

Castillo Encantado

Menu

Daily Service

8 am to 8 pm

Breakfast

Light Fare

- **Fresh Fruit with Yogurt & Granola**

With juice and coffee

Eggs

- **Mexicana**
Scrambled with fresh tomato, onion, & serrano pepper
- **Divorced**
Fried eggs in red and green sauces
- **Omelette**
Chorizo & Oaxacan cheese
- **Rancheros**
Tortilla base with refried beans, bathed in a red salsa
- **Optional Side: Hash Brown**

Chilaquiles

- **Red or Green**
With **Egg** or **Chicken**
- **Optional Side: Hash Brown**

Lunch / Snacks

Salads

- **Green**
Mixed lettuce, tomato, pumpkin seed, cucumber
- **Mixed**
Mixed lettuce, radish, cherry tomato, peanut, basil vinaigrette
- **Veggie**
Roasted fresh vegetables with olive oil & grated parmesan

Tacos

- **Carnitas**
Slow-cooked, shredded pork
- **Habanero Shrimp**
A little spicy
- **Birria**
Marinated, juicy goat meat, a little spicy
- **Fish**
Tempura battered, topped with coleslaw & chipotle mayo

Tamales

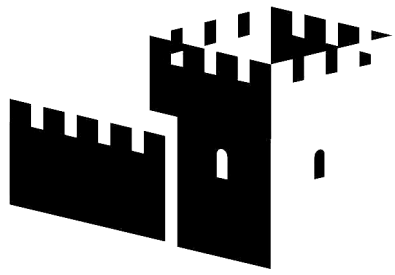
- **Chicken**
With Oaxacan black mole
- **Habanero Shrimp**
A little spicy

Seafood

- **Fish Ceviche**
Fresh fish marinated in lime
- **Shrimp Cocktail**
- **Mixed Platter**
Shrimp, octopus, caracol, calamari, & scallops
- **Fresh Fish**
Marinated in guajillo pepper, garlic, and seasonings

Guacamole

- **Traditional**
Avocado, tomato, onion, cilantro
- **Pineapple**
Avocado with chipotle, mint, & fresh pineapple
- **Zombie**
Avocado with crispy pork rinds & crunchy crickets



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Dinner

Appetizers

Salads

- **Green**

Mixed lettuce, tomato, pumpkin seed, cucumber

- **Mixed**

Mixed lettuce, radish, cherry tomato, peanut, basil vinaigrette

- **Beet**

Fresh beets roasted in olive oil, with jicama, queso fresco, pumpkin seeds

- **Spinach**

Fresh spinach, bacon, goat cheese, caramelized sesame

Soups

- **Tortilla**

Crunchy tortilla strips, cream, pasilla pepper, crispy pork rinds

- **Roasted Tomato & Carrot**

- **Cream of Cilantro**

With apple, served cold

- **Cream of Hierba Santa**

With butter-braised muscles

Main Courses

Fish of the Day

- **Veracruzana**

Bell pepper, carrot, olives, & a touch of jalapeño pepper, served with rice and vegetables

- **Pan Seared**

With sesame, served with rice and vegetables

- **Butter Braised**

With garlic, served with rice and vegetables

Seafood

- **Whole Red Snapper a la Diabla**

Spicy red sauce, served with rice and vegetables

- **Grilled Octopus**

Marinated in adobo salsa, served with potatoes & garlic-toasted celery

Pasta

- **Four-Cheese**

- **Veggies in Tomato Sauce**

- **Al Ajillo with Shrimp**

Smoky guajillo pepper & garlic

- **Traditional Beef Lasagna**

- **Seafood Lasagna**

Chicken

- **Rosemary Chicken Breast**

Serve with potatoes & poblano peppers in cream

- **Chicken Breast with Mole**

Black Oaxacan mole, served with cilantro rice

- **Chicken Pibil**

Served with green onions roasted with habanero peppers and cilantro rice

Specials

- **Pork Loin**

With Green Mole & pumpkin seeds, served with rice and charro beans

- **Mixed Grill**

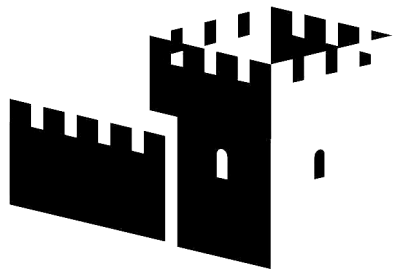
Chicken escalope, marinated skirt steak, pork ribs, with sweet potato puree with apple

- **Hamburger**

Beef, with cheese, grilled pineapple, bacon, guacamole, & roasted jalapeño peppers, served with french fries

- **Mixed Alambre**

Skirt steak, bacon, Oaxaca cheese, bell pepper, & onion, served with guacamole and a radish, cucumber, & tomato salad



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Desserts

Pies

- **Apple Pie**

With pecans, almonds, & cranberries

- **Fruit Pie**

Pear, pineapple, & apple, with pecans, almonds, & cranberries

- **Three Cheese Pie**

A cheesecake with goat cheese, cottage cheese, & cream cheese

Cakes

- **Banana bread**

Soft and sweet

- **Chocolate cake**

With carrots & zucchini

- **Chocoflan**

Chocolate cake with flan de cajeta

