



Welcome To Casa Louise Ixchel Restaurant

We currently offer a Summer Menu until
November 1, 2009

APPETIZERS

Guacamole	65
Fresh Avocado combined with tomatoes, onion, lime juice and cilantro, served with home-made tortilla chips	
'BLT' de Setas Salvajes	120
Grilled Wild Mushrooms topped with spinach, sun-dried tomatoes, pancetta and gorgonzola cream	
Ceviche Estilo Southwestern	110
Shrimp, White Fish, tomatoes, fresh fruit and cilantro served with home-made tortilla chips	
Ceviche de Ahí Tuna	125
Ahí Tuna, diced, served with mango, onion, tomato, oregano, cilantro and garnished with diced avocados and mint	
Cocktail de Camarones Estilo 'Bloody Mary'	125
Five Jumbo Caribbean Shrimp served with a 'Bloody Mary' cocktail sauce	
Mejillones ala Marinara	120
Fresh Mussels served with marinara sauce and parmesan garlic bread	
Aros de Calamar con Ensalada Asiática	95
Calamari, lightly floured and fried served over a bed of romaine with diced tomato, sliced cucumber, red onion, chopped peanuts. Asian Dressing served on the side	
Quesadillas de Langosta	120
Three flour tortillas filled with Lobster Bites, mozzarella cheese, onion, jalapeño, diced tomato, garlic, oregano and topped with a rich lobster sauce	
Sortido de Quesadillas	125
Medley of Quesadillas: One with Spicy Chicken and red onion; One with Shrimp and cilantro pesto; and One with Corn and zucchini	

SOPAS

Bisque de Langosta	105
The Royalty of soups - Lobster Bisque	
Sopa de Lima	75
Traditional Island recipe with red pepper, onion, tomato and tortilla strips	

ENSALADA

Ensalada de Spíke	65
Chopped Iceberg lettuce, bell pepper, celery, radish, cucumber, onion, and tomato, served with your choice of dressing on the side	
Ensalada Caesar	75
Romaine lettuce, grated parmesan cheese and chili croutons with a Caesar dressing	
Ensalada Cobb	95
Field mixed greens with diced chicken, bacon, hard-boiled egg, tomato, avocado, scallions and topped with blue cheese crumbles with your choice of dressing on the side	
Ensalada Gajo	70
Wedge of Iceberg Lettuce topped with Blue Cheese dressing and bacon bits	

Dinner

Pasta Penne	130
Penne served with ricotta cheese, roasted garlic, grilled corn and fine herbs	
Linguini con salsa de aluejas	145
Chilean Clams served with linguini, white wine, roasted garlic and parsley	
Bolognese de Longosta	195
Fettuccini served with lobster bites and topped with a light creamy lobster sauce	
Pesca del día	MP
Fish of the Day - Served with your choice of relish: Spicy Cucumber Watermelon Mango Chutney Orange Cucumber Mint Thai Jicama	
Filete de Mero con costra de platano	185
Grouper Filet served with black bean and corn salsa	
Filete de Abadejo Empanizado	195
Snapper Filet, breaded, sautéed and served with caramelized bananas and mango chutney	
Steak de atun marinado en mojito	210
Tuna Steak, marinated with a 'mojito cocktail' served with shrimps encrusted with shredded coconut and crushed plantain chips	
Brocheta de camarones a la parrilla	185
Grilled Shrimp marinated with Meyers's and Coco Lopez rums, coconut milk, soy sauce, star anise and cinnamon, grilled and served with watermelon relish	
Mar y Tierra para dos	MP
Chateaubriand with Madeira Sauce and Twin Lobster Tails served with Thai lobster sauce and drawn butter	
Medio Pollo a la brasa	130
One Half Roasted Chicken served over field greens	

Pollo tikín xíc 145
Chicken Breast marinated with Achiote and stuffed with red onion, red and yellow peppers, raisins, olives, cilantro and served au jus

Filete de Cerdo estilo Jamaica 175
Jamaican Spiced Jerk Pork Tenderloin served with a Calvados Demi-glaze and Quajillo Chile

Filete de Arrachera 195
14 oz. Black Angus N.Y. Strip Steak - served with your choice of sauces:
Au Poivre
Balsamic Reduction
Gorgonzola Vidalia Onion

All entrees served with Sautéed Yucatan Vegetables and your choice of:
Ancho Chile Risotto Cake
Sweet Potato Gratin with Smoked Chiles
Chato Potato

LUNCH

Lime Soup 75
Traditional Island Recipe with red pepper, onion, tomato and tortilla chips

Guacamole 65
Fresh Avocado combined with tomato, onion, lime juice and cilantro

Southwestern Ceviche 110
Shrimp, white Fish, tomato, fresh fruit and cilantro

Ahi Tuna Ceviche 125
Diced Ahi Tuna, mango, onion, tomato, oregano, cilantro, diced avocado and mint

'Bloody Mary' Shrimp Cocktail 125
Five jumbo Caribbean Shrimp served with a Bloody Mary cocktail sauce

Calamari 95
Calamari, lightly floured, fried and served over a bed of Romaine with diced tomato, sliced cucumber, red onion, chopped peanuts and an Asian dressing served on the side

Lobster Quesadilla 120
Three flour tortillas filled with lobster bites, mozzarella cheese, onion, jalapeño, diced tomato, garlic, oregano and topped with a rich lobster sauce

Medley of Quesadillas 125
Three quesadillas: One with spicy chicken and red onion; One with shrimp and cilantro pesto; One with corn and zucchini

Spike Salad 65
Chopped iceberg lettuce, bell pepper, celery, radish, cucumber, onion, and tomato, served with your choice of dressing on the side

Caesar Salad 75
Romaine lettuce, grated parmesan cheese and chili croutons with a Caesar dressing

Cold Pasta Salad	90
Fresh Rotini pasta with bell peppers, onion, parsley in a red wine vinegar dressing	
Cobb Salad	110
Fresh field greens topped with chicken, bacon, hard boiled egg, tomato, avocado, Bleu cheese crumbles served with a choice of dressings	
Nicoise Salad	125
Sliced baked potato, green beans, red onions, bell peppers, fresh grilled Ahí Tuna and red wine vinaigrette	
Cheeseburger	110
10 oz. Black Angus served with lettuce, tomato, onion, pickle and cheddar cheese	
BLT	70
Traditional Bacon. Lettuce and Tomato, served on multi grain bread	
Club Sandwich	110
Triple-decker consisting of ham, chicken, bacon, avocado, hard-boiled egg, lettuce and tomato served on multi grain bread	
Fish Filet Sandwich	125
Catch of the day, breaded, fried and served on hamburger bun with tartar sauce	
Sliced Steak Sandwich	140
Beef Filet Medallions served on multi grain bread with avocado, tomato and sautéed onions with Dijon mustard	
Penne Pasta	90
Penne served with ricotta cheese, roasted garlic, grilled corn and fine herbs	
Lobster Bolognese	150
Fettuccini served with lobster bites and topped with a light creamy lobster sauce	
Fish Filet W/Choice of 4 Relishes	MP
Red Snapper served with your choice of relishes: spicy cucumber watermelon, mango chutney, orange cucumber mint or Thai Jicama	
Shrimp Kebob	145
Grilled Shrimp marinated with Meyers's and Loco Lopez rums, coconut milk, soy sauce, star anise and cinnamon, grilled and served with watermelon relish	
Chicken Tikin Xic	125
Chicken breast marinated in Achipote and stuffed with red onion, red and yellow peppers, raisins, olives and cilantro and served au jus	
Jamaican Spiced Jerk Pork Tenderloin	175
Jamaican spiced jerk pork tenderloin served with Calvados Demi-glace and Guajillo chile	

BREAKFAST

Fruit Bowl	50
Fruit Bowl W/Yogurt and Granola	70
Eggs (2) Scrambled, Sunny-Side up or Over Easy W/Fruit, Toast and Coffee	60

Add Bacon or Ham	75
2 Egg Omelet w/Fruit, Toast and Coffee W/Cheese, Mushrooms, Tomato, Green Pepper, Onion, Ham Add \$8 pesos for each item	55
Eggs Motuleños (2 Eggs Served Sunny-Side Up) Fried Tortilla, Refried Beans, Ham, Green Beans, Cream, Salsa Roja W/Fruit, Toast and Coffee	75
Eggs Chilaquiles (2 Eggs Served Scrambled or Sunny-Side Up) Tortilla Chíps, Cheese, Onions, Cream, Salsa Roja W/Fruit, Toast and Coffee	75
Eggs Estrellados (2 Eggs Served Sunny-Side Up) Rice and Fried Banana W/Fruit, Toast and Coffee	75
Quesadillas Choice of Mushroom; Chicken; Beef Served with Re-Fried Beans, Guacamole, Lettuce, Tomato, fruit and coffee	75
French Toast W/Fruit and Coffee Add Bacon or Ham	50 65

Thank you and Please drop by and visit us Again