ROOM SERVICE MENU

DESAYUNO / BREAKFAST

7:30 AM to 11:30 AM

DESAYUNO AMERICANO $365
AMERICAN BREAKFAST

Café americano, pan casero, mantequilla, mermelada, jugo o fruta y huevos al gusto; con dos ingredientes a elegir (Vegetales, jamón, queso o espinaca) / Black Coffee, homemade bread, butter, jam, juice or fruit & any style eggs - with two ingredients of your choice (vegetables, ham, cheese or spinach)

HUEVOS | EGGS

HUEVOS AL GUSTO $310
ANY STYLE EGGS
Con dos ingredientes a elegir (vegetales, jamón, queso o espinaca) / With two ingredients of your choice (vegetables, ham, cheese or spinach)

Extra: Queso de cabra, tomate deshidratado, jamón serrano, parmesano, salmón ahumado, alcaparras /
EXTRA: Goat cheese, dehydrated tomato, serrano ham, parmesan cheese, smoked salmon, capers

***Todos los huevos están acompañados de aguacate, ensalada, hash brown /** *All the eggs are served with avocado, salad, hash brown (V)

SHAKSHUKA CLASICA $335 (V)
CLASSIC SHAKSHUKA
Pimientos, huevos, tomate, queso feta, pan pita / Peppers, eggs, tomato, feta cheese, pita bread

CROQUE-MADAME $345
Pan de masa madre, huevo frito, jamón, salsa bechamel, queso gruyere / Sourdough bread, fried egg, ham, bechamel sauce, gruyere cheese

SANDWICH DE HUEVO EN CROISSANT / CROISSANT BREAKFAST SANDWICH $310 (V)
Omelette, queso manchego, aguacate, chorizo vegano / Omelette, manchego cheese, avocado, vegan chorizo

TOSTADA DE AGUACATE AVOCADO TOAST $345 (V)
Semilla de girasol, tomate cherry, rábano, queso cottage / Sun flower seeds, cherry tomato, radish, cottage cheese

WAFFLE CON SALSA CASERA DE AVELLANAS / WAFFLE WITH HOMEMADE HAZELNUT SAUCE $380 (V) (G)
Mix de frutos rojos, plátano
Mixed berries, banana

EVERYTHING BAGEL $330
Bagel, salmón ahumado, alcaparras, limón, queso crema Bagel, smoked salmon, capers, lime, cream cheese

LIGHT BREAKFAST

BREAKFAST BOWL $365 (V)
Tomates cherries, champiñones, aguacate, quinoa, queso panela asado, arúgula, huevos pochados
Cherry tomatoes, mushrooms, avocado, quinoa, roasted panela cheese, arugula, poached eggs

AÇAI BOWL $365 (V)
Fresas, crema de coco, almendras tostadas / Strawberries, coconut cream, roasted almonds

PARFAIT DE CHIA CON LECHE DE COCO / CHIA PARFAIT WITH COCONUT MILK $295 (V)
Granola de cereza, fruta de temporada, miel / Cherry granola, seasonal fruit, honey

YOGURT DE COCO $240 (V)
COCONUT YOGHURT
Fruta de temporada, hemp, granola de cereza y mantequilla de maní / Seasonal fruit, hemp, cherry granola, peanut butter

PLATO CON FRUTA DE TEMPORADA / $275 (V)
LARGE SEASONAL FRUIT PLATTER

EXTRAS

HUEVO / EGG $50
TOFU $95
AGUACATE / AVOCADO $80
SALMÓN / SALMON $135
TOCINO / BACON $95

ROOM SERVICE MENU

COMIDA Y CENA
LUNCH & DINNER

12:00 PM to 10:30 PM

ENTRADAS | STARTERS

GUACAMOLE $260 (V) (V) (GF)

TARTAR DE ATÚN / TUNA TARTARE (120gr) $360
Salsa de soya, chile / Soy, chilli sauce

EMPANADAS AL HORNO DE LEÑA / $260
WOOD – FIRED EMPANADAS
Calabaza local, queso mozarella y albahaca
Local pumpkin, mozzarella cheese, and basil

CACEROLA DE CAMARÓN / SHRIMP CACEROLE (180gr) $425
Salsa de chimichurri, queso parmesano, pan tostado
Chimichurri sauce, parmesan cheese, toasted bread

DEDOS DE PESCADO / FISH FINGERS (160gr) $320
Salsa criolla, mayonesa, chips de plátano
Criolla sauce, mayonnaise, banana chips

PAPAS GAJO / POTATO WEDGES $230
Crema agria, jalapeño
Sour cream, jalapeño

ENSALADAS | SALADS

ENSALADA DE ATÚN FRESCO /
FRESH TUNA SALAD (100gr) $385
Brotes, aguacate, perlas de sandía, vinagreta de mostaza
Sprouts, avocado, watermelon pearls, mustard vinaigrette

ENSALADA DE QUINOA/ QUINOA SALAD $320 (V) (GF)
Queso panela, aguacate, pepino, mango
Panela cheese, avocado, cucumber, mango

ENSALADA DE PORTOBELLO Y QUESO BURRATA / PORTOBELLO AND BURRATA CHEESE SALAD $410 (V)
Arúgula, limon amarillo, tomates deshidratados
Rocket, lemon, dehydrated tomatoes

TACOS · 12 - 5 PM

ARRACHERA / FLANK STEAK (140gr) $370

PESCADO / FISH (150gr) $325

CAMARÓN / SHRIMP (150gr) $340

QUESADILLA DE MARLÍN / $335 (GF)
MARLIN QUESADILLA (140gr)
Aguacate, salsa verde, queso manchego
Avocado, green sauce, manchego cheese

(V) VEGANO / VEGAN (V) VEGETARIANO / VEGETARIAN (GF) GLUTEN FREE

ROOM SERVICE MENU

COMIDA Y CENA
LUNCH & DINNER

12:00 PM to 10:30 PM

SOPAS | SOUPS

SOPA DE CAMARÓN (250gr) _____ $310 GF
SHRIMP SOUP
Chile guajillo, chile chipotle
Guajillo, chipotle

CEVICHE

AGUACHILE ROJO
RED AGUACHILE (180gr) _____ $435 GF
Pepino, cebolla morada
Cucumber, red onion

CEVICHE NÔMADE (180gr) _____ $435 GF
Uva verde, rábano, apio, jalapeño
Green grape, radish, celery, jalapeño

ESPECIALES | SPECIALS

MEJILLONES AL AZAFRÁN / _____ $490
SAFFRON MUSSELS (300gr)
Servidos con pan tostado, aceite de ajo
Served with toast, garlic oil

PAELLA _____ $1,500
Arroz, langostinos, camarón, almejas, mejillones, calamar, vegetales / Rice, prawns, shrimp, clams, mussels, calamari, vegetables

ATÚN A LA PARRILLA / TUNA STEAK (200gr) _____ $475
Salsa de nuez, miel, chipotle, queso de cabra
Nut sauce, honey, chipotle, goat cheese

SALMÓN AL GRILL / GRILLED SALMON (220gr) _____ $510
Salsa de limón, miel y jengibre, servido con vegetales a la parrilla / Lime, honey & ginger sauce, served with grilled vegetables

HAMBURGUESA DE CAMARÓN / _____ $455
SHRIMP BURGER (140gr)
Piña a la parrilla, queso Monterey Jack, papas gajo
Grilled pineapple, Monterey Jack cheese, potato wedges

HAMBURGUESA DE RES / _____ $420
BEEF BURGUER (140gr)
Pan brioche, cebolla caramelizada con bourbon, queso cheddar maduro, tocino, papas gajo
Brioche bun, bourbon-caramelized onions, aged cheddar cheese, bacon, potato wedges

SANDWICH DE BRISKET / _____ $520
BRISKET SANDWICH (140gr)
Pecho de res cocinado por doce horas, coleslaw, mostaza, papas a la francesa / Beef brisket cooked for twelve hours, coleslaw, mustard, french fries

PARA COMPARTIR | TO SHARE

FROM THE SEA
PARGO, RÓBALO, MERO, BOQUINETE
SNAPPER, SEA BASS, GROUPER, HOGFISH

$2.00 / gr

Servido con salsa de su elección / served with your selected sauce

VERDE CÍTRICA
CITRIC & GREEN
Perejil, limón, ajo, aceite de oliva, peperoncino / Parsley, lime, garlic, olive oil, pepperoncino

SARANDEADO
Puré de ajo asado, sal de mar, chile cascabel / Mashed-grilled garlic, sea salt & cascabel pepper

ESPECIADO / SPICY
Cilantro, paprika, comino, sal de apio
Coriander, paprika, cumin, celery salt

FROM THE LAND
COWBOY, TOMAHAWK, RIBEYE
$3.00 / gr

Acompañado de puré de papa / Served with mashed potatoes

MARISCOS | SEAFOOD

CAMARONES / SHRIMP $2.50 / gr.

SÓLO EN TEMPORADA / SEASONAL:

LANGOSTINOS / PRAWNS $2.50 / gr.

LANGOSTA / LOBSTER $2.50 / gr.

GUARNICIONES | SIDE DISH

MEDIA ORDEN / HALF ORDER — $155

ORDEN COMPLETA / ORDER — $190

PURE DE PAPA / POTATO PURE — V GF

BERENJENAS / EGGPLANT — V V GF
Paprika, cilantro / Paprika, coriander

ZANAHORIAS / CARROTS — V GF
Jengibre, comino, azúcar mascabado
Ginger, cumin, brown sugar

CEBOLLAS / ONION WEDGES — V V GF
En gajos con miel / With honey

ELOTE / CORN — V GF
Alioli / Aioli

CAMOTE / SWEET POTATO — V V GF
Brotes de chícharo / Pea sprouts

POSTRES | DESSERTS

BOMBA DE CHOCOLATE / CHOCOLATE BOMB — $285

SOUFFLE DE ELOTE / CORN SOUFFLE — $275 V GF
Servido con helado, rompope, nueces caramelizadas
Served with ice cream, rompope, candied nuts

PLATO DE FRUTAS DE TEMPORADA / SEASONAL FRUIT PLATE — $250 V V GF

HELADO DEL DÍA / ICE CREAM OF THE DAY — $190 V GF

V VEGANO / VEGAN V VEGETARIANO / VEGETARIAN GF GLUTEN FREE

Los platillos elaborados con huevo, carne o pescados crudo o semi crudo se comen bajo el riesgo del comensal. Precios en MXN. 16% de IVA incluidos. Aceptamos: Visa, Mastercard y American Express. Se aplicará un servicio del 15% a todos los alimentos y bebidas.

Dishes made with eggs, meat, or fish raw or lightly cooked, are eaten at your own risk. Prices in Mexican pesos. 16% VAT included. We accept: Visa, Mastercard and American Express. A 15% service fee will be charge to all food and beverages.

BEBIDAS | DRINKS

AGUA / WATER

B'ui 473 ml Mineral o Natural | Sparkling or Still — $150
B'ui 946 ml Mineral o Natural | Sparkling or Still — $200
San Pellegrino Mineral 750 ml — $220
Velvet Craft Soda 275ml — $140
Kombucha 375ml — $220

HOT BEVERAGES / BEBIDAS CALIENTES

TODAS LAS BEBIDAS PUEDEN HACERSE VEGANAS. OFRECEMOS LECHE DE COCO, ALMENDRA Y ARROZ.
ALL DRINKS CAN BE VEGAN. WE OFFER ALMOND, RICE OR COCONUT MILK.

Macchiato — $140
Americano — $120
Cappuccino — $150
Latte — $150
Espresso | Double — $120/$160
Té Varios Sabores | Assorted Teas — $120
Chai Latte — $200

CERVEZA / BEER

Corona 355 ml — $110
Victoria 355 ml — $110
Pacífico 355 ml — $150
Modelo Especial 355 ml — $120
Negra Modelo 355 ml — $120

JUGOS/ JUICES

IXCHEL Diosa de la Medicina / Goddess of Medicine — $220
Espinaca, pepino, pera asiática, jengibre, limón, cilantro
Spinach, cucumber, Asian pear, ginger, lime, coriander

Limonada o Naranjada / Lemonade or Orangeade — $120

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MOCKTAILS $250

PINK FRESH
Menta, frambuesa, enebro, naranja, agua mineral
Mint, raspberry, juniper, orange, sparkling water

SMOOTHIES $280

BLUEBERRY BLISS
Moras azules, maca, jengibre, vainilla, goji, semillas de hemp, sal de mar, plátano / Blueberry, maca, ginger, vanilla, goji, berries, hemp seeds, sea salt, banana

MAYAN CACAO GODDESS
Cacao, leche de almendras, canela, chile, chia, plátano /
Raw cacao, almond milk, cinnamon, chili, chia seeds, banana

LONGEVITY
Frambuesa, plátano, leche de almendras , dátiles, chía, maca, polen, vainilla / Raspberry, banana, almond milk, dates, chia, maca, bee pollen, vanilla

FROZEN CAPPUCCINO
Leche de almendras, café, plátano, vainilla, jarabe de agave, canela
Almond milk, coffee, banana, vanilla, agave syrup, cinnamon

COCKTAILS $400

FRENCH PASSION
Hennessy pure white, orgeat de Cebada y Naranja, Maracuyá y un toque de St Germain / Hennessy pure white, barley and orange orgeat, passion fruit and a touch of St Germain

MELON COLIE
Herradura Reposado, jugo de Melón chino, Aperol y top de agua tónica /
Herradura Reposado, Chinese Melon juice, Aperol and tonic water top

LADY GIN
Ginebra Condesa clásica, infusión de toronja con lavanda, manzanilla y menta, Amaretto Dissarono / Gin Condesa classic, grapefruit infusion with lavender, chamomile and mint, Amaretto Dissarono

SWEET SMOKY
Mezcal Ojo de Tigre joven, piña, syrup de chipotle y citricos locales /
Mezcal Ojo de Tigre joven, pineapple, chipotle syrup and local citrus fruits

T&T
Tequila Herradura plata, tamarindo, piña, menta y top de agua tónica /
Herradura Blanco Tequila plata, tamarind, pineapple, mint and tonic top

DESTILADOS | SPIRITS

POR COPA | BY THE GLASS

VODKA

Belvedere 10	$900
Belvedere	$500
Tito's	$450
Grey Goose	$450

COGNAC

Hennessy VSOP	$700
Hennessy Pure White	$400

APERITIVOS | APERITIFS

Campari	$300
Fernet Branca	$300
Martini Blanco	$300
Martini Extra Dry	$300
Martini Rosso	$300

GIN

Condesa Clasica	$400
Condesa Xoconostle Prickly	$400
Monkey 47	$600
Hendrick's	$400
Gracias a Dios Gin	$350
Gin Mare	$450

MEZCAL

Ojo de Tigre	$350
Ojo de Tigre Reposado	$350
The Lost Explorer Espadin	$600
The Lost Explorer Tobalá	$800
The Lost Explorer Salmiana	$900
Espiritu Lauro Agave silvestre	$450
Papa Diablo Arroqueño	$450
Papa Diablo Espadin	$450
Raicilla Saite	$300
Motelobos Tobalá	$500
Sr. Sotol Ensamble	$350
Atávica Tepache de Piña	$350

RON | RUM

Havana 7	$350
Diplomático Mantuano	$350
Eminente Reserva	$450

TEQUILA

Volcán De Mi Tierra X.A.	$900
Don Julio 70	$450
Don Julio 1942	$900
Clase Azul Reposado	$900
Herradura Plata	$300
Herradura Reposado	$380
Herradura Ultra	$420
Herradura Añejo	$450
Herradura Cristal	$420
Cósmico cristalino	$400

WHISKEY

Black Label	$450
Glenfiddich 12	$600
Jack Daniel's	$350
Woodford Reserve	$350
Sierra Norte Maíz Rojo	$350

LICORES | LIQUEURS

Bailey's	$300
Frangelico Licor 43	$300
Sambuca	$300
Amaretto Disaronno	$300
Xtabentún	$300

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