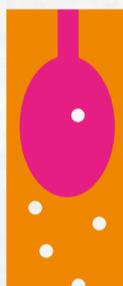


MENU

# Lunch & dinner

EMPORIO  
CIUDAD DE MÉXICO



**CONDIMENTO®**  
buffet & cocina convergente



# Healthy ones

## **\$115 MEDITERRANEAN QUINOA SALAD**

| 250 g | 380 cal

Fresh combination of cucumber, tomato, bell pepper, olives and quinoa with lemon & extra virgin olive oil dressing 

### **LOW CARB**

And high protein. Served with mix of tomatoes, cucumber, red onion, kale, spinach, and a delicious lemon and olive oil vinaigrette

**\$235 Grilled chicken breast | 200 g**

**\$289 Roasted salmon steak | 200 g**

**\$259 Grilled tenderloin beef strip | 200 g**

## **\$173 VEGETABLE WRAP | 1 PIECE**

Stuffed with sautéed vegetables, grilled panela cheese and pesto mushrooms, served with mix of tomatoes, cucumber, red onion, kale, spinach, and our lemon & olive oil vinaigrette

## **\$110 CHICKEN & NOODLE SOUP | 250 ml**

Chicken consommé with noodles and shredded chicken breast, broccoli, carrots and zucchini

# APPETIZERS

**\$175 MELTED CHEESE | 200 g**

Plain or with mushrooms, chorizo or poblano peppers, served with flour or corn tortillas

**\$279 YELLOWFIN TUNA CRACKLING TACOS  
| 3 PIECES, 200 g**

Fresh tuna cubes tossed in flour and deep fried, served with cucumber, aromatic herbs, roasted peanuts and avocado 

**\$295 RIB EYE TACOS | 5 PIECES | 200 g**

Our famous tacos served with melted cheese, guacamole and sautéed chilis

**\$245 ACAPULCO-STYLE SHRIMP COCKTAIL  
| 130 g**

Traditional, a true delight!

**\$160 BAJA-STYLE FISH TACOS | 2 PIECES**

Battered fish fillet (200 g), on flour tortilla, topped with coleslaw, chipotle mayo and avocado

**\$245 SHRIMP AGUACHILE | 130 g**

Mexican Pacific classic recipe. Fresh shrimps marinated with cucumber, cilantro, serrano chili, avocado and fresh lime juice   



# SALADS



**\$165 CLASSIC CAESAR SALAD**

**\$199 With chicken | 150 g**

**\$270 With shrimp | 100 g**

**\$139 FARMER'S SALAD**

Mix of lettuces, cucumber, carrot, tomato, celery, onion, avocado and hearts of palm, with fine herb vinaigrette 

**\$164 SPINACH SALAD | 265 g**

With mango dressing, caramelized pecans, grapes and goat cheese in panko 

# SOUPS AND CREAMS

**\$110 MEXICAN-STYLE CORN CREAM | 250 ml**

One of the most typical mexican flavors captured in this mouth watering cream 

**\$110 TORTILLA SOUP | 250 ml**

Served with avocado, panela cheese, pork rinds, pasilla chilli and sour cream

**\$110 CHICKEN BROTH | 250 ml**

Shredded chicken (60 g), vegetables, rice, with classic sides 

# ITALIAN CORNER

Our dishes are prepared with 200 g of pasta

**\$330 FETUCCINI ALFREDO**

With shrimps (200 g)

**\$230 PASTA**

**Your choice of pasta and sauce:**

**Short pastas:** Fussilli | Penne

**Long pastas:** Spaghetti | Fettuccini

**Sauces:** Bolognese | Pomodoro | Pesto | Alfredo

\$190 | **ENCHILADAS** | 3 PIECES

Red, green, mexican mole or creamy sauce.

Stuffed with chicken (150 g), topped with cheese,  
sour cream, onion and cilantro 

# SANDWICHES & HAMBURGERS

**\$265 CLASSIC HAMBURGER | 1 PIECE**

Beef patty (240 g) with cheese, bacon, lettuce, tomato, onion and pickles, served with french fries

**\$256 CLUB SANDWICH | 1 PIECE**

With ham (100 g), chicken (100 g), cheese and bacon (20 g), served with french fries

**\$228 BREADED TENDERLOIN TORTA  
| 1 PIECE**

Homemade bread filled with breaded tenderloin (200 g), melted cheese (90 g), ham (70 g), avocado and fresh tomato, served with pickled vegetables & chili 

**\$270 STEAK & CHEESE PANINI | 1 PIECE**

With flank steak (200 g), caramelized onion, manchego cheese, chipotle mayo, served with french fries



# POULTRY



## \$175 LEMON AND CILANTRO CHICKEN THIGHS

| 300 g

Served with a mix of lettuce, tomato, Meyer lemon vinaigrette, extra-virgin olive oil and sea salt 

## \$220 CHICKEN BREAST WITH MEXICAN MOLE SAUCE | 200 g

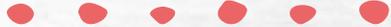
Spicy and bittersweet mole sauce with earthy undertones. Served with white rice, plantain chips and citroneta pigweed  

## \$225 LEMON CHICKEN BREAST | 200 g

Prepared with butter, lime, capers, served with grilled vegetables and mashed potatoes



# MEATS



**\$290** **MARINATED FLANK STEAK | 200 g**

With onions and roasted chillis, guacamole and corn tortillas

**\$270** **TAMPIQUEÑA-STYLE GRILLED MEAT | 200 g**

Served with refried beans, guacamole, mole enchilada, and sliced poblano peppers with sour cream

**\$340** **FILLET MIGNON | 200 g**

Wrapped in bacon, served with creamy mushroom sauce and french fries



# SEAFOOD



**\$310 GRILLED SALMON | 200 g**

With mashed sweet potatoes and green salad

**\$255 SEARED TUNA WITH SESAME  
SEED CRUST | 200 g**

Garnished with sautéed spinach with garlic 

**\$354 SHRIMP | 200 g, 16-20**

Served with white rice

**Your choice of:** guajillo pepper, sautéed with garlic, grilled  
or breaded

# REGIONAL SPECIALS



## **\$269 BEEF SANDWICH**

| 200 g

Baguette bread stuffed with juicy beef fillet, with guacamole and refried beans, served with french fries and stuffed chiles

## **\$269 FISH FILLET**

| 180 g

Fish fillet, seasoned to your choose:with garlic, garlic and guajillo chilemojo, breaded accompanied with white rice

## **\$269 FLANK STEAK FAJITAS**

| 200 g

Soft flank steak, bathed with tomato sauce and roasted chiles and served with guacamole and refried beans

# Desserts

**\$115 CARMEL FLAN | 1 PORTION, 140 g**  
Spongy caramel flan, served with pecans

**\$115 THREE MILKS CAKE | 1 PORTION, 200 g**  
Our famous recipe, served with whipped cream,  
strawberry and rompope

**\$65 ICE CREAM | 1 PORTION, 120 g**  
Vanilla, chocolate, strawberry

**\$115 GLUTEN FREE CHOCOLATE CAKE**  
**| 1 SLICE, 200 g**  
Homemade with fine cacao and a delicious chocolate  
ganache

**\$115 CHEESECAKE | 1 SLICE, 180 g**  
The creamy traditional, served with red fruits compote

# NON ALCOHOL DRINKS

- \$90 TROPICAL COOLER | 450 ml**  
Peach, guava, pineapple and mint
- \$90 SUNNY MANGO | 450 ml**  
Mango, apple, chili powder, chamoy and lemon
- \$90 FRESH MAPLE | 450 ml**  
Fresh grapes, green apple, maple syrup and ginger
- \$90 RASPBERRY TEA | 450 ml**  
Raspberry, basil, black tea and soda

## BEVERAGES

- \$69 >>>>> LEMONADE | 355 ml**
- \$69 >>>>> ORANGEADE | 355 ml**
- \$43 >>>>> BOTTLED WATER | 600 ml**
- \$62 >>>>> COFFEE by WPS | 300 ml**
- \$54 >>>>> ESPRESSO by WPS | 40 ml**
- \$75 >>>>> CAPPUCINO by WPS | 300 ml**
- \$80 >>>>> CHAI LATTE by WPS | 300 ml**
- \$45 >>>>> ICED TEA by WPS | 355 ml**

 **LIGHT**

 **SPICY**

 **CHEF'S RECOMMENDATION**

The consumption of raw or undercooked meat, poultry, seafood or egg products increases the risk of foodborne illnesses

Prices in Mexican pesos

Tax included

Average weight of food before cooking

May, 2025.