

MARRIOTT REFORMA





\$135 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

- \$205 Grilled chicken breast | 200 g
- \$415 Roasted salmon steak | 200 g
- \$350 Grilled tenderloin beef strip | 200 g

\$175 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

\$130 CHICKEN & NOODLE SOUP | 250 ml

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

APPETIZERS

- \$199 MELTED CHEESE | 200 g

 Plain or with mushrooms, chorizo or poblano peppers,
 served with flour or corn tortillas
- \$275 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 ?
- \$360 RIB EYE TACOS | 5 PIECES | 200 g

 Our famous tacos served with melted cheese, guacamole and sautéed chilis
- \$250 ACAPULCO-STYLE SHRIMP COCKTAIL
 | 130 g
 Traditional, a true delight!
- \$165 BAJA-STYLE FISH TACOS | 2 PIECES
 Battered fish fillet (200 g), on flour tortilla, topped
 with coleslaw, chipotle mayo and avocado
- \$265 SHRIMP AGUACHILE | 130 g

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



SALADS



- \$175 CLASSIC CAESAR SALAD
- \$235 With chicken | 150 g
- \$245 With shrimp | 100 g

\$145 FARMER'S SALAD

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

\$175 SPINACH SALAD | 265 g With mango dressing, caramelized pecans, grapes and goat cheese in panko

SOUPS AND CREAMS

- \$130 MEXICAN-STYLE CORN CREAM | 250 ml
 One of the most tipical mexican flavors captured in
 this mouth watering cream
- \$130 TORTILLA SOUP | 250 ml
 Served with avocado, panela cheese, pork rinds,
 pasilla chilli and sour cream
- \$130 CHICKEN BROTH | 250 ml
 Shredded chicken (60 g), vegetables, rice, with classic sides

ITALIAN CORNER

Our dishes are prepared with 200 g of pasta

\$255 FETUCCINI ALFREDO With shrimps (200 g)

\$215 PASTA

Your choice of pasta and sauce:

Short pastas: Fussilli | Penne

Long pastas: Spaghetti | Fettuccini

Sauces: Bolognese | Pomodoro | Pesto | Alfredo

\$195 | 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

- \$285 CLASSIC HAMBURGER | 1 PIECE

 Beef patty (240 g) with cheese, bacon, lettuce, tomato, onion and pickles, served with french fries
- \$279 CLUB SANDWICH | 1 PIECE
 With ham (100 g), chicken (100 g), cheese and bacon (20 g), served with french fries
- \$275 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

\$365 STEAK & CHEESE PANINI | 1 PIECE
With flank steak (200 g), caramelized onion, manchego cheese, chipotle mayo, served with french fries

SSSSSSS POULTRY EEEEEEE

\$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

\$245 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 pigweed

\$245 LEMON CHICKEN BREAST | 200 g
Prepared with butter, lime, capers, served with grilled vegetables and mashed potatoes

MEATS

- \$379 MARINATED FLANK STEAK | 200 g
 With onions and roasted chillis, guacamole and corn tortillas
- \$320 TAMPIQUEÑA-STYLE GRILLED MEAT | 200 g Served with refried beans, guacamole, mole enchilada, and sliced poblano peppers with sour cream
- \$385 FILLET MIGNON | 200 g

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

>>>>>> SEAFOOD <<<<<

- \$415 GRILLED SALMON | 200 g
 With mashed sweet potatoes and green salad
- \$335 SEARED TUNA WITH SESAME
 SEED CRUST | 200 g
 Garnished with sautéed spinach with garlic
- \$495 SHRIMP | 200 g, 16-20
 Served with white rice
 Your choice of: guajillo pepper, sautéed with garlic, grilled or breaded

REGIONAL SPECIALS

\$310 CHICKEN OR FLANK STEAK FAJITAS

200 g

Your choice of chicken or flank steak, prepared with onions and bell pepper, served with guacamole and refried beans

\$195 HUARACHE CAMPECHANO

180 g

Handcrafted corn dough stuffed with refried beans, topped with suadero and longaniza

\$390 RED SNAPPER FILLET

200 g

Prepared to your selection of: grilled, buttered, garlic oil, or breaded



Desserts



- \$115 CARAMEL 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
 - \$75 ICE CREAM | 1 PORTION, 120 g Vanilla, chocolate, strawberry
- \$150 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
\$45	>>>	BOTTLED WATER 600 ml
\$69	>>>	COFFEE 210 ml
\$69	>>>	ESPRESSO 40 ml
\$75	>>>	CAPPUCCINO 210 ml
\$79	>>>	CHAI LATTE 210 ml
\$69	33) <u> </u>	ICED TEA 355 ml





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

March, 2025.