



CASA ENTRE  
ROCAS

## MENU

This menu has been thoughtfully curated by Chef Badir. Chef Badir is more than happy to accommodate any changes or prepare specific dishes that may not be listed. Feel free to mix and match menu items according to your preferences!





MEET THE EXECUTIVE CHEF

## CASA ENTRE ROCAS

*Chef* **Badir Hazael**

With a desire for perfection and a flair for creativity, Chef Badir invites you to indulge in a dining experience that celebrates the vibrant and diverse flavors of Mexico, crafted with passion and care just for you.

Chef Badir is renowned for his meticulous attention to detail, ensuring that every dish is a masterpiece. His commitment to using only the freshest, highest quality ingredients is unwavering, allowing him to create flavors that are both authentic and innovative. Whether crafting a personalized menu for your stay or accommodating any dietary needs, Chef Badir takes pride in tailoring each culinary experience to the individual tastes and preferences of his guests.

# BREAKFAST

## EGGS

Traditional Benedict.  
Smoked Salmon Benedict.  
Huevos Divorciados.  
Eggs Florentine.  
Huevos con Machaca.  
Huevos Rancheros.  
Huevos a la Mexicana.  
Huevos con Chorizo.  
Migas.  
Chilaquiles.  
Asparagus, Mushroom + Spinach Frittata.  
Omelette Entre Rocas: Huitlacoche, Oaxaca  
Cheese, + Squash Blossom.

## OMELET STATION

Onions – Bell peppers – Mushrooms – Tomatoes  
– Spinach – Jalapeno peppers – Huitlacoche –  
Bacon – Sausage – Ham – Cheddar Cheese

## BREAKFAST TACOS

Customize your own breakfast taco with  
chorizo, egg, bacon, sausage, chicken,  
fish or whatever your heart desires!

## WAFFLES, PANCAKES, & TOAST

Traditional Waffle.  
Blueberry Waffles.  
Chocolate Chip Waffles.

Traditional Pancakes.  
Blueberry Pancakes.  
Chocolate Chip Pancakes.

Avocado Toast.  
French Toast.

## SIDES

**Yogurt–**  
Vanilla.  
Strawberry.  
Blueberry  
Peach.  
Greek.

**Sweet–**  
Seasonal Fruit.  
Honey + Maple Syrup.  
Oatmeal– with apple,  
cranberries + cinnamon.

**Bakery–**  
Muffins.  
Cinnamon Rolls.  
Croissant.

**Savory–**  
Bacon.  
American Sausage.  
Hash Brown Potato.  
Toasted Bread.

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GF DF V

# LUNCH

## CASA ENTRE ROCAS CEVICHE LUNCH AN ASSORTMENT OF CEVICHEs

### EL JEFE SHRIMP CEVICHE

Lime, cilantro, jalapeno, avocado, tomato, onion, and cucumber.

### CEVICHE CORINTO

Marinated Snapper in lime juice and chef's spices.

### CEVICHE VERDE

Catch of the day, avocado, cucumber, jalapeno, olive, cilantro, and lime.

### CEVICHE PERUANO

Catch of the day, lime, ginger, corn and aji.

### VALLARTA CEVICHE

Catch of the day, lemon, carrot, onion and olive oil.

### COCTEL DE CAMARON

Shrimp broth with tomato and clamato sauce.

## CATCH OF THE DAY LUNCH

Grilled Caesar Salad.

Sangria Shrimp Ceviche.

Catch of the day A La Talla style.  
(local recipe – medium spicy)

Shrimp Zarandeado Style.

Tuna Tiradito.

Mexican Rice.

Charro Beans.

Variety of Mexican Sauces.

## PAELLA LUNCH

Beetroot Salad: Mixed lettuce, grilled grapes, cherry tomatoes, goat cheese, cucumber and citrus dressing.

Mango & Scallop Gazpacho served in Coconut.

Seafood Paella.

Assortment of Homemade Breads

with Garlic Butter.

Roasted Vegetables.

## PIZZA LUNCH

Caprese Salad: Heirloom tomatoes, buffalo mozzarella, pesto, balsamic, and sprouts.

Margarita Pizza.

Four Cheese Pizza.

Vegetarian Pizza.

Meat Lover's Pizza.

Al Pastor Pizza.

Fig & Burrata Pizza.

Pepperoni Pizza.

Shrimp Pizza.

Mexican Pizza.

(Chorizo, Cilantro, Serrano, Onions)

Variety of Antipastos.

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# LUNCH

## TACO BAR LUNCH

Hibiscus Salad: Mixed lettuce, black beans, panela cheese, tortilla strips, charred avocado, tomato, hearts of palm, and hibiscus dressing.

Tacos Al Pastor.

Chicken crispy tacos.

Steak tacos.

Fish tacos.

Refried Beans.

Mexican Rice.

Variety of Mexican salsas.

Guacamole.

Onions, Cilantro and Chiles Tostitos.

Homemade Corn and Flour Tortillas.

## FAJITAS LUNCH

Mexican Chopped Salad: Romaine lettuce, avocado, tomato, onion, pepper, black beans, corn tortilla chips, ranch dressing and feta cheese.

Chicken Fajitas.

Ribeye Fajitas.

Shrimp Fajitas.

Cilantro Rice.

Melted Cheese with Mushrooms.

Refried Beans.

Variety of Mexican Salsas.

Guacamole.

Sour Cream.

Homemade Corn and Flour Tortillas.

## BURGER & RIBS LUNCH

Classic Wedge Salad: Bacon crumbles, onion, tomatoes with homemade blue cheese dressing.

Ribeye Ground Steak Burger.

BBQ Ribs with Tequila BBQ Sauce.

Mac & Cheese.

Truffle French Fries.

Variety of Sauces.

## LUNCH FROM THE BAY

Grilled Scallop Salad or

Avocado & Lobster Salad.

Ahi Tuna Steak.

Whole Fried Fish.

Fresh Oysters.

Mussels in Saffron White Wine Sauce.

Cocktail Sauce.

Horseradish.

Avocado Risotto.

Variety of Sauces.

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# LUNCH

## THAI LUNCH

Chicken Satay.  
Beef Satay.  
Cauliflower Skewers.  
Chicken Pad Thai.  
Thai Curry Shrimp Noodles.  
Thai Deep Fried Shrimp.  
Steamed Rice.  
Edamame.  
Sautéed Vegetables.  
Variety of Sauces.

## ASIAN LUNCH

Seaweed Salad.  
Kung Pao Chicken.  
Tuna Tataki.  
Chicken & Shrimp Stir Fry.  
Korean Beef Bulgogi.  
Steamed Rice.  
Asparagus Stir Fry.  
Variety of Sauces.

## MEXICAN LUNCH

Chicken Tamales.  
Beef Mini Sopos.  
Catch of the Day Zarandeado Style.  
Chicken Mole.  
Gambas al Ajilo.  
Mexican Street Corn.  
Mexican Rice.  
Guacamole.  
Variety of Mexican Salsas.

## SEAFOOD LUNCH

Mixed Salad, jicama, cucumber, avocado, tomato, goat cheese in a red wine dressing.  
Shrimp Aguachile.  
Jicama Fish Ceviche.  
Catch of the Day Served with Green Tomatillos and Mango relish.  
Grilled Vegetables.  
Lemon Butter.  
Creamy Polenta.

## COASTAL FOOD LUNCH

Tuna Tiradito.  
Catch of the Day Zarandeado Style.  
Shrimp and Fish Tacos.  
Baja Beach Clams or Chorizo Steamed Clams.  
Mexican Street Corn Salad.  
Chili Mango Sauce.  
Grilled Vegetables.

## CASUAL SANDWICH LUNCH

Chicken Noodle Soup.  
BLT.  
Casa Entre Rocas Perfect Grilled Cheese Sandwich.  
Pimento Cheese Sandwich.  
Turkey Sandwich.  
Veggie Sandwich.  
Assortment of Sauces and Toppings.  
Chips, Homemade Fries or Sweet Potato Fries.

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# LUNCH

## SALADS

CUSTOMIZE YOUR SALAD BY ADDING YOUR CHOICE OF  
PROTEIN: GRILLED CHICKEN, SHRIMP, OR SALMON.

### GREEK SALAD

Green mix, cherry tomato, cucumber, onion, mix bell pepper, feta cheese, kalamata olives.

### PEAR SALAD

Pears, blue cheese, sugared pecans, white wine vinaigrette.

### BEET SALAD

Baby organic beet, arugula, grapefruit, feta cheese, pistachio, honey mustard dressing.

### ARUGULA SALAD

Arugula, avocado, walnuts, parmesan cheese, vinaigrette dressing.

### MEXICAN CHOPPED SALAD

Romaine lettuce, avocado, tomato, onion, pepper, black beans, corn, tortilla chips, feta cheese, ranch dressing.

### AVOCADO SALAD

Arugula, avocado, cherry tomato, pinenuts, lemon cilantro dressing.

### ITALIAN SALAD

Mixed greens, tomatoes, cucumber, red onion, kalamata olives, pepperoncini, croutons, parmesan, italian vinaigrette.

### CAPRESSE SALAD

Mixed greens, heirloom tomato, mozzarella cheese, basil, balsamic dressing.

### CITRUS SALAD

Mixed greens, orange, tangerine, grapefruit, goat cheese, balsamic dressing.

### WARM GOAT CHEESE SALAD

Mixed greens, almond slivers, green apples, sundried tomato vinaigrette.

### STRAWBERRY SPINACH SALAD

Baby spinach leaves, strawberries, quinoa, apple slices, blueberries, red onion, candied almonds, maple vinaigrette.

### GRILLED PEACH SALAD

Spring mix, pecan, feta cheese, cherry tomato, basil, balsamic dressing.

### THE WEDGE

Iceberg lettuce, crispy bacon, crumbled & creamy blue cheese dressing.

### CEASAR SALAD

Romaine lettuce, cherry tomato, croutons, homemade caesar dressing.

### INGRID HEARTS OF PALM SALAD

Bib lettuce, hearts of palm, blue cheese, avocado, cherry tomatoes, dijon vinaigrette dressing.

## SALAD BAR

**GREENS** Spring mix. Kale. Spinach. Romaine. Arugula.

**PROTEIN** *(subject to availability)* Grilled Chicken. Grilled Salmon. Grilled Shrimp. Bacon Bits.

**TOPPINGS** Carrots. Cucumber. Red Onion Slices. Sliced Bell Peppers. Tomato Slices.

Corn Kernels. Mushroom. Avocado. Beets. Artichoke. Hearts of Palm. Sunflower Seeds. Walnuts.

Pecans. Black Beans. Edamame. Chickpeas. Apple slices. Raisins. Croutons. Olives.

**CHEESE** Blue Cheese. Cheddar. Feta. Parmesan. Goat cheese.

**DRESSING** Variety of Dressings.

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# DINNER

## GOURMET TACO NIGHT

Tortilla Soup.

### BAJA TACO

Tempura shrimp and avocado, cabbage, carrot, chipotle and togarashi mayo.

### LOBSTER TACO

Lobster with chilli garlic butter, radish, garlic aioli.

### STEAK TACO

Flank steak, onions, cilantro, avocado sauce.

### FISH TACO

Catch of the day marinated zarandeado style, spicy mayo, cilantro, sprouts, watermelon radish.

### MEXICAN SHRIMP TACO

Guacamole.  
Variety of Salsas.  
Homemade Chips.  
Variety of Mexican Salsas.

## ROBATA DINNER

Spicy Edamame.  
Chicken Fried Rice.  
Lobster Pad Thai.  
Tuna Poke Bowl.  
Green Papaya Salad.  
Spring Rolls.  
Variety of Sauces.

## MEXICAN DINNER

Goat Cheese and Squash Blossom Empanadas.  
Pork Belly Carnitas.  
Garlic Shrimp.  
Catch of the Day.  
Mexican Rice.  
Variety of Mexican Salsas.  
Homemade Corn and Flour Tortillas.

## PUNTA MITA DINNER

Tortilla Sopa De Verduras.  
Lobster Sopes.  
Catch of the Day Wrapped in Banana Leaf.  
Carne Asada Tampiquena.  
Guacamole.  
Variety of Salsas.  
Mexican Rice.  
Creamy Corn.  
Poblano Peppers.

## COSMOPOLITAN PUNTA MITA DINNER

Heirloom Tomato & Burrata Cheese Salad.  
Chef Badir's Famous Picasso Surf & Turf.  
Shrimp Cocktail or Big Eye Tuna Tartar.  
Grilled Vegetables.  
Scalloped Potatoes.  
Truffle Butter Sautéed Wild Mushrooms.  
Homemade Bread with Truffle Butter.

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# DINNER

## ITALIAN DINNER

Artichoke Salad: Roasted Pear  
and Gorgonzola Cheese.  
Calamares a la Romana.  
Prosciutto e Melone.  
Pesto Penne Pasta.  
Linguine Frutti di Mare.  
Focaccia and Ciabatta Bread.

## MEDITERRANEAN GRILL

Greek Salad.  
Grilled Lobster with Lemon Butter.  
Coffee & Chile Rubbed Ribeye.  
Greek Grilled Chicken.  
Roasted Cauliflower with Truffle Oil.  
Grilled Broccolini.  
Roasted Sweet Potatoes.  
Sautéed Eggplant.  
Homemade Bread.

## MIDDLE EAST DINNER

Baba Ghanoush.  
Hummus.  
Tzatziki.  
Chicken Tikka Masala.  
Beef Keema Matar.  
Coconut Curry Shrimp & Noodles.  
Ginger Rice.  
Pan Naan.  
Pita Bread.  
Birani Rice.

## SPANISH DINNER

Warm Artichoke Salad.  
Pinchos.  
Spanish Ham Croquettes.  
Eggplant.  
Surf & Turf Paella.  
(mussels, ribs, chicken, shrimp, octopus)  
Chorizo a la Sidra.

## SUSHI NIGHT

Seaweed Salad.  
Catch of the Day Sashimi.  
Shrimp Nigiri.  
Torched Lobster Nigiri.  
Tuna Nigiri.  
Catch of the Day Nigiri.  
Spicy Maki.  
Crab Maki.  
Crispy Rice with Spicy Tuna.  
Lobster Potstickers.  
Ponzu Sauce.  
Ginger, Soy Sauce & Wasabi.

## SEASIDE ELEGANCE DINNER

Fresh Garden Salad: Mixed greens, Cherry  
Tomatoes, Cucumbers, Red onion, Avocado,  
Feta Cheese Crumbles & Lemon Dijon Vinaigrette.  
Herb-crusted Salmon.  
Roasted Asparagus.  
Quinoa Pilaf.  
Garlic Mashed Potatoes.  
Crab Stuffed Avocado.

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# DINNER

## MEXICAN SEAFOOD BLISS

Mediterranean Quinoa Salad.  
Tuna Tartare.  
Baked Fish of the Day with Lemon and Herbs.  
Sautéed Garlic Spinach.  
Roasted Baby Potatoes.

## NIGHT OF DELIGHTS MEXICAN DINNER

Mexican Street Corn Salad.  
Shrimp Ceviche: Fresh shrimp marinated in lime juice, mixed with diced tomatoes, red onions, cilantro, avocado, with homemade tortilla chips.  
Beef Tacos al Carbon: Grilled marinated flank steak served in warm corn tortillas, topped with fresh onions, cilantro, and a squeeze of lime.  
Chipotle Honey Glazed Chicken: Tender chicken breasts marinated in a chipotle-honey glaze, served with mango salsa.  
Vegetarian Stuffed Poblano Peppers.  
Cilantro Lime Rice.  
Variety of Mexican Salsas.  
Queso Fundido.  
Fresh Guacamole.

## FIESTA DEL SABOR

Fresh Guacamole and a Variety of Salsas with Homemade Chips.  
Avocado Lime Salad.  
Carne Asada or Pollo Asado.  
Mexican Street Corn.  
Pinto Beans.  
Cilantro Lime Rice.  
Roasted Potatoes with Chipotle.

## STEAKHOUSE DINNER

Spinach Strawberry Goat Cheese Salad.  
Stuffed Jalapeno Poppers.  
Filet Mignon served with a choice of garlic herb butter or a rich red wine reduction.  
Creamed Spinach.  
Loaded Baked Potato.  
Baked Mac & Cheese.

## THE VEGETARIAN DINNER

Mixed Green Salad: Cherry Tomatoes, Cucumbers, Carrots, Avocado and Vinaigrette Dressing.  
Vegetable Lasagne.  
Steamed Asparagus.  
Stuffed Bell Peppers.  
Garlic Green Beans.  
Roasted Brussel Sprouts with Balsamic Glaze.  
Spinach Artichoke Dip.

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# DINNER

## A NIGHT IN ITALY

Caesar Salad: Crisp Romaine Lettuce with  
Homemade Caesar Dressing, Croutons, and  
Shaved Parmesan Cheese.

Bruschetta al Pomodoro: Toasted Bread  
Topped with a Mixture of Diced Tomatoes,  
Fresh Basil, Garlic, and a Drizzle  
of Balsamic Glaze.

Chicken Piccata: Pan-seared Chicken  
Breasts Simmered in a Lemon, Caper,  
and White Wine Sauce.

Garlic Roasted Vegetables.  
Mushroom Risotto.

## FRESH PUNTA MITA SEAFOOD BOIL

### ★ OWNER'S FAVORITE

Chipotle Corn Salad.

Fresh Punta Mita Seafood Boil.

Lobster or Crab Bisque.

Your choice of fresh seafood.

(Shrimp, lobster, crab, clams, mussels)

Corn, Artichoke, Potatoes.

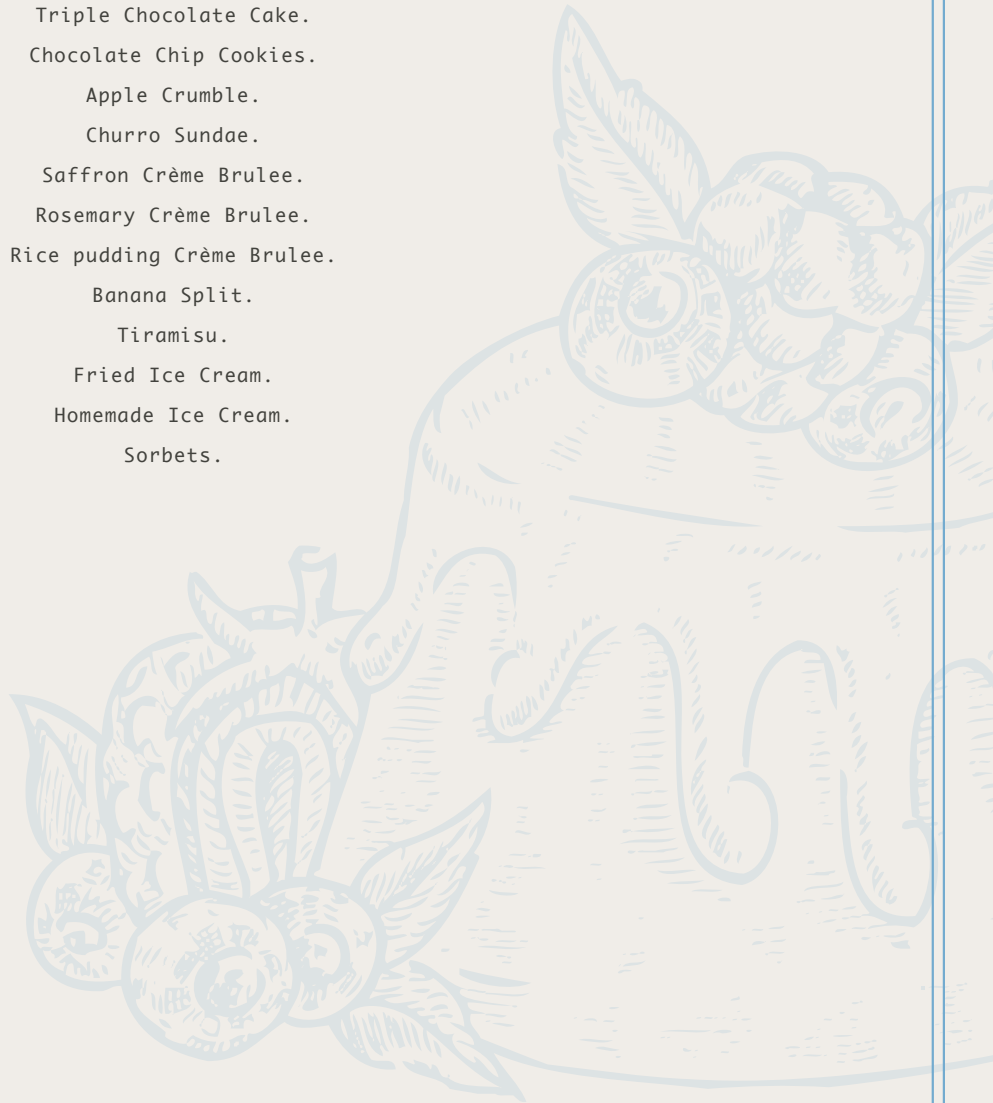
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# DESSERTS

Mexican Churros.  
Key Lime Pie.  
Passion Fruit Cheese Cake.  
Chocolate Marble Cheesecake.  
Ginger Cheesecake with Berries.  
Baked Alaska.  
Dark Chocolate Mousse.  
Triple Chocolate Cake.  
Chocolate Chip Cookies.  
Apple Crumble.  
Churro Sundae.  
Saffron Crème Brulee.  
Rosemary Crème Brulee.  
Rice pudding Crème Brulee.  
Banana Split.  
Tiramisu.  
Fried Ice Cream.  
Homemade Ice Cream.  
Sorbets.



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