THE YACHT EXPERIENCES
COLLECT MOMENTS

FOOD MENU

Puerto Aventuras, Q.R. México
+(52) 984 195 0104 - México & international // +1 800 282 7153 - USA & Canada
welcome@theyachtexperiences.com // https://theyachtexperiences.com/

BREAKFAST

Breakfasts (optional in the morning departures, 8:00 am, 9:00 am and 10:00 am)
** Choose 1 option per group **

- Pan dulce: with butter and jams.
- Eggs with chaya: scrambled eggs with chaya leaves.
- Vegetarian Omelette: with mushrooms and cheese.
- Fried eggs: with bacon and bread.
- French bread: with red berries and agave honey.
- Molletes: with beans, cheese and pico de gallo.
- Quesadillas: traditional Oaxaca cheese with avocado.

All our experiences include a private chef on board and unlimited drinks.

Vegetarian Vegan Gluten free

SNACKS

INCLUDED SNACKS

- Mayan Guacamole: avocado salad, pico de gallo, coriander, lemon and roasted pumpkin seeds.
- Seasonal fruit: mix of seasonal and tropical fruit.
- Crudités: jicama and carrot sticks with ranch dressing.

ADDITIONAL SNACKS

(choose 2 options per group)

- Mini shrimp cocktail with sauce, pico de gallo, coriander and lemon.
- Traditional chickpea hummus, accompanied by pita bread.
- Traditional nachos with cheddar cheese, pico de gallo and beans.
- Serrano ham tapas with gouda cheese, ranch dressing, arugula, dehydrated tomato and black olives.

Vegetarian Vegan Gluten free

CEVICHES & SANDWICHES

CEVICHES

(choose 2 options per group)

- Mixed ceviche: traditional shrimp, fish and octopus with pico de gallo, avocado and lemon.
- Caribbean ceviche: tuna with ponzu, mango, coriander, pico de gallo and avocado.
- Shrimp ceviche: shrimp with passion fruit, tiger milk with tequila, pico de gallo and avocado.
- Shrimp aguachile: shrimp, serrano chili sauce, cucumber and coriander, red onion, chili serrano and avocado.
- Vegan ceviche: celery, coconut, tomato, onion, serrano pepper, avocado and heart of palm.

100% fresh food

Vegetarian Vegan Gluten free

SANDWICHES

SANDWICHES

(Choose 1 option per group)

- Chicken gouda cheese ciabatta: pesto, onion, dehydrated tomato, avocado and chipotle mayonnaise.
- Smoked salmon bagel with spinach, avocado, alfalfa sprouts, pickled onion and coriander mayonnaise.
- Portobello burger with roasted pineapple, roasted onion, mayonnaise and goat cheese.
- Vegetarian baguette with mushrooms, Oaxaca cheese and mixed lettuce salad with cherry tomatoes.
- Club sandwich: classic, with chicken breast, ham, tomato, lettuce, bacon, gouda cheese and mayonnaise.
- Chicken burrito: grilled chicken with peppers, roasted onion, lettuce and rice, with a chipotle dressing.

All our experiences include a private chef on board and unlimited drinks.

Vegetarian Vegan Gluten free * Can be adapted to vegan

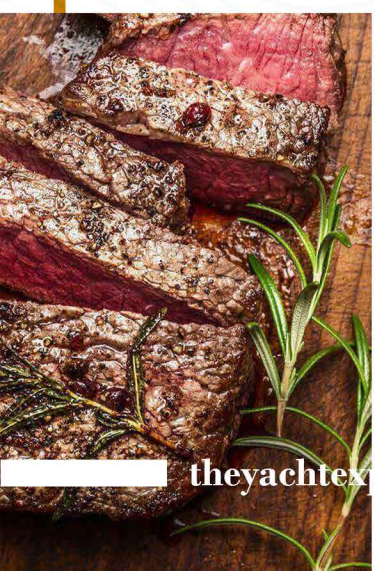
MAIN COURSES

OPTIONAL ADDITIONAL SERVICES
EXTRA COSTS APPLY

- Wagyu beef
- Lobster and ribeye BBQ
- Tomahawk
- Raw bar
- Kosher menu

WAGYU
JAPANESE BEEF

Vegetarian Vegan Gluten free



KIDS MENU AND DESSERTS

SNACKS

- Chicken nuggets with mayonnaise and ketchup.
- Potato wedge with ketchup.
- Fish fingers with mayonnaise.

MAIN DISHES

- Pasta pomodoro with parmesan cheese.
- Beef burger with cheese, mayonnaise and ketchup.
- Hotdog with mayonnaise, ketchup and bacon.
- Grilled cheese sándwich: with a thousand islands dressing.

DESSERTS

(Choose 1 option per group)

- Cheseecake: a delicious treat accompanied by fresh and exotic blueberries.
- Strawberry mousse: a delicious combination with dark chocolate zest.
- Corn bread: exotic typical Mexican bread accompanied by delicious caramel.
- Chocolate brownie.

Vegetarian Vegan Gluten free