

CASA MAKÁ

PUNTA DE MITA, MEXICO



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(52) 322 1355 816

REFINED PRIVATE DINING

The Menu

Every experience is curated and coordinated by our concierge.
Scroll through the guide or jump to any section below.

**Breakfast****Snacks****Ceviche &
Tostadas****Raw & Ocean****Tacos****Specialties****The Grill****Italian****Mediterranean****Plant-Based****Desserts****Wines**

TO BEGIN THE DAY

Breakfast

[Return Home](#)

Flavored yogurt cups

House-made granola & assorted artisanal yogurts

Fruit plate

A selection of seasonal fruit

Oatmeal Bowl

Served warm with fruits and seeds

Avocado Toast

Poached egg on rustic sourdough

Eggs Benedict

Hollandaise, with your choice of ham or spinach

Bagel & Smoked Salmon

Cream cheese, capers, and red onion

Omelette Selection

Choice of cheese, vegetables, or ham — with a side salad

Morning Griddle Selection

Waffles, pancakes, French toast, or crepes, with seasonal fruit & maple syrup



SIDES

- Crispy bacon
- Breakfast sausage (pork or turkey)
- Hash browns
- Rosemary potatoes
- Toasted bread with butter & jam
- Yogurt cup
- Fresh fruit
- Pancakes
- Maple syrup

TO BEGIN THE DAY

Breakfast · Mexican



Enchiladas Suizas or Enfrijoladas

Corn tortillas filled with chicken and topped with creamy green or bean sauce.

Molletes

Toasted bolillo with refried beans, melted cheese, and pico de gallo.

Barbacoa or Carnitas Plate

Slow-braised beef or pork served with handmade tortillas and salsa verde.

Tamale & Egg Plate

Corn tamal served with fried or poached egg.

Chilaquiles Verdes or Rojos

Topped with crema, queso fresco & onion

Ranchero-Style Eggs

With refried beans & warm tortillas

Breakfast Burrito

Scrambled eggs, beans, and cheese wrapped in a warm flour tortilla.

Huevos Motuleños

Fried eggs over tortillas with black beans, plantain, and tomato sauce.



SIDES

- Refried beans
- Mexican chorizo
- Sliced avocado
- Queso fresco
- Nopal salad
- Salsa verde
- Roasted jalapeños
- Fried plantains
- Corn tortillas
- Guacamole

ANYTIME CRAVINGS

Snacks & Light Bites

[Return Home](#)

Crudités & Hummus

Seasonal raw vegetables with artisanal hummus and warm pita bread.

Labneh & Tzatziki

Mediterranean dips strained yogurt cheese with olive oil and za'atar, Greek yogurt with cucumber and lemon, and roasted red pepper walnut spread with warm pita bread.

Jicama Tacos

Crisp jicama shells filled with fresh seafood and avocado.

Potato Chips & Fries

Hand-cut potatoes, prepared classic or spiced, served crisp and golden.

Fruit Skewers

A refreshing mix of tropical fruit, served chilled.

Mini Greek Salad

Cucumber, tomato, feta, and olives — light and refreshing.

Vietnamese Rolls

Fresh rice paper rolls with shrimp, herbs, and vegetables.

Nuts & Peanuts

Lightly roasted and seasoned — the perfect salty bite.

Marinated Olives

A selection of local and imported olives marinated with herbs.

Guacamole & Salsa

Made fresh with ripe avocados, lime, and cilantro. & Classic tomato and chili salsa with a touch of lime.

Nachos

Topped with melted cheese, beans, and your choice of meat or vegetarian toppings.

Pambazos

Mini Mexican-style sandwiches filled with potato and chorizo, brushed with guajillo sauce.

Tuna & Salmon Toasts

Crispy tostadas topped with marinated tuna or salmon, avocado, and sesame.

Variety of Ceviches

Daily selection of fresh ceviches featuring local seafood and tropical flavors.



FROM THE RAW BAR

Ceviche & Tostadas

[Return Home](#)

CEVICHERÍA

Traditional Pozolom Ceviche

Classic Nayarit-style fish ceviche with tomato and cilantro.

Acapulco Ceviche

Refreshing white fish ceviche with tomato and lime.

Peel-and-Eat Shrimp

Boiled shrimp with house cocktail sauce and lemon.

Spicy Mango Tuna

Fresh tuna tossed in mango-chili dressing.



SIDES

“Balazo” Ceviche (Shrimp, Oyster, Octopus, Scallop) · Cucaracha Shrimp
· Chiltepín Shrimp Aguachile · Assorted Salsas

MAKA TOSTADERÍA

Seafood Tostada

Crispy tortilla layered with fresh seafood and citrus crema.

Tuna Tostada with Chipotle

Marinated tuna with chipotle mayo and avocado.

Crispy Taco with Aguachile

Crunchy taco filled with shrimp and pepita-spiced salsa.

Red Aguachile

Shrimp and cucumber in fiery red chili-lime broth.



SIDES

Pastor-Style Ceviche · “Green Gold” Tuna · Thai Salmon Tostada · Fresh Shrimp

FRESH FROM THE SEA

Raw & Ocean

[Return Home](#)

THE BAY

Octopus Carpaccio

Thin-sliced octopus with olive oil, lime, and sea salt.

Tuna Carnitas

Seared tuna bites glazed in citrus butter.

Grilled Caesar Salad

Charred romaine hearts with anchovy dressing and parmesan.

Zarandeado-Style Grilled Fish

Whole fish grilled over open flame with red adobo sauce.



SIDES

Sautéed Vegetables · Rice · Roasted Cauliflower · Baked Potato

ASIA

Stir-Fried Beef and Broccoli

Tender beef slices cooked in soy sauce with red peppers and broccoli.

Assorted Sushi

Chef's daily selection of maki rolls with fresh fish and vegetables

Assorted Sashimi

Thinly sliced premium fish served with soy sauce and wasabi.

Nigiri

Hand-pressed sushi topped with fresh fish or seafood.



SIDES

Steamed or spicy Edamame · Crispy Rice with Tuna · Pickled Vegetables
· Spring Rolls · Kimchi

HANDMADE, ALWAYS

Tacos & Antojitos



THE TACO CORNER

Grotesque Beef Taco

Slow-braised beef with house salsa and crispy tortilla.

Soft-Shell Crab Taco

Crispy crab taco with chipotle aioli and lime.

Mushroom Chicharrón Taco

Crispy mushroom “chicharrón” with avocado crema.

Crispy Chicken Taco

Golden chicken bites with slaw and creamy chili sauce.

Pork Belly Taco

Seared pork belly with pickled onion and pineapple.



SIDES

Salsa Station · Charred Chiles · Guacamole · Onion & Xnipec Salsa · Nopal Salad

MAKA FAIR

Pressed Chicharrón Taco

Crispy pork taco topped with avocado crema and salsa roja.

Tetela Huitlacoche

Triangular corn masa pocket filled with seasonal vegetables and Oaxacan cheese.

Tamal *(Shrimp, Lobster, or Short Rib)*

Soft masa tamal filled with your choice of seafood or meat, wrapped in banana leaf.

Assorted Tostadas

A colorful mix of mini tostadas topped with seafood, ceviche, and regional garnishes.



SIDES

Variety of Salsas · Maka House Salsa · Mixed Greens Salad · Nopal Salad
· Refried Beans with Pork · Mexican Guacamole



SIGNATURES OF THE HOUSE

Casa Maka Specialties

[Return Home](#)

MAKA MITA

Baked Salmon

Oven-baked salmon fillet served with citrus sauces and creamy mashed potato

Tuna Steak Herbs

Oven-baked tuna fillet served with sautéed red spinach and potato

Slow-cooked Beef Short Ribs

Served with mashed potato with honey sauces

Grilled Picanha & Pork Chops

Tender cuts seasoned with sea salt and herbs.



SIDES

Green Salad · Rice · Sautéed Vegetables · Shrimp Broth
Chiltepín Salsa · Mignonette Sauce · Maka House Salsa · Garlic Sashimi

PUNTA MITA

Marlin Tostada

Smoked marlin with avocado and chile-lime mayo

Shrimp Aguachile

Spicy green aguachile with cucumber, onion, and cilantro.

“Gobernador” Taco

Shrimp and langoustine sautéed with cheese and chili butter.

Octopus “Al Pastor” Taco

Tender octopus marinated in adobo with pineapple relish.



SIDES

Mexican Salsa · Guacamole · Fire-Roasted Salsa · Seafood Molcajete



OVER THE FLAME

The Grill



[Return Home](#)

ARGENTINIAN GRILL

Empanadas Salteñas

Handcrafted empanadas filled with beef, onion, and green olives.

Chorizo Argentino

Traditional Argentine sausage grilled to perfection and served with criolla salsa.

Ribeye Steak

Thick-cut ribeye grilled over wood flame, basted with garlic butter and smoked salt.

Beef Tenderloin

Center-cut tenderloin seared to perfection and finished with green chimichurri.



SIDES

Grilled vegetables · Roasted peppers · Rosemary potatoes
· Provoleta cheese · Green salad · Chimichurri · Criolla salsa

PREMIUM

King Crab

Steamed Alaskan king crab served with lemon butter sauce.

Lobster

Butter-poached lobster tail finished with herbs and citrus.

Langoustine

Grilled langoustine brushed with garlic butter and sea salt.

Tomahawk Steak

Signature tomahawk ribeye grilled to perfection with house chimichurri.



SIDES

Truffled mashed potatoes · Grilled artichokes · Lemon risotto · Arugula citrus salad
· Grilled vegetables · Asparagus · Potato gratin · Truffle fries · Mixed greens

A TASTE OF ITALY

Italian



[Return Home](#)

ITALY

Burrata Salad

Creamy burrata with heirloom tomatoes, basil pesto, and balsamic glaze.

Creamy Risotto

Arborio rice cooked in parmesan and white wine, finished with truffle oil

Parmesan Chicken

Crispy chicken breast topped with marinara sauce and melted mozzarella.

Classic Pastas (Pappardelle, Tagliatelle, Spaghetti, Penne, Fettuccine, Gnocchi, or Ravioli.)

Homemade pasta prepared with your choice of traditional Italian sauces: Pomodoro, Alfredo, Arrabbiata, Pesto, Bolognese, or Carbonara

PIZZAS

Margherita

Tomato sauce, mozzarella, and fresh basil

Prosciutto & Arugula

Cured ham, arugula, and shaved parmesan

Mushroom

Creamy mozzarella pizza with sautéed mushrooms and herbs

Pepperoni

Traditional tomato base with mozzarella and pepperoni slices.

Calzone

Folded pizza stuffed with cheese, tomato sauce, and Italian herbs.



SIDES

Focaccia · Cold Cuts · Roasted Vegetables · Caesar Salad · Grated Parmesan

SHORES OF THE MEDITERRANEAN

Mediterranean

[Return Home](#)

MEDITERRANEAN

Beef Kebab

Char-grilled skewers with Mediterranean spices and herbs

Chicken Kebab

Marinated chicken with yogurt and lemon, grilled to perfection

Mohamora Shrimp

Grilled shrimp topped with roasted red pepper and walnut sauce.

Ratatouille

Provençal vegetable medley in tomato and herb sauce.



SIDES

Greek salad · Chickpea salad · Alboronia · Hummus · Tzatziki · Babaganoush · Tahini
vegetables · Falafel · Moussaka · Tabouleh · Couscous · Roasted eggplant · Herb rice

SPAIN

Valencian Paella

Traditional saffron rice cooked with chicken, rabbit, and vegetables.

Seafood Paella

Classic Spanish paella with shrimp, mussels, calamari, and white fish.

Salt-Baked Fish

Whole white fish baked in a sea salt crust and finished with lemon oil.

Galician-Style Octopus

Octopus seasoned with olive oil, paprika, and sea salt.



SIDES

Bruschettas · Spanish omelette · Asturian bean stew · Andalusian gazpacho
· Russian salad · Tomato bread · Grilled vegetables · Green salad · Aioli

FROM THE GARDEN

Plant-Based



VEGETARIAN

Spinach & Ricotta Ravioli

Homemade pasta filled with spinach and ricotta, served with sage butter and parmesan.

Vegetable Tacos al Pastor

Marinated roasted vegetables with pineapple and achiote, served on corn tortillas.

Goat Cheese & Beet Tart

Flaky pastry filled with roasted beets, caramelized onions, and goat cheese.

Eggplant Parmesan Stack

Crispy eggplant layered with tomato sauce, mozzarella, and basil oil.



SIDES

Corn esquites · Roasted cherry tomatoes · Arugula & citrus salad · Grilled corn with cotija cheese · Herbed quinoa · Parmesan crisps

VEGAN

Jackfruit “Carnitas” Tacos

Pulled jackfruit slow-cooked with smoky chipotle and lime, served on corn tortillas.

Grilled Tofu Skewers

Marinated tofu with bell peppers and onion, served with a coconut-lime dressing.

Stuffed Zucchini Boats

Zucchini filled with lentils, tomato sofrito, and toasted almonds.

Vegan Mole Bowl

Black beans, roasted sweet potatoes, and wild rice topped with house-made vegan mole.



SIDES

Plantain chips · Avocado pico de gallo · Roasted cauliflower with paprika oil
· Coconut rice · Pickled red onions · Charred green beans

A SWEET FINISH

Desserts

[Return Home](#)

Chocolate Brownie

Warm dark chocolate brownie with vanilla bean ice cream.

Seasonal Tarts

Artisan fruit tarts made with buttery crust and seasonal produce.

Profiteroles

Classic French pastry filled with vanilla cream and topped with chocolate ganache.

Five Milks Cake

Moist sponge soaked in a blend of five milks, finished with whipped cream.

Chocolate Truffles

Handcrafted dark chocolate truffles dusted with cocoa powder

Chocolate Sponge Cake

Soft chocolate sponge layered with ganache and fresh cream.

Mousse Duo

Light and creamy chocolate and vanilla mousse with a hint of espresso.

Apple Crisp

Warm spiced apples topped with oat crumble and vanilla ice cream.

Carrot Cake

Moist carrot cake layered with cream cheese frosting and walnuts.

Tiramisu

Layers of espresso-soaked ladyfingers, mascarpone, and cocoa powder.

Key Lime Pie

Tangy key lime custard on a buttery graham crust with whipped cream.

Banana Cream Pie

Silky banana custard layered with whipped cream and buttery pastry crust.

Dulce de Leche Tart

Rich caramelized milk filling over a crisp almond crust, topped with sea salt and vanilla chantilly.

Cheesecake

Classic New York-style cheesecake with a graham crust and berry coulis.



A SWEET FINISH

Desserts · Vegan & GF

[Return Home](#)

VEGAN

Baklava

Almond and pistachio layers with orange blossom syrup, made with gluten-free filo.

Apple Tartlet

Caramelized apples on an almond flour crust with cinnamon glaze.

Chia & Mango Pudding

Coconut chia pudding topped with fresh mango and toasted coconut flakes.

Apple Brûlée

Warm baked apple with vanilla custard and caramelized sugar top.

Chocolate Chip Cookie

Soft almond-flour cookie with dark chocolate chunks and sea salt.

GLUTEN FREE

Lotus Tiramisu

Espresso-soaked cookies layered with cashew cream and Lotus crumble.

Vegan Brownie

Dense chocolate brownie made with cacao, coconut oil, and almond flour.

Mango Tart

Shortcrust base filled with mango purée and passion fruit glaze.

Fruit Cheesecake

Plant-based cheesecake with mango & passionfruit coulis and coconut crust.

Carrot Cake

Moist carrot and walnut sponge with vegan cream cheese frosting.



TO SIP AND SAVOR

Wines

[Return Home](#)

MEXICO

Monte Xanic – Cabernet Sauvignon (2022)

Valle de Guadalupe – dark fruit, cedar, smooth tannins

CALIFORNIA

Decoy – Pinot Noir

Sonoma – bright cherry, soft body

The Prisoner – Red Blend

The Prisoner – Red Blend

Austin Hope – Cabernet Sauvignon (Paso Robles, 2021)

Rich fruit, vanilla oak, long finish

SPAIN

Toro – Tempranillo Pintia (2020)

Powerful, elegant structure

Toro – Tempranillo Mariatinto (2022)

Young Tempranillo, juicy + fresh

Pago de Carraovejas (2021) Tempranillo

Premium, layered black fruit

Emilio Moro (2021) Tempranillo

Balanced, red fruit, silky

Matarromera Reserva (2018) Tempranillo

Aged, complex, oak + spice



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