



MENU



BLUESTAY




WELCOME



We are delighted to have you as our guests!
Our chef has carefully crafted a special menu for
your visit that provides guests with a culinary
experience of the
Yucatan Peninsula, Mexico and the rest of the
world.

With advance notice, our chefs can
accommodate most dietary requirements,
including: provisions
vegetarian, vegan, gluten-free and special
parties.

Enjoy delicious meals with the best experience,
combining new and traditional cooking
techniques and
enroll in a cooking class or indulge your senses in
luxurious food and beverage tasting experiences.



SERVING TIME



Breakfast


10:00 am - 12:00 pm

Snack / Lunch

3:00 pm - 5:00 pm

Snack / Dinner

7:00 pm - 9:00 pm



BREAKFAST

#1

Coffee or tea

Orange juice fruit of the season

Scrambled eggs

Bacon

Beans

Potato with garlic

Hot cakes

Quesadillas

#2

Coffee or orange juice

Season's fruit

Beans

Quesadillas

Divorced eggs

Fried plantain

French bread

BREAKFAST

#3

Coffee or the orange juice

Mexican eggs

Cheese muffins

Beans bacon

Quesadillas

#4

Coffee or tea

Orange juice

Season's fruit

Chilaquiles with chicken

Screamed eggs

Beans

Bacon

Quesadillas

Hot cake

BREAKFAST

#5

Coffee or tea
Orange juice
Season's fruit
Eggs motuleños
Fried plantain
Beans
Avocado
French bread
Bacon

#6

Coffee or tea
Orange juice
Season's fruit
Spanish tortilla
Guacamole
Boiled egg in sauce
Scrambled eggs
Toasted bread

BREAKFAST

#7

Coffee or tea

Orange juice

Season's fruit

Greek yogurt with banana and granola

Machaca the mexican

Screamed eggs

Beans

Fried plantain

#8

Coffee or tea

Orange juice

Red fruit smoothie

Ham and cheese omelet

Avocado

Bacon

Beans

Stewed potato

BREAKFAST

#9

Coffee or tea

Fruit juice

Season's fruit

Golden tacos

Sopes

Sausage with onions

French bread

Quesadillas

LUNCH

#1

Fish ceviche
Guacamole shrimp cocktail
Toast and tortas

#2

Potatoes in garlic
Charcoal burgers
Hot dog

#3

Wings
Chicken strips
Vegetable sticks
French fries
Guacamole
Boneless BBQ

LUNCH

#4

Salad

Rice

Discada cold meat tacos

Quesadillas

Sauces

Guacamole

#5

SUSHI

SASHIMI

NIGIRI

Fried rice

Rock shrimps

Vegetable tempura

#6

BBQ rib

Chicken with herbs

Roast potato

Rice a la cream

Green salad

LUNCH

#7

Sea and land
Shrimp
Squid rings
Locust
Sirlon
Toreado chillies
Asparagus
Nopales
Chicken breast
Elotes
Chistorra
Avoado

#8

French stew
Potato souffle
Greek salad
Citrus shrimps
Green rice

LUNCH

#9

Chow mein

Kung Pao chicken

Sweet and sour pig

Dumpling

Steamed rice

Chinese fried noodles

DINNER

#1

Fine herbs salmon
Potato with cream and garlic
Steamed vegetables
Rice
Salad
Garlic shrimps

#2

Cut to your preference
Green rice
Asparagus
Mashed potatoes
Chicken with mustard and honey
Salad

#3

Lasagna
Alfredo pasta
Capress salad
Garlic pasta

DINNER

#4

Taquisa
Roast
Shepherd
Fajitas
Longanisa
Sauces

#5

Cold meat baguette
Raw
Cheeseboard
Canapes

#6

Roasted chicken
Toreado chili
Rice
Salad



DINNER




#7

Seafood soup
Fish tacos
Governos cues

#8

Chicken pies
Toasts
Chubby
Enchladas





CUSTOMIZED MENU



We are ready to surprise you, do not doubt that we are the best option for you.

THE PURCHASE SERVICE IS NOT INCLUDED

The chef charges the ticket of purchase of the ingredients and **15% is added** on the final amount for the service of going to pick up the ingredients.

You could also add alcoholic or non-alcoholic beverages at an additional cost.

The menu must be selected at least 24 hours before your arrival.

