

ROOM SERVICE MENU

STARTERS

Guacamole and Pico de Gallo 390 (VG,GF)

Served with homemade corn tortilla chips

Add protein: Frank Steak, Prawns, Chicken, Tuna 180

Crispy Chicken Taquitos 370 (GF)

Sour cream, Tomato, Queso Fresco

TACOS AND QUESADILLAS

Pastor Tacos 390

Marinated Pork, Onion, Pineapple, Cilantro

Flank Steak Tacos 460 (GF)

Tender Flank Steak, Onions, Cilantro

Classic Quesadilla with Chicken 440

Cheese, Flour or Corn Tortilla

Chicken Fajitas 530 (GF)

Sautéed bell peppers and sweet onion. Served with rice, beans, tortillas, and house salsas.

CLASSICS

Charcuterie Plate 550

Salami, Prosciutto ham, Manchego cheese, Spanish chorizo, goat cheese, and bruschetta. Served with focaccia bread.

Classic Burger 410

250 gr. Burger Patty, Cheese, Onion, Tomato, Pickles, Lettuce

FRESH AND GREEN

Classic Cesar Salad with Chicken 380

Iceberg Lettuce, Cesar Dressing, Parmesan Croutons, Chicken

Caprese Salad 340 (VG)

Heirloom Tomato, Fresh Mozzarella, Basil Pesto

Raw Salsa Verde (medium)
Habanero Salsa (hot)

PIZZAS

Pizza Margherita 335

Tomato sauce, Mozzarella, Basil and Olive oil

Pizza Pepperoni 370

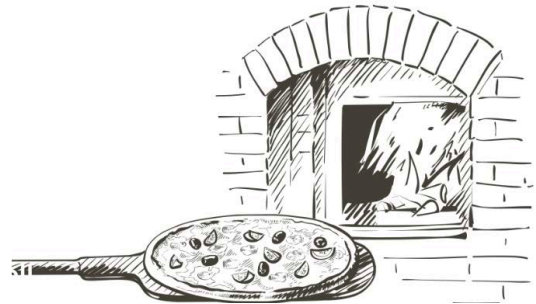
Tomato Sauce, Mozzarella, Pepperoni

Pizza Meat Lovers 450

Ham, Pepperoni, Bacon, Salami, Sausage

Pizza 4 Cheeses 360

Mozzarella, Blue Cheese, Goat Cheese, and Manchego



SEEDLINGS

Chicken Tenders 380

Breaded Chicken, Ketchup, Spicy Mayo. Served with fries.

Grilled Cheese Sandwich 305

Cheddar Cheese, White Bread. Served with fries.

Italian Panini 410

Pesto, Prosciutto ham, Tomato, Lettuce, Salami. Served with a side salad.

Pasta with Butter or Tomato Sauce 360

SWEETS

5 Mexican Churros With Chocolate 270

Chocolate Mousse Tarte 270

Haagen Daasz Ice Cream 195 (VG)

ask your server for our daily flavors

All prices are in Mexican pesos, inclusive of 16% tax, and subject to a 15% service charge.

VG – Vegetarian, V – Vegan, GF – Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of food-borne illness.

If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked.

Please let us know if you have any food allergies and require menu information or other assistance.