

Living Waters Menu



LIVING WATERS
CAMP BAY / ROATAN

Breakfast: Please circle one options where any options provided are provided.

1. Baleadas – a Honduran style breakfast burrito made with homemade flour tortillas with beans, egg, and sour cream. Wake up early to learn how to make the tortillas.
2. Pancakes – pineapple or banana pancakes accompanied by a fruit plate
3. American Breakfast – bacon or sausage, eggs, toast and homemade hash browns.
4. French toast al coco – French toast dipped in coconut milk accompanied with fruit plate.
5. Fritters – flour biscuit fried with eggs, beans, sour cream and avocado
6. Honduran breakfast – eggs, beans, chorizo, typical Honduran cheese and homemade corn tortillas
7. Farewell Breakfast – Homemade cinnamon rolls, and any favorite breakfast that was made or what is left in the fridge to cook

Lunch: Please circle one options where any options provided are provided.

1. Burritos -fish, shrimp or lobster made with homemade tortillas
2. Chicken wings – fried chicken wings in a pineapple or mango sauce (depending on season) that has a little bit of spice and homemade French fries.
3. Hamburger – conch, fish, chicken or shrimp or ground beef. With a homemade sauce. Accompanied with fried tostones (fried plantains) or breadfruit (when in season)
4. Quesadilla – fish, shrimp, lobster or chicken with homemade chimol
5. Conch Soup – with homemade coconut bread
6. Pastelitos – fried empanada with fish, chicken or ground beef with a homemade sauce on top.
7. Lion fish fingers – (when available) will substitute with a different fresh fish for fish fingers and homemade French fries

Dinner: Please circle one options where any options provided are provided.

1. Appetizer – Ceviche with Yucca chips
Main Course – Surf and Turf (Steak and Lobster) with chimichurri sauce, Mashed potatoes, and mixed vegetables
2. Appetizer – Guacamole with chips
Main Course – Pork Ribs with coconut rice and side salad
3. Appetizer – Chimol (similar to pico de gallo) with tostones (fried plantains)
Main Course – Fried coconut shrimp with homemade pineapple sauce side of beans and rice and mixed vegetables
4. Appetizer – Refried bean dip with chips
Main Course – Chicken Fettuccini, side salad and homemade rolls
5. Appetizer – Conch Fritters
Main Course – Meat Kabobs with baked potato and mixed vegetables
6. Appetizer – Mixed Ceviche
Main Course – Whole fried or Baked Fish with coleslaw or white rice and homemade beans
7. Farewell Bonfire and BBQ night
Appetizer – what is left in the fridge for an appetizer
Main course – BBQ steak, shrimp, chicken or lobster. Potato salad, refried beans, pico de gallo and homemade corn tortillas

Dessert – Flan, Key Lime Pie or Coconut pie (if you would like dessert any other night besides last night, please let us know)

Our chef, Dulce, is \$100 a day for up to 6 people and \$125/day for 7 to 10 people, which would require Dulce and an assistant. The cost of groceries is not included and would be in addition to the cost of our chef(s). We will purchase any groceries and stock the refrigerator with what she will need for the week. There would be a 20% upcharge on any groceries purchased by us.

If it looks like it is not going to rain on the last night of your stay you can schedule a barbecue and bonfire at our beach.

Let us know what else you would like us to schedule. In home massage, guided hike through the national park, snorkeling, diving, fishing, sight-seeing, or day trip by boat to Pigeon Cay (lunch will be served at the cay).

Enjoy your stay at Living Waters!!

We are here to make your vacation worry free!!