

Desayunos /
Breakfast

Room SERVICE



HS
HOTSSON
LONG STAY SUITES
HOTELS & RESORTS
CONK - CONDESA SUR



Desayunos / Breakfast de 6:00 a 12:00 hrs. / Ext.150

JUGOS, FRUTOS Y CEREALES / JUICES, FRUIT AND CEREALS

JUGOS FRESCOS DEL DÍA / FRESH JUICE \$79

Naranja, toronja, verde o del día
Orange, grapefruit, green, or daily special

PLATO DE FRUTA MIXTA / MIXED FRESH FRUIT \$169

Papaya, sandía, melón, piña
Papaya, watermelon, cantaloupe and Pineapple

CEREALES / CEREALS \$107

Corn Flakes, Choco Krispis, Zucaritas, Corn Pops, bland flakes
Con plátano o fresas/with banana or strawberry

PARFAIT DE FRUTOS ROJOS / RED BERRIES PARFAIT \$181

Clásica receta de crema batida y saborizada
whipped and flavored cream

HUEVOS Y OMELETTES / OMELETTES AND EGGS

AL GUSTO / AT YOUR CHOICE \$192

Fritos, omelette, revueltos, a la mexicana o rancheros, con salchicha, jamón, chorizo o tocino
Fried, omelet, scrambled, mexican style, or rancheros with sausage, ham or bacon

A LA VERACRUZANA / "VERACRUZANA" STYLE \$215

Tortilla de maíz rellena de huevo a la mexicana, bañados en salsa de frijol, chorizo, cebolla y chile serrano frito
With tortilla stuffed with scrambled eggs, tomatoes and onion, covered with beans sauce, chorizo, onion and fried chili

CLARAS DE HUEVOS / EGG WHITES \$192

Revueltas o en omellete, con espinacas, queso, jamón, salchicha, tocino o champiñones
Scrambled or omelet, stuffed with spinach, cheese, ham, sausage, bacon or mushrooms



Desayunos / Breakfast de 6:00 a 12:00 hrs. / Ext.150

ESPECIALIDADES / SPECIALITIES

TACOS DE COCHINITA PIBIL / MARINATED AND SHREDDED PORK TACOS \$248

Servida con salsa xnipec
traditional mayan dish with habanero hot chilli sauce

MOLLETES \$215

A elegir, gratinados o naturales, con tocino, jamón o chorizo, acompañados de salsa mexicana
At your choice, gratinated or plain, with bacon, ham or chorizo, served with mexican sauce

CHILAQUILES \$237

Bañados en salsa verde o salsa roja, acompañados de queso, crema, cebolla morada y arrachera
Fried corn tortilla dipped in green or red tomatoes sauce, with cheese, cream, red onion and marinated skirt steak

SÁNDWICH BLT \$316

En pan de centeno con tocino, lechuga y jitomate
On rye bread with bacon, lettuce and tomato

DE LA PANADERÍA / FROM THE BAKERY

CANASTA DE PAN DULCE / SWEET ROLLS BASKET 4 pzas \$90

Hechos en casa: concha, croissant, rollo de canela o chocolatines
Homemade: concha, croissant, cinnamon roll or chocolatines

Precio por pieza / price per piece \$28

TUTTIS / PUFF PASTRIE BALLS WITH SUGGAR 6 pzas \$124

Pasta hojaldrada rellena de queso con azúcar
stuffed with cream cheese

TOSTADO FRANCÉS / FRENCH TOAST \$181

Pan brioche con huevo, azúcar y canela
fried brioche coated with eggs, sprinkled with sugar and cinnamon

HOT CAKES O WAFFLES / PAN CAKES OR WAFFLES \$192

A elegir: naturales, con jamón o tocino
at your choice, plain, with ham or bacon



Desayunos / Breakfast de 6:00 a 12:00 hrs. / Ext.150

BEBIDAS / BEVERAGES

Licuada de fresa o plátano / strawberry or banana smoothie	\$102
Café americano / regular coffee or decaffeinated	\$73
Café europeo / expreso / capuchino o late / european coffee / express /cappuccino or late	\$85
Café expreso doble / double express coffee	\$96
Chocolate caliente o frío / cold or hot chocolate	\$90
Té / Tea	\$73
Agua embotellada / bottle of water 400 ml	\$51

TODOS LOS PRECIOS INCLUYEN IVA (16%) Y CARGO POR SERVICIO (15%).
PRECIOS EN MONEDA NACIONAL
LA INGESTA DE LOS ALIMENTOS CRUDOS ES RESPONSABILIDAD DEL COMENSAL

PRICES INCLUDE TAXES (16%) VAT PLUS SERVICE CHARGE (15%)
PRICES IN MEXICAN CURRENCY
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Comidas y cenas /
Lunch and dinner

Room SERVICE



HS
HOTSSON
LONG STAY SUITES
HOTELS & RESORTS
CONDOMINIOS



Comidas y cenas / Lunch dinner de 13:00 a 23:00 hrs. / Ext.150

ENTRADAS / APPETIZER

CARPACCIO DE RES / BEEF CARPACCIO 100 g \$339

Láminas de filete de res con champiñones, alcaparras, cebolla, aceituna, arúgula y parmesano
Beef tenderloin slices with mushroom, cappers, onion, green olive, arugula and parmesan cheese

TACOS DE CHICHARRÓN DE RIB EYE / FRIED RIB EYE TACO 120 g \$237

Servido en tortilla de harina con fideo seco con alioli de cilantro y chile de árbol frito
Served in flour tortilla, dry mexican noodle, cilantro aioli and fried chili

TACOS DE GAONERA DE FILETE DE RES / BEEF TENDERLOIN TACO 180 g \$271

Servida con salsa de chile serrano
Served with spicy serrano chili sauce

TACOS AL PASTOR / "PASTOR STYLE TACO" 120 g \$215

Los tradicionales con la receta original
Pork lion made with the traditional recipe

ENSALADAS / SALADS

ENSALADA VIA VERDI / VIA VERDI SALAD \$271

Mezcla de lechuga italiana, arúgula, espinaca, berros y kale, queso de oveja con vinagreta de echalot
Mixed Italian lettuce, arugula, spinach, watercress, kale and sheep's cheese with eschalot vinaigrette

ENSALADA CESAR TRADICIONAL / TRADITIONAL CAESAR SALAD \$282

Con pollo / With chicken 100 g \$316
Con camarón / With shrimps 100 g \$350

ENSALADA PRIMAVERA / SPRING SALAD \$271

Mezcla de lechuga italiana, sangría y espinaca, frutos rojos, queso de cabra, surimi y ajonjolí garapiñado
Mixed Italian lettuce, red sails and spinach, red berries, goat cheese, surimi and candied sesame seeds



Comidas y cenas / Lunch dinner de 13:00 a 23:00 hrs. / Ext.150

SOPAS O CREMAS / SOUPS OR CREAMS

CALDO DE POLLO HOTSSON / CHICKEN BROTH HOTSSON STYLE \$192

Con pollo, queso, arroz, chipotle y garbanzo, acompañado con cilantro, cebolla y aguacate
With chicken, cheese, rice, chickpeas and chipotle chili, accompanied with onion, cilantro and avocado

SOPA DE TORTILLA / TORTILLA SOUP \$192

Con guarnición de tortilla frita, chile pasilla, queso panela, crema, aguacate y chicharrón de cerdo
Garnished with fried tortilla, pasilla chili, panela cheese, cream, avocado, and pork crackling

CARNES Y AVES / MEAT AND POULTRY

MILANESA DE RES / BEEF MILANESA 180 g \$395

Servida con puré de papa y vegetales
Served with mashed potatoes and vegetables

POLLO CORDON BLUE / CORDON BLEU CHICKEN BREAST 180 g \$440

Pechuga rellena de jamón y queso en salsa de queso gorgonzola, acompañado con puré de papa trufado y vegetales asados
Grilled chicken breast stuffed with ham and cheese, served with truffled mashed potatoes and roasted vegetables.

MILANESA DE POLLO / CHICKEN BREAST MILANESE 180 g \$350

Servida con puré de papa y vegetales
Served with mashed potatoes and vegetables

PESCADOS Y MARISCOS / SEAFOOD AND SHELLFISH

CAMARONES MOMIA / MUMMY SHRIMP 5 pzas 180 g \$553

Envueltos en tocino y rellenos de queso Oaxaca, bañados en salsa de chile ancho y piloncillo, servidos con arroz y hojas de lechuga
wrapped in bacon and stuffed with Oaxaca cheese, covered with ancho chili sauce and molasses sugar, served with rice and lettuce leaves



Comidas y cenas / Lunch dinner de 13:00 a 23:00 hrs. / Ext.150

PIZZA / PIZZA

PIZZA DE 4 QUESOS / FOUR CHEESE PIZZA

\$328

Combinación de queso mozzarella, gouda, manchego y gorgonzola
Combination of mozzarella, gouda, manchego and gorgonzola cheeses

PIZZA DE PEPPERONI / PEPPERONNI PIZZA

\$328

PIZZA HAWAIANA / HAWAIIAN PIZZA

\$328

La tradicional con jamón y piña
traditional with ham and pineapple

PIZZA DE CARNES / MEATS PIZZA

\$328

Salami, pepperoni, arrachera, jamón de pierna, pimientos y aceitunas negras
Salami, pepperoni, skirt steak, leg ham, bell peppers and black olives

SÁNDWICHES Y HAMBURGUESAS SANDWICHES AND BURGERS

CLUB SANDWICH

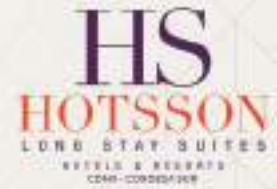
\$316

Con pollo, jamón, queso manchego, tocino, lechuga, jitomate y cebolla, acompañado de papas a la francesa
With chicken, ham, manchego cheese, bacon, lettuce, tomatoes and onion, accompanied with french fries

HAMBURGUESA HOTSSON / HOTSSON BURGER 200 g

\$333

Carne de res, con aros de cebolla, tocino, queso manchego, queso gouda, cebolla caramelizada, jitomate, lechuga y aguacate
Grilled ground beef, with onion rings, bacon, manchego cheese, gouda cheese, caramelized onion, tomato, lettuce and avocado.



Comidas y cenas / Lunch dinner de 13:00 a 23:00 hrs. / Ext.150

POSTRES / DESSERTS

BROWNIE DE 3 CHOCOLATES Y HELADO DE VAINILLA / THREE CHOCOLATES BROWNIE WITH VANILLA ICE CREAM	\$215
CHEESECAKE DE LIMÓN / LEMON CHEESECAKE	\$215
PASTEL ÓPERA / OPERA CAKE	\$203
TARTA DE HIGO CON CREMA DE ALMENDRAS / FIG TART WITH ALMOND CREAM	\$203

BARRA DE BEBIDAS / BAR AND DRINKS BEBIDAS SIN ALCOHOL / BEVERAGE WITHOUT ALCOHOL

COCA COLA REGULAR 355 ml	\$70
COCA COLA ZERO 355 ml	\$70
COCA COLA LIGHT 335 ml	\$70
TOPO CHICO 335 ml	\$70
AGUA TÓNICA 355 ml	\$70
GINGER ALE 355 ml	\$70
SPRITE 355 ml	\$70
FRESCA 355 ml	\$70
SIDRAL MUNDET 355 ml	\$70
AGUA SANTA MARÍA GOURMET 400 ml	\$70
LIMONADA / LEMONADE	\$77
NARANJADA / ORANGEADE	\$77



Comidas y cenas / Lunch dinner de 13:00 a 23:00 hrs. / Ext.150

CERVEZAS / BEERS

CERVEZA CORONA EXTRA / CORONA EXTRA BEER 355 ml	\$82
CERVEZA NEGRA MODELO / NEGRA MODELO BEER 355 ml	\$82
CERVEZA VICTORIA / VICTORIA BEER 355 ml	\$82
STELLA ARTOIS / ESTELLA ARTOIS BEER 355 ml	\$96

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Menú nocturno /
Midnight Menu

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CONDOMINIO CONDÉSASUR



Menú Nocturno / Midnight Menu de 23:00 a 6:00 hrs. / Ext 150

ENTRADAS / APPETIZER

ENSALADA DE FRUTAS / FRUIT SALAD

\$85

Con melón chino, melón valenciano, papaya, piña y frutos rojos
With cantaloup melon, Valencian melon, papaya, pineapple and red fruits

ENSALADA CÉSAR TRADICIONAL / TRADITIONAL CAESAR SALAD

\$282

Con pollo / With chicken 100 g

\$316

SÁNDWICHES Y HAMBURGUESAS / SANDWICHES & BURGUERS

CLUB SANDWICH

\$316

Con pollo, jamón, queso manchego, tocino, lechuga, jitomate y cebolla, acompañado de papas a la francesa
With chicken, ham, manchego cheese, bacon, lettuce, tomatoes and onion, accompanied with french fries

CROISSANT

\$280

Con jamón, queso, jitomate, cebolla y lechuga acompañado con papas saratoga
With ham, cheese, tomato, onion and lettuce accompanied with potato chips

HAMBURGUESA DE RES / BEEF BURGER 200 g

\$333

Carne de res, tocino, queso manchego, cebolla, jitomate, lechuga, acompañada de papa saratoga
Grilled ground beef, with bacon, manchego cheese, onion, tomato, lettuce and with potato chips

PLATO PRINCIPAL / MAIN COURSE

PECHUGA DE POLLO A LA PARRILLA / GRILLED CHICKEN BREAST 200 g

\$350

Acompañado con ensalada o papa saratoga
Accompanied with salad or potato chips



Menú Nocturno / Midnight Menu de 23:00 a 6:00 hrs. / Ext 150

ARRACHERA A LA PARRILLA / GRILLED SKIRT STEAK 250 g \$380

Acompañado con ensalada o papa saratoga
Accompanied with salad or potato chips

POSTRES / DESSERTS

Pastel de Queso / Cheesecake 250 g \$215

Café americano / regular coffee or decaffeinated \$73

Té / Tea \$73

Leche / Milk \$73
Whole, Light or lactose-free

Refresco / Soda can \$62
Coca Cola, Coca Cola Zero, Coca Cola Light, Mundet Sidral, Fresca, Sprite

Agua embotellada / Bottle of water 400 ml \$51

Cerveza / Beer \$82
Corona, Victoria, Negra Modelo

LOS ALIMENTOS DEL SERVICIO NOCTURNO SON SERVIDOS EN CONTENEDOR.
THE FOOD FROM MIDNIGHT MENU WILL BE SERVED IN PLASTIC CONTAINER.

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Destilados /
Distilled

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Destilados / Distilled 13:00 a 23:00 hrs. / Ext.150



WHISKY

JACK DANIELS (750 ml)

COPA / CUP \$260 - BOTELLA / BOTTLE \$2,618

BUCHANAN'S DE LUXE 12 AÑOS (750 ml)

COPA / CUP \$316 - BOTELLA / BOTTLE \$3,187

CHIVAS REGAL 12 AÑOS (750 ml)

COPA / CUP \$316 - BOTELLA / BOTTLE \$3,187

CHIVAS REGAL 18 AÑOS (750 ml)

COPA / CUP \$632 - BOTELLA / BOTTLE \$6,375

GLENFIDDICH 12 AÑOS (750 ml)

COPA / CUP \$384 - BOTELLA / BOTTLE \$3,870

J. WALKER ETIQUETA ROJA /
RED LABEL (750 ml)

COPA / CUP \$260 - BOTELLA / BOTTLE \$2,618

J. WALKER ETIQUETA NEGRA /
BLACK LABEL (750 ml)

COPA / CUP \$310 - BOTELLA / BOTTLE \$3,100

OLD PARR (750 ml)

COPA / CUP \$282 - BOTELLA / BOTTLE \$2,847

BRANDYS

TERRY CENTENARIO (700 ml)

COPA / CUP \$209 - BOTELLA / BOTTLE \$2,106

TORRES 10 (700 ml)

COPA / CUP \$209 - BOTELLA / BOTTLE \$2,106

TORRES 15 (700 ml)

COPA / CUP \$260 - BOTELLA / BOTTLE \$2,618

TEQUILAS

DON JULIO BLANCO (750 ml)

COPA / CUP \$294 - BOTELLA / BOTTLE \$2,960

DON JULIO REPOSADO (700 ml)

COPA / CUP \$316 - BOTELLA / BOTTLE \$3,187

TEQUILAS

DON JULIO 70 (700 ml)

COPA / CUP \$361 - BOTELLA / BOTTLE \$3,643

HERRADURA REPOSADO (700 ml)

COPA / CUP \$361 - BOTELLA / BOTTLE \$3,643

JOSE CUERVO TRADICIONAL (750 ml)

COPA / CUP \$203 - BOTELLA / BOTTLE \$2,049

1800 CRISTALINO (700 ml)

COPA / CUP \$316 - BOTELLA / BOTTLE \$3,187

RESERVA DE LA FAMILIA PLATINO (700 ml)

COPA / CUP \$361 - BOTELLA / BOTTLE \$3,643

RESERVA DE LA FAMILIA EXTRA AÑEJO (750 ml)

COPA / CUP \$1000 - BOTELLA / BOTTLE \$10,733

MEZCAL

400 CONEJOS JOVEN (750 ml)

COPA / CUP \$226 - BOTELLA / BOTTLE \$2,277

MONTE LOBOS JOVEN (750 ml)

COPA / CUP \$297 - BOTELLA / BOTTLE \$2,572

BRUXO NO 1 ESPADÍN (750 ml)

COPA / CUP \$246 - BOTELLA / BOTTLE \$2,504

RON / RUM

BACARDI BLANCO (750 ml)

COPA / CUP \$169 - BOTELLA / BOTTLE \$1,708

MATUSALEM CLASICO (750 ml)

COPA / CUP \$169 - BOTELLA / BOTTLE \$1,708

ZACAPA AMBAR 12 AÑOS (750 ml)

COPA / CUP \$235 - BOTELLA / BOTTLE \$2,350

APPLETON STATE

COPA / CUP \$235 - BOTELLA / BOTTLE \$2,350

COGNAC

HENNESSEY VSOP (700 ml)
COPA / CUP \$633 - BOTELLA / BOTTLE \$6,006

HENNESSEY VS (700 ml)
COPA / CUP \$418 - BOTELLA / BOTTLE \$4,030

MARTELL VSOP (700 ml)
COPA / CUP \$421 - BOTELLA / BOTTLE \$4,055

GINEBRA / GIN

BEEFEATER (750 ml)
COPA / CUP \$203 - BOTELLA / BOTTLE \$2,049

BOMBAY SAPPHIRE (750 ml)
COPA / CUP \$203 - BOTELLA / BOTTLE \$2,049

HENDRICKS (750 ml)
COPA / CUP \$316 - BOTELLA / BOTTLE \$3,187

TANQUERAY LONDON
DRY GIN (750 ml)
COPA / CUP \$203 - BOTELLA / BOTTLE \$2,049

VODKA

ABSOLUT AZUL (750 ml)
COPA / CUP \$203 - BOTELLA / BOTTLE \$2,049

GREY GOOSE (750 ml)
COPA / CUP \$260 - BOTELLA / BOTTLE \$2,618

STOLICHNAYA (750 ml)
COPA / CUP \$203 - BOTELLA / BOTTLE \$2,049

SMIRNOFF
COPA / CUP \$180 - BOTELLA / BOTTLE \$1,800

LICORES / LIQUORS

BAILEYS (700 ml)
COPA / CUP \$203 - BOTELLA / BOTTLE \$2,049

CAMPARI (750 ml)
COPA / CUP \$203 - BOTELLA / BOTTLE \$2,049

CHINCHÓN DULCE (1lt)
COPA / CUP \$203 - BOTELLA / BOTTLE \$2,049

CHINCHÓN SECO (1lt)
COPA / CUP \$203 - BOTELLA / BOTTLE \$2,049

LICOR 43 (700 ml)
COPA / CUP \$260 - BOTELLA / BOTTLE \$2,618

SAMBUCA VACCARI BLANCO (700 ml)
COPA / CUP \$203 - BOTELLA / BOTTLE \$2,049

SAMBUCA VACCARI NERO (700 ml)
COPA / CUP \$203 - BOTELLA / BOTTLE \$2,049

APEROL (700 ml)
COPA / CUP \$203 - BOTELLA / BOTTLE \$2,049

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