

Desayunos / Comidas / Cenas

*Room*  
**SERVICE**

Desayunos / Breakfast

## **PARA EMPEZAR / TO START**

### **JUGOS / JUICES**

#### **NARANJA / ORANGE (320 ml)**

**\$65**

#### **VERDE / GREEN JUICE (320 ml)**

Elaborado con nopal, espinaca, perejil, apio y piña.

With nopal, spinach, parsley, celery  
and pineapple.

**\$75**

#### **JUGO DEL DÍA / JUICE OF THE DAY (320 ml)**

**\$75**

#### **FRUTA DE LA ESTACIÓN / FRESH SEASONAL FRUIT (200 g)**

Papaya, melón, piña o sandía.

Acompañada con yogur y granola.

Papaya, melon, pineapple or watermelon.

Accompanied with yogurt and granola.

**\$135**

#### **AVENA / OATMEAL**

Preparada con leche o agua, azúcar, canela y  
frutos rojos.

Prepared with milk or water, sugar, cinnamon  
and berries.

**\$90**

## LICUADO / MILKSHAKES

**LICUADO DE PLÁTANO O CHOCOLATE /  
BANANA SMOOTHIE OR CHOCOLATE MILK-SHAKE**  
(354 ml)

**\$75**

## DE LA GALLINA / EGG DISHES

**HUEVO AL GUSTO / EGGS TO TASTE (2 piezas / pieces)**

Servidos: a la mexicana, jamón, salchicha, queso, espinaca  
o champiñón.

Served: mexican style scrambled eggs, ham, sausage, cheese,  
spinach or mushroom.

**\$150**

**HUEVOS RANCHEROS O DIVORCIADOS /  
RANCHEROS OR DIVORCIADOS EGGS**

**(2 piezas / pieces)**

Acompañado con frijoles y tortilla.  
Accompanied with beans and tortilla.

**\$155**

## OMELET

**OMELET POBLANO / POBLANO OMELET (2 piezas / pieces)**

Elaborado con rajas poblanas, queso y salsa pasilla.  
With poblano pepper strips, cheese and pasilla sauce.

**\$150**

**OMELETE LIGTH / HEALTHY OMELET (3 piezas / pieces)**

Elaborado con claras, espinaca, champiñón, queso panela, salsa  
ranchera y verduras.

With egg whites, spinach, mushrooms, panela cheese,  
ranch sauce and vegetables.

**\$160**

# ESPECIALIDADES / SPECIALTIES

## **BURRITOS NORTEÑOS / NORTEÑO WRAP (2 piezas / pieces)**

Huevo revuelto a la mexicana con machaca, pico de gallo y aguacate,  
en tortilla de harina.

Mexican-style scrambled eggs with machaca, pico de gallo,  
and avocado, served in a flour tortilla.

**\$195**

## **ENCHILADAS SUIZAS / SWISS ENCHILADAS (3 piezas / pieces)**

Elaboradas con pollo (90 gr) y queso.  
Accompanied with chicken (90 gr) and cheese.

**\$195**

## **CHILAQUILES LIGEROS / LIGHT CHILAQUILES**

Acompañados de queso panela y nopal.  
Accompanied with panela cheese and nopal.

**\$185**

## **CHILAQUILES / CHILAQUILES**

<b>Con pollo / With chicken (70 g)</b>	<b>\$185</b>
<b>Con huevo / With egg (2 piezas / pieces)</b>	<b>\$170</b>

Servidos con salsa roja o verde, crema, queso fresco, cebolla y cilantro.  
Served with red or green sauce, cream, queso fresco,  
onion and cilantro.

## DE LA PANADERÍA / FROM THE BAKERY

### **HOT CAKES / HOT CAKES (3 piezas / pieces)**

Acompañados de miel de abeja, miel de maple o mermelada.  
Accompanied with honey, maple syrup or jam.

**\$120**

### **WAFFLES / WAFFLES (2 piezas / pieces)**

Acompañados de miel de abeja, miel de maple  
o mermelada.  
Accompanied with honey, maple syrup or jam.

**\$120**

### **TUTIS / TUTIS SWEET BREAD (3 piezas / pieces)**

Elaborados con queso crema.  
With cream cheese.

**\$69**

### **PAN DULCE DE LA CASA / HOMEMADE BREAD (3 piezas / pieces)**

**\$55**

## BEBIDAS / BEVAREGES

<b>BOTELLA DE AGUA / WATER BOTTLE (355 ml)</b>	\$40
<b>CAFÉ AMERICANO O DESCAFEINADO / AMERICAN OR DESCAFFEINATED COFFEE (177ml)</b>	\$75
<b>CAFÉ CAPUCCINO / CAPUCCINO COFFEE (177 ml)</b>	\$85
<b>CAFÉ ESPRESSO / ESPRESSO COFFEE (44 ml)</b>	\$85
<b>VARIEDAD DE TÉS / TEAS (177 ml)</b>	\$50
<b>LECHE ENTERA, LIGHT O DESLACTOSADA / WHOLE, REDUCED-FAT OR LACTOSE FREE MILK (295 ml)</b>	\$65
<b>CHOCOLATE CALIENTE / HOT CHOCOLATE (325 ml)</b>	\$75

Comidas y cenas / Lunch and dinner

## **ENTRADAS / APPETIZER**

### **QUESO FUNDIDO / MELTED CHEESE (200 g)**

**\$170**

Acompañado con / Served with:

\*Chistorra (90 gr) / chistorra (90 gr) **\$225**  
\*Champiñones / mushrooms **\$200**

### **PANUCHOS DE COCHINITA PIBIL / COCHINITA PIBIL PANUCHOS (3 piezas / pieces)**

Montados sobre base de maíz, frijol negro, cebolla morada  
y chile habanero.

Thick corn tortilla, black beans, red onion and habanero pepper.

**\$125**

### **TOSTADITAS DE SALMÓN / SALMON TOAST (90 g) (4 piezas / pieces)**

Montados en tostada de maíz, arúgula y aguacate.  
Crispy fried corn tortilla, rucula and avocado.

**\$190**

## **ENSALADAS / SALADS**

### **ENSALADA DE ESPINACA Y FRESA / SPINACH AND STRAWBERRY SALAD**

Servida con aderezo de vino tinto y nuez.  
Served with red wine dressing and walnut.

**\$180**

### **ENSALADA CÉSAR CON POLLO / CAESAR SALAD WITH CHICKEN (125 g)**

Elaborado con lechuga, aderezo César y crotones.  
Made with lettuce, Caesar dressing and croutons.

**\$210**

### **ENSALADA CAPRESSE / CAPRESSE SALAD**

Servida con jitomate, queso panela y pesto de albahaca.  
Served with tomato, panela cheese and basil pesto.

**\$165**

### **ENSALADA CÍTRICA / CITRUS SALAD**

Mezcla de lechugas, arándanos y aderezo de miel mostaza.  
Lettuce mix with blueberry and honey mustard dressing.

**\$155**

## **SOPAS / SOUP**

### **SOPA DE TORTILLA / TORTILLA SOUP**

Servida con juliana de tortilla, queso panela, aguacate, chile guajillo y crema.  
Served with tortilla strip, panela cheese, avocado, guajillo chili and cream.

**\$165**

### **CREMA DE 3 CHILES / 3 CHILIS CREAM**

Acompañada de queso panela y julianas de tortilla.  
Accompanied with panela cheese and tortilla strips.

**\$165**

### **CALDO XOCHITL / CHICKEN SOUP**

Servido con pollo (60 gr), verduras y arroz.  
Served with chicken (60 gr), vegetables and rice.

**\$155**

## **PASTA / PASTA**

### **PASTA AL GUSTO / PASTA TO TASTE**

Penne, fusilli, spaghetti o fettuccine.

### **SALSAS / SAUCES**

Boloñesa, pesto, Alfredo o Poblana.

Bolognese, pesto, Alfredo or Poblana.

**\$260**

## **PLATOS FUERTES / MAIN DISHES**

### **PECHUGA NAPOLITANA / NEAPOLITAN CHICKEN BREAST (180 g)**

Servida con salsa pomodoro, queso mozzarella y papas a la francesa.

Served with pomodoro sauce, mozzarella cheese and French fries.

**\$295**

### **QUESIBIRRIA / BIRRIA QUESADILLA (3 piezas / pieces)**

Acompañadas con consomé caldo de res.

Accompanied with beef broth.

**\$165**

### **COSTILLAR DE CERDO EN SALSAS DE JAMAICA Y MORITA / PORK RIBS, JAMAICA AND MORITA SAUCE (250 g)**

Acompañado de puré de papa y elote amarillo.

Served with mashed potatoes and yellow corn.

**\$295**

### **FILETE DE RES EN SALSAS ROQUEFORT / BEEF TENDERLOIN IN ROQUEFORT SAUCE (200 g)**

Servido con puré de papa, brócoli.

Served with mashed potatoes, broccoli.

**\$385**

## **PARRILLA / FROM THE GRILL**

### **PARRILLADA / MIXED GRILL (350 g)**

Elaborada con pollo, arrachera, chorizo, cebolla cambray, panela, nopal, chile asado y salsa taquera.

Made with chicken, skirt steak, chorizo, spring onions, panela cheese, nopal, grilled chile and red taquera sauce.

**\$370**

### **\*SALMÓN A LA PARRILLA / GRILLED SALMON (200 g)**

**\$400**

### **\*PECHUGA DE POLLO A LA PLANCHA / GRILLED CHICKEN (200 g)**

**\$265**

### **\*ARRACHERA A LA PARRILLA / GRILLED SKIRT STEAK (250 g)**

**\$360**

### **\*FILETE DE RES / BEEF TENDERLOIN (200 g)**

**\$360**

Servido con 2 guarniciones, a elegir: Puré de papa, papa horno, papa rösti, verduras al gusto, ensalada verde Served with 2 garnishes, choice Mashed potatoes, baked potatoe, rösti potatoe, vegetables of your choice, green salad.

## **SNACKS**

### **PIZZA DE PEPPERONI / PEPPERONI PIZZA (80 g)**

**\$165**

### **PIZZA HAWAIANA / HAWAIIAN PIZZA**

**\$165**

### **PIZZA MARGARITA / MARGHERITA PIZZA**

Preparada con salsa de tomate, queso mozzarella, jitomate y albahaca.

Prepared with tomato sauce, mozzarella cheese, tomato and basil.

**\$165**

### **\*HAMBURGUESA DE RES / BEEF BURGER (140 g)**

Preparada con tocino, queso chihuahua, jitomate, lechuga, cebolla caramelizada, pepinillos y aderezos.

Prepared with bacon, chihuahua cheese, tomato, lettuce, sweet onion, pickle and dressings.

**\$285**

### **\*HAMBURGUESA DE POLLO / CHICKEN BURGER (140 g)**

Preparada con pechuga de pollo empanizada, queso chihuahua, jitomate, cebolla morada, germen de trigo y aderezos.

Prepared with breaded chicken breast, chihuahua cheese, tomato, red onion, wheat germ and dressings.

**\$275**

### **\*PEPITO DE ARRACHERA / SKIRT STEAK SANDWICH (125 g)**

Preparado con morrón, cebolla, queso mozzarella, mix de lechuga, jitomate y aguacate.

Prepared with bell pepper, onion, mozzarella cheese, lettuce, tomato and avocado mix.

**\$240**

**\*CLUB SÁNDWICH DE POLLO /  
CLUB CHICKEN SANDWICH (100g)**

Preparado con jamón, tocino, queso Chihuahua,  
lechuga y jitomate.

Prepared with ham, bacon, Chihuahua cheese,  
lettuce and tomato.

**\$250**

A elegir: papa a la francesa o gajo  
To choice: French fries or potato wedges

## **INFANTILES / KIDS MENU**

**ESPAGUETI A LA CREMA O LA MANTEQUILLA /  
SPAGHETTI WITH CREAM OR BUTTER**

**\$140**

**HAMBURGUESA INFANTIL / KIDS BURGER (100 g)**

Preparada con queso, lechuga y jitomate.  
Prepared with cheese, lettuce and tomato.

**\$140**

**NUGGETS DE POLLO / CHICKEN NUGGETS**

**(6 piezas / pieces)**

Servido con papas a la francesa.  
Served with French fries.

**\$130**

## **POSTRES / DESSERTS**

### **CHEESECAKE ESTILO NEW YORK / CHEESECAKE NEW YORK STYLE**

Acompañado con mermelada de frutos rojos.  
Accompanied with red fruit jam.

**\$150**

### **BIZCOCHO DE CHOCOLATE AMARGO / CHOCOLATE CAKE**

Con un ligero toque de café y tropezos de fresa y nuez.  
With a light touch coffee flavor, with strawberry and walnut bits.

**\$150**

### **HELADO GLIDARTT / GLIDARTT ICE CREAM**

Vainilla, fresa, chocolate o macadamia.  
Vanilla, strawberry, chocolate or macadamia.

**\$150**

### **CREPAS DE CAJETA / CAJETA CREPE (3 piezas / pieces)**

Rellenas de helado con cajeta y nuez.  
Struffed with ice cream, caramel and walnuts.

**\$150**

# BEBIDAS / BEVERAGES

<b>BOTELLA DE AGUA / WATER BOTTLE (355ml)</b>	\$40
<b>CAFÉ AMERICANO o DESCAFEINADO / AMERICAN OR DECAFFEINATED COFFEE (177ml)</b>	\$75
<b>CAFÉ CAPUCCINO / CAPUCCINO COFFEE (177 ml)</b>	\$85
<b>CAFÉ ESPRESSO / ESPRESSO COFFEE (44 ml)</b>	\$85
<b>CERVEZA / BEER (355 ml)</b>	
<b>Corona</b>	\$80
<b>Corona light</b>	\$85
<b>Michelob ultra</b>	\$90
<b>Modelo especial</b>	\$90
<b>Negra modelo</b>	\$90
<b>Victoria</b>	\$80

**LIMONADA O NARANJADA /  
LEMONADE OR ORANGEADE (355ml)** \$67

**REFRESCO DE LATA / CANNED SOFT DRINK (355ml)** \$75

Coca Cola, Coca Cola light/ sin azúcar, Sprite, Mundet, Fanta, Squirt  
Canada Dry agua mineral.

Coca Cola, Coca Cola light /Sugar-free, Sprite, Mundet, Fanta, Squirt  
Canada Dry Sparkling wáter.

Comidas y cenas de 12:00 a 23:00  
Lunch and dinner from 12:00 to 23:00

Tel. 477 267 3000 EXT 2021  
WhatsApp. 479 215 1520

Todos los precios incluyen IVA (16%) y cargo por servicio (15%) /Prices include taxes (16%) plus service charge (15%)

Precios en moneda nacional / Prices in mexican currency

La ingesta de los alimentos crudos es responsabilidad del comensal / Consumption of raw food is responsibility of the costumer

La venta y consumo de bebidas alcohólicas queda prohibida para menores de 18 años / The sale and consumption of alcoholic beverages is prohibited for persons under 18 years of age.



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