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CASA JOYA DEL MAR

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PUNTA MITA, MEXICO

# *Casa Joya Menu*

All meals are individually plated, but ordered as a group. Please choose your starter, salad, main dish, and dessert as a group one day prior to your meal so the shopping and cooking can be completed by dinnertime. Accommodations can certainly be made for dietary restrictions. ¡Buen provecho!



# *Start Your Day the Casa Joya Way*

## — *Breakfast* —

Waffles with maple syrup and fresh seasonal fruit

Fresh pancakes with maple syrup and fresh seasonal fruit

French toast with maple syrup and fresh seasonal fruit

Eggs prepared any style with bacon and sausage, served with toast or tortillas

Breakfast burritos with scrambled eggs, roasted potatoes, bacon, sausage, served with refried beans and salsa

Huevos rancheros with salsa, refried beans, and sliced avocado

Oatmeal with a variety of toppings: sugar, cream, or seasonal fruit

Chilaquiles with red or green salsa, corn tortillas, and sliced avocado

Varied fresh fruit (in season)

Greek yogurt with granola

## — *Beverages* —

Coffee

Tea

Milk

Freshly-squeezed orange juice

Other juices available upon request

# Lunch Menu

## — Casa Classics —

Beef, shrimp or chicken tacos on corn or flour tortillas, served with guacamole and a variety of salsas

Fish tacos, grilled or breaded, served with corn tortillas, cabbage, lime, and a variety of salsas

Shrimp flautas made with flour tortillas, served with cabbage and a creamy chipotle sauce, sweet balsamic reduction, guacamole, and pico de gallo

Club sandwiches with turkey, bacon, lettuce, tomato on white, wheat, or bolillo bread, served with chips and guacamole or salsa

Hamburgers or cheeseburgers with lettuce, sliced tomato, and onion, served with crispy french fries and condiments of your choice

Cheese or chicken quesadillas served with chips, guacamole, and salsas

BLTA (bacon, lettuce, tomato, avocado) sandwiches on white, wheat, or bolillo bread, served with chips and guacamole or salsa

Ham and cheese sandwiches on wheat, white, or bolillo bread with mayonnaise

Peanut butter and jelly sandwiches served on wheat or white bread

## — ¿Por Qué No? —

Salsas, chips, guacamole, quesadillas, fresh fruit, piña coladas, strawberry daiquiris, and margaritas (virgin or not) available all day long upon request. Poolside or inside, Francisco's margaritas are *always* a good idea.

# Dinner Menu

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## Starters

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Coconut shrimp ceviche with bell peppers, tomato, cucumber, cilantro, and red onion

Ceviche Punta Mita with fresh fish or shrimp with onion, tomato, cilantro, and serrano peppers

Mahi Mahi ceviche with tomato, onions, and cilantro in lime juice

Shrimp cocktail in tomato juice with onion, avocado, and cilantro

Chicken tortilla soup served with sour cream and avocado slices

Cream of asparagus soup with croutons

Creamy black bean soup

Cream of mushroom soup with melted brie cheese

Guacamole, salsa Mexicana, and salsa molcajete served with chips

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## Salads

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Additional dressings available: ranch, honey mustard, strawberry, orange, or mango vinaigrette

Caesar salad with parmesan cheese and croutons

Mixed lettuce salad with goat cheese and a raspberry vinaigrette

Mixed lettuce salad with asparagus, artichokes, croutons, and balsamic dressing

Mixed lettuce salad with caramelized pecans, bleu cheese, and late harvest vinaigrette

Caprese salad with tomatoes, fresh mozzarella, and basil with balsamic dressing

Jicama salad, julienned with pineapple and cucumber, dressed with lime and chili

Cactus salad served chopped with tomato, cilantro, onion, and serrano with a lime vinaigrette

## Main Dishes

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### House Specialties

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Chicken or shrimp flautas made with crispy corn or flour tortillas, served with a creamy chipotle sauce, sweet balsamic drizzle, guacamole, and salsa

Flank steak, shrimp, and/or chicken fajitas with Mexican rice and refried beans with tortillas, guacamole, and salsa

## *House Specialties Cont.*

Chicken in Poblano mole with Mexican rice and refried beans or seasonal vegetables

Chiles rellenos topped with tomato sauce, served with Mexican rice and refried beans

Street tacos: shrimp, fish, chicken, or steak on corn tortillas with chopped onion, cilantro, guacamole, pico de gallo, and homemade salsa

Enchiladas Suizas smothered with red or tomatillo enchilada sauce, cheese, sour cream, served with Mexican rice and refried beans

Beef filet in red wine sauce, served with garlic mashed potatoes and seasonal vegetables

Grilled New York steak, or beef tenderloin, served with creamy potatoes and seasonal vegetables

Rack of lamb with a creamy thyme sauce, mashed potatoes, and seasonal vegetables

Parmesan-crust chicken breast, fusilli pasta with creamy or pomodoro sauce, black olives, sundried tomatoes, and spinach

Spaghetti with marinara sauce and meatballs, topped with parmesan cheese

Fresh homemade fettuccine, served with a cream sauce, grilled chicken, and parmesan cheese

Lasagna with ricotta and mozzarella cheeses, meat or veg., and marinara sauce, topped with parmesan cheese

Penne pasta with marinara sauce and cilantro-pesto prawns topped with parmesan cheese

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## *Asian Night*

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Tuna sashimi, sushi rolls made from the catch of the day, vegetable spring rolls, egg rolls, tempura shrimp and vegetables, steam-fried rice, beef & broccoli, and sweet & sour chicken

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## *Del Mar*

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Veracruz-style red snapper, slow cooked in tomato sauce with capers, bell peppers, served with Mexican rice

Cilantro-grilled prawns with avocado and tomato salad, served with mashed potatoes or Mexican rice

Mahi Mahi filet in a garlic mojo sauce, served with mashed potatoes, and seasonal vegetables

Mango-chili or coconut prawns, served with buttery couscous, and seasonal vegetables

Grilled sea bass and crispy calamari, served with saffron risotto and seasonal vegetables

Aguachile prawns with julienned jicama, green tomato, and cilantro

Coconut shrimp with mango glaze served with rice and seasonal vegetables

Fish tacos, grilled or breaded, served on corn tortillas with cabbage, lime, and a variety of salsas

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## *Surf & Turf*

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Adobo-roasted beef tenderloin, tequila- or butter-smoked garlic prawns, served with potato cake, and seasonal vegetables

Grilled flank steak, baby lobster tail or grilled Mahi Mahi, served with cilantro potatoes and seasonal vegetables

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## ~ Kids Menu ~

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Cheese or chicken quesadillas  
served with chips, guacamole, or  
salsa

Grilled cheddar cheese  
sandwiches with seasonal fruit

Cheese or pepperoni pizza, with  
other toppings available on  
request

Peanut butter with jelly or honey  
sandwiches with seasonal fruit

Chicken tenders with crispy  
french fries or seasonal fruit

Spaghetti with marinara sauce  
and meatballs, topped with  
parmesan cheese

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## ~ Dessert Favorites ~

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Individual chocolate lava cakes  
with vanilla ice cream

Chilled chocolate mousse

Brownie with vanilla ice cream

Tres leches cake

Bananas flambé with vanilla ice  
cream

Crepes with seasonal fruit, and  
chocolate-hazelnut spread or  
caramel

Rice pudding with cinnamon

Cheesecake with chocolate sauce or  
caramel

Chocolate-covered strawberries

Caramel Flan

Apple pie with vanilla ice cream

Carrot cake with cream cheese  
frosting

Homemade churros with  
chocolate and caramel dipping  
sauces

Vanilla or ginger crème brûlée

Whole cake available on request for special occasions



Casa Joya del Mar is very fortunate to have the exclusive services of Israel Castañeda as our house chef. Israel has over twenty years of international cooking experience in high-end restaurants, including the local Four Seasons Resort in Punta Mita. Israel's mantra is, "My mother gave me life. Cooking gave me a reason to live."