

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

Karla is our wonderful housekeeper/cook who works at Casa de Olé to insure 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!



Menu

Fish (Pescado)

- Fish Tacos: Flounder seasoned with garlic and then breaded and fried. They are served with flour tortillas and all the Mexican toppings! Yum! (LUNCH ONLY)
- Fish baked in foil with vegetables: Very light
- Fish sautéed with garlic: Need I say more?
- Cerviche: fish marinated in lime juice, served on crispy tostada shells

Shrimp (Camerones)

- Coconut Shrimp: They are unbelievably crispy with that wonderful coconut crunchiness; with the sweet chili sauce, they are simply amazing! Be sure and order this on day 1, in case you want to repeat! (It is even better if you bring coconut oil for Karla to cook them in as it is not available in town) (LUNCH ONLY)
- Shrimp Tacos: Karla prepares shrimp in slightly spicy sauces and serves them in a crunchy corn tortilla (LUNCH ONLY)
- Shrimp Cocktail, Mexican style: Shrimp is chopped up and served in a gazpacho type base with chopped onions, tomatoes, cucumbers and celery. Just delicious and refreshing! This is served with crackers.
- Shrimp Barbacoa: Shrimp in a homemade BBQ sauce.
- Shrimp in garlic. She gets it all ready for the oven. You can heat it up when you are ready to eat!
- Shrimp wrapped in bacon with cheese, and then broiled. My husband loves this!
- Shrimp with Ranchero Sauce: Classic Mexican dish with shrimp sautéed in a sauce of butter, onions and tomatoes; served with rice

Traditional Mexican Food

- Chili Rellenos: These are the best you will ever have! Watch out for the toothpicks which hold the peppers together!
- Carne Asada Tacos: Diced beef served with tortillas, shredded cabbage and toppings.
- Chicken Tostadas: You haven't had tostadas until you have had these!!! They are the best! Crispy corn tortilla shells with an assortment of toppings....beans, chicken, lettuce, salsa, guacamole, cheese and cream sauce. Bosmeny kids insist on this as their arrival meal!
- Chicken Mole: Chicken with Mexican Mole (a complex sauce with many flavors)
- Machaca con Papas: Diced potatoes sprinkled with machaca beef, and mixed with tomatoes, onion and chilis. Delicious wrapped in a flour tortilla. Also good for breakfast with eggs.
- Pan de Elote (Tamale Pie) Cornbread based casserole with chilies and corn and cheese. Always a crowd pleaser!
- Chili Verde: Diced pork, seasoned with garlic and chili. Really tasty, and a great leftover for quesadillas or eggs! Order this with the Calabascitas (see below) as a side dish! Yum!

- Quesadillas: Mexican version of a grilled cheese sandwich, but made with tortillas. They are great with salsa etc on top!
- Fajitas (Chicken or Beef); these are served in a broth (stew like) with cut up red and green peppers and onions. Great served on rice or with tortillas.
- Enchiladas: These can be made with chicken, cheese or beef, and are topped with a red sauce, or a sour cream sauce.
- Beef Arranchera: Marinated skirt steak, sautéed and cut into small pieces and eaten in tortilla with shredded cabbage and salsa toppings. Very tasty!
- Sopos: These are thick corn meal patties, usually served with a shredded beef or chicken topping. Think "tostada" with a thick, chewy corn meal base.

Salads

- SW Caesar Salad. A salad that consists of chopped lettuce, shrimp, tomatoes, cucumbers, avocado, corn, and cotija cheese, in a creamy cilantro based dressing, topped with crunchy chips.
- Mixed green salad with faint lime honey dressing – with or without shrimp
- Shrimp Salad with mayonnaise

Side Dishes

- Refried Beans
- Rice
- Calabacitas: a delicious assortment of sautéed vegetables (zucchini, onion, corn, tomatoes, green chilis) in a cheesy sauce. These are amazing!
- Salsa This is a Pico de Gallo style with all fresh ingredients! Not spicy at all...just fresh!
- Spicy salsa: This is a cooked, salsa with a bit of a bite!
- Guacamole: Oh my....so good and plentiful!
- Lemonade better known as Limonada, South of the border: Karla makes this from fresh lemons. So good!

Desserts

- Flan: Very creamy vanilla pudding like dessert.
- Choco Flan: The vanilla flan bakes on top of this moist chocolate cake, AMAZING! She gets this from the bakery.
- Tres Leche Cake: Karla will pick one up from a great bakery in town. This is the best tres leche ever and comes topped in strawberries. Small, Medium or large. Really a treat!
- Fresh fruit: Karla will cut up some fresh fruit, whatever is in season, to end your meal in a refreshing way!

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 do so.
3. 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.
4. 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, 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.

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 \$15 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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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