

Desayunos / Comidas / Cenas

Room
SERVICE

PARA EMPEZAR / TO START

Desayunos / Breakfast

JUGOS / JUICES

NARANJA / ORANGE (300 ml)

\$73

ZANAHORIA/ CARROT (300 ml)

\$85

TORONJA/ GRAPEFRUIT (300 ml)

\$108

VERDE / GREEN JUICE (300 ml)

Naranja , piña, apio y espinacas.
Orange, pineapple, celery and spinach.

\$90

IRAPUATO

Jugo de fresa, naranja y piña.
Strawberry juice, orange and pineapple.

\$108

LICUADO / MILKSHAKES

**LICUADO TABASQUEÑO/
TABASQUEÑO MILKSHAKE (400 ml)**

Con plátano / With banana.

\$90

**LICUADOS IRAPUATO /
IRAPUATO MILKSHAKE (400 ml)**

Con fresas / With strawberries.

\$96

LICUADO OAXAQUEÑO / OAXAQUEÑO MILKSHAKE (400 ml)

Con chocolate /With chocolate.

\$85

*Leche entera, light, deslactosada o deslactosada light

*Whole milk, light, lactose-free o lactose-free light

Leche de soya / Soy milk **+ \$20**

Leche de almendra / Almond milk **+ \$20**

FRUTA DE LA ESTACIÓN / FRUIT

Fresca y jugosa fruta: Papaya , melón, sandía, piña y fresas
con queso cottage o yogurt natural.

Fresh juicy fruit: Papaya, cantaloupe, watermelon, pineapple,
strawberries with cottage cheese or yogurt.

\$136

YOGURT NATURAL / NATURAL YOGURT

Servido de granola, miel o trozos de nuez.

Served with granola, honey or walnut pieces.

\$113

AVENA / OATMEAL

Preparada con leche o agua, azúcar, canela y fruta de la estación.

Prepared with milk or water, sugar, cinnamon with seasonal fruit.

\$107

CEREALES / CEREALS

All Bran, zucarcitas, froot loops, choco krispies o corn flakes.

Acompañados con leche de su elección: Entera, light o
deslactosada, servido con plátano.

All Bran, frosted flakes, froot loops, cocoa krispies or corn flakes

Served with your choice of milk: Whole milk, light or lactose-free
served with banana.

\$96

DESAYUNO CONTINENTAL / CONTINENTAL BREAKFAST

Jugo: Naranja, toronja o jugo verde.

Juice: Orange, grapefruit or green juice.

Plato de frutas: Papaya, melón, sandía, piña y fresas.

Fruit plate: Apple, papaya, cantaloupe, watermelon, pineapple and strawberry. Sweet bread or toast. Coffee, tea or milk.

\$294

DESAYUNO AMERICANO / AMERICAN BREAKFAST

Jugo: Naranja, toronja o jugo verde.

Juice: Orange, grapefruit or green juice.

Plato de frutas: Papaya, melón, sandía, piña y fresas.

Fruit plate: Papaya, cantaloupe, watermelon, pineapple and strawberry.

Huevos al gusto: Fritos o revueltos naturales, con jamón (40g), salchicha (30g), chorizo (20g), champiñones, tocino (30g) o a la mexicana. Pan dulce o pan tostado. Café, té o leche.

Eggs of your choice: Fried, scrambled, with ham (40g), sausage (30g), Mexican sausage (20g), mushrooms, bacon (30g) or mexican style. Sweet bread or toast. Coffee, tea or milk.

\$424

HUEVOS AL GUSTO / EGGS OF YOUR CHOICE (2 piezas / pieces)

Fritos, revueltos naturales, con jamón (40g), salchicha (30g), champiñones o a la mexicana. Fried, scrambled, with ham (40g), sausage (30g), mushrooms or mexican style.

\$153

Machaca / Dried Beef	+ \$30
Chorizo / Mexican sausage	+ \$20
Tocino / Bacon	+ \$30

HUEVOS RANCHEROS / RANCHEROS EGGS (2 piezas / pieces)

Estrellados montados sobre tortillas de maíz, jamón de pavo (40g), bañados con salsa ranchera y gratinados con queso ranchero.

Fried eggs over corn tortilla and turkey ham (40g), ranchera tomato sauce and cheese gratin.

\$158

HUEVOS DIVORCIADOS / DIVORCED EGGS (2 piezas / pieces)

Huevos estrellados servidos sobre tortilla, separados por chilaquiles y frijoles, bañados con salsa verde y roja.

Fried eggs over corn tortilla, with chilaquiles and fried beans, served with green and red sauces.

\$164

OMELETES / OMELETTES

CLARAS / EGG WHITE

Omelette preparado con tres claras de huevo, relleno de queso de cabra y espinaca.

Three eggs whites omelette stuffed with goat cheese and spinach.

\$204

JAMÓN CON QUESO / HAM WITH CHEESE

Omelette preparado con dos piezas de huevo, relleno de jamón de pavo (60g) y queso manchego.

Two eggs omelette stuffed with turkey ham (60g) and manchego cheese.

\$175

MARINO / MARINE

Omelette preparado con dos piezas de huevo, relleno de salmón (60g) y queso crema, acompañado de papas hash brown.

Two eggs omelette stuffed with salmon (60g) and cream cheese served with hash brown potatoes.

\$249

ESPECIALIDADES/ SPECIALITIES

CHILAQUILES CON POLLO / CHILAQUILES WITH CHICKEN (60g)

Preparados con salsa verde, roja o quebrada, servidos con crema y queso ranchero.

Prepared with green, red sauce or homemade ranchera sauce, served with sour cream and mexican cheese.

\$187

MOLLETES

Cuatro mitades de pan bolillo con frijoles refritos y gratinados con queso, servidos naturales, con tocino (30g), jamón (30g) o chorizo (30g).

Four half pieces of bread with fried beans au gratin, served natural, with bacon (30g), ham (30g) or Mexican sausage (30g).

\$192

SINCRONIZADAS

Dos tortillas de maíz o harina, rellenas con jamón de pavo (40g) y queso asadero, servidas con pico de gallo y aguacate.

Two corn or flour tortillass, stuffed with turkey ham (40g) and cheese, served with mexican sauce and avocado.

\$209

QUESADILLAS

Tres piezas de tortilla de maíz, rellena de chicharrón prensado (40g), rajas y champiñones.

Three pieces of corn tortilla stuffed with prensed cracklings (40g), poblano chili and mushrooms, with refried beans and guacamole.

\$190

PANADERÍA / BAKERY

TRADICIONALES WAFFLES / WAFFLES (1 pieza / piece)

Servidos con nueces, fresas, salchichas (30g)
o tocino (30g).
Served with walnuts, strawberries, sausages (30g)
or bacon (30g).

\$164

HOT CAKES / PANCAKES (3 piezas / pieces)

Servidos con nueces, fresas, salchichas (30g)
o tocino (30g).
Served with walnuts, strawberries, sausages (30g)
or bacon (30g).

\$164

Huevo frito / Fried egg (1 pieza / piece) **+\$20**

TUTTI

Tres piezas de pasta de hojaldre rellena con
queso, espolvoreados con azúcar y horneados.
Three baked pieces of puff pastry stuffed with
cheese, sprinkled with sugar.

\$74

PAN CASERO / HOMEMADE BREAD

Tres piezas de pan a su elección: cuernitos, chocolatines,
orejias, mantecadas y donas.
Three pieces of sweet bread of your choice: croissant,
concha, chocolatin, oreja, muffin or donuts.

\$80

BEBIDAS / DRINKS

**CAFÉ AMERICANO O DESCAFEINADO /
AMERICAN OR DECAFFEINATED
COFFEE (240 ml)**

\$62

**CAFÉ CAPUCHINO O EXPRESSO /
CAPUCCINO OR EXPRESSO COFFEE
(240 ml / 150 ml)**

\$85

**CHOCOLATE FRÍO O CALIENTE /
HOT OR COLD CHOCOLATE (240 ml)**
\$90

TÉ (240 ml)
\$62

LECHE / MILK (300 ml)

Entera, light, deslactosada o deslactosada light.
Whole, light, lactose-free or lactose-free light.

\$62

Todos los precios incluyen IVA (16%)/Prices include taxes (16%)
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 customer

ENTRADAS/ APPETIZERS

GUACAMOLE CON CECINA FRITA / GUACAMOLE WITH DRIED BEEF (120g)

Tradicional platillo mexicano de carne seca,
tortillas de maíz.

Traditional Mexican dish with dried meat
and corn tortillas.

\$250

QUESO FUNDIDO CON CHISTORRA / MELTED CHEESE WITH CHISTORRA (80g)

Mezcla de quesos semicurados acompañado de pico de
gallo y tortillas de harina.

Blend of semi-cure cheeses with Mexican sauce
and flour tortillas.

\$215

RAVIOLI DE JAMÓN SERRANO / PROSCIUTTO RAVIOLI (90g / 1 pieza / piece)

Rellenos de queso de cabra, albahaca y frutos secos,
glasé de balsámico, pistaches y arúgula.

Filled with goat cheese, basil and nuts, balsamic glaze,
pistachio and arugula.

\$192

TACO DE LECHÓN / TACO DE LECHON (pork meat)

(120g / 1 pieza / piece)

Servido con salsa de ciruela, mayonesa de habanero
y polvo de epazote .

Served with plum sauce, habanero chili mayonnaise and
epazote powder.

\$158

ENSALADAS / SALADS

ENSALSADA CÉSAR / CAESAR SALAD

\$169

Con pollo / With chicken 120g

\$50

Con camarones / With shrimps 150g

\$100

CARPACCIO DE BETABEL / BEET CARPACCIO

Preparada con avellanas, queso azul, arúgula con mostaza antigua y miel melipona.

Prepared with hazelnuts, blue cheese, arugula with old-fashioned mustard and honey.

\$192

ENSALADA TIBIA DE SALMÓN / WARM SALMON SALAD (120g)

Láminas de salmón marinadas, mezcla de lechugas, tomate cherry, rábano, cebolla morada, germen de alfalfa y aguacate, aderezo de soya, vinagre de arroz, aceite de ajonjolí y aceite de oliva.

Marinated salmon slices, mixed lettuces, cherry tomatoes, radishes, red onion, alfalfa sprouts, and avocado, soy sauce, rice vinegar, sesame oil, and olive oil dressing.

\$265

SOPAS Y CREMAS / SOUPS AND CREAMS

CALDO TLALPEÑO / TLALPEÑO SOUP

Consomé de pollo con arroz, aguacate, verduras, queso y chile chipotle.

Chicken broth with rice, avocado, vegetables, cheese, and chipotle pepper.

\$164

SOPA DE TORTILLA / TORTILLA SOUP

Caldillo de tomate perfumado con epazote, con chicharrón, queso y crema, chicharrón, aguacate con cubos de tortilla frita.

Tomato broth flavored with epazote, garnished with pork rinds, cheese and sour cream, avocado with fried tortilla.

\$169

SOPA DE HONGOS Y SETAS / MUSHROOMS SOUP

Caldillo de ave fortificado, perfumado al epazote, tortilla frita, chile guajillo y queso fresco.

Fortified poultry broth infused with epazote, served with crispy tortilla strips, guajillo chili, and fresh cheese.

\$197

PASTAS / PASTA

PASTA NORTEÑA / NORTHERN PASTA

Servida con arrachera (150g), salsa cremosa oscura, chile toreado y perejil frito.

Served with skirt steak (150g), in a dark creamy sauce, served with a toreado chili and fried parsley.

\$249

ESPECIALIDADES / SPECIALITIES

POZOLE VERDE DE CAMARÓN / GREEN SHRIMP POZOLE (180g)

Preparación a base de pipián verde, maíz pozolero y guarniciones tradicionales.

Prepared with green pipián, corn, and traditional garnishes.

\$350

**ENCHILADAS DIVORCIADAS DE MOLE NEGRO
OAXAQUEÑO Y MOLE ROSA DE TAXCO /
ENCHILADAS WITH BLACK MOLE FROM
OAXACA AND PINK MOLE
FROM TAXCO (4 piezas / pieces)**

Rellenas de pollo, queso cotija fresco, col rizada, rodajas de aguacate cilantro criollo y rabanitos rojos.
Stuffed with chicken, fresh cotija cheese, kale, avocado slices, coriander, and radish.

\$327

**FLAUTAS DE POLLO AL PIBIL /
PIBIL STYLE CHICKEN FLAUTAS (3 piezas / pieces)**

Rellenas con el pollo horneado con achiote en hoja de plátano, acompañadas de lechuga, queso y crema.
Filled with traditional achiote-baked chicken in banana leaves, served with fresh lettuce, cheese, and cream.

\$254

**FILETE DE SALMÓN EN COSTRA
DE PISTACHES /
SALMON FILET IN PISTACHIO CRUST (200g)**

Acompañado de mole rosa de Taxco, láminas de betabel, zanahorias baby y cebollita encurtida con habanero.
Accompanied by Taxco pink mole, beet slices, baby carrots, and pickled onions with habanero chili.

\$406

**MILANESA MANCHEGA /
BEEF MANCHEGO CHEESE MILANESE (200g)**

Filete de res empanizado, gratinado con queso manchego, salsa de chile chipotle y acompañada de papa bravas, jitomate y esparrago asados.

Breaded beef fillet gratinéed with manchego cheese, served with chipotle chili sauce, patatas bravas, roasted tomato, and grilled asparagus.

\$446

DEL GRILL / FROM THE GRILLED

FILETE DE RES/ BEEF FILET (200g)	\$429
RIB EYE (200g)	\$762
ARRACHERA / SKIRT STEAK (200g)	\$362
PECHUGA DE POLLO / CHICKEN BREAST (200g)	\$305

SNACKS/ SNACKS

HAMBURGUESA TRADICIONAL / TRADITIONAL BURGER (220g)

Carne parrillada, montada sobre pan campesino hecho en casa, con jitomate, lechuga, cebolla, pepinillos, mayonesa y mostaza con guarnición de papas a la francesa.
Grilled meat served on homemade country bread with tomato, lettuce, onion, pickles, mayonnaise and mustard, served with french fries.

\$305

CLUB SÁNDWICH

Pan blanco, con pechuga de pollo (140g), tocino (50g), queso manchego, jamón de pavo (50g), lechuga, jitomate, cebolla, mostaza, mayonesa y con guarnición de papas saratoga.
White bread with chicken breast (140 g), bacon (50g), manchego cheese, turkey ham (50g) , lettuce, tomato, onion, mustard, mayonnaise, and saratoga potatoes.

\$288

	23cm	30cm
PAPAS A LA FRANCESA / FRENCH FRIES		\$80
PIZZA DE PEPPERONI (60g)	\$141	\$260
PIZZA HAWAIANA (60g)	\$169	\$290
PASTA AL GUSTO / PASTA CHOOSE YOUR		\$90

Pomodoro, Alfredo, mantequilla
Pomodoro, Alfredo, butter

POSTRES / DESSERTS

CHEESECAKE

Tradicional pastel cremoso de queso acompañado con frutos rojos, menta y virutas de chocolate amargo.

Traditional creamy cheesecake served with red berries, mint, and dark chocolate shavings.

\$158

CRUMBLE

Manzana macerada en licor de canela, nuez pecana y azúcar mascabada, horneada con chocolate semiamargo y servido con galletas de almendra y helado a elección: vainilla, fresa, macadamia, dulce de leche, matcha o chocolate.

Macerated apple in cinnamon liqueur, pecans, and brown sugar, baked with a bittersweet chocolate base and served with almond cookies a choice of ice cream: vanilla, strawberry, macadamia, dulce de leche, matcha or chocolate.

\$158

MOSTACHÓN

Mezcla de galletas crackers, nuez pecana y merengue italiano, servido con crema de vainilla natural y queso crema, acompañado de fruta fresca de temporada.

Blend of crackers, pecans, and Italian meringue, served with natural vanilla and cream cheese, accompanied by seasonal fresh fruit.

\$147

FLAN DE VAINILLA / VANILLA CUSTARD

Preparación a base de leche, vaina de vainilla y queso crema, servido con salsa de caramelo y fruta fresca.

Prepared with milk, vanilla bean and cream cheese, served with caramel sauce and fresh fruit.

\$113

PASTEL DE CHOCOLATE / CHOCOLATE CAKE

Bizcochos envinados con licor de café y brandy, relleno de ganache y dulce de leche, servido con pistaches y frambuesas.
Cakes with coffee liqueur and brandy, filled with ganache and dulce de leche, served with pistachios and raspberries.

\$158

HELADOS / ICE CREAM

Dos bolas de helado de sabor a elegir: fresa, chocolate, vainilla, macadamia, dulce de leche o matcha, servido sobre una canasta de galleta crujiente y frutos rojos.

Two scoops of ice cream: your choice of flavor—strawberry, chocolate, vanilla, macadamia, dulce de leche, or matcha—served in a crispy cookie basket with mixed berries.

\$96

Desayunos/ breakfast 6:00 a 12:00 horas
Comidas y cenas / lunch and dinner 12:00 a 6:00 horas

EXT 1209/1210

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 customer

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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