

*Menus of Chef Paul*

*Menu 1*

*Spinach salad with goat cheese and blackberry vinaigrette*

*Beef fillet with soft polenta and blue cheese sauce,*

*Churros with cinnamon and vanilla ice cream.*

*Menu 2*

*Stuffed clams,*

*Lamb with blackberry sauce*

*Panna cotta*

*Menu 3*

*Warm salad of seafood,*

*Aztec steak (grilled cactus with New York steak and Oaxaca cheese)*

*Pistachio ice cream and macha.*

*Menu 4:*

*Puerto Rico (grilled Portobello's with balsamic vinegar accompanied with spinach and goat cheese)*

*Fish a la veracruzana*

*Sorbet and seasonal fruits*

*Menu 5;*

*Thai salad with seared tuna*

*Lobster with black beans cream and epazote*

*Gelato*

## *Family style menus*

### *Mexican menu*

*Sopes with potato and chorizo, flank steak tacos, quesadillas, Chicken fajitas, guacamole, Mexican salsa and peanut sauce.*

*Toasted tortilla with cajeta (Mexican caramel) and cotija cheese with gelato*

### *Italian menu*

*Artisanal pizza and pasta in different preparations*

*Caprese salad and Italian salad*

*Tiramisu*

### *Bay menu:*

*3 types of ceviche, aguachiles and carpaccios, choice of scallops, shrimp and tuna.*

*Fish shaken*

*Gelato*

*All menus are served with appetizer and side dishes*

*Exclusive menus of Chef Paul Colin*

*chef service*

*(045) 331-709-0258*

*(045) 331-020-3913*

*(045) 332-18-5218*

*facebook: paul colin*

*Email: [chefpaulcolin@hotmail.com](mailto:chefpaulcolin@hotmail.com)*

*service in all bahia de banderas*

*Service price for 6 people*

*Breakfast = \$60 USD/ 720 pesos*

*Lunch = \$60 USD / 720 pesos*

*Breakfast and lunch together = \$90 USD/1080 pesos*

*Dinner = \$150 USD/1800 pesos*

*Tips are not included*

*Plus the price for the product which depends on the menu and the number of people.*

*Extra persons : \$20 USD per extra person*

**Cristian Cisneros Silva**  
**Av. Tercer Mundo #178**  
**Tel: (311) 25 842 72**  
**Cel: 322 1588 962**

## DESAYUNOS - Breakfast

ACCOMPANIED with EGGS can be BEANS, FRUIT JUICE AND NATURAL Fruit

## COMIDAS - Lunch

➤ CHILES RELLENOS

(PASILLA CHILES STUFFED WITH SHRIMP, TOPPED WITH A FRESH TOMATO CHUTNEY)

➤ PLATO MEXICANO

CHILES RELLENOS, TOSTADA, ENCHILADAS, QUESADILLAS, SOPE, RICE, AND BEANS

➤ CARNE DE PUERCO EN SALSA VERDE

DICE PORK AND ONIONS SAUTEED IN MILD TOMATILLO CHILE SAUCE

➤ FAJITAS DE CHICKEN OR BEEF

STRIP OF CHICKEN OR BEEF SAUTEED WITH TOMATOES, BELL PEPPERS AND ONIONS

➤ CAMAROS AL GUSTO

SHRIMP IN EITHER BUTTER AND GARLIC, BREAD, OR NATURAL

➤ FILETE DE DORADO AL GUSTO

FRESH MAHI-MAHI IN EITHER BUTTER AND GARLIC BREAD OR NATURAL

➤ HUACHINANGO ENTERO

SPAN FRIED OR PAPER WRAPPED RED SNAPPER IN BUTTER GARLIC OR NATURAL

ALL FOOD IS THE COST OF \$ 200 MXN PER PERSON, IF YOU WANT TO Purchase the food, it WILL ONLY COST \$100 MXN PER PERSON.

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## Dinner - MEXICANO

- TOSTADAS SUPREMAS
- BURRITOS
- NACHOS
- QUESADILLAS
- SOPEAS
- TACOS
- FLAUTAS
- ENCHILADAS
- CALABZITAS RELLENAS
- CHILES RELLENOS

(ALL ABOVE SERVER WITH RICE AND BEANS )

## Soup SOPAS

- ALBONDIGAS
- MEXICAN STYLE MEATBALL SOUP
- TORTILLA SOUP
- THE BEST IN TOWN

## Salads - ENSALDAS

- MIXED

FRESS LETTUCE, TOMATOES ONIONS, CUCUMBER AND OLIVES IN MUSTERD VINAGRETTE.

- TOSSED GREN
- IN A HOUSE VINAGRETTE
- CESAR SALAD

GRILLED CHICKEN BREAST, ROMAINE, PARMESAN CHEESE CROUTONS AND ANCHOVIES.

- SEAFOOD

LETTUCE, TOMATOES, ONIONS, BELL PEPPERS W/ SHRIMP FILET AND OCTUPUS.

- STUFFED AVOCADO

AVOCADO HALVEXS FILLED W/SHRIMP OR TUNA .

- We can also make pastas and club sandwich just let us know.

# La Fonda

LO DE MARCOS, NAYARIT.

## BREAKFAST

8:00 AM A 12:30 PM

FRUIT PLATE	\$45
HOT CAKES ORDER	\$40
QUESADILLAS ORDER	\$40
CONTINENTAL PLATE (2 hot cakes, 2 eggs and bacon)	\$60
EGGS TO TASTE	\$45
SIMPLE CHILAQUILES (red or green)	\$45
CHILAQUILES W/ EGG	\$55
CHILAQUILES W/ CHICKEN	\$65
CHILAQUILES W/ SHRIMP	\$75
SIMPLE MOLLETE	\$40
MOLLETE W/ GRILL STEAK	\$60
HAM OMELET	\$55
SHRIMP OMELET	\$75
VEGETARIAN OMELET	\$65
MACHACA	\$65

## LUNCH

TORTILLA SOUP	\$50
SIMPLE NACHOS	\$45
NACHOS W/ CHICKEN	\$55
NACHOS W/ MEAT	\$65
CHICKEN BURRITO	\$45
SHRIMP BURRITO	\$65
BEEF BURGER	\$70
CHICKEN BURGER	\$70
SHRIMP BURGER	\$80
FISH OR SHRIMP TACOS (3)	\$80
SWISS ENCHILADAS (4)	\$60
FRENCH FRIES ORDER	\$35
CHICKEN TORTA	\$40

## DINNER

GUACAMOLE	\$55
GARLIC SHRIMP	\$145
HOT DEVIL SAUCE SHRIMP	\$150
COWBOY SHRIMP	\$150
BREADED SHRIMP	\$145
GARLIC FISH	\$145
HOT DEVIL SAUCE FISH	\$150
BREADED FISH	\$145
IN FOIL FISH W/ VEGETABLES	\$150
SALAD W/ CHICKEN	\$115
SALAD W/ SHRIMP	\$125
SHRIMP FAJITAS	\$185
CHICKEN FAJITAS	\$160
BEEF FAJITAS	\$175
MIXED FAJITAS (chicken, beef, shrimp)	\$205

## BEVERAGES

COFFEE	\$18
ORANGE JUICE	\$20
GREEN JUICE	\$35
CHOCOMILK	\$20
SMOOTHIE (strawberry, banana, papaya)	\$30
ORANGEADE	\$25
LEMONADE	\$25
COCA, COCA LIGHT	\$15
MINERAL WATER	\$15
SPRITE, FANTA, APPLE, FRESCA	\$15
NATURAL WATER	\$12

# Tomatina

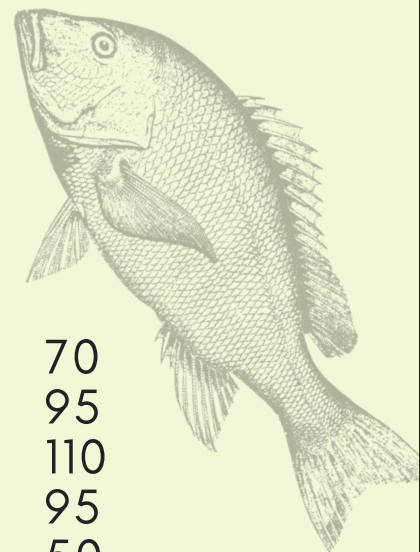
Restaurante & Surf Bar

## MENU

2017-2018

### APPETIZERS

Caesar salad	70
Del chef salad	95
Tuna and Avocado poke	110
Ceviche de la casa	95
Tortilla soup	50
Fish & Shrimp tacos	35 & 40



### MAIN COURSES

Catch of the day	155
'Del mar' Pasta	170
Chicken with mushroom sauce	145
Chulaburger w/Chips (beef)	120
Honey BBQ Pork Ribs	160

### PIZZAS

3 Toppings	150
extra topping	20 & 25

Goat cheese	Pineapple	Anchovies
Blue cheese	Black Olives	Prosciutto
Guayabate	Mushrooms	Pepperoni
Pear	Artichoke	Shrimp
Spinach		Bacon
		Ham

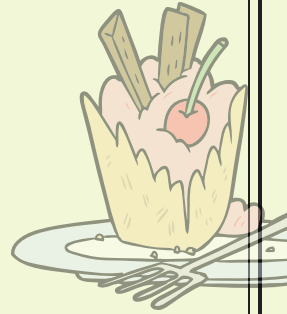


# Tomatina

Restaurante & Surf Bar

## DESSERTS

Blondie With Chocolate	
Ice Cream	70
Tartalette	55
Pecan Pie	55



## DRINKS

Lemonade	30
Orangeade	30
Piñada	45
Sodas	20
Coffee & Cappuccino	20 & 35
Beer	25, 35 & 40
Piña Colada	70
Margarita	60
Mojito	70
Sangria	70
Michelada	50
Red wine Glass/Bottle	55 & 190
White wine Glass/Bottle	60 & 210



**Happy Hour** Tuesday to  
saturday 4 to 5 pm.

Closed Mondays.



Follow us on!



[www.parotina.com](http://www.parotina.com)

## Menu Rates

### Sergio Flores Gonzales

Dear guests,

It is a pleasure for us to serve and to please you with our work. We always do everything possible to use the finest ingredients and above all a good deal, and to be kind, friendly, and reliable. Our goal is to make you feel at home!

Thank you for your confidence and enjoy!

Sergio Flores Gonzales  
Cel: 045 322 175 1328

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Estimado clients,

Es un placer para para nosotros servirle y complacerlo con nuestro trabajo. Hacemos siempre todo lo posible para hacer con los mejores ingredientes y sobre todo con un buen trato, amable, amigable, y de confianza, el fin, nuestro objetivo es hacerlo sentir como en casa.

¡Gracias por su confianca y buen provecho!

Rates: Breakfast and lunch – 100 pesos per person + the cost of the groceries, gratuity is not included in the per person rate.

Dinner: 150 pesos per person + the cost of the groceries, gratuity is not included in the per person rate - Cocktails and appetizers are available for an extra 50 pesos per person – Sergio is a trained Bartender and prepares incredible exotic cocktails.



## Breakfast & Lunch by Sergio Flores

All breakfast options come with fresh fruit and yogurt

- Pan Frances - French toast with scrambled eggs and bacon
- Chilaquiles – Tortilla chips with red salsa with beans and avocado – also can add chicken or shrimp
- Huevos Divorciados – Eggs over easy; one with green and one with red salsa with beans and queso fresco (homemade Mexican cheese)
- Huevos Rancheros – two eggs on crispy tortillas with queso panela (homemade Mexican cheese) in warm tomato salsa
- Huevos a la Mexicana – eggs scrambled with tomatoes, onion, chilis and cilantro with “frijoles puercos” (beans cooked with chorizo and bacon)

### Lunch

- Nachos – 5 layers with refried beans, guacamole, cheese, pico de gallo and sour cream
- Aguachile de Cameron – Shrimp sliced thin and marinated in lime with green chili served with tostadas and cucumber slices
- Ceviche – Shrimp or fish ceviche marinated in lime with a special Mexican salsa
- Queso Fondido – Grilled strips of panela cheese with your choice of chorizo, beef or chicken accompanied with grilled green onions and roasted chilies
- Taquitos de Papa – Fried tortillas with potatoes inside with salsa de poblano

Breakfast & Lunch Rates – 100 pesos per person + the cost of the groceries + tip

## Dinner by Sergio Flores

Please choose one item from each course

*\*All menu items are cooked with fresh, local ingredients*

### 1<sup>st</sup> Course

Fresh Vegetable Soup  
Steamed Tender Zucchini with Walnut Oil, Fresh Basil and chopped Pecans  
Cream soups: Your choice of Potato, Carrot, Cauliflower or Broccoli  
Tomato Salad with Fresh Panela Cheese  
Tomato and Spinach Salad

### Main Dish

Filet of Mahi Mahi with a sauce made with three different chilies and honey  
Whole Red Snapper – Lightly Fried  
Coconut Shrimp with Tamarind Sauce  
Fried Tacos  
Chicken Mole  
Grilled Skirt Steak – Mexican or Argentina style

### Dessert

Baked Apples in a Red Wine Reduction with Vanilla Gelato  
Chocolate Fondue  
Sunday with Vanilla Ice Cream and Caramelized Nuts  
Crepes with a Mandarin Sauce  
Banana Split with Strawberry Sauce

**Dinner Rates:** 150 pesos per person + the cost of the groceries, gratuity is not included in the per person rate

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