

# MENU

# Lunch

# & dinner

MARRIOTT  
TIJUANA



**CONDIMENTO®**  
buffet & cocina convergente



# Healthy ones

## **\$155 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 lemon and olive oil vinaigrette

**\$299 Grilled chicken breast | 200 g**

**\$420 Roasted salmon steak | 200 g**

**\$460 Grilled tenderloin beef strip | 200 g**

## **\$265 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

## **\$105 CHICKEN & NOODLE SOUP | 250 ml**


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

# APPETIZERS

**\$220 MELTED CHEESE | 200 g**

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

**\$350 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 

**\$499 RIB EYE TACOS | 5 PIECES | 200 g**

Our famous tacos served with melted cheese, guacamole and sautéed chilis

**\$275 ACAPULCO-STYLE SHRIMP COCKTAIL  
| 130 g**

Traditional, a true delight!

**\$255 BAJA-STYLE FISH TACOS | 2 PIECES**

Battered fish fillet topped with coleslaw, chipotle mayo and avocado

**\$299 SHRIMP AGUACHILE | 130 g**

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



# SALADS




**\$170 CLASSIC CAESAR SALAD**


**\$199 With chicken | 150 g**

**\$175 With shrimp | 100 g**

**\$185 FARMER'S SALAD**


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

**\$185 SPINACH SALAD | 265 g**

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

# SOUPS AND CREAMS


**\$120 MEXICAN-STYLE CORN CREAM | 250 ml**

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

**\$105 TORTILLA SOUP | 250 ml**

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

**\$99 CHICKEN BROTH | 250 ml**

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

# ITALIAN CORNER

Our dishes are prepared with 200 g of pasta

**\$375 FETUCCINI ALFREDO**

With shrimps (200 g)

**\$299 PASTA**

**Your choice of pasta and sauce:**

**Short pastas:** Fussilli | Penne

**Long pastas:** Spaghetti | Fettuccini

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

\$260 | **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

**\$299 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 

**\$399 STEAK & CHEESE PANINI | 1 PIECE**

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






# POULTRY





## \$310 LEMON AND CILANTRO CHICKEN THIGHS

| 300 g

Served with a mix of lettuce, tomato, Meyer lemon vinaigrette, extra-virgin olive oil and sea salt 

## \$330 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  

## \$330 LEMON CHICKEN BREAST | 200 g

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



# MEATS



**\$399** **MARINATED FLANK STEAK | 200 g**

With onions and roasted chillis, guacamole and corn tortillas

**\$460** **TAMPIQUEÑA-STYLE GRILLED MEAT | 200 g**

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

**\$460** **FILLET MIGNON | 200 g**

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



# FISH AND SEAFOOD



**\$375 GRILLED SALMON | 200 g**  
With mashed sweet potatoes and green salad

**\$350 SEARED TUNA WITH SESAME  
SEED CRUST | 200 g**  
Garnished with sautéed spinach with garlic 

**\$430 SHRIMP | 200 g**  
**Your choice of:** guajillo pepper, sautéed with garlic, grilled  
or breaded. Served with white rice.

# REGIONAL SPECIALS



**\$340 SHRIMP ENFRIJOLADAS**

| 3 PIECES, 150 g

Corn tortillas stuffed with shrimp and bathed in a beans and chipotle chili sauce

**\$399 SURF AND TURF BURRITO**

| 1 PIECE, 180 g

Beef an shrimp deliciously seasoned

**\$430 GARLIC BUTTER SHRIMP**

| 200 g

Our fine recipe of a smooth butter sauce with garlic

# Desserts

**\$110 CAMEL FLAN | 1 PORTION, 140 g**  
Spongy caramel flan, served with pecans

**\$130 THREE MILKS CAKE | 1 PORTION, 200 g**  
Our famous recipe, served with whipped cream,  
strawberry and rompope

**\$80 ICE CREAM | 1 PORTION, 120 g**  
Vanilla, chocolate, strawberry

**\$145 GLUTEN FREE CHOCOLATE CAKE**  
**| 1 SLICE, 200 g**  
Homemade with fine cacao and a delicious chocolate  
ganache

**\$115 CHEESECAKE | 1 SLICE, 180 g**  
The creamy traditional, served with red fruits compote

# NON ALCOHOL DRINKS

- \$65**      **TROPICAL COOLER | 450 ml**  
Peach, guava, pineapple and mint
- \$75**      **SUNNY MANGO | 450 ml**  
Mango, apple, chili powder, chamoy and lemon
- \$65**      **FRESH MAPLE | 450 ml**  
Fresh grapes, green apple, maple syrup and ginger
- \$70**      **RASPBERRY TEA | 450 ml**  
Raspberry, basil, black tea and soda

## BEVERAGES

- \$65**    >>>>>>    **LEMONADE | 355 ml**
- \$65**    >>>>>>    **ORANGEADE | 355 ml**
- \$45**    >>>>>>    **BOTTLED WATER | 600 ml**
- \$55**    >>>>>>    **COFFEE | 210 ml**
- \$55**    >>>>>>    **ESPRESSO | 40 ml**
- \$95**    >>>>>>    **CAPPUCCINO | 210 ml**
- \$95**    >>>>>>    **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

August, 2023.