

# MENU

# Lunch

# & dinner

MARRIOTT  
REFORMA




**CONDIMENTO®**  
buffet & cocina convergente



# Healthy ones

## **\$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

**\$195** lemon and olive oil vinaigrette

**\$395** Grilled chicken breast | 200 g

**\$350** Roasted salmon steak | 200 g

Grilled tenderloin beef strip | 200 g

**\$175**

### **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

**\$130** CHICKEN & NOODLE SOUP | 250 ml

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




# APPETIZERS

**\$190 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 topped with coleslaw, chipotle mayo and avocado

**\$250 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**


**\$220 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 

**\$165 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 typical 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

**\$245 FETUCCINI ALFREDO**

With shrimps (200 g)

**\$210 PASTA**

**Your choice of pasta and sauce:**

**Short pastas:** Fussilli | Penne

**Long pastas:** Spaghetti | Fettuccini

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



\$185 | **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


**\$275 CLASSIC HAMBURGER | 1 PIECE**

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

**\$265 CLUB SANDWICH | 1 PIECE**

Delicious focaccia with ham (40 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






# 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 

## \$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  

## \$245 LEMON CHICKEN BREAST | 200 g

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



# MEATS



**\$365** **MARINATED FLANK STEAK | 200 g**

With onions and roasted chillis, guacamole and corn tortillas

**\$320** **TAMPIQUEÑA-STYLE GRILLED MEAT | 200 g**

With refried beans, 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



# FISH AND SEAFOOD



**\$395 GRILLED SALMON | 200 g**  
With mashed sweet potatoes and green salad

**\$320 SEARED TUNA WITH SESAME  
SEED CRUST | 200 g**  
Garnished with sautéed spinach with garlic 

**\$495 SHRIMP | 200 g**  
**Your choice of:** guajillo pepper, sautéed with garlic, grilled  
or breaded. Served with white rice.



# REGIONAL SPECIALS



**\$295 CHICKEN OR FLANK STEAK  
FAJITAS**

| 200 g

Your choice of chicken or flank steak, served with onions, peppers, beans and guacamole

**\$195 HUARACHE CAMPECHANO**

| 180 g

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

**\$390 RED SNAPPER FILLET**

| 200 g

Red snapper fillet prepared to your selection: grilled, buttered, garlic oil, or breaded

# 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
- \$70 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
- \$110 CHEESECAKE | 1 SLICE, 180 g**  
The creamy traditional, served with red fruits compote



# NON ALCOHOL DRINKS

- \$75 TROPICAL COOLER | 450 ml**  
Peach, guava, pineapple and mint
- \$75 SUNNY MANGO | 450 ml**  
Mango, apple, chili powder, chamoy and lemon
- \$75 FRESH MAPLE | 450 ml**  
Fresh grapes, green apple, maple syrup and ginger
- \$75 RASPBERRY TEA | 450 ml**  
Raspberry, basil, black tea and soda

## BEVERAGES

- \$69** >>>>> **LEMONADE | 355 ml**
- \$69** >>>>> **ORANGEADE | 355 ml**
- \$45** >>>>> **BOTTLED WATER | 600 ml**
- \$60** >>>>> **COFFEE | 210 ml**
- \$60** >>>>> **ESPRESSO | 40 ml**
- \$65** >>>>> **CAPPUCCINO | 210 ml**
- \$65** >>>>> **CHAI LATTE | 210 ml**
- \$55** >>>>> **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.