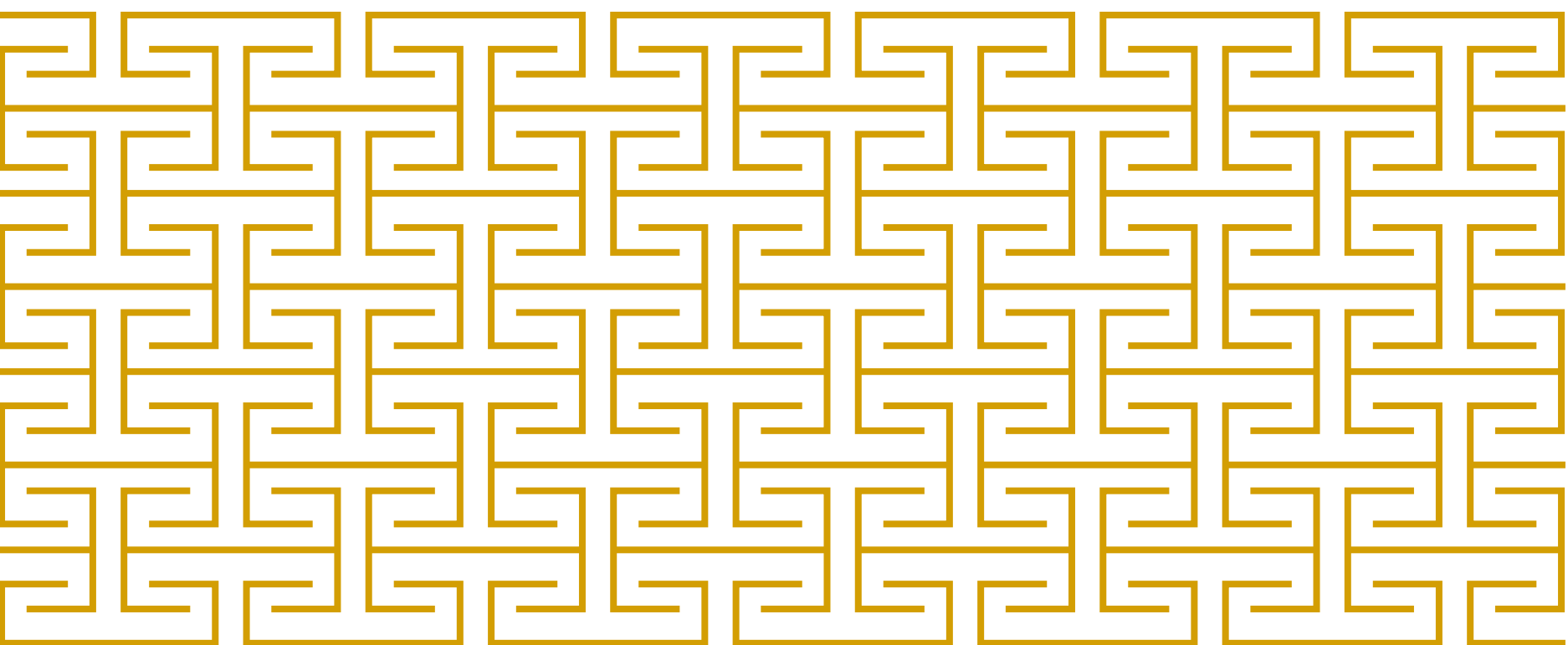


ROOM SERVICE



Lunch and dinner

12:00 to 23:00 hs

EMPORIO
CIUDAD DE MÉXICO

Dial extension

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HEALTHY ONES

MEDITERRANEAN QUINOA SALAD

| 250 g | 380 cal | \$130

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

Grilled chicken breast | 200 g | \$265

Roasted salmon steak | 200 g | \$315

Grilled tenderloin beef strip | 200 g | \$292

VEGETABLE WRAP | 1 piece | \$180

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

CHICKEN & NOODLE SOUP | 250 ml | \$112

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

APPETIZERS

MELTED CHEESE | 200 g | \$198

Plain or with mushrooms, poblano peppers or chorizo, served with flour or corn tortillas

ACAPULCO-STYLE SHRIMP COCKTAIL

| 130 g | \$277

Traditional, a true delight!

BAJA-STYLE FISH TACOS | 2 pieces | \$181

Battered fish fillet (200 g), on flour tortilla, topped with coleslaw, chipotle mayo and avocado

SHRIMP AGUACHILE | 130 g | \$277

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

- The consumption of raw or undercooked meat, poultry, seafood or egg products increases the risk of food-borne illnesses

SOUPS AND CREAMS

MEXICAN-STYLE CORN CREAM

| 250 ml | \$115

One of the most typical mexican flavors captured in this mouth watering cream

TORTILLA SOUP | 250 ml | \$115

Served with avocado, panela cheese, pork rinds, pasilla chilli and sour cream

CHICKEN BROTH | 250 ml | \$115

Shredded chicken (60 g), vegetables, rice, with classic sides

SALADS

CLASSIC CAESAR SALAD | \$186

With chicken | 150 g | \$225

With shrimp | 100 g | \$305

FARMER'S SALAD | \$185

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

SPINACH SALAD | 265 g | \$170

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

ITALIAN CORNER

Our dishes are prepared with 200 g of pasta

FETUCCINI ALFREDO | \$373

With shrimps (200 g)

PASTA | \$260

Your choice of pasta and sauce:

Short pastas: Fussilli | Penne

Long pastas: Spaghetti | Fettuccini

Sauces: Bolognese | Pomodoro | Pesto | Alfredo

SANDWICHES

CLASSIC HAMBURGER | 1 piece | \$299

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

PANELA CHEESE AND TURKEY

HAM SANDWICH | 1 piece | \$185

Homemade bread, tomato, lettuce, avocado and mayonnaise

CLUB SANDWICH | 1 piece | \$277

With ham (100 g), chicken (100 g), cheese and bacon, served with french fries

BREADED TENDERLOIN TORTA

| 1 piece | \$235

Homemade bread filled with breaded tenderloin (200 g), melted cheese (90 g), ham (70 g), avocado and fresh tomato, served with pickled vegetables and chili

STEAK & CHEESE PANINI | 1 piece | \$305

With flank steak (200 g), caramelized onion, chipotle mayo, manchego cheese, served with french fries

MAIN DISHES

FILLET MIGNON | 200 g | \$384

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

ENCHILADAS | 3 pieces | \$215

Red, green, mexican mole or creamy sauce. Stuffed with chicken (150 g), topped with cheese, sour cream, onion and cilantro

MARINATED FLANK STEAK | 200 g | \$328

With onions and roasted chilli, guacamole and corn tortillas

TAMPIQUEÑA-STYLE GRILLED MEAT

| 200 g | \$299

Served with refried beans, guacamole, mole enchilada, and sliced poblano peppers with sour cream

GRILLED SALMON | 200 g | \$350

With mashed sweet potatoes and green salad

SHRIMPS | 200 g, 16-20 | \$400

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

DESSERTS

CARAMEL FLAN

| 1 portion, 140 g | \$124

Spongy caramel flan, served with pecans

THREE MILKS CAKE

| 1 portion, 200 g | \$124

Our famous recipe, served with whipped cream, strawberry and rompope

GLUTEN FREE CHOCOLATE CAKE

| 1 slice, 200 g | \$124

Homemade with fine cacao and a delicious chocolate ganache

CHEESECAKE

| 1 slice, 180 g | \$124

The creamy traditional, served with red fruits compote

The consumption of raw or undercooked meat, poultry, seafood or egg products increases the risk of foodborne illnesses.

Prices in national currency, taxes included.

Average food weight before cooking.

May, 2025