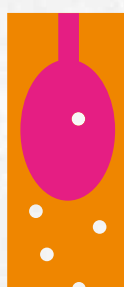


# MENU

# 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

\$279 Roasted salmon steak | 200 g

\$259 Grilled tenderloin beef strip | 200 g

## \$149 VEGETABLES WRAP | 1 PIECE

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

## \$99 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, guaca-  
mole and sautéed chilis
- \$245**    **ACAPULCO-STYLE SHRIMP COCKTAIL**  
**| 130 g**  
Traditional, a true delight!
- \$160**    **BAJA-STYLE FISH TACOS | 2 PIECES**  
Battered fish fillet topped with coleslaw, chipotle  
mayo and avocado
- \$245**    **SHRIMP AGUACHILE | 130 g**  
Mexican Pacific classic recipe. Fresh shrimps marina-  
ted 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**


**\$164 FARMER'S SALAD**

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

**\$139 SPINACH SALAD | 265 g**

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

# SOUPS AND CREAMS

**\$99**    **MEXICAN-STYLE CORN CREAM** | 250 ml  
One of the most typical mexican flavors captured in this mouth watering cream 

**\$99**    **TORTILLA SOUP** | 250 ml  
Served with avocado, panela cheese, pork rinds, pasilla chilli and sour cream

**\$99**    **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



Your choice of red, green, Mexican mole sauce 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

**\$245 CLUB SANDWICH | 1 PIECE**

Delicious focaccia with ham (40 g), chicken (100 g), cheese and bacon (20 g), served with french fries

**\$189 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
- \$265**   **TAMPIQUEÑA-STYLE GRILLED MEAT | 200 g**  
With refried beans, 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



# FISH AND 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  
**Your choice of:** guajillo pepper, sautéed with garlic, grilled  
or breaded. Served with white rice.



# 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











- \$110 CARMEL FLAN | 1 PORTION, 140 g**  
Spongy caramel flan, served with pecans
- \$110 THREE MILKS CAKE | 1 PORTION, 200 g**  
Our famous recipe, served with whipped cream, strawberry and rompope
- \$59 ICE CREAM | 1 PORTION, 120 g**  
Vanilla, chocolate, strawberry
- \$110 GLUTEN FREE CHOCOLATE CAKE**  
**| 1 SLICE, 200 g**  
Homemade with fine cacao and a delicious chocolate ganache
- \$110 CHEESECAKE | 1 SLICE, 180 g**  
The creamy traditional, served with red fruits compote



# NON ALCOHOL DRINKS

- \$80**      **TROPICAL COOLER | 450 ml**  
Peach, guava, pineapple and mint
- \$80**      **SUNNY MANGO | 450 ml**  
Mango, apple, chili powder, chamoy and lemon
- \$80**      **FRESH MAPLE | 450 ml**  
Fresh grapes, green apple, maple syrup and ginger
- \$80**      **RASPBERRY TEA | 450 ml**  
Raspberry, basil, black tea and soda

## BEVERAGES

- \$55**       **LEMONADE | 355 ml**
- \$55**       **ORANGEADE | 355 ml**
- \$38**       **BOTTLED WATER | 600 ml**
- \$57**       **COFFEE | 210 ml**
- \$50**       **ESPRESSO | 40 ml**
- \$68**       **CAPPUCCINO | 210 ml**
- \$68**       **CHAI LATTE | 210 ml**
- \$45**       **ICED TEA | 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

To file a complaint or report abusive or discriminatory practices, please call the consumer line at 55 55 68 87 22 and 800 4 68 87 22

August, 2023.