



CASA·BEIDISIA

SAMPLE MENU

The simple pleasure of enjoying a wonderful meal with family and friends is at the heart of the Beidisia experience. Our team is available to create whatever dishes you desire but the following suggested items are offered in the hope that they may tempt you to try something new or return to an old favorite. We can accommodate any dietary restrictions.

Breakfast Favorites

- *Seasonal fresh fruits and berries.*
- *House made granola.*
- *Plain and flavored yogurts.*
- *Avocado toast.*
- *Fresh pancakes with butter and maple syrup, warm fruit compote, or warm Nutella sauce.*
- *Eggs Benedict with Canadian bacon or smoked salmon.*
- *Freshly baked croissants or Pain Au Chocolate.*
- *Eggs any style with crispy bacon, sausage and warm toast.*
- *Omelettes with your choice of cheese, vegetables, ham, salmon, bacon, chorizo, avocado, guacamole, salsa (red or verde), and chipotle sauce.*
- *Huevos Rancheros a-la-Beidisia.*
- *French Toast.*
- *Breakfast burritos.*

Appetizers and Snacks

- *Catch of the day ceviche, shrimp or scallops, chopped tomatoes, onion, a bit of Chile Serrano, marinated in lime juice, served with corn chips and sliced avocado.*
- *Fresh made Guacamole and chips.*
- *Aguachile, shrimp marinated in lime juice, with chile serrano, red onion and cucumber.*
- *Local tuna tostadas, seared tuna with sesame crust, ginger and red onion, chipotle dressing and soy sauce.*
- *Scallop sashimi aguachile style with green apple.*
- *Shrimp tostadas with peanut and chile morita sauce, black beans and avocado.*
- *Tuna sashimi with ginger, red onion, chile serrano, soy sauce and sesame oil.*
- *Shrimp quesadillas served with chipotle salsa, and pico de Gallo.*
- *Assorted platter with samba olives, spiced nuts, and panela cheese.*
- *Crudités, jicama, pepino, carrot and mango, lime juice and chili powder on the side.*
- *Bruschettas with warm goat cheese, fresh basil and balsamic dressing.*
- *Baked panela cheese with garlic and oregano, served with croutons.*
- *Catch of the day tapas with olive tapenade and tomato hearth.*

Soups and Salads

- *Tortilla soup, served with fresh cheese, sour cream, avocado and guajillo chile rings.*
- *Poblano soup, roasted poblano chiles, sweet corn kernels, tortilla chips strips.*
- *Gazpacho, chilled savory tomato soup, served with bread croutons and basil.*
- *Black bean soup with fresh cheese and sour cream.*
- *Casa beidisia salad, baby romaine lettuce, goat cheese, cranberries, caramelized almonds, balsamic-honey vinaigrette.*
- *Blue cheese dressing salad, home made sun dried tomatoes, and garlic croutons.*
- *Greek salad, tomatoes and cucumbers, roasted bell peppers, red onion, Kalamata olives, Feta cheese and balsamic dressing.*
- *Cesar salad, baby romaine lettuce, home made dressing, parmeggiano reggiano cheese, garlic croutons, chicken or shrimp can be added.*
- *Club salad, balsamic-honey dressing, avocado, cherry tomatoes, red onion, blue cheese and crispy bacon.*
- *Mixed veggie salad, grilled and poached assorted veggies with a mustard-tarragon vinaigrette and parmeggiano regiano cheese.*
- *Niçoise salad, olive tapenade, soft boiled egg, finely sliced fresh tuna and cherry tomatoes.*

Main Courses

- *Catch of the day with cilantro pesto, chorizo and mash potatoes.*
- *Panko crusted catch of the day, soy sauce reduction sauce, basmati coconut rice, and Thai salad.*
- *Ajillo style catch of the day, garlic, guajillo chile and lime sauce, creamy spinach, and roasted potatoes.*
- *Fish and shrimp tacos served with coleslaw salad, guacamole, pico de Gallo and chipotle dressing.*
- *Steak burritos with black beans and panela cheese companion with jalapeño salsa and guacamole.*
- *Grilled cheese hamburgers served with tomatoes, avocados, onion and chipotle dressing.*
- *Pastor style shrimp, with basmati rice, pineapple pico de gallo, and avocado salad.*
- *Pibil chicken, marinated in achiote condiment, baked in banana leaf, and served with black bean purée, plantains and pickled red onion with habanero.*
- *Taco duo, chipotle chicken and steak with chorizo tacos, served with pico de gallo, guacamole and salsa.*
- *Garlic grill lobster with mushroom and pine nuts risotto, parmeggiano regiano, and truffle oil.*
- *Shrimp enchiladas with black bean sauce and cactus salad.*
- *Grilled shrimp with pipian verde (green light mole) with creamy zucchini and corn.*
- *Puerto nuevo lobster, served a-la-Baja, black beans, Mexican style rice, pico de gallo salsa and flour tortillas.*
- *Catch of the day with green tomatillo salsa and polenta with rajas (roasted poblano chile with onion and corn).*

Desserts

- *Warm apple pie with vanilla ice cream.*
- *Key lime pie.*
- *Dulce de leche molten cake with banana ice cream.*
- *Chocolate molten cake with mascarpone and red fruits ice cream.*
- *NY cheese cake with red fruit compote.*
- *Chocolate mousse with mascarpone cream and coffee syrup.*
- *White chocolate tart with red fruits.*
- *Mexican vanilla flan.*
- *Crepe brûlée: vanilla, dulce de leche or peanut butter.*
- *Cookies: chocolate chip, oatmeal and raisin, Mexican wedding cookies, alfajores with dulce de leche, butter cookies filled with chocolate cream.*
- *Vanilla Bavarian cream with strawberries coulis and berries.*
- *Carrot or blueberry cake with cream cheese frosting.*
- *Red velvet cake.*
- *Corn merengues filled with corn sweet cream.*
- *Brownies with cheese cake and raspberry cream.*

