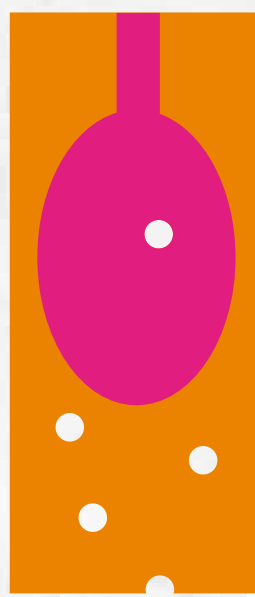


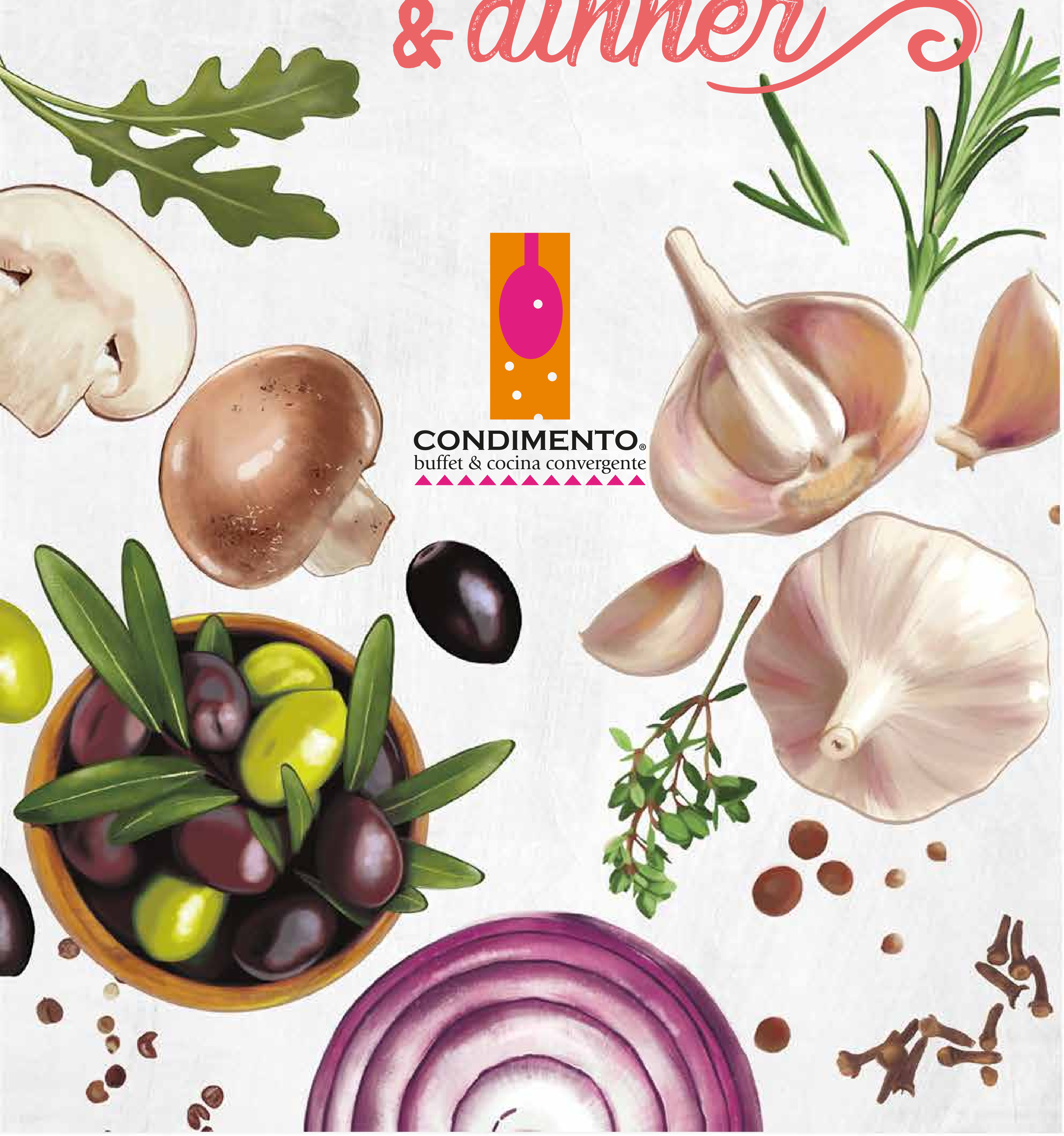
EMPORIO IXTAPA

MENU

# Lunch & dinner



**CONDIMENTO®**  
buffet & cocina convergente





# FROM THE SEA TO YOUR TABLE

Here you will find fresh  
seafood from the region

## FISH STRIPS

EMPORIO STYLE | 300 g  
\$95

## ACAPULCO STYLE

CEVICHE | 200 g  
\$99

SEAFOOD COCKTAIL | 300 g  
\$180

Octopus, shrimp & fish

SHRIMP TOSTADAS | 300 g  
\$105

# THE NEVER MISSING ONES

CLASSIC BURGUER | 200 g  
\$180

**CLUB SANDWICH | 200 g**  
**\$150**

**CHICKEN ENCHILADAS | 150 g**  
**\$110**

**MELTED CHEESE  
WITH CHORIZO | 200 g**  
**\$120**

**NACHOS WITH CHEESE | 200 g**  
**\$75**

Accompanied with guacamole and jalapeño pepper slices

## **SALADS** // // // // // // // // // // // // // // // //

**COUNTRY SALAD | 200 g**  
**\$100**

**SEAFOOD SALAD | 300 g**  
**\$170**

Octopus, shrimp & fish, served on a lettuce bed, carrot, spinach, avocado, tomato and purple onion rings



## **SOUPS** // // // // // // // // // // // // // // // //

**CHICKEN BROTH | 400 ml**  
**\$100**

Pollo deshebrado, vegetales, arroz, con  
guarnición clásica

**TORTILLA SOUP | 400 ml**  
**\$100**

Con guarnición de aguacate, queso panela,  
chicharrón, chile pasilla y crema

## **THE GOOD ONES** // // // // //

**FLANK STEAK TACOS**  
**3 PIECES, 200 g**  
**\$218**

With flour or corn tortilla

**SHRIMP TACOS**  
**3 PIECES, 300 g**  
**\$140**

Mexican style shrimps with melted cheese

## **SEAFOOD TACOS**

**3 PIECES, 300 g**

**\$175**

Octopus, shrimp & fish

## **PESCADILLAS | 3 PIECES, 300 g**

**\$98**

Fish quesadillas with guacamole, lettuce and tomatoes

## **MAIN DISHES** // // // // // // // //

### **FISH FILLET | 180 g**

**\$240**

Your choice of: sautéed with garlic, guajillo pepper, grilled, buttered or breaded, served with rice

### **GRILLED SALMON | 150 g**

**\$265**

Served with steamed vegetables and a white wine and parmesan cheese creamy sauce

### **GRILLED CHICKEN**

**BREAST | 200 g**

**\$175**

Served with vegetables and rice



**MARINATED  
FLANK STEAK | 200 g  
\$240**

Garnished with guacamole and roasted  
chili peppers

**ALFREDO PASTA | 200 g  
\$160**

## **DESSERTS** // // // // // // // // // //

**CARAMEL FLAN | 140 g  
\$80**

**THREE MILKS CAKE | 200 g  
\$80**

**CHOCOLATE CAKE | 180 g  
\$80**

**ICE CREAM | 150 g  
\$40**

# BEVERAGES // // // // // // // // // //

SODA | 355 ml \$40

AMERICAN  
COFFEE | 160 ml \$33

LIMONADE | 300 ml \$40

PIÑADA | 300 ml \$40

BOTTLED WATER | 600 ml \$25

LEMONADE  
PITCHER | 1 l \$90

BEER | 355 ml \$55

PIÑA COLADA | 300 ml \$70

MARGARITA | 300 ml \$70

DAIQUIRÍ | 300 ml \$70



// 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

// DECEMBER, 2021