

MENU *Breakfast*

MARRIOTT
TUXTLA GUTIÉRREZ



CONDIMENTO®
buffet & cocina convergente



Healthy ones

- \$144 AVOCADO TOAST | 1 PIECE | 473 cal**
With scrambled or poached eggs (2 pieces), cilantro and olive oil ★
- \$127 SUGAR FREE GREEK PLAIN YOGURT | 200 g**
Prepared with red fruits & vanilla essence, topped with homemade trail mix
- \$127 FRUIT PLATE | 450 g**
With cottage cheese or yogurt (60 g) and homemade granola
- \$155 PANELA CHEESE AND TURKEY HAM SANDWICH | 1 PIECE**
Homemade bread, tomato, lettuce, avocado and mayonnaise
- \$91 OATMEAL | 250 g | 380 cal**
Traditional, prepared with milk or water
- \$155 EGG WHITES MEXICAN-STYLE | 4 PIECES | 360 cal**
Served with grilled panela cheese and roasted vegetables

CLASSIC BREAKFASTS

Our classic breakfasts include: fruit plate (250 g), juice or milk (300 ml), house coffee (refill) or tea (210 ml), pastries or whole wheat or white toast (2 pieces).

\$234 CALORIE-WISE | 636 cal

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

\$262 HOUSE BREAKFAST

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

\$251 AMERICAN BREAKFAST

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

\$270 CANADIAN BREAKFAST

Pancakes, fried or scrambled eggs (2 pieces), bacon (30 g) and hash brown

EGGS

\$166

2 PIECES

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

\$177

3 EGGS

Served 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 



EXTRAS | \$70



HAM | 60 g

BACON | 60 g

TURKEY HAM | 60 g

GRILLED PANELA CHEESE | 60 g

REFRIED BEANS | 180 g

AVOCADO | 60 g

HASH BROWN | 1 PIECE

EGG | 1 PIECE

MODERN CLASSICS

\$159 CHILAQUILES

Red or green with sour cream, cheese, cilantro and onion 🌿

\$187 With chicken | 150 g

\$166 With egg | 2 pieces

\$230 With flank steak | 150 g

\$159 VERACRUZ-STYLE EGGS | 3 PIECES

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

\$213 RANCHERO-STYLE EGGS | 2 PIECES

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

\$202 QUESABIRRIAS | 3 PIECES

Birria-style cooked beef folded into a tortilla with melted cheese and served with a side of broth 🌿 ⭐

\$125 CEREAL | 355 cal

Your choice of whole, lactose-free or light milk (240 ml), with banana slices or strawberry slices:

Frosted Flakes (30 g), Froot Loops (25 g),

Corn Pops (30 g), Choco Krispis (38 g), Special K (50

•• SWEET CLASSICS •••••

\$149 FRENCH TOAST | 4 PIECES

\$166 TRADITIONAL PANCAKES | 5 PIECES

\$166 WAFFLES | 4 PIECES

Served with your choice of:

- Yogurt
- Berry coulis
- Domestic maple

Maple syrup



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 \$55 EXTRA



HOMEMADE BREAD

3 PIECES

Pastries // Bun // Sliced bread

\$80

REGIONAL SPECIALS



\$91 FRUIT PARFAIT WITH CHIA

YOGURT | 150 g

Seasonal fruit selection covered in chia yogurt

\$155 SIMOJOVEL SAUCE CHIAPAS-STYLE

TORTILLA | 200 g

Simojovel chilli and chipilin herb join for this classic of the house

\$144 CHIAPAS CHEESE OMELETTE | 3 EGGS

Omelette stuffed with the traditional cheese of the region, served with refried beans and fried plantain

BEVERAGES

- \$59 >>>>> JUICE | 300 ml
Orange, grapefruit, carrot, green
- \$51 >>>>> MILK | 300 ml
Low-fat, soy, lactose-free
- \$51 >>>>> CHOCOLATE MILK | 210 ml
Hot or cold
- \$55 >>>>> COFFEE | 300 ml
- \$70 >>>>> ESPRESSO | 40 ml
- \$123 >>>>> DOUBLE ESPRESSO | 80 ml
- \$70 >>>>> CAPPUCINO | 300 ml
- \$59 >>>>> LATTE | 300 ml
- \$59 >>>>> TEA | 210 ml, 1 bag
- \$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.