



UXATA

CHEF SERVICES

By Paula Alonso

Menu

WELCOMING A BRAND NEW DAY

Breakfast



All the options includes coffee, milk varieties, teas and infusions, creamers, fresh fruits juices / smoothies, fresh seasonal fruits, homemade breads varieties, toasts, granola, yogurt, marmalade, butter, honey.

Vegetarian / Vegan / Gluten free / Nuts free substitutes

**First choose your favorite option every morning.
Second choose 3 options from the list.**

B.1 Traditional American Style

Hash browns

Bacon

Sausages

French toasts

Hotcakes

Waffles

Eggs: Fried / Scrambled / Omelette / Oven baked

B.2 Mexican Style

Green / Red chilaquiles

Quesadillas / Sincronizadas

Enfrijoladas

Molletes

Refried beans

Guacamole

Mexican sauces

Eggs: Mexican style / Motuleños / Rancheros / Machaca / Chorizo / Divorciados

B.3 Classic Continental Style

Cheeses and cold cuts variety

Stuffed croissants

Viennoiseries

Crepes sweet / salty

Eggs: Fried / Scrambled / Omelette / Boiled

B.4 Healthy Style

Seasonal oatmeal bowl with spices, fresh fruits, compotes, coconut and nuts

Nicecream bowl, variety of flavors, fresh fruits and nuts

Whole grain bread toasts, salty / sweet

Eggs: Poached / Boiled / White omelette

WELCOMING A BRAND NEW DAY

Brunch



All the options includes coffee, milk varieties, teas and infusions, creamers, fresh fruits juices / smoothies, fresh seasonal fruits, homemade breads varieties, toasts, granola, yogurt, marmalade, butter, honey.

Optional: Mimosas / Bloody Mary / Margaritas / Daiquiris / Piña colada / Micheladas.

Vegetarian / Vegan / Gluten free / Nuts free substitutes

**First choose your favorite option every morning.
Second choose 3 options from the list.**

BL. 1 Traditional American Style

Stuffed bagels
French toasts / Waffles / Hotcakes with fruits compote
Golden vegetables hash
Club sandwich wit roasted potatoes
Bacon / Sausages
Eggs casserole varieties

BL. 2 Mexican Style

Mexican Sauces / Guacamole
Green / Red enchiladas
Mexican empanadas
Burritos
Fresh Fish / Shrimps ceviche
Tacos dorados Beef / Chicken / Veggies
Mexican style eggs casserole

BL. 3 Classic Continental Style

Veggies fritters with tzatziki dip
Quiches Veggies / Cheese / Cold cuts
Puff pastry galette with seasonal fruits
Croque Monsieur / Madame
Eggs and veggies frittata

BL. 4 Healthy Style

Quinoa and roasted vegetables bowl
Green salad with feta cheese, pears and almonds
Stuffed sweet potatoes, sweet / salty
Vietnamese style rice rolls, sweet / salty
Dips trio with seasonal veggies crudités and fruits

SHARING A GOOD TIME

Snacks and finger food



- SF. 1 Quesadillas, a Mexican classic
- SF. 2 Fresh and tasty wraps. Chicken / Fish / Vegetarian. *Choose one*
- SF. 3 Antojitos Yucatecos: Chalupas / Sopes
- SF. 4 Nachos with cheese
- SF. 5 Guacamole and chips
- SF. 6 Mexican empanadas. Chorizo / Potatoes / Cheese / Beans. *Choose one*
- SF. 7 Cruautés. Fresh and healthy vegetables variety with gourmet dip
- SF. 8 Hummus cream with hot pita bread
- SF. 9 Traditional Argentinian picada with homemade bread. Cold cuts, cheeses and pickles variety tray
- SF. 10 Potatoes and eggs Spanish tortilla
- SF. 11 Bruschettas variety
- SF. 12 American tray with chicken wings, nuggets, onions rings, fish fingers, cheese fingers, potatoes wedges or French fries and dips
- SF. 13 Falafel with smoked eggplant sauce and pita bread
- SF. 14 Roasted potatoes with herbal cream and smoked salmon
- SF. 15 Veggies tempura with sweet and sour sauce
- SF. 16 Mexican traditional sauces with chips. Habanero, Chile de árbol, Chipotle, Serrano, Pico de gallo, Guacamole, Red and Green tomatoes *Urata's favorite*

Vegetarian / Vegan / Gluten free / Nuts free substitutes



A GOOD STARTER

Soups and Creams



- SC. 1 Traditional lime soup
- SC. 2 Mexican tortilla soup
- SC. 3 Corn and leek cream
- SC. 4 Onion and brie cream
- SC. 5 Fresh gazpacho soup
- SC. 6 Mexican cheese and poblano soup
- SC. 7 Delicate white wine and mushroom cream
- SC. 8 Asparagus soup
- SC. 9 Wonton, veggies and miso soup
- SC. 10 Carrot, ginger and almonds cream
- SC. 11 Tasty avocado cream *Uxata's favorite*

Vegetarian / Vegan / Gluten free / Nuts free substitutes

Main Courses

Mexican Cuisine



- MM.1** Chiles en nogada. Poblano chilies stuffed with pork meat, nuts and dehydrated fruits, covered with soft goat cheese sauce
- MM.2** Pescado a la Veracruzana. Fresh fish fillet with colorful tomato sauce, olives and capers
- MM.3** Mole Poblano, traditional recipe. Braised chicken with chilies marinade, almonds, sesame, tomato, spices and chocolate
- MM.4** Ceviche and cocktails variety. *Choose one:*
A. Fresh fish, B. Shrimp, C. Tuna, D. Salmon, E. Vegetables and tropical fruits
- MM.5** Tacos time. *Choose one:*
A. Chicken, B. Beef, C. Fish, D. Pork, E. Vegetarian, F. Vegan. Includes sauces and topos
- MM.6** Fajitas time with vegetables. *Choose one:*
A. Chicken, B. Beef, C. Fish, D. Pork, E. Vegetarian, F. Vegan. Includes sauces and topos
- MM.7** Enchiladas. Stuffed flour tortilla, covered with spicy green or red sauce.
Choose one:
A. Chicken, B. Beef, C. Fish, D. Vegetarian, E. Vegan
- MM.8** Mexican burritos. *Choose one:*
A. Chicken, B. Beef, C. Fish, D. Vegetarian, E. Vegan
- MM.9** Tikin Xik fish, local recipe. Fish marinated in achiote sauce, cooked wrapped in banana leaves. Includes variety of sauces and tortillas
- MM.10** Cochinita pibil. Pork marinated with achiote and slowly cooked wrapped in banana leaves. Includes variety of sauces and tortillas
- MM.11** Tasty Caribbean lobster with gourmet sauce (on season only)
- MM.12** Los Aguachiles, so fresh. Traditional spicy fish or shrimp cocktail
- MM.13** Baja California style tacos. White fish in house's tempura, with Mexican coleslaw salad *Unata's favorite*

Main Courses
Argentinian Cuisine



MA.1 Juicy traditional Argentinian empanadas. *Choose one:*

A. Beef, B. Vegetables

MA.2 Chicken chimichurri, marinated with the traditional parsley and garlic sauce

MA.3 Roasted and glazed lamb, Patagonia style

MA.4 Pork Loin with sour and sweet plum sauce

MA.5 Breaded chicken breast with tomato sauce and gratinated cheese

MA.6 BBQ vegetables and cheeses covered with chimichurri sauce

MA.7 Asado / Parrillada mixta. Grilled steaks and sausages variety, accompanied with chimichurri sauce, authentic Argentinian flavors *Unata's favorite*

Vegetarian / Vegan / Gluten free / Nuts free substitutes

Main Courses

Asian Cuisine



- MO.1** Veggies samosas with curried sauce
- MO.2** Wok meal. *Choose an style:*
A. Chop Suey with vegetables, B. Chow Fan with rice, C. Chow Mein with noodles.
Choose a complement:
1. Chicken, 2. Beef, 3. Pork, 4. Shrimp, 5. Vegetables.
- MO.3** Fresh and colorful sushi variety: Uramaki, Maki, Futo maki
- MO.4** Spring rolls. *Choose one:*
A. Vegetables, B. Shrimps
- MO.5** Assorted skewer with satay sauce. *Choose one:*
A. Beef, B. Chicken, C. Shrimps, D. Vegetables
- MO.6** Crispy coconut shrimps with sour and sweet sauce
- MO.7** Yellow curry. *Choose one:*
A. Vegetables, B. Chicken, C. Beef, D. Pork
- MO.8** Pad Thai. *Choose one:*
A. Chicken, B. Beef, C. Shrimps, D. Vegetables *Unata's favorite*

Vegetarian / Vegan / Gluten free / Nuts free substitutes

Main Courses

Mediterranean Cuisine



ME. 1 Italian traditional pasta. *Choose one:*

A. Lasagna, B. Gnocchi, C. Fettuccine, D. Spaghetti, E. Ravioli, F. Cannelloni

Sauces. *Choose one:*

1. Four cheeses, 2. Pesto, 3. Filetto, 4. Carbonara, 5. Bolognesa, 6. Alfredo,
7. Frutti di mare, 8. Al burro

ME. 2 Homemade pizzas variety. *Ask for your favorite*

ME. 3 Paella. *Choose one:*

A. Pork and chicken, B. Seafood, C. Vegetarian

ME. 4 Creamy risotto variety. *Choose one:*

A. Chicken, B. Vegetables, C. Seafood

ME. 5 Chicken Parmigiana

ME. 6 Beef tenderloin wrapped with bacon, topped with herbs croûte

ME. 7 Chicken filled with ricotta, pistachios and piquin pepper

ME. 8 Tuna fish sealed with ground black pepper and sesame seeds

ME. 9 Pumpkin flower, cheese and almonds raviolis *Usati's favorite*

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Side Dishes



- SD.1** Roasted beets and orange salad, with goat cheese
- SD.2** Plantain tostones with coriander chutney
- SD.3** Green leaves, pears, nuts and herbal goat cheese salad
- SD.4** Green leaves, smoked salmon, orange and grapefruit salad
- SD.5** Spinach, brie cheese and chicken salad with blueberry dressing
- SD.6** Caprese salad. Mozzarella cheese, tomatoes, olives and basil
- SD.7** Mexican flag salad. Roasted nopal, panela cheese and tomatoes
- SD.8** Tabbouleh. Bulgur wheat with fresh vegetables, garnished with peppermint and fresh lemon juice
- SD.9** New potatoes, asparagus and baby carrots roasted with rosemary
- SD.10** Oven baked vegetables with herbal oil
- SD.11** Grilled vegetable skewers
- SD.12** Golden corn in the cob, covered with sour cream and cheese
- SD.13** Ratatouille. Oven vegetables confit, with herbs
- SD.14** Beans. *Choose one:*
 - A.** Mexican charros beans, **B.** Refried beans
- SD.15** Bowls variety. *Choose one:*
 - A.** Mexican style rice with vegetables, **B.** Basmati rice, **C.** Jasmine rice, **D.** Brown rice, **E.** Quinoa, **F.** Couscous
- SD.16** Puree. *Choose one:*
 - A.** Potatoes, **B.** Peas, **C.** Sweet potatoes

Vegetarian / Vegan / Gluten free / Nuts free substitutes

YUMMY!

Desserts



- D.1 Tres leches cake
- D.2 Caramel flan
- D.3 Caramel bread pudding
- D.4 Tiramisu
- D.5 Dulce de leche's crepes with crispy nuts
- D.6 Red wine pears / Withe wine pears / Spiced pears. *Choose your favorite*
- D.7 Lemon meringue pie
- D.8 S'more
- D.9 Crumble apple pie
- D.10 Velvet cheese cake with fruits coulis
- D.11 Soft and creamy chocolate mousse with berries
- D.12 Chocolate soufflé
- D.13 Crispy Baklava
- D.14 Pavlova with fresh whipped cream and fruits
- D.15 Apple strudel
- D.16 Moist dark chocolate and nuts cake
- D.17 Mexican fruits paletas
- D.18 Warm chocolate ganache accompanied with marshmallows, fresh fruits and cookies
- D.19 Cupcakes. *Ask for your favorite flavor*
- D.20 Popcakes variety
- D.21 Traditional pumpkin pie (*seasonal only*)

Dessert options are vegetarians.

Ask for Vegan / Sugar free / Gluten free / Nuts free options



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