ONZE

XPUHÁ-BACALAR

De-stress Menu

De-stress Menu

Take the stress out of cooking with our family and friends menu. Perfect for groups with different tastes and looking for a large variety of both healthy but delicious food. Includes many options for kids, vegetarians as well as meat and fish lovers. Focusing on both national and local Mexican dishes with a mix of home favourites from Asia and Europe.

Price

Breakfast included in price of stay
Lunch 20 USD per guest (15 USD for kids under 12, free under 5)
Dinner 40 USD per guest (25 USD kids under 12, free under 5)
Dinner includes daily pool snack and dessert
(If booked with Mayaluxe in 2024 you pay simply the cost of ingredients used plus 20%)

Includes chilled agua frescas for all meal times, endless ice, espresso pods in both rooms and the bar as well as welcome gift of a dozen cold beers, 700ml bottle of mezcal & bottle of wine on arrival (gifts for 2025 bookings only). All purchases after arrival include a 20% delivery charge.

De-stress Breakfast

(served between 8am-10am)

Breakfast buffet including

Greek yoghurt

Fresh seasonal fruit salad

Homemade granola

Local sourdough toast with French butter & jams

Avocados

Hot Cakes with Mayan honey (GF option)

Made to order

Any style eggs (poached, scrambled, fried, mexican)

Refried beans

Streaky bacon

Breakfast sausage

Chilaquiles

Orange juice, black, green & fruit teas, organic filter coffee with regular, soy, oat, coconut & almond milk

De-stress Lunch

Baja fish tacos with avocado cream, mexican rice & red cabbage slaw

Tuna & mango tostadas with avocado, cucumber & fresh jalapeno slices alongside shrimp quesadillas & pico de gallo

Cannelloni stuffed with beef marinated in tomato sauce & covered in a bechamel sauce, tomato bruschetta & fennel orange salad

Beetroot, kale and goats cheese quiche, carrot salad with apples and cranberries & hummus (veg)

Falafels dressed with lemon tahini, tabbouleh & fattoush salad served alongside pitta bread, baba ganoush & pickled red onions (veg)

Tomato and basil soup & grilled cheese & onion sandwich (veg)

Butternut Squash soup, chunky sourdough croutons & a greek salad (veg)

Mushroom soup, focaccia, side of roasted vegetables & goats cheese (veg)

De-stress pool snacks

(One included in each day)

Mexican prawn ceviche

Guacamole, pico de gallo & fresh totopos

Homemade hummus with cucumber and carrot sticks

Beetroot hummus with flatbread

Baked camembert & figs, crusty baguette, green salad of grapes and nuts

Sweet and savoury popcorn

Dark chocolate bark

Ice cream cones

De-stress Dinner

Arrachera steak, al pastor & portobello mushroom taco fillings, corn tortillas, mexican rice, black beans, guacamole & fresh salsas

Cochinita (Yucatan style pulled pork) with sour orange & red onion marinade, mexican rice, smashed & fried plantain, black beans & esquites (Creamy corn)

Tikin Xic (Yucatan style grilled fish), achiote grilled chicken, roasted potatoes, corn tortillas & mexican chopped salad

Green thai chicken and prawn curry, jasmine rice, mango & papaya salad & thai summer rolls with sweet chilli sauce

Shepherd's pie of rich brazen beef topped with cheesy mashed potato, grilled corn salad, balsamic roasted greens & dinner rolls

Homemade beef burgers in a toasted brioche bun, dill pickles, fresh tomato, cheese slices, sweet potato fries, red cabbage slaw & shaved fennel, zucchini & celery salad

Black bean & sweet potato enchiladas, with a sweet & spicy tomato sauce topped with feta cheese served with jicama mango salad with cilantro and lime (veg)

Stuffed poblano peppers with a hearty rice mixture of spices, beans, zucchini and corn dressed with avocado cream served with lemony cabbage & avocado slaw (veg)

De-stress Dessert

Warm chocolate brownies & vanilla ice cream

Churros & ice cream topped with caramel and chocolate sauce

Apple crumble & custard

Pan de elote & fresh strawberries

Selection of three fruit sorbets (vegan)

Caramelised pineapple & vanilla ice cream or sorbet (vegan)

Best ever birthday cake and ice cream