

# MENU Lunch & dinner

MARRIOTT  
TUXTLA GUTIÉRREZ



**CONDIMENTO®**  
buffet & cocina convergente



# Healthy ones

## \$125 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

\$199 Grilled chicken breast | 200 g

\$324 Roasted salmon steak | 200 g

\$319 Grilled tenderloin beef strip | 200 g

\$279 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

\$125 CHICKEN & NOODLE SOUP | 250 ml

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



# APPETIZERS

- \$169**    **MELTED CHEESE | 200 g**  
Plain or with mushrooms, chorizo or poblano peppers, served with flour or corn tortillas
- \$360**    **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 
- \$350**    **RIB EYE TACOS | 5 PIECES | 200 g**  
Our famous tacos served with melted cheese, guacamole and sautéed chilis
- \$249**    **ACAPULCO-STYLE SHRIMP COCKTAIL**  
**| 130 g**  
Traditional, a true delight!
- \$169**    **BAJA-STYLE FISH TACOS | 2 PIECES**  
Battered fish fillet topped with coleslaw, chipotle mayo and avocado
- \$340**    **SHRIMP AGUACHILE | 130 g**  
Mexican Pacific classic recipe. Fresh shrimps marinated with cucumber, cilantro, serrano chili, avocado and fresh lime juice   



# SALADS




**\$189 CLASSIC CAESAR SALAD**


**\$205 With chicken | 150 g**

**\$245 With shrimp | 100 g**

**\$149 FARMER'S SALAD**


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

**\$199 SPINACH SALAD | 265 g**

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

# SOUPS AND CREAMS


**\$125 MEXICAN-STYLE CORN CREAM | 250 ml**

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

**\$125 TORTILLA SOUP | 250 ml**

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

**\$125 CHICKEN BROTH | 250 ml**

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

# ITALIAN CORNER

Our dishes are prepared with 200 g of pasta

**\$259 FETUCCINI ALFREDO**

With shrimps (200 g)

**\$229 PASTA**

**Your choice of pasta and sauce:**

**Short pastas:** Fussilli | Penne

**Long pastas:** Spaghetti | Fettuccini

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




\$215 | **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

- \$255 CLASSIC HAMBURGER | 1 PIECE**  
Beef patty (240 g) with cheese, bacon, lettuce, tomato, onion and pickles, served with french fries
- \$255 CLUB SANDWICH | 1 PIECE**  
Delicious focaccia with ham (40 g), chicken (100 g), cheese and bacon (20 g), served with french fries
- \$255 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 
- \$365 STEAK & CHEESE PANINI | 1 PIECE**  
With flank steak (200 g), caramelized onion, manchego cheese, chipotle mayo, served with french fries






# POULTRY





## \$189 LEMON AND CILANTRO CHICKEN THIGHS

| 300 g

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

## \$199 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  

## \$229 LEMON CHICKEN BREAST | 200 g

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



# MEATS

- \$365**    **MARINATED FLANK STEAK | 200 g**  
With onions and roasted chillis, guacamole and corn tortillas
- \$365**    **TAMPIQUEÑA-STYLE GRILLED MEAT | 200 g**  
With refried beans, mole enchilada and sliced poblano peppers with sour cream
- \$365**    **FILLET MIGNON | 200 g**  
Wrapped in bacon, served with creamy mushroom sauce and french fries



# FISH AND SEAFOOD



\$365 GRILLED SALMON | 200 g  
With mashed sweet potatoes and green salad

\$365 SEARED TUNA WITH SESAME  
SEED CRUST | 200 g  
Garnished with sautéed spinach with garlic 

\$365 SHRIMP | 200 g  
**Your choice of:** guajillo pepper, sautéed with garlic, grilled  
or breaded. Served with white rice.



# REGIONAL SPECIALS



**\$125**    **CHIPILIN SOUP**

| 200 ml

Served with crunchy fried Chiapas cheese and simojovel chilli oil

**\$125**    **TURULA SALAD**

| 200 g

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

**\$180**    **COCHITO CHIAPANECO**

| 200 g

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

# Desserts

**\$75 CARMEL FLAN | 1 PORTION, 140 g**  
Spongy caramel flan, served with pecans

**\$85 THREE MILKS CAKE | 1 PORTION, 200 g**  
Our famous recipe, served with whipped cream,  
strawberry and rompope

**\$95 ICE CREAM | 1 PORTION, 120 g**  
Vanilla, chocolate, strawberry









**\$135 GLUTEN FREE CHOCOLATE CAKE**  
**| 1 SLICE, 200 g**  
Homemade with fine cacao and a delicious chocolate  
ganache

**\$125 CHEESECAKE | 1 SLICE, 180 g**  
The creamy traditional, served with red fruits compote

# NON ALCOHOL DRINKS

- \$89 **TROPICAL COOLER** | 450 ml  
Peach, guava, pineapple and mint
- \$89 **SUNNY MANGO** | 450 ml  
Mango, apple, chili powder, chamoy and lemon
- \$99 **FRESH MAPLE** | 450 ml  
Fresh grapes, green apple, maple syrup and ginger
- \$89 **RASPBERRY TEA** | 450 ml  
Raspberry, basil, black tea and soda

## BEVERAGES

- \$48  **LEMONADE** | 355 ml
- \$48  **ORANGEADE** | 355 ml
- \$39  **BOTTLED WATER** | 600 ml
- \$48  **COFFEE** | 210 ml
- \$65  **ESPRESSO** | 40 ml
- \$65  **CAPPUCCINO** | 210 ml
- \$65  **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.