil

SEAFOOD SOUP

It is not only hearty because of the shrimps and scallops, but it tastes uniquely fresh and spicy with the addition of ginger

MINISTRONE SOUP

Hearty and traditional with white beans and pesto croutons.

SOPA DE LIMA

Chicken soup with a tangy twist of Yucatan lima (lime)

TORTILLA SOUP

Simple and delicious, crispy fried strips of corn tortilla in a base of tomato, chipotle chili and chicken broth, Garnish with cheese, dry chili pepper, coriander leaves, avocado and sour cream

FIDEO SECO

Short noodle soup with tomato sauce and a touch of chipotle, garnish with avocado fresh cheese, guajillo chili and sour cream





CREAM OF ASPARRAGUS

BEAN SOUP

Black beans pureed and seasoned with Mexican spices,
garnish with tortilla chips, cheese and cream

POBLANO PEPPER CREAM

Grilled Poblano pepper soup fairly spiced and very flavorful garnish with grilled cheese

SHRIMP BISQUE

Thick creamy soup flambé with brandy

COLD SOUPS

GAZPACHO

A cold tomato based raw vegetable soup

CARROT AND CORIANDER

A simple but tasty soup

CARPACCIO

BEEF CARPACCIO

Served with orange slices and drizzled with chipotle dressing

SALMON or TUNA CARPACCIO

Garnished with crunchy cappers, onion and homemade mayo.





SALADS

SCALLOPS

Caramelized scallops served with a mixed of greens, crispy asparagus, sun dried tomatoes, shaves of Parmesan and a citrus dressing.

LOBSTER SALAD SERVED WITH SWEET AND SOUR DRESSING

Slices of avocado, mango, asparagus and a lobster tail served on a bed of fine lettuce

ROCKET AND CAMELIZED PEARS

Garnished with blue cheese, pine nuts and a sour and sweet dressing

MEXICAN CAPRESSE

Fresh slices of juice tomatoes, grilled cheese, basil and a reduction of balsamic vinegar

TRADITIONAL CAPRESSE

Fresh slices of juice tomatoes, Mozzarella cheese, basil and balsamic dressing

SHRIMP AND MANGO

Mixed of greens, green apple, celery, mango slices and seared shrimps served with mango dressing. (Option of grapefruit when Mangoes are off-season)





PASTAS

RAVIOLI

Homemade raviolis filled with goat cheese and herbs, served with a creamy parsley sauce or butter and sage

FETTUCCHINE WITH GRILLED SALMON

Served with a sun dried tomato sauce, and garnish with fresh cherry tomatoes

PENNE AL PESTO WITH CHICKEN

Served with home-made pesto and chunks of chicken

ALFREDO PASTA

With chicken or shrimps.

LASAGNA

Layers of rounded beef slowly cooked, spinach, mushrooms, tomato sauce and Mozzarella cheese.

RICE

SEAFOOD RISSOTO

Creamy Arborio rice with shrimps and scallops and a touch of saffron

THAI STYLE

Basmati rice cooked in coconut milk, served with shrimps infused with Asiatic spices





SPANISH PAELLA

Traditional: with chicken, pork and beef
Seafood Paella: with shrimp, clams, mussels and calamari.

SEAFOOD

CEVICHE

Raw local fish cooked in lemon juice, garnished with diced tomatoes, onions, avocado, Serrano chili pepper, and coriander leaves. Served with tortilla chips

TROPICAL CEVICHE

Raw local fish cooked in lemon juice, served with mango, cucumber, red onions, Serrano chili, coriander leaves and avocado. Served with tortilla chips

SHRIMP "AGUACHILE"

Raw shrimp cooked just in lemon juice served on a bed of cucumber and onion slices, served with avocado mousse and a green chillies sauce.

SHRIMP OR FISH TACOS "BAJA STYLE"

Served with pico de gallo and chipotle mayo

WHOLE FISH IN A SEA SALT CRUST

Baked in a crust of salt, served with vegetables or potatoes au gratin and drizzled with habanero oil





TUNA

Loin of tuna in a crust of sesame seeds, seared and served with vegetables infused with an Asian soy-ginger sauce

GRILLED SALMON FILLET

Slather with barbeque sauce, pineapple and avocado

FISH FILLET WITH A CRUST OF PARSLEY AND PARMESAN CHEESE

Served with mashed peas, caramelized carrots and mint sauce

CATCH OF THE DAY FILET "YUCATAN STYLE"

Fresh fish filet with annatto-lemon-herb marinade served with rice and plantains.

GRILLED FISH FILLET

Al Ajillo / Mojo De Ajo / Pibil

SHRIMP

Cocktail / In tempura batter / Deep fry with coconut flakes

LOBSTER

Thermidor / Grilled with a chili pepper butter

SCALLOPS

Caramelized, served with a cumin cauliflower pure, mixed vegetables and fennel sauce





CHICKEN & TURKEY

ENCHILADAS

Corn tortillas rolled and filled with shredded chicken covered with one of the following sauces: Green, Red or Mole
Grated with cheese and dished with red onions, sour cream and coriander leaves.

CHICKEN FAJITAS

Served with refried black beans, Mexican rice, Pico de Gallo, guacamole, Sour cream, quesadillas and flour or corn tortillas

CHICKEN IN TARRAGON SAUCE

Chicken breast with mushrooms, and artichokes served With Chardonnay-tarragon sauce

LEMON CHICKEN

Served with minted carrots and green beans

CHICKEN MARSALA

Served with a mixed of vegetables and Pasta with pesto sauce.

TURKEY BREAST

Served with mash potatoes, green beans with roasted almonds and orange sauce.

POLLO CON MOLE

Chicken breast covered with Mexican black Mole from Oaxaca, served with Mexican rice and corn tortillas





BEEF AND PORK

BEEF FAJITAS

Served with refried black beans, Mexican rice, Pico de Gallo, guacamole, sour cream, quesadillas and flour or corn tortillas

COCHINITA PIBIL

Pork marinated in annatto paste and cooked in banana leaves
Served with rice, a pure of black beans, pickled red onion and habanera sauce

LOIN OF PORK IN PLUM SAUCE

Served with mashed potatoes and green beans

BEEF FILLET

Served with mashed potatoes, mixed vegetables and a choice of: Mushrooms, port, red wine, béarnaise or pepper sauce.

NEW YORK STEAK

Served with confitted potatoes, béarnaise sauce and garnished with watercress and cherry tomatoes.

SURF & TURF

Beef Filet and Lobster Tail served with Truffled mashed potatoes, sautéed asparagus and your choice of sauce: mushrooms, port, red wine or pepper





BBQ GRILL

MEAT CUTS

U.S. CHOICE / ANGUS

- New York
- Ribeye
- Filet Mignon
- T-Bone
- Cowboy

NATIONAL

- Flank Steak
- Pork Chops
- Beef Chops

OTHER MEATS

- Chicken Breast
- Chicken Wings
- Beef Burgers
- Chicken Burgers
- Turkey Burgers
- Chorizo (Mexican Sausage)
- Chorizo Argentino (Argentinian Sausage)
- Chistorra (Spanish Sausage)
- Hot Dog Sausages





FISH & SEAFOOD

- Salmon Filet
- Jumbo Shrimp
- Octopus
- Whole Fish (A La Talla)

KEBABS

- Shrimp
- Mixed
- Veggies
- Beef
- Chicken

VEGETABLES

- Onions
- Corn On The Cob
- Red & Green Bell Peppers
- Scallions
- Poblano Peppers
- Green Beans
- Baked Potatoes
- Charro Beans
- Portobello Mushrooms
- Zucchini
- Asparragus

SIDES & SALADS

- Green Salad
- Caesar Salad
- Queso Fundido (Melted Cheese)
- Cob Salad
- Capresse Salad
- Rosemary Potatoes
- Coleslaw
- Potato Salad
- Mashed Potatoes





SAUCES

- Clasic Chimichurri
- Pico De Gallo
- Macha Sauce
- Habanero Sauce
- Green Hot Sauce
- Red Sauce "Ranchera"
- Bbq Sauce
- Jalapeño Peppers
- Chimichurri with Sun Dried Tomatoes

DRESSINGS

- Home Made Mayonaise
- Caésar
- Aurora
- Thousand Island
- Chipotle
- Coriander
- Roasted Garlic
- Blue Cheese
- Mustard
- Ketchup
- Pickles

VINAGRETES

- Balsamico & Honey
- Honey Mustard
- Oregano & Sherry Vinegar
- Orange
- Mango Y Red Chilli
- Tamarind & Peanut Oil
- Coriander & Ginger
- Ginger & Lemon
- Lemon & Soy





DESSERTS

FRUIT TART

CHOCOLATE TART

TARTE TATIN WITH VANILLA ICE CREAM

LEMON PIE

POACHED PEARS IN RED WINE

BERRIES IN A TULLE BASKET AND CHAMPAGNE SABAYON

ARROZ CON LECHE

Rice pudding served with a "buñuelo" which is a sweet puffy tortilla, drizzled with sugar and cinnamon and a caramel sauce

FLAN

Creamy custard baked and served with vanilla syrup

TIRAMISU

Traditional Italian cake made with coffee and mascarpone cheese.

PANACOTTA

Creamy jello served with fruit coulis.

CHOCOLATE MOUSSE





KIDS MENU

WAFFLES / HOT CAKES / FRENCH TOAST

Served with butter & maple syrup

FRESH FRUIT

EGGS TO ORDER

HOT DOG

To choose from turkey or beef sausage served with:
pico de gallo, ketchup, mayo and mustard

MINI HAMBURGER

Option: beef, chicken or turkey, served with: tomato, lettuce,
onion, pickles, ketchup, mayo and mustard.

CHICKEN / FISH / CHEESE FINGERS

Served with BBQ / TARTAR / RED FRUIT SAUCE

QUESADILLAS

Tortilla filled with melted cheese
Extra Ingredients: Chicken / Beef / Ham

PIZZA

Home made with Pita bread, tomato sauce and mozzarella cheese
Extra ingredients: Pepperoni / Sausage / Ham





CHICKEN SOUP

Traditional chicken broth served with chicken, carrots, broccoli and corn.

TOMATO SOUP

Classic Italian tomato soup served with croutons.

CARROT SOUP

PASTA

Spaghetti / Fettuccini / Penne / Fusilli
SAUCES: Alfredo / Pomodoro / Bolognese / Butter

LASAGNA BOLOGNESE

CHICKEN BREAST

Grilled or breaded served with steamed vegetables

FISH FILET

Grilled or breaded served with smashed potatoes or rice

MEAT BALLS

Traditional beef meatballs in tomato sauce

Enjoy!

