

CASA VILLA VERDE IS FOR FOODIES

Our foodservice is one of the things that separates us from other rental villas in Vallarta. For me, travel is at least 50% food and drink. It's important to immerse yourself in the culture of the places you visit—and nothing expresses that more than local cuisine. Mexico truly stands apart, offering one of the world's most distinctive national cuisines—a beautiful blend of indigenous ingredients and European cooking techniques.

At Casa Villa Verde, we have a singular focus on food. Our two classically trained chefs deliver on that promise every day. When we travel to Vallarta, we seek out authentic Mexican food—the kind that's rarely found in the U.S. or Canada, where Tex-Mex often takes its place. Everyone knows tacos, enchiladas, and tortas, but the depth of true Mexican cuisine is something special.

Guests often ask for recommendations, so we've put together this list for your convenience.

Breakfast

We offer all the classics—Huevos a la Mexicana, Huevos Rancheros, Chilaquiles, ham, sausage, chorizo, bacon, beans, and more.

Must-try dishes:

- **Machaca** – A fantastic mix of eggs, tomatoes, chiles, and beef. Our chef prepares it two ways—try both! Best enjoyed in a tortilla (corn is traditional, wheat is Tex-Mex).
- **Tamales** – A traditional breakfast food you may not have known about.
- **Huevos Ahogados** – “Drowned eggs” in a flavorful sauce.
- **Molletes** – Beans on baguette, toasted and delicious.
- **Tostada de Frijol con Huevo** – Beans and egg on a crisp tortilla.
- **Rajas con Huevos** – Poblano pepper strips with eggs.

We can also prepare pancakes, French toast, and other familiar favorites.

Drinks & Sides:

- A wide variety of fresh juices and smoothies—just ask.
- Try a **Café de Olla**, a traditional spiced coffee.
- Enjoy the abundance of fresh tropical fruits—papaya, mango, pineapple, strawberries, and more.

Lunch & Dinner

Signature Dishes:

- **Mole** – A must-try. This complex dish can include over 30 ingredients and comes in many colors—red, black, green, yellow, even white. Traditionally served over turkey or chicken, but try green mole over lobster tail for something extraordinary.
- **Chiles en Nogada** – A festive dish with the colors of the Mexican flag, served cold.
- **Chiles Rellenos** – Stuffed peppers, rich and satisfying.
- **Enchiladas** – With chicken or your choice of protein, served with a variety of sauces—try them with mole.
- **TaQUITOS** – Rolled tortillas filled with chicken, perfect as a snack or appetizer.
- **Sopes** – Small masa rounds topped with meat, beans, lettuce, and cheese.
- **Street Tacos** – Fish, shrimp, chicken, pork, or beef—simple and delicious.
- **Paella** – With shrimp, lobster, or both.
- **Chicken with Huitlacoche** – A delicacy known as Mexican truffles.
- **Fresh Fish & Seafood** – Red snapper, mahi mahi, shrimp, and lobster are all excellent in Vallarta. Try them fried, **a la Veracruzana**, or **zarrandeado** style.
- **Shrimp al Ajillo** – Shrimp sautéed with flavorful, mild chiles.
- **Ceviche & Aguachile** – Fresh, bright, and refreshing. We also offer Peruvian-style Tiradito.
- **Guacamole & Ceviche** – Perfect for a mid-afternoon snack or pre-dinner treat.
- **Nopal (Cactus)** – Served as salad, salsa, or grilled.

- **Tortas** – Mexican sandwiches with endless variations.
- **Pozole** – A traditional hominy soup, hearty and comforting.
- **Albondigas Soup** – Mexican meatball soup.
- **Tortilla Soup** – A classic, rich with flavor.
- **Tampiqueña** – Carne asada with all the traditional accompaniments.
- **Cochinita Pibil** – Yucatán-style slow-roasted pork.
- **Carnitas** – Tender, roasted pork, often served in tortillas.
- **Tostadas** – Crisp tortillas topped with beans, meat or fish, cheese, and lettuce.

For the Adventurous:

- **Escamoles** – Ant eggs sautéed in garlic and butter (seasonal).
- **Chapulines** – Fried grasshoppers, crunchy and flavorful.

Desserts

Our sous chef, Anahi, is a pastry specialist—so every dessert is homemade and delicious.

Favorites include:

- **Tres Leches Cake** – The best you'll ever have.
- **Sautéed Bananas** – Like Bananas Foster, rich and caramelized.
- **Flan or Jericalla** – Classic custard with caramel or a brûléed top.
- **Pan de Elote** – Sweet corn cake.
- **Churros** – Served with chocolate.
- **Buñuelos** – Thin, crispy fried dough with sugar.
- **Sopapillas** – Puffy fried dough pillows with honey.
- **Empanadas** – Sweet or savory fillings.
- **Arroz con Leche** – Creamy rice pudding.
- **Fruit-forward desserts** – Fresh and light, topped with whipped cream.

For birthdays or anniversaries, Anahi can create a beautifully decorated cake to celebrate your special occasion.

These are just our Mexican options—but if you're craving something specific, simply ask. Our chefs are always happy to create something special for you.