

A photograph of a dining table set for a meal. The table is covered with a dark blue tablecloth featuring a vibrant, colorful floral and geometric pattern. Several plates of food are visible: a wooden tray with a long, rectangular dish topped with white sauce; a round wooden bowl containing a green dip or salad; and a large wooden platter with a green salad topped with white cheese and tortilla chips. There are also glasses of red and white wine, a lit yellow candle, and silverware. The background shows other diners and more plates, suggesting a social gathering.

WELCOME TO AKUMAL DIRECT FOOD SERVICE

BREAKFAST MENU

BREAKFAST: 28 USD PER PERSON (SERVED FROM 08:00-10:00 HRS)
INCLUDES: COFFEE, SEASONAL FRUIT , FLAVORED WATER, SALSA &
CORN TORTILLAS

MENU 1

HUEVOS MOTULEÑOS EN SALSA ROJA

TWO SUNNY-SIDE-UP EGGS SOAKED IN RED SAUCE, GARNISHED WITH HAM, CREAM, AND COTIJA CHEESE, SERVED OVER TWO SAUTÉED TORTILLAS. ACCOMPANIED BY BLACK BEANS AND FRIED PLANTAINS.

MENU 3

MAYAN BREAKFAST

TWO SCRAMBLED EGGS WITH CHAYA, ACCOMPANIED BY HOMEMADE TORTILLAS AND SERVED WITH RE-FRIED BLACK BEANS.

MENU 5

OMELETTE WITH TURKEY HAM & CHEESE

SIDE WITH BLACK BEANS, SAUTÉED POTATOES W POBLANO PEPPER & ONION

MENU 7

CONTINENTAL

ENJOY A SEASONAL FRUIT PLATTER WITH YOGURT AND HOMEMADE GRANOLA, ALONG WITH TOAST, BUTTER, AND HOMEMADE JELLY, PLUS A GLASS OF FRESHLY SQUEEZED ORANGE JUICE.

MENU 9

PAN FRANCES

3 PZ MEXICAN VERSION FRENCH TOAST WITH BANANA, CINNAMON & CAJETA CARAMEL

MENU 2

CHILAQUILES

CRISPY CORN TORTILLA CHIPS SOAKED IN YOUR CHOICE OF GREEN OR RED SAUCE, PAIRED WITH TWO RE-FRIED EGGS AND TOPPED WITH COTIJA CHEESE, CREAM, AVOCADO, AND PICKLED RED ONION. SERVED WITH RE-FRIED BLACK BEANS.

MENU 4

BURRITO NORTEÑO

A DELICIOUS COMBINATION OF EGGS, TOMATO, ZUCCHINI, MANCHEGO CHEESE, CHORIZO SAUSAGE, WHITE ONION, AND CHIPOTLE MAYONNAISE WRAPPED IN A FLOUR TORTILLA, ACCOMPANIED BY HASH BROWNS.

MENU 6

7" QUESADILLA DE CHICHARRON

TWO HANDMADE CORN TORTILLAS FILLED WITH OAXACA CHEESE AND MEXICAN-STYLE PORK BELLY, SERVED WITH POT BEANS AND PICO DE GALLO.

MENU 8

MOLLETE DE COCHINITA

A TOASTED MEXICAN BAGUETTE SLICED IN HALF, TOPPED WITH MAYAN-STYLE PORK PIBIL, BLACK BEANS, GRATED CHEESE, AND PICO DE GALLO.

EXTRAS

FRESH OJ10 USD LT
GUACAMOLE (250 GR).....10 USD PZ
SEASON FRUIT PLATTER 5 USD PP
WAFFLES (1PZ)* 6 USD PP
PANCAKES (4 PZ)*..... 8 USD PP
SWEET BREAD BASKET 5PZ ..5 USD
TOAST BASKET 5 PZ* 5 USD
EGGS (TWO PZ) 5 USD
BACON (4 PZ) 5 USD
QUESADILLAS (3PZ)5 USD

*INCLUDES BUTTER, HONEY OR MAPLE SYRUP & HOMEMADE JELLY

LUNCH & DINNER

LUNCH: 30 USD PER PERSON (SERVED FROM 13:00-15:00 HRS)

DINNER: 30 USD PER PERSON (SERVED FROM 17:00-19:00 HRS)

INCLUDES: 1 GLASS OF AGUA FRESCA PP, SALSA, CORN CHIPS & CORN TORTILLAS

MENU 1

TACOS DE COCHINITA

5 PIECES OF PORK PIBIL (MAYAN-STYLE SLOW-COOKED PORK) TACOS WITH HANDMADE CORN TORTILLAS. SERVED WITH WHITE RICE AND PICKLED PURPLE ONION.

MENU 3

TACOS DE PESCADO

4 PIECES OF BEER-BATTERED FISH TACOS GARNISHED WITH PICO DE GALLO AND PICKLED PURPLE ONION.

MENU 5

FLAUTAS DE RES EN SALSA VERDE

4 PIECES OF BEEF FLAUTAS SOAKED IN GREEN SAUCE, GARNISHED WITH LETTUCE, COTIJA CHEESE, CREAM, AND PICKLED PURPLE ONION.

MENU 7

CERDO AL ADOBO

400G OF SLOW-COOKED PORK IN A RICH RED ADOBO MOLE SAUCE. SERVED WITH MEXICAN-STYLE RICE.

MENU 9

TAMALES DE POLLO

2 MAYAN-STYLE CHICKEN TAMALES WRAPPED IN BANANA LEAVES. SERVED WITH REFRIED BLACK BEANS.

MENU 11

TINGA DE POLLO

300G OF CHICKEN TINGA, COOKED WITH ONION, TOMATO, AND CILANTRO. SERVED WITH WHITE RICE AND BLACK BEANS.

MENU 13

BISTEK RANCHERO

300G OF STEAK CASSEROLE WITH TOMATO, POTATO, AND ONION. SERVED WITH MEXICAN-STYLE RICE.

MENU 2

8" QUESADILLA DE CHICHARRON EN SALSA VERDE

TWO HANDMADE CORN TORTILLAS WITH OAXACA CHEESE AND MEXICAN-STYLE PORK BELLY. SERVED WITH MEXICAN-STYLE RICE AND PICO DE GALLO.

MENU 4

FLAUTAS DE POLLO EN SALSA ROJA

4 PIECES OF CHICKEN FLAUTAS SOAKED IN SWEET RED SAUCE, GARNISHED WITH LETTUCE, COTIJA CHEESE, CREAM, AND PICKLED PURPLE ONION.

MENU 6

ENMOLADAS DE POLLO

4 PIECES OF DEEP-FRIED CHICKEN TACOS SOAKED IN A RICH CHOCOLATE AND DRY CHILI-BASED MOLE POBLANO. GARNISHED WITH COTIJA CHEESE, CREAM, AND SESAME SEEDS. SERVED WITH WHITE RICE.

MENU 8

ENCHILADAS SUIZAS DE VERDURAS

FILLED WITH POTATO, CARROT, AND ZUCCHINI, SMOTHERED IN A BLEND OF RED AND GREEN SAUCE. GARNISHED WITH GRATED CHEESE. SERVED WITH BLACK BEANS.

MENU 10

8" MOLOTE OR QUESADILLA DEEP FRIED CORN EMPANADA MUSHROOMS, CHORIZO OR PORK PIBIL

MENU 12

TOSTADAS DE SALPICON

3 BEEF TOSTADAS TOPPED WITH ZUCCHINI, CARROT, AND ONION, SERVED OVER A BED OF REFRIED PINTO BEANS.

MENU 14

PASTA FUSILLI CON PESCADO

FUSILLI PASTA WITH FISH IN A CREAMY WHITE SAUCE.

LUNCH & DINNER

LUNCH: 30 USD PER PERSON (SERVED FROM 13:00-15:00 HRS)

DINNER: 30 USD PER PERSON (SERVED FROM 17:00-19:00 HRS)

INCLUDES: 1 GLASS OF AGUA FRESCA PP, SALSA, CORN CHIPS & CORN TORTILLAS

AGUAS FRESCAS (INCLUDED)

JAMAICA (HUBISCUS)
HORCHATA
TAMARINDO
LIMON

DESSERTS

FLAN 7"20 USD
ARROZ CON LECHE LT.....20 USD
CHURROS (4PZ).....10 USD
CARLOTTA 7"
SEASON FRUIT PLATTER.....20 USD

EXTRAS

GUACAMOLE (250 GR).....10 USD PZ
RE-FRIED BEANS (1/2 LT)5 USD
MEXICAN STYLE RICE 1 LT5 USD
GREEN SALAD 1 LT.....15 USD
MARGARITAS 1 LT.....30 USD

INFORMATION

- SUBJECT TO AVAILABILITY
- A MINIMUM OF 72 HOURS NOTICE IS REQUIRED TO CONFIRM AVAILABILITY
- THIS MENU IS AVAILABLE FOR DELIVERY SERVICE
- MINIMUM 4 GUESTS PER SERVICE
- ALL GUESTS MUST SELECT SAME MENU
- MEALS ARE SERVED IN FAMILY OR BUFFET STYLE

INCLUDED WITH THE COST

- ALL FOOD AND INGREDIENTS
- MEAL PREPARATION
- SERVING (ONLY FOR IN-SERVICE ; SUBJECT TO AVAILABILITY)
- POST-MEAL CLEANING (ONLY FOR IN-SERVICE; SUBJECT TO AVAILABILITY)

NOT INCLUDED WITH THE COST

- GRATUITIES
- 16% TAX
- TRANSPORTATION/ DELIVERY FEES; 25 USD AKUMAL/ 30 USD SOLIMAN BAY/ 35 USD TANKAH BAY

**PLEASE NOTE PRICES ARE NOT APPLICABLE FOR THANKSGIVING WEEK AND FROM
DECEMBER 15TH TILL MARCH 01ST**

WEEKLY PACKAGES

BREAKFAST MENU

(SERVED FROM 08:00-10:00 HRS)

INCLUDES: COFFEE, FRESH FRUIT JUICE, SALSAS; CORN AND/OR FLOUR TORTILLAS AND/OR TOAST, HOME MADE JELLY, SEASONAL FRUIT PLATTER, YOGURT AND HOME MADE GRANOLA

MENU 1

HUEVOS MOTULEÑOS EN SALSA ROJA

SUNNY-SIDE-UP REFRIED EGGS SOAKED IN RED SAUCE, GARNISHED WITH HAM, CREAM, AND COTIJA CHEESE, SERVED OVER TWO SAUTÉED TORTILLAS. SIDE OF BLACK BEANS AND REFRIED PLANTAINS.

MENU 2

CHILAQUILES

CRISPY CORN TORTILLA CHIPS SOAKED IN GREEN OR RED SAUCE, ACCOMPANIED BY TWO REFRIED EGGS, AND GARNISHED WITH COTIJA CHEESE, CREAM, AVOCADO, AND PICKLED PURPLE ONION. SERVED WITH REFRIED BLACK BEANS.

MENU 3

MAYAN BREAKFAST

SCRAMBLED EGGS WITH CHAYA, SERVED WITH HOMEMADE TORTILLAS AND A SIDE OF REFRIED BLACK BEANS.

MENU 4

BURRITO NORTEÑO

SCRAMBLED EGGS, TOMATO, ZUCCHINI, MANCHEGO CHEESE, CHORIZO SAUSAGE, WHITE ONION, AND CHIPOTLE MAYONNAISE WRAPPED IN A FLOUR TORTILLA. SERVED WITH HASHBROWNS.

MENU 5

OMELETTE WITH TURKEY HAM & CHEESE

SERVED WITH BLACK BEANS, SAUTÉED POTATOES WITH POBLANO PEPPER AND ONION.

MENU 6

7" QUESADILLA DE CHICHARRON

CORN TORTILLA FILLED WITH OAXACA CHEESE AND MEXICAN-STYLE PORK BELLY. SERVED WITH POT BEANS AND PICO DE GALLO.

MENU 7

CONTINENTAL

TOAST, BUTTER & HOME MADE JELLY

MENU 8

MOLLETE DE COCHINITA

MEXICAN-STYLE BAGUETTE SLICED IN HALF, OVEN-TOASTED, AND TOPPED WITH MAYAN-STYLE PORK PIBIL, BLACK BEANS, GRATED CHEESE, AND PICO DE GALLO.

MENU 9

PAN FRANCES

MEXICAN-STYLE FRENCH TOAST WITH BANANA, CINNAMON, AND CAJETA CARAMEL.

MENU 10

ENFRIJOLADAS DE POLLO

DEEP-FRIED CHICKEN TACOS SOAKED IN A BEAN-BASED SAUCE, GARNISHED WITH RANCHERO CHEESE AND CREAM.

ADDS ON

GUACAMOLE
WAFFLES
PANCAKES
SWEET BREAD
TOAST BASKET
BACON
QUESADILLAS

LUNCH & DINNER

LUNCH SERVED FROM 13:00-15:00 HRS

DINNER SERVED FROM 17:00-19:00 HRS

ALL MENUS INCLUDES: AGUA FRESCA, SALSAS, CORN CHIPS, CORN AND/OR FLOUR TORTILLAS & DESSERT

MENU 1

TACOS Y TORTAS DE COCHINITA

PORK PIBIL MAYAN STYLE TACOS W
HAND MADE CORN TORTILLA SIDE
WITH WHITE RICE & PICKLED PURPLE
ONION

MENU 3

TACOS DE PESCADO

BEER BATTERED FISH TACOS
GARNISHED WITH PICO DE GALLO &
PICKLED PURPLE ONION

MENU 5

PESCA DEL DIA

CATCH OF THE DAY PREPARED TO YOUR
LIKE (BUTTER WITH GARLIC, TIKIN CHIC,
DEEP FRIED, BUTTER-LIME, DIABLA STYLE)
SIDE WITH RICE & VEGGIES

MENU 7

HAMBURGUESAS CON QUESO

GRILLED PRIME BEEF BURGERS WITH
CHEESE, BACON AND VEGGIES SIDE WITH
FRENCH FRIES

MENU 9

TAQUIZA DE GUISADOS

TWO DIFFERENT CASSEROLES: POBLANO
PEPPER WITH SWEET CORN AND CREAM,
AND COOKED PORK IN A RICH RED ADOBO
MOLE SAUCE. SERVED WITH RICE, VEGGIES,
AND/OR BEANS.

MENU 11

PARILLADA

GRILLED ARRACHERA SKIRT STEAK,
CHICKEN & VEGGIES SIDE WITH BEANS &
RICE

MENU 2

MIX CEVICHE

SHIRMP, OCTOPUS & FISH W TOMATO,
ONION, CILANTRO & LIME JUICE

MENU 4

FLAUTAS DE POLLO Y RES

CHICKEN OR BEEF FLAUTAS SOAKED IN
SWEET RED SAUCE OR GREEN SAUCE
GARNISHED WITH LETTUCE, COTIJA
CHEESE, CREAM & PICKLED PURPLE ONION

MENU 6

AGUACHILE FISH AND/OR SHRIMP CEVICHE

FISH AND/OR SHRIMP MARINATED IN LIME
CITRUS WITH CUCUMBER AND PURPLE
ONION

MENU 8

TRIO DE ENCHILADAS

GREEN, RED AND MOLE POBLANO

DEEP FRIED CHICKEN TACOS SOAKED IN 3
DIFFERENT SAUCES: SWEET RED SAUCE, GREEN
TOMATILLO SAUCE & RICH CHOCOLATE/PEANUT
BASED MOLE POBLANO GARNISHED WITH
LETTUCE, COTIJA CHEESE, CREAM & PICKLED
PURPLE ONION SIDE WITH WHITE RICE

MENU 10

TAMALES DE POLLO

MAYAN STYLE CHICKEN TAMALES GRAPED
IN BANANA LEAF SIDE WITH RE-FRIED
BLACK BEANS

MENU 12

CHILES RELLENOS

BATTERED POBLANO PEPPER STUFFED
WITH PICADILLO GROUND BEEF WITH
VEGGIES SIDE WITH WHITE RICE

LUNCH & DINNER

(SERVED FROM 13:00-15:00 HRS)

(SERVED FROM 17:00-19:00 HRS)

ALL MENUS INCLUDES: AGUA FRESCA, SALSAS, CORN CHIPS, CORN AND OR FLOUR
TORTILLAS & DESSERT

AGUAS FRESCAS

JAMAICA (HIBISCUS)
HORCHATA
TAMARINDO
WATERMELON

DESSERTS

FLAN
ARROZ CON LECHE
CHURROS WITH ICE CREAM
CARLOTTA-LIME COOKIE CAKE
SEASON FRUIT PLATTER
TAMAL DE DULCE (SWEET TAMAL)

ADDS ON (NO MORE THAN ONE PER MEAL)

SOPA
ENSALADA
GUACAMOLE
HABANERO SAUCE

EXTRAS

BOTTOMLESS MARGARITAS
PREPARATION.....50 USD PER MEAL

(ALCOHOL AND MIXERS NOT INCLUDED,
AS MANY AS YOU'LL LIKE AS LONG THE
CHEF IS HOME)

WEEKLY PACKAGES

PACKAGE 1 ONE MEAL A DAY

7 MEALS FOR UP TO 6 GUESTS
COST: 800 USD
TRANSPORTATION FEE: 30 USD PER MEAL
EXTRA GUEST FOR THE WEEK: 130 USD
EXTRA GUEST FOR A SINGLE MEAL: 20 USD

PACKAGE 2 TWO MEALS A DAY

12 MEALS FOR UP TO 6 GUESTS
COST: 1,100 USD
TRANSPORTATION FEE: 25 USD PER MEAL
EXTRA GUEST FOR THE WEEK: 200 USD
EXTRA GUEST FOR A SINGLE MEAL: 20 USD

PACKAGE 3 FULL WEEK SERVICE

17 MEALS FOR UP TO 6 GUESTS
COST: 1,600 USD
TRANSPORTATION FEE: 20 USD PER MEAL
EXTRA GUEST FOR THE WEEK: 285 USD
EXTRA GUEST FOR A SINGLE MEAL: 20 USD

INCLUDED IN OUR WEEKLY SERVICE PACKAGES PRICE:

STAFF , MEALS PREPARATION, PRE SET MENU, SHOPPING FOR ALL FOOD & INGREDIENTS, SERVING & POST MEAL CLEANING.

NOT INCLUDED WITH THE COST:

FOOD/INGREDIENTS
16% TAXES
TRANSPORT FEE
GRATUITIES

WELCOME PRE-STOCK SERVICE: FLAT FEE 65 USD + TRANSPORTATION FEE: 35 USD AKUMAL, 45 USD SOLIMAN BAY, 55 USD TANKAH BAY).

INFORMATION

ALL GUESTS MUST SELECT SAME MENU

TO ENSURE TRANSPARENCY, ALL GROCERY RECEIPTS WILL BE PROVIDED TO YOU AFTER WE HAVE PURCHASED THE NECESSARY INGREDIENTS FOR YOUR SERVICE.

PLEASE BE AWARE THAT UNUSED MEALS IN WEEKLY SERVICE PLANS ARE NON-REFUNDABLE AND NON-TRANSFERABLE. THE MEAL PLAN IS STRUCTURED AROUND TWO MEALS PER DAY.

EXTRA SERVICES

TACO BAR - 45 USD PP
COOKING LESSONS -60 USD PP
TEQUILA TASTING- 60 USD PP
MEZCAL TASTING - 60 USD PP
WINE TASTING - 80 USD PP

CUSTOM CAKES
GROCERY DELIVERY
CHARCUTERIE BOARDS
SPECIAL EVENTS