

Da Luisa

Breakfast

Fruit bowl	\$60
Add: granola and yogurt for \$10	
Scrambled eggs	\$60
W/Fruit, Toast and Coffee	
Add Bacon or Ham	
For \$15 pesos	
Omelet	\$60
W/Fruit, Toast and Coffee	
Add: Cheese/ Mushrooms/Tomato/Green Pepper/Onion/Ham	
\$8 each	
Eggs Motuleños	\$80
(Eggs Served Sunny-Side Up)	
Fried Tortilla, Refried Beans, Ham, Green Beans, Cream, Salsa Roja	
W/Fruit and Coffee	
Eggs Chilaquiles	\$80
(Eggs Served Scrambled or Sunny-Side Up)	
Tortilla Chips, Cheese, Onions, Cream, Salsa Roja	
W/Fruit and Coffee	
Eggs Estrellados	\$80
(Sunny-Side Up)	
Served with Rice and Fried Banana	
Fruit, Toast and Coffee	
Quesadillas	\$80
Tortilla stuffed with Mushroom, Chicken or Beef to your choice.	
Served with Re-Fried Beans and Guacamole,	
Fruit and Coffee	

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Lunch

Guacamole	\$65
Tuna Ceviche made with onions and avocado	\$129
Shrimp Cocktail Da Luisa	\$129
Tacos Three corn or flour tortillas stuffed with chicken, fish or beef Served with melted cheese and guacamole	\$ 110
Quesadillas A selection of quesadillas stuffed with: Spicy chicken and red onion/Shrimp and cilantro pesto/corn & zucchini	\$129
Nachos Tortilla chips with melted cheese, grilled chicken/beef, salsa, guacamole and refried beans	\$120
Caesar Salad With or without chicken	\$75 - 95
Cheeseburger Served with lettuce, tomato, onion, pickles and cheese Add: bacon/ham/ mushrooms \$15each	\$100
Club Sandwich With Ham, grilled chicken, bacon, avocado, lettuce and tomatoes Served in multi grain bread	\$100
Fish burger Breaded fish, fried and served in a hamburger bun with tartar sauce	\$125

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Arrachera Sandwich

\$120

Sliced beef served with avocado, tomato and sautéed onions with Dijon mustard

Calamari

\$105

Fried calamari served over a bed of Romaine lettuce, diced tomato, sliced cucumber, red onion and chopped peanuts. Served with an Asian dressing

Mediterranean Octopus Salad

\$ 110

Octopus, potatoes and tomatoes tossed with olive oil

Grilled Shrimp

\$199

Served with grilled vegetables

Grilled Lobster

\$270

Served with grilled vegetables

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Dinner menu

Appetizers

Guacamole	\$65
Mediterranean Octopus Salad Octopus, potatoes and tomatoes tossed with olive oil	\$110
Tuna Tartar Traditionally seasoned with lemon and olive oil Serve with bread	\$129
Smoked Salmon Thinly sliced Smoked salmon accompanied with sundried tomatoes, capers & parmesan cheese Served with bread	\$160
Shrimp Cocktail Da Luisa	\$129
Tuna Carpaccio Finley sliced tuna served with tomatoes and zucchini	\$ 135
Cesar Salad	\$75

Soups

Lime Soup a Mexican tradition	\$90
Red sea food Soup Fish, mussels and shrimps served with bread	\$130

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Pasta

Penne Al Salmon	\$120
Penne pasta with a creamy smoked salmon sauce flamed with cognac	
Spaghetti all' Aragosta	\$ 255
Spaghetti with lobster in tomatoes, white wine and aromatic herbs Sauce	
Vegetarian Pasta	\$105
Pasta sautéed with mixed fresh seasonal vegetables and white wine	
Aglione e Peperoncino	\$90
Spaghetti with garlic, olive oil, chili, parsley and parmesan cheese A typical Italian recipe	
Linguine al cartoccio	\$149
Linguine with calamari, shrimp and mussels sautéed with tomatoes and white wine	

Main Courses

Breaded Fish Filet	\$195
Breaded fish filet served with rice and sautéed carrots	
Tuna Filet	\$279
Seasoned with olive oil and herbs Served with grilled vegetables	
Grilled Shrimp	\$199
Served with sautéed potatoes	
Grilled Lobster	\$270
Served with sautéed potatoes	

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Pizzaiola Chicken

\$ 140

Chicken breast in Neapolitan sauce made with tomatoes, capers & herbs
Served with rice

Filet Mignon Da Luisa

\$295

340g fillet mignon of Angus beef
Covered with a creamy green pepper sauce flamed with cognac.
Served with sautéed potatoes

Mar y Tierra

\$500

Filet mignon seasoned with balsamic reduction and grilled lobster tail
Served with grilled zucchini and aubergine

Side dishes:

<i>Grilled vegetables</i>	<i>\$35</i>
<i>Sautéed potatoes</i>	<i>\$40</i>
<i>Side salad</i>	<i>\$35</i>
<i>Rice</i>	<i>\$25</i>