

An aerial night photograph of a modern resort complex. The central focus is a large, open-air lounge area with several sofas and armchairs, illuminated from within. This lounge is situated on a raised platform overlooking a large, curved swimming pool. The pool is lit with a vibrant blue-green glow. The surrounding area is lush with tropical vegetation, including palm trees, and other resort buildings with tiled roofs are visible in the background. The overall atmosphere is serene and luxurious.

# Casa Xielo

WEEKLY MENU

CURATED BY **VEHM.**

# FAMILY MENUS

Served Center Table

Casa Xielo

WEEKLY MENU

## TACO BAR

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### TO SHARE

- Esquite Salad (corn salad)
- Cured Nopal Salad (cactus paddle salad)
- Taco Gobernador "Al Comal" with Guacamole

### PERSONAL

- Rib Eye Taco with Cheese Crust
- Krispy Chicken Taco
- Baja Fish Taco

### VEGAN / VEGETARIAN OPTION

- Smoked Cauliflower Taco "Al Comal"

#### SALSAS & SIDES

Variety of Salsas & Complements  
Mexicana (Pico de Gallo)  
Guacamole  
Totopos (tortilla chips)

## MEXICAN "ANTOJITOS"

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### TO SHARE

- Stem, Avocado, and Candied Seed Salad
- "Plaza" Corn (Elotito de Plaza)
- Refried Beans (Frijol Refrito)
- Poblano Rice (Arroz Poblano)
- Red Enchiladas with Cheese
- Poblano Enchiladas with Chicken
- Beef Sopes in Red Sauce
- Shrimp Flautas
- Gorditas with Fish Salpicón

#### SALSAS & SIDES

Mexicana (Pico de Gallo)  
Guacamole  
Totopos (tortilla chips)

## MEXICAN GRILL

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### TO SHARE

- Green Bean and Mandarin Salad
- Smoked Caesar Salad with Bacon Crocante
- Grilled Broccoli and Tender Corn in Pepita Hummus
- Green Rice
- Octopus in Cascabel Chili Adobo
- Zarandeado Fish (Grilled Butterflied Fish)
- Charcoal-Grilled Shrimp

#### SALSAS & SIDES

Mexicana (Pico de Gallo)  
Guacamole  
Totopos (tortilla chips)

## GRILLED SKEWERS

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### TO SHARE

- Smoked Tomato and Watermelon Salad
- Grilled Vegetables in Mulata Chile and Lime Sauce
- Sweet Potato and Mexican Corn Purée
- "Frijol Puerco" (Bean dish with pork)
- Melted Cheese
- Beef Skewer
- Chicken Skewer
- Shrimp Skewer
- Fish Skewer

#### SALSAS & SIDES

Mexicana (Pico de Gallo)  
Guacamole  
Totopos (tortilla chips)  
Tortillas

## MEXICAN FIESTA

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### TO SHARE

- Ayocote Bean Salad
- Purslane and Ranch Cheese Salad
- Charro Beans (Frijol Charro)
- Red Rice
- Poblano Strips (Rajas Poblanas)
- Beef Birria
- Pork Belly in Pipian Sauce
- Chicken in Almond Mole
- Veracruz-Style Fish (Pescado Veracruzano)
- Shrimp in Cilantro Mojo
- Quesadilla Station (Chicken Tinga, Huitlacoche, Zucchini Flower, and Chicharrón)

### SALSAS & SIDES

Mexicana (Pico de Gallo)  
Guacamole  
Totopos (tortilla chips)

## SEA DELIGHTS

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### TO SHARE

- Citrus Salad
- Jurel Tiradito
- Mahi-Mahi Ceviche in Passion Fruit Sauce
- Acapulco-Style Ceviche
- Red Aguachile with Scallops (Callo de Hacha)
- Green Aguachile with Shrimp
- "Enamorado" Octopus
- Fried Potato Taco

### SALSAS & SIDES

Mexicana (Pico de Gallo)  
Guacamole  
Totopos (tortilla chips)

## SALADS & PIZZAS

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### SALADS

- Panzanella Salad
- Heirloom Tomato and Burrata Salad
- Fig & Pecorino Salad

### PIZZAS

- Margherita Pizza
- Pepperoni Pizza
- Four Cheese and Blackberry Pizza
- Truffled Shrimp Pizza

### SIDES

Flat Focaccia and Basil Pesto

## ANTIPASTI & PASTAS

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### TO START

- Melon & Prosciutto Salad
- Asparagus and Toasted Almond Praline Salad
- Beef Carpaccio

### PASTAS

- Carbonara Risotto
- Spaghetti with Gorgonzola, Lemon & Caramelized Pear
- Farfalle with Beef Ragú and Basil Pesto
- Cavatelli Pomodoro

### ENTRÉES

- Meat Balls
- Chicken Picatta

### SIDES

Focaccia

## MEDITERRANEAN

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### TO SHARE

- Greek Salad
- Israeli Couscous
- Tomato Keftedes (fritters)
- Shrimp Keftas

### ENTRÉES

- Beef Kebab
- Chicken Kebab
- Lamb Gyro

### SIDES

Chickpea Hummus  
Muhammara  
Tzatziki  
Natural Labneh  
Greek Bread  
Lavash

## INDIAN

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### TO SHARE

- Kachumber Salad
- Baéz Salad
- Basmati Rice
- Coconut and Turmeric Rice
- Chickpea Curry
- Butter Chicken
- Chicken Tikka Masala
- Red Lamb Curry
- Shrimp in Green Curry
- Mango Chutney
- Tomato Chutney
- Cucumber Raita

### SIDES

Naam Bread

## SPANISH

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### TO START

- Andalusian Gazpacho
- Serrano Ham Croquette
- Charcuterie Board
- Pan Tumaka (Bread with Tomato)

### ENTRÉES

- Chistorra, Apple, and Provolone Skewer
- Fish Fillet with Lemon
- Valencian Paella

### SIDES

Baguette Bread

## ARGENTINE

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### TO SHARE

- Marinated Olives
- Arugula and Pear Salad
- Beef and Dried Fruit Empanada
- Roasted Tomato and Goat Cheese Empanada
- Spinach and Smoked Provolone Empanada

### ENTRÉES

- Picaña (Top Sirloin Cap)
- NY Steak
- Chicken Breast
- Grilled Chorizos

# PLATED MENUS

Four-Course Menus

Casa Xielo

WEEKLY MENU

1

AMUSE BOUCHE	Zucchini flower morsel
1ST COURSE	Marlin infladita (puffed tortilla), purslane salad, and black recado sauce
2ND COURSE	Clarified corn soup and huitlacoche (corn smut) chicharrón
3RD COURSE	Fish stuffed with scallop and shrimp pâté, carrot purée aromatized with epazote, and citrus sauce
DESSERT	Lemon pavlova and coconut sorbet

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SIDES    Epazote and guajillo butter | Bread: huitlacoche bolillito (small roll)

2

AMUSE BOUCHE	Mushroom arancini and creamy tomato purée
1ST COURSE	Heirloom tomato salad, scallop (callo de hacha) tartar, and saladet tomato with clarified olive
2ND COURSE	Butternut squash risotto and truffled shrimp with pomodoro "earth"
3RD COURSE	Ravioli with beef ragú crowned with caviar, shrimp bisque, and beef demi-glace
DESSERT	Cheese marquesita (rolled crepe) and totemoxtle (dried corn husk)

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SIDES    Oil/herbs and garlic | Bread: individual garlic and parmesan focaccia

3

AMUSE BOUCHE	Huauzontle, quesillo (Oaxaca cheese), and poblano mole croquette
1ST COURSE	Jurel tiradito, pickled manzano chili, and zucchini flower "milk"
2ND COURSE	Taco al comal with ayocote bean pâté in xcatik chile sauce
3RD COURSE	Duck magret, with sweet potato purée, guava mole, and sweet potato chochoyotas (dumplings)
DESSERT	Plantain macho rivetada tostada (plantain tart)

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SIDES    Lemon roasted butter | Corn tortilla with hoja santa

# 4

AMUSE BOUCHE	Lobster crostini with asparagus purée
1ST COURSE	Jicama and white asparagus salad in green apple and yuzu dressing
2ND COURSE	King crab crocante and avocado purée
3RD COURSE	Sealed sea bass, green salicornia mole, broccolini, and edamame
DESSERT	Tejuino (fermented corn drink) and lemon textures

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SIDES    Avocote ponzu | Bread: bao with toasted alga nori and sesame

# 5

AMUSE BOUCHE	Mushroom tartlet with nut praline
1ST COURSE	Shrimp meatball in clarified morel broth
2ND COURSE	Warm carrot medallion, apple sauce and royal lemon gel
3RD COURSE	Short rib, chickpea and pumpkin seed hummus, butternut squash, and smoked bone marrow demi-glace
DESSERT	Cotija flan with red fruit coulis and walnut tile

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SIDES    Caramelized onion butter | Bread: individual garlic crust

# 6

AMUSE BOUCHE	Cochinita pibil salbute (Yucatecan appetizer) and x'nipek (habanero relish)
1ST COURSE	Roasted corn cream
2ND COURSE	Garden salad
3RD COURSE	Beef fillet, manchamanteles (mole sauce), and plantain ash purée
DESSERT	Tosted corn texture

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SIDES    Avocado leaf butter | Corn tortilla with chaya leaf

7

AMUSE BOUCHE	Huauzontle croquette
1ST COURSE	Tuna sikil pak raspada tostada decorated with purslane salad
2ND COURSE	Wild mushroom cream with corn chochoyotes (dumplings) and braised green bean
3RD COURSE	Chicken valotine glazed with red curry
DESSERT	Creamy squash

8

AMUSE BOUCHE	Panela cheese sealed with herbs
1ST COURSE	Cured tomato salad with "ventilated" cotija cheese and puya chili emulsion
2ND COURSE	Battered cauliflower stuffed with panela cheese in tomato sauce perfumed with epazote oil
3RD COURSE	Catch of the day with chintestle (chili paste) and sautéed oyster mushrooms
DESSERT	Coconut cake with passion fruit

9

AMUSE BOUCHE	Shaved scallop wafer
1ST COURSE	Beet salad with burrata and marinated melon over beet juice
2ND COURSE	Confit duck ravioli with tartufo sauce and fresh arugula
3RD COURSE	Quail with ash mole (mole de ceniza) and date
DESSERT	Hazelnut cake with white chocolate tuille

10

AMUSE BOUCHE	Serrano ham croquette
1ST COURSE	Kampachi tiradito miso emulsion and browned butter
2ND COURSE	Beef tartar onion and leek chips with roasted garlic aioli
3RD COURSE	Fish al pilpil Brussels sprouts
DESSERT	Torrija (Spanish French toast) with hazelnut praline

# 11

AMUSE BOUCHE	Beef tartar over brioche bread
1ST COURSE	Onion soup with gruyère cheese
2ND COURSE	Rockefeller mussels
3RD COURSE	Lamb butternut squash and sweet potato mille-feuille with bourguignon sauce
DESSERT	Pistachio texture

# 12

1ST COURSE	Clam chowder
2ND COURSE	Kampachi tartar clarified coconut and nori seaweed
3RD COURSE	Beef wellington
DESSERT	Old-fashioned chocolate cake

# 13

1ST COURSE	Hamachi salmorejo (cold soup) cured avocado and mint oil
2ND COURSE	White asparagus cream with toasted almond
3RD COURSE	Confit pork belly robuchon potato with oregano and xkátik chile sauce
DESSERT	Smooth chocolate and raspberry temptation

# 14

1ST COURSE	Kampachi tartar with clarified tomato gazpacho and olives
2ND COURSE	Foie gras tamale
3RD COURSE	Catch of the day mousseline and citrus sauce accompanied by confit potato with stem salad
DESSERT	Red fruit mousse with crunchy meringue

# 15

1ST COURSE	Red or green tortilla soup
2ND COURSE	Beet tartar
3RD COURSE	Beef fillet in "mole de olla" (broth-based mole)