

# VILLA LUMINOSA

Below are menu options: Guests will work with Francisco on arrival the days you would like breakfast and/or dinner and menu options. You can purchase your own groceries or simply pay a \$10.00 usd fee to Francisco to do the shopping for you. You will provide Francisco with cash for the shopping and he will bring back a receipt and change.

The meals rates are:

\$3 (30 pesos) for breakfast / person

\$7 (70 pesos) for dinner / person

No charge for children 7 and under.

No lunches available

## MENU

**ALL FRUITS AND VEGETABLES WILL BE DISINFECTED BY Alisia  
WHEN YOU ARRIVE FROM THE STORE.**

### DESAYUNO

### BREAKFAST



#### Huevos a la Mexicana

Served Mexican style with tomatoes, onions, and jalapeños.  
May be served with either toast or corn tortillas.

*Scrambled Eggs*

#### Huevos con Salsa

Served with cream and salsa roja or salsa verde.  
May be served with either toast or corn tortillas.

*Sunny-side Up Eggs*



#### Huevos Rancheros

Made with tortillas and salsa roja. Served with refried beans.

*Sunny-side Up Eggs*

#### Hot Cakes

*Pancakes*

#### Plato de Frutas

Seasonal fruit

*Fruit Plate*

#### Quesadillas

*Tortillas with melted cheese*

### BOTANAS

### SNACKS

All snacks served with tortilla chips.

#### Guacamole

*Avocado Dip*

#### Quesadillas

*Tortillas with melted cheese*

## POLLO

## CHICKEN

### Posole

*Chicken with hominy corn dish*

Served with lettuce, onions, avocado, and chicharrón. Made with pork optional. May be served with corn tortillas or chips.

### Pollo en Milanesa

Breaded chicken breast, may be served with garden salad or cabbage and rice or french fries.



### Pollo Pibíl

*Chicken Pibil*

This is a popular Mayan dish that is made with a mild red spice (achiote), onions, tomatoes and baked in banana leaves. Served with rice.

### Sopa de Pollo con Verduras

*Chicken Soup with vegetables*

Served with rice or pasta optional.

### Pollo a la Parrilla

*Grilled Chicken*

Served with grilled vegetables.



### Fajitas de Pollo

*Chicken Fajitas*

Served with onions, green pepper, refried beans, corn tortillas, and rice.

### Pollo Frito

*Fried Chicken*

Served with broccoli salad.

### Enchiladas

*Enchiladas*

Chicken-filled corn tortillas with either salsa roja or salsa verde. Served with refried beans and rice.

### Brochetas de Pollo

*Shish-ka-bobs*

Chicken or beef brochetas – grilled with either salsa Mexicana, salsa picante or guacamole and frijoles.

### Pollo a la Mexicana

Chicken with tomatoes, onion, garlic, peppers

### Pollo con Mole

*Chicken Mole*

Made with chile-chocolate sauce. Served with rice and green salad.

## CARNE

## BEEF



### Chiles Rellenos

*Stuffed Poblano Chiles*

Filled with ground beef, potatoes, onions, deep-fried in batter, simmered in

a delicious salsa roja. Also available vegetarian style. Served with rice. Not hot.

### **Tacos a Picadillos**

*Ground Beef Tacos*

Soft-shell tacos made with ground beef. Served with refried beans and rice.

### **Fajitas de Carne**

*Beef Fajitas*

Served with onions, green pepper, refried beans, corn tortillas, and rice.

### **Hamburguesas**

*Hamburgers*



### **Arracheras Marinadas**

*Marinated Grilled Beef*

Marinated grilled beef served with tortillas

### **Bistek a la Mexicana**

*Mexican Version of Swiss*

*Steak*

Beef with tomatoes, onions, garlic, peppers

### **Bistek a la Cazuela**

Beef with tomatoes, onion, garlic, peppers and potatoes in a sauce

## **PUERCO**

## **PORK**

### **Tacos al Pastor a la Parrilla**

*Pork Tacos*

Grilled and marinated tacos served with grilled vegetables.

### **Chuletas**

*Pork Chops*

Made in salsa verde. Served with baked potato and grated cheese.

### **Chuletas Fritas**

Fried pork chops



### **Poc Chuc**

Pork marinated and grilled served with rice, red onions and tortillas

## **MARISCOS**

## **SEAFOOD**



### **Cerviche**

Tomatoes, onions, cilantro with fish, shrimp, conch or lobster cooked in lime juice (Here cerviche is considered a main dish; not an appetizer. Due to the extensive work involved, if you would like it as an appetizer, it is an additional \$10.00 or 100 pesos.

### **Pescado Frito**

*Fried Fish Fillet*

### **Pescado Tik n Shik**

Fish grilled with achiote seasonings, onions, vegetables, (great for grouper, bouquinetta, Mojarra)

**Filete de Pescado**

Made with butter and garlic. Served with rice and vegetables.

*Fresh Fish Fillet***Camerones empanizado**

Breaded, fried shrimp

*Fried Shrimp***Camerones al Mojo de Ajo**

Shrimp with garlic butter sauce, rice

*Garlic Shrimp***Camerones-Brocheta a la Parilla**

Grilled Shrimp served with Salsa Mexican, rice and tortillas

*Grilled Shrimp***Langosta**

Made with butter and garlic. Served with rice and vegetables.

*Lobster*

## ACCOMPANIMENTS

Edith can prepare the following and has suggested which ones are best with the various dishes, however, if you would like to substitute something, these are the options:

**Arroz**

Arroz rojo (with vegetables) or blanco (plain)

*Rice***Salsa Picante***Sauce*

Hot tomato sauce

*Hot***Papas al Horno**

Baked Potatoes with butter

*Baked Potatoes***Papas Francesa***French Fries***Frijoles***Beans***Ensalada**

Specify lettuce or cabbage please

*Salad*

## POSTRES

## DESSERTS

**Flan***Custard***Chocolate or Coconut Ice Cream****Arroz con Leche***Sweet rice pudding*

## COMMON FOOD TERMS

### Spanish to English

### English to Spanish

<b>A la Parrilla</b>	<b>Grilled</b>
<b>Aguacate</b>	<b>Avocado</b>
<b>Ajo</b>	<b>Garlic</b>
<b>Apio</b>	<b>Celery</b>
<b>Arroz</b>	<b>Rice</b>
<b>Broccoli</b>	<b>Broccoli</b>
<b>Camarón</b>	<b>Shrimp</b>
<b>Carne</b>	<b>Beef</b>
<b>Cebolla</b>	<b>Onion</b>
<b>Ensalada</b>	<b>Salad</b>
<b>Frijoles de Olla</b>	<b>Beans (Whole)</b>
<b>Frijoles Refritos</b>	<b>Refried Beans</b>
<b>Huevos</b>	<b>Eggs</b>
<b>Jugo</b>	<b>Juice</b>
<b>Leche</b>	<b>Milk</b>
<b>Lechuga</b>	<b>Lettuce</b>
<b>Maíz</b>	<b>Corn</b>
<b>Mango</b>	<b>Mango</b>
<b>Mantequilla</b>	<b>Butter</b>
<b>Manzana</b>	<b>Apple</b>
<b>Mayonesa</b>	<b>Mayonnaise</b>
<b>Melón</b>	<b>Cantaloupe</b>
<b>Naranja</b>	<b>Orange</b>
<b>Nuez</b>	<b>Nut</b>
<b>Pan</b>	<b>Bread</b>
<b>Pan Tostado</b>	<b>Toast</b>
<b>Papa</b>	<b>Potato</b>
<b>Pasta</b>	<b>Pasta</b>
<b>Pera</b>	<b>Pear</b>

<b>Pescado</b>	<b>Fish</b>
<b>Picante</b>	<b>Hot/Spicy</b>
<b>Pimienta</b>	<b>Pepper</b>
<b>Piña</b>	<b>Pineapple</b>
<b>Plátano</b>	<b>Banana</b>
<b>Pollo</b>	<b>Chicken</b>
<b>Sal</b>	<b>Salt</b>
<b>Salsa Roja</b>	<b>Red Sauce/Salsa</b>
<b>Salsa Verde</b>	<b>Green Sauce/Salsa</b>
<b>Sandía</b>	<b>Watermelon</b>
<b>Sopa</b>	<b>Soup</b>
<b>Tomate</b>	<b>Tomato</b>
<b>Toronja</b>	<b>Grapefruit</b>
<b>Uva</b>	<b>Grape</b>
<b>Vegetables</b>	<b>Seasonal Vegetables</b>
<b>Verduras</b>	<b>Green Vegetables</b>
<b>Zanahoria</b>	<b>Carrot</b>

<b>Apple</b>	<b>Manzana</b>
<b>Avocado</b>	<b>Aguacate</b>
<b>Banana</b>	<b>Plátano</b>
<b>Beans (refried)</b>	<b>Frijoles Refritos</b>
<b>Beans (whole)</b>	<b>Frijoles a la Olla</b>
<b>Bread</b>	<b>Pan</b>
<b>Broccoli</b>	<b>Broccoli</b>
<b>Butter</b>	<b>Mantequilla</b>
<b>Cantaloupe</b>	<b>Melón</b>
<b>Carrot</b>	<b>Zanahoria</b>
<b>Celery</b>	<b>Apio</b>
<b>Chicken</b>	<b>Pollo</b>
<b>Corn</b>	<b>Maíz</b>
<b>Eggs</b>	<b>Huevos</b>
<b>Fish</b>	<b>Pescado</b>
<b>Garlic</b>	<b>Ajo</b>
<b>Grape</b>	<b>Uva</b>
<b>Grapefruit</b>	<b>Toronja</b>
<b>Grilled</b>	<b>A la Parrilla</b>
<b>Juice</b>	<b>Jugo</b>
<b>Lettuce</b>	<b>Lechuga</b>
<b>Mango</b>	<b>Mango</b>
<b>Mayonnaise</b>	<b>Mayonesa</b>
<b>Mild</b>	<b>No Picante</b>
<b>Milk</b>	<b>Leche</b>
<b>Nut</b>	<b>Nuez</b>
<b>Onion</b>	<b>Cebolla</b>
<b>Orange</b>	<b>Naranja</b>
<b>Pasta</b>	<b>Pasta</b>
<b>Pear</b>	<b>Pera</b>
<b>Pepper</b>	<b>Pimienta</b>
<b>Pineapple</b>	<b>Piña</b>
<b>Potato</b>	<b>Papa</b>
<b>Rice</b>	<b>Arroz</b>
<b>Salad</b>	<b>Ensalada</b>
<b>Salt</b>	<b>Sal</b>
<b>Sauce (green)</b>	<b>Salsa Verde</b>
<b>Sauce (red)</b>	<b>Salsa Roja</b>
<b>Shrimp</b>	<b>Camarón</b>
<b>Soup</b>	<b>Sopa</b>
<b>Spicy</b>	<b>Picante</b>
<b>Toast</b>	<b>Pan Tostado</b>
<b>Tomato</b>	<b>Tomate</b>
<b>Vegetables (seasonal)</b>	<b>Vegetables</b>
<b>Vegetables (green)</b>	<b>Verduras</b>
<b>Watermelon</b>	<b>Sandía</b>