



EMPORIO®

I X T A P A



**SERVICIO** A CUARTOS  
**ROOM** **SERVICE**

PESO PROMEDIO DE ALIMENTOS ANTES DE COCCIÓN. SI TIENES ALGUNA PREOCUPACIÓN CON RESPECTO A ALERGIAS ALIMENTARIAS, POR FAVOR DÉJANOS SABERLO AL REALIZAR TU ORDEN. NUESTROS PLATILLOS CON HUEVO PUEDEN PREPARARSE SÓLO CON CLARAS. EL CONSUMO DE PRODUCTOS CRUDOS O POCO COCINADOS EN CARNES, AVES, MARISCOS O HUEVOS, AUMENTAN EL RIESGO DE PADECER ENFERMEDADES ALIMENTICIAS.

MARCA LA EXTENSIÓN 0 (EXPRESS LINE) DESDE EL TELÉFONO DE TU HABITACIÓN PARA REALIZAR TU PEDIDO, O PARA SOLICITAR EL RETIRO DEL SERVICIO DE ALIMENTOS, O BIEN, PARA HACER VÁLIDA LA GARANTÍA DE ENTREGA DE PLATILLO DENTRO DE 45 MINUTOS.

TU COMPLETA SATISFACCIÓN ES NUESTRA META, SI DESEAS ALGO QUE NO ESTÉ EN EL MENÚ, PÍDELO Y HAREMOS TODO LO POSIBLE POR COMPLACERTE.

PRECIOS EN MONEDA NACIONAL. INCLUYEN IMPUESTOS.

AVERAGE FOOD WEIGHT BEFORE COOKING. IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT YOUR SERVER WHEN YOU PLACE YOUR ORDER. OUR EGG PLATES CAN BE PREPARED WHITES ONLY. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES.

DIAL EXTENSION 0 (EXPRESS LINE) FROM YOUR ROOM PHONE IN ORDER TO TO PLACE YOUR ORDER, OR TO HAVE THE DINING TABLE OR TRAY REMOVED, OR TO MAKE EFFECTIVE THE 45 MINUTES GUARANTEE.

YOUR COMPLETE SATISFACTION IS OUR GOAL, IF YOU WISH SOMETHING THAT IS NOT ON THE MENU, PLEASE ASK FOR IT AND WE WILL DO OUR BEST TO MEET YOUR EXPECTATIONS.

PRICES ARE EXPRESSED IN MEXICAN PESOS. TAXES ARE INCLUDED.

# ¡BUEN PROVECHO!

DESAYUNO: 7 - 11:50 hs  
COMIDA / CENA: 12 - 22 hs

**MARQUE 0 PARA ORDENAR**

# BON APPÉTIT!

BREAKFAST: 7 - 11:50 hs  
LUNCH - DINNER: 12 - 22 hs

**DIAL 0 TO PLACE YOUR ORDER**

# 7:00 to 11:50 hrs. TO START THE DAY

## CLASSIC BREAKFASTS

Our classic breakfasts include: fruit plate (250 g), juice or milk (300 ml), house coffee (refill) or tea (210 ml), pastries or whole wheat or white toast (2 pieces).

### AMERICAN | \$240

Eggs (2 pieces) with bacon, ham or sausage (30 g), refried beans, grilled panela cheese and fried plantain

### CONDIMENTO | \$265

Tirado-style eggs (scrambled with beans, 2 pieces), green enchilada, grilled panela cheese, bread or tortillas

### CALORIE-WISE | 636 cal | \$250

Grapefruit supremes (250 g), green juice, egg white omelette (3 eggs) with grilled panela cheese, spinach and mushrooms. Served with tomato and grilled cactus leaf

## TRADITIONAL EGGS

| 2 pieces

With refried beans, grilled panela cheese and fried plantain

### RANCHEROS | \$140

### DIVORCIADOS | \$159

### ALBAÑIL | \$190

### TIRADOS | \$149

### YOUR CHOICE OF EGGS | 2 pieces | \$169

Your choice of: with ham (90 g), bacon (90 g) or sausage (90 g), and served with fried plantain, panela cheese and refried beans

## OMELETTE | \$190

| 3 eggs

With refried beans, grilled panela cheese and fried plantain

### HAM AND CHEDDAR CHEESE

### EGG WHITE OMELETTE WITH SPINACH, TOMATO AND GOAT CHEESE

■ Egg plates can be cooked with whole eggs or whites only, to your choice

## FRUIT AND CEREALS

### OATMEAL | 250 g | 380 cal | \$89

Traditional, prepared with milk or water

### CEREAL | 25 g | 355 cal | \$85

With milk (240 ml)

### BASKET OF PASTRIES | 3 pieces | \$79

### FRUIT PLATE | 450 g | \$115

With cottage cheese or yogurt (60 g)

## MODERN CLASSICS

### CHILAQUILES | \$150

Red or green, or mexican mole with sour cream, cheese, cilantro and onion

**With chicken** | 150 g | \$195

**With egg** | 2 pieces | \$215

**With flank steak** | 150 g | \$240

### ENCHILADAS | 3 pieces | \$185

Stuffed with chicken (150 g), your choice of red, green or mexican mole or creamy sauce, topped with cheese, sour cream, onion and cilantro

### QUESADILLAS | 3 pieces | \$125

Your choice of: mushrooms, squash blossom or chorizo (90 g)

### AVOCADO TOAST | 1 piece | 473 cal | \$150

With scrambled or poached eggs (2 pieces), cilantro and olive oil

### PANELA CHEESE AND TURKEY HAM

#### SANDWICH | 1 piece | \$199

Housemade bread, tomato, lettuce, avocado and mayonnaise, served with steamed vegetables

### FRENCH TOAST | 4 pieces | 480 cal | \$140

Your choice of:

- Chocolate syrup • Maple syrup
- Whipped cream • Caramel

### TRADITIONAL PANCAKES & WAFFLES

| 3 pieces | \$140

Your choice of:

- Chocolate syrup • Maple syrup
- Whipped cream • Caramel

# 12:00 a 22:00 hs. LUNCH & DINNER

## FROM THE SEA TO YOUR TABLE

### ZIHUATANEJO-STYLE FISH STRIPS

| 300 g | \$180

### ACAPULCO-STYLE SHRIMP COCKTAIL

| 200 g | \$230

### SEAFOOD COCKTAIL | 300 g | \$280

Octopus, shrimp & fish

### SHRIMP TOSTADAS | 3 pieces, 300 g | \$240

### SHRIMP AGUACHILE | 250 g | \$260

### BLACK AGUACHILE | 250 g | \$260

Our chef's special recipe, a delicacy!

## THE NEVER MISSING ONES

### CLASSIC BURGUER | 200 g | \$235

With your choice of:

French fries or Caesar salad

### CLUB SANDWICH | 200 g | \$235

With your choice of:

French fries or Caesar salad

### ENCHILADAS | 3 pieces | \$185

Stuffed with chicken (150 g), your choice of red, green or mexican mole or creamy sauce, topped with cheese, sour cream, onion and cilantro

### GUACAMOLE | 200 g | \$160

Sided with pico de gallo sauce and corn chips

## SALADS

### COUNTRY SALAD | 200 g | \$150

Mix of lettuces with cucumber, avocado, tomato, onion, grated carrot

Your choice of dressing: bluecheese, Caesar or fine herbs vinaigrette dressing

### SEAFOOD SALAD | 300 g | \$270

Green salad with octopus, shrimp and fish

Your choice of dressing: bluecheese, Caesar or fine herbs vinaigrette

### TRADITIONAL CAESAR'S SALAD | \$215

With grilled chicken (200 g)

## SOUPS & CREMES

### CHICKEN BROTH | 400 ml | \$150

Shredded chicken, vegetables, rice and the classic toppings

### TORTILLA SOUP | 400 ml | \$150

Garnished with avocado, panela cheese, pork rinds, pasilla chili and sour cream

## DESSERTS

### CARAMEL FLAN | 1 portion, 140 g | \$115

### THREE MILKS CAKE | 1 portion, 200 g | \$115

### CHOCOLATE CAKE | 1 slice, 200 g | \$115

### ICE CREAM | 1 scoop, 150 g | \$80

## MAIN DISHES

### SHRIMPS | 200 g | \$365

Your choice of: sautéed with garlic, guajillo pepper or spicy, served with rice and green salad

### FISH FILLET | 180 g | \$299

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

### GRILLED SALMON | 150 g | \$360

### GRILLED CHICKEN BREAST | 200 g | \$235

### MARINATED FLANK STEAK | 200 g | \$329

### WHOLE FISH | 500 g | \$430

Fried, sautéed with garlic, guajillo pepper or spicy, served with, with rice and green salad

### RIB EYE | 350 g | \$430

Cooked as desired, with mashed potatoes and assorted vegetables

## THE GOOD ONES

### FLANK STEAK TACOS

| 3 pieces, 200 g | \$330

With flour or corn tortilla

With melted cheese +\$40

### GUERRERO-STYLE CAMARONILLAS

| 3 pieces, 200 g | \$240

Fried shrimp quesadillas, garnished with tomatoes, lettuce and onion

### SEAFOOD TACOS | 3 pieces, 300 g | \$270

Octopus, shrimp & fish

### PESCADILLAS | 3 pieces, 300 g | \$199

Fried fish quesadillas with guacamole, lettuce and tomatoes

# DRINKS

## JUICES | 300 ml | \$65

Orange, grapefruit, carrot, green juice

## MILK | 300 ml | \$50

Low fat, whole or lactose-free

## CHOCOLATE MILK | 210 ml | \$50

Hot or cold

## COFFEE | 210 ml | \$45

## TEA | 210 ml, 1 bag | \$45

## SODA | 355 ml | \$50

Coca Cola, Coca Cola Light, Mirinda, Squirt, Manzanita Sol

## LEMONADE

Glass | 300 ml | \$50

Pitcher | 1l | \$125

## PIÑADA | 300 ml | \$93

## BOTTLED WATER | 600 ml | \$55

## BEER | Can, 355 ml | \$80

Corona, Corona Light, Modelo Especial, Tecate, Tecate Light, XX Lager, Indio

## PIÑA COLADA | 300 ml, 45 ml liquor | \$185

## MARGARITA | 300 ml, 45 ml liquor | 235

## DAIQUIRÍ | 300 ml, 45 ml liquor | \$125

## WINE

Per bottle 750 ml or per glass 150 ml

### SPARKLING

Prosecco Valdo Millesimato, Italia

Bottle | \$881

### WHITE

Verano, México

Bottle | \$734      Glass | \$164

### ROSÉ

Sierra Blanca Rosado, México

Bottle | \$768      Glass | \$175

### RED

Montepulciano, Italia

Bottle | \$892      Glass | \$198

Alebrino Cabernet, Malbec, Petit Sirah

Bottle | \$926

L.A. Cetto Reserva Privada Nebbiolo

Bottle | \$972

Invierno Petit Verdot, México

Bottle | \$768

Punto Final Malbec, Argentina

Bottle | \$1 006

Trus Roble, España

Bottle | \$1 062



EXTENSIÓN 0  
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