

Casa de Olé - Info on Karla and her wonderful cooking!

Karla is our wonderful housekeeper/cook who works at Casa de Olé to ensure your vacation is simply the best! Although she doesn't speak much English, she understands more than you think! She is very sweet and playful to interact with, and has a smile that never quits! Enjoy your time with her. Who knows, you may even come back to the States with a great tan, and a delicious new recipe! She loves to share her Mexican cuisine!



Shrimp (Camarones)

Coconut Shrimp: Warm and crispy shrimp covered in coconut and breadcrumbs and topped with a sweet chili sauce. Owner Tip: Bring your own coconut oil for Karla to use for an extra punch as it's not available in town. (Lunch only)

Shrimp Ceviche: Shrimp marinated in lime juice, served on crispy tostada shells (Lunch only)

Shrimp Tacos: Crispy corn tacos with a spicy shrimp filling. (Lunch only)

Shrimp Cocktail, Mexican style: Refreshing gazpacho-style soup with chopped shrimp, onions, tomatoes, cucumbers, and celery. Served with crackers

Shrimp in garlic: Broiled shrimp with butter and garlic. Delicious when served with rice!

Bacon Wrapped Shrimp: Shrimp wrapped in bacon with cheese, and then broiled.

Shrimp with Ranchero Sauce: Classic Mexican dish with shrimp sautéed in a flavorful tomato-based ranchero sauce; served with rice

Other Seafood (Otro Marisco)

Fish Tacos: Flounder (or shark if available) seasoned with garlic, breaded and fried. Served with flour tortillas and a cilantro cream sauce. (Lunch only)

Fish Ceviche: Fish marinated in lime juice, served on crispy tostada shells (Lunch only)

* **Manta Tacos:** Tender sting ray stewed in tomatoes and spices, served on corn tortillas

* **Fish Zarandeado Style:** Whole baked grouper that has been butterflied and topped with tomatoes and spices. Impressive in both presentation and taste. Served with a creamy sauce and tortillas

* **Scallops (see note) in Ceviche:** Scallops marinated in lime juice

* **Scallops (see note) in Garlic and Lime:** Scallops sautéed in garlic and butter, with lime juice

Note: Scallops are limited availability when in season. When ordering a scallops entrée, you should also order a backup selection in case they are not available. Additionally, please be aware that scallops will be approximately twice the cost of shrimp. While still reasonable, we do not want you to be surprised!

Traditional Mexican Food

Chili Rellenos: Roasted poblano peppers stuffed with cheese and batter-dipped and fried. Owner Tip: Watch out for the toothpicks which hold the peppers together!

Quesadillas: Simple recipe that always tastes better when someone else makes it! Owner Tip: Ask for these with leftover Chili Verde pork!

Pan de Elote (Tamale Pie): Cornbread casserole with chilies, corn, and cheese. Owner Tip: Pair this with another entrée

Chicken Tostadas: A DIY tostada bar with crispy tostada shells, refried beans, shredded chicken, lettuce, salsa, guacamole, cream sauce, and cotija cheese.

Sopes: Savory Mexican corn masa cakes topped with shredded beef or chicken, refried beans, lettuce, salsa, guacamole, cream sauce, and cotija cheese.

Chicken Molé: Chicken topped with a rich mole sauce. Often called the national dish of Mexico, the bitter-sweetness of the cocoa subtly counteracts the spiciness of the peppers.

Enchiladas: Can be made with chicken, cheese or beef, and topped with a red sauce and sour cream.

Fajitas (Chicken or Beef): Broiled and marinated strips of chicken or beef with a complement of sauteed onions, tomatoes, and bell peppers. Great served on rice or with tortillas.

Carne Asada Tacos: Diced beef served with tortillas, shredded cabbage, and other toppings of your choice.

Machaca con Papas: Diced potatoes sprinkled with machaca beef, and mixed with tomatoes, onion, and chilis. Delicious wrapped in a flour tortilla or with eggs.

Beef Arrachera: Steak seasoned in a flavorful marinade and grilled. Served with all your favorite toppings. Very tasty!

* **Carne Barbacoa:** Delicious shredded beef that is cooked in a flavorful tomato stew. Great on tortillas or in a bowl with toppings. (Dinner only)

Chili Verde Pork: Diced pork, seasoned with roasted poblano peppers and garlic. Really tasty, and a great leftover for quesadillas or eggs!

Pizza / Pasta

Prior to working at Casa de Ole, Karla owned a pizza restaurant in town. She loves to cook Mexican food, but she also has passion for making pizza!

* **Pepperoni:** pepperoni, cheese, sauce

* **Hawaiian:** ham, pineapple, green pepper, cheese, red sauce

* **Mexican:** chorizo, jalapeno, onion, bacon, ground beef, cheese, red sauce

* **Supreme:** ham, pepperoni, black olive, green pepper, cheese, red sauce

* **Meat:** ham, pepperoni, chorizo, bacon, cheese, salsa

* **Vegetarian:** mushroom, black olive, onion, tomato, pepper, cheese, red sauce

* **Spaghetti:** tomato and cheese pasta

Note: if anyone in your group eats gluten-free, they should plan to bring a pre-made crust of their choice down with them and Karla can add the toppings. Gluten-free supplies in town are almost non-existent!

Salads (Can add chicken or shrimp)

SW Caesar Salad: Chopped lettuce, tomatoes, cucumbers, avocado, corn, and cotija cheese, in a creamy cilantro-based dressing, topped with crunchy chips.

Mixed Fruit Green Salad: Mixed green salad with chopped fruit and a honey lime dressing

Dinner Salad: A basic green salad with a vinaigrette dressing

Side Dishes

Refried Beans

Rice: Mexican rice with tomato seasoning

Calabacitas: a delicious assortment of sautéed vegetables (zucchini, onion, corn, tomatoes, green chilies) in a cheesy sauce.

Roasted Veggies: A medley of zucchini, broccoli, onion, carrots, (whatever is in season)

Pico de Gallo Salsa

Spicy salsa

Guacamole

Fresh-Squeezed Lemonade

Fresh seasonal fruit

Desserts (from our favorite bakery)

Flan: Very creamy vanilla pudding-like dessert.

Choco Flan: Chocolate cake on the bottom, flan on the top

Tres Leche Cake: Sponge cake with three different kinds of milk, topped with strawberries

German Chocolate: Coconut chocolate cake

* = New menu item

Ordering guidelines:

1. Karla is not available to prepare breakfast food.
2. Salsa and Guacamole only on arrival day, unless time is available for Karla to prepare full entrées. Please inquire to determine if this is possible.
3. On the day of your arrival, Karla usually only has time to prepare salsa and guacamole. In some cases, Karla may have time to prepare full entrées. If you are interested in a full meal on arrival day, please inquire and we'll let you know if this is possible.
4. She is available to prepare full meals (including salsa and guacamole) starting on the first full day of your vacation.
5. The form you will submit to actually order the food can be found below or a link on the "Other Info" portion of our website. You should fax this or email to us so that we have it no less than 1 week prior to your arrival.
6. Karla leaves around 5:00 pm, which is much earlier than most people want to eat dinner. (Happy hour lasts for a while at the beach!) So dinner usually involves heating up whatever Karla has prepared for you. If you're unsure of what to do, be sure and check with Karla before she leaves for the day! If you choose one of the baked shrimp or fish options, you should let her know that you will bake it from scratch later on, so it is nice and hot when you are ready to eat!

In order to help you with the process of ordering meals, we have put together this list of **Frequently Asked Questions (FAQ's)**. Please let us know if you have any other questions.

Frequently Asked Questions (FAQ's)

Q: What are Karla's hours?

A: Karla will usually arrive at the house between 9 and 10, depending on how much shopping she has to do, and usually leaves between 4 and 5, once dinner is prepared and the house is tidied up. She is willing to

work every day of your stay, except for a few major holidays like Christmas, Easter, Good Friday, New Years etc.

Q: How many meals per day can I ask Karla to cook for my group?

A: Two. Most people ask her to cook lunch and dinner or a late breakfast and dinner. She is flexible and wants to make your vacation as memorable as possible, so if you want anything more than that, talk to her or us about it. Karla typically arrives between 9 - 10am, so early breakfasts don't work.

Q: How many entrées can I choose for dinner?

A: Dinner is limited to two main entrées (maximum), plus the appropriate side dishes. Please keep in mind that she is not a short order cook; you are ordering "family style".

Q: How about entrées can I choose for lunch?

A: Lunch is limited to one main entrée, plus of course the sides.

Q: Why is dinner not available on arrival day?

A: Casa de Olé is a popular property and we often have guests arriving the same day that the previous guests depart. On these "turn" days, Karla has to clean the whole house, including laundering all the sheets and towels, make the beds, etc. With departures at 10:30 am and arrivals at 3:30 pm, that leaves her a precious 5 hours to get all that work done so the house is ready for your arrival. She will squeeze in the preparation of salsa and guacamole for arriving guests, but that's all there is time for. Full meal services begin for lunch the following day!

Q: How do we pay for the groceries and other supplies that she buys?

A: Please plan to reimburse Karla directly for the food she buys on your behalf, on a daily basis. She will provide receipts, in pesos and convert the total to dollars, for your review. She will accept either dollars or pesos.

Q: Is it appropriate to ask Karla to run errands for us?

A: While Karla is usually quite willing to shop for groceries or other items in the morning, this will usually delay her arrival at Casa de Olé past 9am. After she arrives, please be aware that going BACK into town is a burden on Karla's time and her personal vehicle. We would expect a MINIMUM of a \$20 fee, plus gratuity to be paid directly to Karla if you find this is necessary. The \$15 fee covers the gas (which is expensive) and for the wear and tear on her personal car.

Q: Can we reach Karla by phone, if we need her to buy something else for us in town?

A: Yes, you can call her on her cell phone first thing in the morning, before she heads out. Her cell, along with other pertinent numbers are programmed as speed dial numbers into the house phone. A list of these are on display near the kitchen phone. Please try to call before 9am, or she may already be heading out to the house.

Q: Is it appropriate to ask Karla to cook for people not staying at Casa de Olé?

A: Unfortunately, no. While we realize that it is always nice to invite friends over to share a meal, it is inappropriate to ask Karla to cook for more than the 14 guests (maximum) staying at Casa de Olé.

Q: Is there a BBQ Grill at the house if we want to do our own thing?

A: Yes, there is a new gas BBQ grill cooktop around back. BBQ tools available. If you like to BBQ, you'll love this new amenity!

Q: We are celebrating a special occasion. Is there anything Karla can help us with to make it more memorable?

A: Karla can pick up an amazing cake at our favorite bakery in town. The tres leche, or chocoflan cake is the best you will ever have. In addition, if you would like Karla to arrange for musicians to come out and play on the patio, she can help you with that. Ask for more information about this before you head down!

Q: Should we tip Karla at the end of our stay?

A: YES! Definitely! Karla works very hard to make your stay as comfortable and as relaxing as possible. She very much appreciates a "thank you" in the form of a tip. If she did a good amount of cooking and light housekeeping, a tip guideline usually *starts* around \$75 for a 3 night stay, and \$100 for a longer stay, and go up from there. Please be generous! These are just starting numbers, especially if you have a large group, or have asked for lots of food!

Casa de Olé S.A. de C.V.

Menu Planner

Renter Name: _____

Total People: _____

Adults to cook for: _____

Kids to cook for: _____

Arrival Date: _____

Estimated Arrival Time (no earlier than 3:30): _____

Date:	Main Entrée	Side Dishes
Lunch (1 entrée):	1.	
Dinner (up to 2 entrées):	1. 2.	

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Lunch (1 entrée):	1.	
Dinner (up to 2 entrées):	1. 2.	

Comments: _____

If you are staying longer than 3 days or need to adjust your order, simply let Karla know what you want prior to her leaving the prior day.

Barbeque: We have a new gas BBQ cooktop located on the back patio for your use as well.

Please fax or e-mail this form to the address below no later than 7 days prior to your arrival.
(877) Ole-Casa - voice (520) 318-5150 - fax *Preferred:* Scan and attach to reply email from reservation