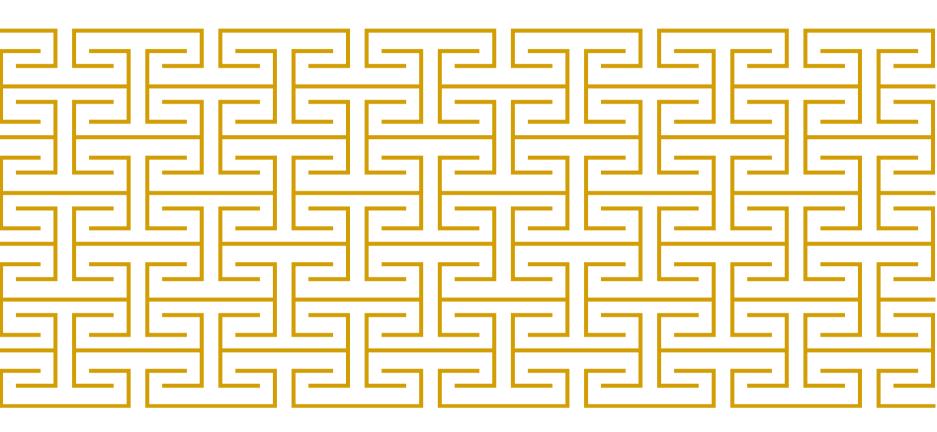
# ROOM SERVICE



# Lunch and dinner

EMPORIO CIUDAD DE MÉXICO

Dial extension 00

#### 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

### VEGETABLES WRAP | 1 piece | \$168

Prepared with 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 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 foodborne illnesses

#### SOUPS AND CREAMS

# MEXICAN-STYLE CORN CREAM | 250 ml | \$112

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

#### TORTILLA SOUP | 250 ml | \$112

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

#### CHICKEN BROTH | 250 ml | \$112

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 | \$157

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

Housemade bread, tomato, lettuce, avocado and mayonnaise

### CLUB SANDWICH | 1 piece | \$277

Delicious focaccia with ham (40 g), chicken (100 g), cheese and bacon (20 g), served with french fries

#### **BREADED TENDERLOIN TORTA**

### | 1 piece | \$213

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

Your choice of red, green, Mexican mole sauce 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

With refried beans, enchilada and poblano peppers with sour cream

## GRILLED SALMON | 200 g | \$350

With mashed sweet potatoes and green salad

#### SHRIMPS | 200 g | \$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

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Prices in national currency, taxes included.

Average food weight before cooking.

AUGUST, 2023.