

Casa Magna Cooking Services. Casa Magna provides a cooking service for our guests. Please let Gabriela know 24 hours in advance if you wish this service. We will provide lunch and dinner service only. The cost for lunch is \$8/per person and \$10/per person for dinner with a maximum number of 12 people. *The price may vary depending on the menu selections. All groceries and time/transportation for the shopping is extra. The money for the groceries should be given to Gabriela in advance. Gabriela will give you receipts and the invoice for the meal/meals. This is payable upon receipt. We do our shopping in Playa del Carmen...30 minutes north of Akumal. Lunch will be delivered at 11:30 am – 12:00 pm and dinner will be delivered at 6:00 PM with the final preparations done in the Magna kitchen.

If you wish cooking services for your entire stay or you know which days you want service, please set the menus with Gabriela when you arrive. Since the shopping takes an average of 2 hours (\$60 plus cost of groceries and gas), you might want to combine your personal shopping with the menu shopping at the same time.

If you wish table service, please let Gabriela know so she can set it up with Isa and Roger. Table service is not included in their duties so they will depend on your gratuity for the extra hours. Please note that rates are subject to change.

Comida (Lunch) Menus

Menu #1

- Tortilla Espanola or Patatada (Eggs, potatoes onion soufflé)
- Pan (Peasant bread)
- Ensalada jitomate Caprese (Tomato and fresh mozzarella cheese and basil with olive oil, salt & pepper)
- Bolitas de melon y sandia (melon balls and watermelon)

Menu #2

- Quiche Lorraine (Eggs, onion, bacon, swiss cheese pie)
- Ensalada verde (Green salad)
- Ate con queso (manchego cheese with drizzled with warm fruit paste)

Menu #3

- Ensalada de pollo (Boiled chicken, celery, apple, mixed with mayo & yogurt served on lettuce)
- Pan (variety of breads)
- Pina Fresca (Fresh Pineapple)

Menu #4

- Sushi Roll assortment served with pickled ginger, wasabi and soy sauce
 - Salmon w/ cream cheese
 - Crab
 - Tuna
 - California
- Guayabas con cajeta (Guavas with warm milk and sugar sauce)

Menu #5

- Ensalada de atun con pasta (tuna pasta salad with celery, peas, black olives, fresh tomatoes, onion, in a mayo base)
- Melon con queso (melon with soft white cheese)

Menu #6

- Platon de carnes frias y quesos (Platter with an assortment of meats, cheeses and condiments) (or just cheeses for vegetarians)
- Pan (Assotment of breads)
- Ensalada de frutas (Fresh fruit salad)

Menu #7

- Rollitos de jamon con esparragos (Asparagus rolled in ham or prosciutto)
- Ensalada de papas (Home made potato salad)
- Mousse de frutas (Seasonal fruit mousse)

Menu #8

- Arroz al horno con rajas de poblano, elote, pollo, crema y queso (Baked rice with poblano chile, corn, chicken, cream and cheese)
- Helado de vainilla con chocolate (vanilla ice cream with chocolate or caramel sauce, whipped cream with a cherry on top)

Menu #9

- Ceviche Mixto (mixed fish and shrimp with cilantro, onion tomatoes, green olives and avocado in lime and tomato juice)
- Tostadas (Corn chips)
- Brownies de chocolate

Menu #10

- Ensalada Verde Especial (Green lettuce with celery, hearts of palm, cucumber, black olives, red tomatoes, onion, piniones (pine nuts) in a olive oil and lime dressing)
- Toasted bagels with cream cheese and sliced tomatoes
- Flan

Menu #11

- Ensalada de espinacas (Spinach salad with cashews, bacon, grapefruit with olive oil & balsamic dressing)
- Plato de quesos (Cheese plate)
- Pan (Bread assortment)
- Pitahaya (Maya fruit)

Menu #12

- Rollitos de jamon y salami con queso Philadelphia (Ham and salami rolls with cream cheese)
- Pan (Assortment of bread)
- Condimentos (Olives, pepperocini, pickles, etc.)
- Potage de manzana (Apple Cobbler – apples, raisins, nuts, cinnamon with brown sugar and butter topping)

Cena (Dinner) Menus

Menu #1

- Sopa Crema de Aguacate (Cream of avocado soup – cold)
- Camarones al mojo de ajo (Garlic shrimp)
- Chiles Rellenos de Queso y Frijoles refritos (Stuffed peppers with cheese & refried beans)
- Pie de Lima (Key lime pie)

Menu #2

- Sopa de Maiz (Corn soup)
- Enchiladas de queso, pollo y frijoles con salsa verde (Enchiladas with cheese, chicken and refried beans with a green sauce)
- Arroz blanco con plantanos (White rice with plantains)
- Salsa Verde
- Flan de caramelo (Caramel Flan)

Menu #3

- Sopa de tortillas (Chicken base tortilla soup)
- Pechuga de Pollo con champignones (Chicken breast with mushrooms)
- Chayotes Rellenos (Baked chayotes stuffed with vegetables and cheese)
- Pan integral (Whole wheat bread)
- Guacamole & Salsa Mexicana con tostadas (Avocado dip, salsa & chips)

Menu #4

- Sopa de Gazpacho (Tomato, cucumber, olive oil, salt, pepper and sweet peppers, garlic and vinegar – served chilled)
- Arroz Salvaje (Wild rice)
- Filete de Res (Beef Fillet)
- Papitas Cambray (Baby potatoes with butter and parsley)
- Helado vainilla con Fresas (Vanilla ice cream with strawberries)

*Menu #5

- Paella Valenciana (Shrimp, smoked oysters, scallops, Chicken, sausage, pork, artichoke hearts, red pepper, green beans, rice with saffron)
- Plato de frutas con quesos (Fresh fruit and cheese)

Menu #6

- Ensalada Verde (Green salad with Italian dressing)
- Lasagna (spinach & mushrooms or meat)
- Flan

Menu #7

- Melon con prosciutto (melon with Italian ham)
- Vichyssoise (Chilled potato soup)
- Ensalada lechuga con toronja y nuez India (Lettuce with grapefruit, cashews with vinegar & Oil)
- Pie de Queso (Cheese cake)

Menu #8

- Truchas Salmonadas con salsa de olivas negras (Smoked trout with black olive sauce served with toast points)
- Ensalada de Espinacas (Spinach salad with warm bacon dressing)
- Crapas de Cajeta (Crepes with a milk, sugar & tequila warm sauce with sprinkled nuts)

Menu #9

- Ceviche Mixto (Shrimp, fish, tomato, green olives, onion, cilantro, marinated in lime juice and sea salt served with chips)
- Guacamole (Avocado dip)
- Quesadillas con Queso (Flour tortillas with melted cheese)
- Salsa Verde (Green sauce)
- Fruta Fresca (Fresh Fruit)

Menu #10

- Mole Poblano con pechuga de pollo (Shredded seasoned boiled chicken breast with mild mole sauce)
- Arroz a la Mexicana (Red rice with carrots and peas)
- Frijoles refritos (Refried beans)
- Tortillas (Warm flour tortillas)
- Pitahaya Fruta (native fruit)

Menu #11

- Ensalada Verde con jitomate y aguacate (Green salad with red tomatoes and avocado with a balsamic vinaigrette)
- Rollos de pascado con chaya y champignons (Rolled fresh fish fillet with chaya leaves and mushrooms steamed with a lime sauce)
- Pure de Papa (Mashed potatoes)
- Pie de lima (Key lime pie)

Menu #12

- Sushi Roll assortment served with pickled ginger, wasabi and soy sauce
 - Salmon w/ cream cheese
 - Crab
 - Tuna
 - California
- Ate de Membrillo con queso (Fresh soft cheese drizzled with Warm fruit paste)

If there is something that you would like for dinner (Stuffed turkey or baked ham) please discuss it with Gabby and work out the details and a price.