

MENU *Lunch* & dinner

MARRIOTT
TUXTLA GUTIÉRREZ



CONDIMENTO®
buffet & cocina convergente



APPETIZERS

\$181 MELTED CHEESE | 200 g

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

\$375 RIB EYE TACOS | 5 PIECES | 200 g

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

**\$266 ACAPULCO-STYLE SHRIMP COCKTAIL
| 130 g**

Traditional, a true delight!

\$181 BAJA-STYLE FISH TACOS | 2 PIECES

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

SOUPS & CREAMS

\$138 MEXICAN-STYLE CORN CREAM | 250 ml

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

\$138 TORTILLA SOUP | 250 ml

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

\$138 CHICKEN BROTH | 250 ml

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

\$138 CHICKEN & NOODLE SOUP | 250 ml

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



SALADS



\$202 CLASSIC CAESAR SALAD

\$219 With chicken | 150 g

\$262 With shrimp | 100 g

\$213 SPINACH SALAD | 265 g

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



SEAFOOD



\$391 GRILLED SALMON | 200 g

With mashed sweet potatoes and green salad

\$391 SHRIMP | 200 g, 16-20

Served with white rice 

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



MEATS

\$391 MARINATED FLANK STEAK | 200 g

With onions and roasted chillis, guacamole and corn tortillas

\$391 TAMPIQUEÑA-STYLE GRILLED MEAT | 200 g

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

\$391 FILLET MIGNON | 200 g

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



POULTRY



\$225 LEMON AND CILANTRO CHICKEN THIGHS

| 300 g

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

\$235 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  

\$255 LEMON CHICKEN BREAST | 200 g

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

OUR FAMOUS ENCHILADAS

| 3 PIECES | \$230

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

SANDWICHES & BURGERS

\$275 CLASSIC BURGER | 1 PIECE

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

\$275 CLUB SANDWICH | 1 PIECE

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

\$275 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 ★

\$299 VEGETABLE WRAP | 1 PIECE

Stuffed with sautéed vegetables, grilled panela cheese, pesto mushrooms, served with mix of tomatoes, cucumber, red onion, kale, spinach, and our lemon & olive oil vinaigrette

ITALIAN CORNER

Our dishes are prepared with 200 g of pasta

\$277 FETUCCINI ALFREDO

With shrimps (200 g)

\$245 PASTA

Your choice of pasta and sauce:

Short pastas: Fussilli | Penne

Long pastas: Spaghetti | Fettuccini

Sauces: Bolognese | Pomodoro | Pesto | Alfredo

REGIONAL SPECIALS



\$134 CHIPILIN SOUP | 200 ml

Served with crunchy fried Chiapas cheese and simojovel chili oil

\$155 TURULA SALAD | 200 g

Dried shrimp, tomato, onion cilantro, and lemon citric notes

\$220 COCHITO CHIAPANECO | 200 g

A typical Chiapa de Corzo plate, prepared with oven-cooked marinated pork

Pastries

\$80 CAMEL FLAN | 1 PORTION, 140 g

Spongy caramel flan, served with pecans

\$95 THREE MILKS CAKE | 1 PORTION, 200 g

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

\$102 ICE CREAM | 1 PORTION, 120 g

Vanilla, chocolate, strawberry

\$144 GLUTEN FREE CHOCOLATE CAKE

| 1 SLICE, 200 g

Homemade with fine cacao and a delicious chocolate ganache

\$134 CHEESECAKE | 1 SLICE, 180 g

The creamy traditional, served with red fruits compote



COCTELES SIN ALCOHOL



- \$95 TROPICAL COOLER | 450 ml**
Peach, guava, pineapple and mint
- \$95 SUNNY MANGO | 450 ml**
Mango, apple, chili powder, chamoy and lemon
- \$95 RASPBERRY TEA | 450 ml**
Raspberry, basil, black tea and soda

BEBIDAS

- \$55 >>>>> LEMONADE | 355 ml**
- \$55 >>>>> ORANGEADE | 355 ml**
- \$51 >>>>> BOTTLED WATER | 600 ml**
- \$55 >>>>> COFFEE | 300 ml**
- \$70 >>>>> ESPRESSO | 40 ml**
- \$70 >>>>> CAPPUCINO | 300 ml**
- \$84 >>>>> SODA | 300 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

April, 2026.