

OMNI  CANCUN HOTEL  
& VILLAS

# Lunch

**A)** *Pomodoro Salad --*

*Tomato and Mozzarella cheese with fresh basil, with  
extra-virgin olive oil dressing*

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*Angel hair pasta with seafood in Guajillo chili  
and Huitlacoche sauces*

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*Tiramisu*

**B)** *Tortilla soup*

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*Mexican combination of beef steak,  
golden chicken taco, and chimichanga  
with guacamole and refried beans*

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*Cream Caramel Custard*

**C)** *Caribbean shrimp broth*

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*Chicken and beef fajitas accompanied with  
guacamole, refried beans, and poblano chili served  
with flour tortillas*

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*"Three milk" cake*

**D)** *Beef Carpaccio accompanied with Gruyere  
cheese and extra-virgin olive oil*

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*Shrimp "Diabla" style, served with saffron rice,  
vegetables "al dente" with an oregano aroma*

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*Dark chocolate mousse*

**E)** *Caesar salad with grilled scallops*

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*Chicken breast stuffed with seafood accompanied  
with rice, vegetables "al dente" and  
an apple and Guajillo chili Sauce*

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*Lime pie with tropical fruits*

**F)** *Spinach salad with wild mushrooms,  
Gorgonzola cheese and a citrus vinaigrette*

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*Salmon filet on pasta filo, served with saffron risotto  
and coriander butter*

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*Apple strudel with vanilla ice cream*

**G)** *French Onion soup*

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*Veal medallions au Bordelaise-style, accompanied  
with vegetables "al dente" and potatoes Ann*

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*Pear tartlet*

**H)** *Fruti di mare salad with red and yellow bell  
peppers, marinated au garlic*

*with extra-virgin olive oil*

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*Lasagna Boloñesa*

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*Cassata Siciliana*