



BREAKFAST

Served from 8 to 10:30 am at the Restaurant; freshly brewed coffee, Mexican flavors, homemade tortillas and only natural ingredients

Fresh fruit juice

Orange, coconut or fruit of the day

Green Juice

Chaya leaves, celery, cactus leaves, cilantro, pineapple and a bit of ginger

Fruit of the day plate

Yogurt

Served with homemade granola

Huevos Rancheros

Sunny side up eggs with ranchero sauce, avocado and fresh made tortillas

Chilaquiles

Green or red with shredded chicken or fried eggs

Vegetarian omelet

Whites with fresh garden vegetables and herbs, avocado and morita chile sauce

Eggs Al Gusto

Scrambled, fried or omelet; add turkey ham, cheese, bacon, potatoes or make them Mexican style

Traditional quesadillas

Homemade tortillas with Oaxaca cheese, creamy beans and your choice of chorizo, huitlacoche or Chaya leaves

Coffee

Sweet rolls



MORNING SNACKS

Guacamole and quesadillas are available from 11 am until 5 pm! Our staff will come around 11:30 am every morning to offer you a little refreshment.

Below there are samples on what it is offered at mid-morning

DAY 1 (sample)

Jicama & cucumber sticks
with chile & lime

DAY 2 (sample)

Mango snow cones

DAY 3 (sample)

Strawberry, chia &
watermelon smoothie

LUNCH

From 1 to 3 pm. Choose your favorite spot and our waiter will come with a tray to your beach bed or set a table under the shadiest palm tree.

Below there are some sample menus, they change depending on the season, the fresh catch of the day, our own grown herbs and guests' preferences

DAY 1 (sample)

Gazpacho

Grilled calamari, corn,
tomato & basil salad

Wood fired pizza

Baked fish with potatoes

Grilled pineapple

DAY 2 (sample)

Chilpachole shot

Green salad with avocado,
green tomatoes, parsley
& cucumber

Shrimp aguachile

Fish Ceviche

Frozen grapes

DAY 3 (sample)

White pozole

Cactus leaves salad with
cilantro & fresh cheese

Chicken tinga tostadas

Salbutes with beans & chicken

Sopes with grilled octopus

Guava in syrup



SUNSET APPETIZERS

At sunset time, join us by the Lagoon Deck to enjoy sunset, nature and good company. House wine, tequila and appetizers are served for 45 minutes.



DINNER

From 7:30 to 9:30 pm. Our itinerant set ups are thought to enjoy the breeze, the sea, the stars; every day in a different location. Private set ups are available on previous request, please inquiry about cost.

These are sample menus of our dinners at Mukan.

DAY 1 (sample)

Tortilla soup

Spinach salad

From the Grill

Catch of the Day

Rib Eye

Quail

Grilled vegetables

Roasted potatoes

Churros with chocolate

DAY 2 (sample)

Lima soup

Pickled vegetables
salad

Cochinita Pibil

Or Fish Tikin Xik with
pickled onions &
black beans

Homade tortillas

Flan

DAY 3 (sample)

Shrimp & mussels soup

Roasted vegetables salad
with local seeds

Local lobster with coconut rice

Or Vegetarian paella

Tres Leches Cake



BEVERAGES

Our Food & Beverage Plan includes a selection of favorite brands for whiskey, rum, vodka, gin, tequila and mezcal. Local beers and digestives are also part of the options. The Plan is included from 11 am to 10:30 pm; a list of Premium Brands liquors is available at an additional cost and specific wines and liquors may be sourced if we have a two-week notice.

From 11 am to 5 pm

Juices, soft drinks, local beers, beach cocktails & house wine

At sunset time

Beer, soft drinks & tequila by the Lagoon Deck

From 7:30 pm to 10:30 pm

Latin American, American and European wines are paired with our culinary options every evening