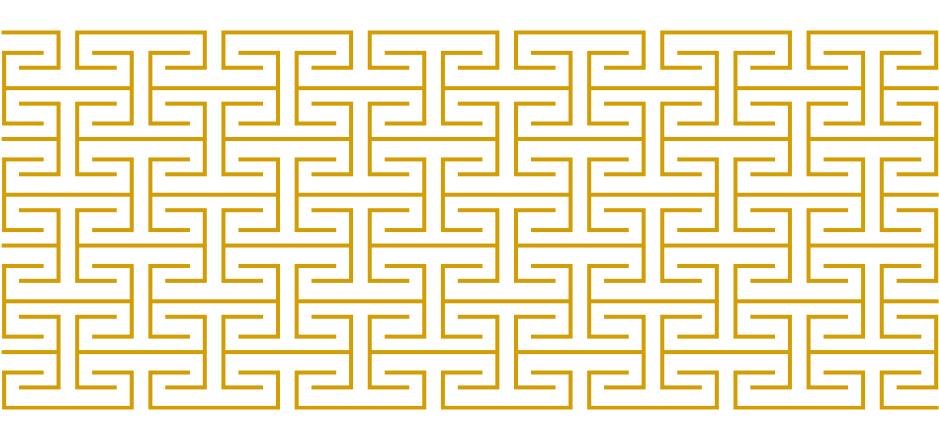
ROOM SERVICE



Breakfast 7:00 to 12:00 hs

EMPORIO CIUDAD DE MÉXICO

Dial extension
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HEALTHY START

OVERNIGHT OATMEAL & CHIA BOWL | 200 g | 420 cal | \$115

Made with sugar free coconut and almond milk served with red fruits and homemade low sugar granola

AVOCADO TOAST | 1 piece | 473 cal | \$164

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

SUGAR FREE GREEK PLAIN YOGURT | 200 g | \$89

Prepared with red fruits & vanilla essence, topped with homemade trail mix

FRUIT PLATE | 450 g | \$145

With cottage cheese or yogurt (60 g) and homemade granola

PANELA CHEESE AND TURKEY HAM SANDWICH | 1 piece | \$185

Homemade bread, tomato, lettuce, avocado and mayonnaise

OATMEAL | 250 g | 380 cal | \$67

Traditional, prepared with milk or water

EGG WHITES' MEXICAN STYLE

| 4 pieces | 360 cal | \$128

Served with grilled panela cheese and roasted vegetables

SWEET CLASSICS

FRENCH TOAST | 4 pieces | \$152

TRADITIONAL PANCAKES | 5 pieces | \$152

WAFFLES | 4 pieces | \$152

Served with your choice of:

• Yogurt • Berries coulis • Domestic maple



Try the delicate and soft flavor of the original Canadian maple syrup extracted from maple trees sap. It will uplift your dishes to a whole new level of delight.

You got to taste it!

Upgrade it for \$60 extra

HOMEMADE BREAD

| 3 pieces | \$78

• Pastries • Bun • Sliced bread

EGGS

| 2 pieces | \$ 191

Served with refried beans, grilled panela cheese and fried plantain

Your choice of up to 4 ingredients (60 g in all): Tomato, onion, mushroom, spinach, peppers, mexican truffle, squash blossom, ham, bacon, turkey breast, chorizo, caramelized onion, oaxaca cheese, cheddar cheese, panela cheese, goat cheese, cream cheese

OMELETTE

| 3 eggs | \$202

With refried beans, grilled panela cheese and fried plantain

- Ham and cheddar cheese omelette
- Egg white omelette with spinach, tomato and goat cheese
- Mexican truffle and oaxaca cheese omelette
- Poblano pepper and corn omelette
- Egg plates can be cooked with whole eggs or whites only, to your choice

SPECIALTIES

CHILAQUILES | \$169

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

With chicken | 150 g | \$192 With egg | 2 pieces | \$186 With flank steak | 150 g | \$265

ENCHILADAS | 3 pieces | \$215

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

PANELA CHEESE AND TURKEY HAM SANDWICH | 1 piece | \$185

Homemade bread, tomato, lettuce, avocado and mayonnaise

VERACRUZ-STYLE EGGS | 3 pieces | \$215

Burritos filled with Mexican-style scrambled eggs, with bean sauce, chorizo, sour cream and cheese, with roasted chilli

EGGS RANCHERO-STYLE | 2 pieces | \$175

Two fried eggs over corn tortilla poured with red ranchera sauce, accompanied with roasted plantain, grilled panela cheese and refried beans

QUESABIRRIAS | 3 pieces | \$225

Birria-style cooked beef folded into a tortilla with melted cheese and served with a side of broth (200 ml)

CLASSIC BREAKFASTS

ENGLISH BREAKFAST | \$280

A classic breakfast served with sausage (30 g), smoked bacon (20 g), hash brown potato (1 piece), sauteed mushrooms and grilled tomato

AMERICAN BREAKFAST | \$280

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

CALORIE-WISE | 636 cal | \$280

Egg whites Mexican style with grilled panela cheese and roasted vegetables, overnight oatmeal and chia bowl (100 g) and grapefruit juice (250 ml)

HOUSE BREAKFAST | \$280

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

 Classic breakfasts include: fruit plate (250 g), juice or milk (300 ml), coffee (355 ml) or tea (355 ml), pastries or whole wheat or white toast (2 pieces)

EXTRA ORDER

\$49 each

- · Ham (60 g) · Turkey ham (60 g) · Bacon (60 g)
- · Grilled panela cheese (60 g) · Refried beans (60 g)
- · Avocado (60 g) · Hash brown (1 piece) · Egg (1 piece)

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.