## ROOM <br> SERVICE

## 

# Lunch and dinner 12:00 to 23:00 hs 

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Dial extension

## HEALTHY ONES

## MEDITERRANEAN QUINOA SALAD <br> $\mathbf{2 5 0} \mathbf{~ g}|380 \mathrm{cal}| \$ 148$ <br> 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 | $200 \mathrm{~g} \mid \$ 253$
Roasted salmon steak | $200 \mathrm{~g} \mid \$ 253$
Grilled tenderloin beef strip | $200 \mathrm{~g} \mid \$ 253$

## VEGETABLES WRAP | 1 piece | $\$ 190$

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 | $250 \mathrm{ml} \mid \$ 150$

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

## APPETIZERS

## MELTED CHEESE| $200 \mathrm{~g} \mid \$ 155$

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

## ACAPULCO-STYLE SHRIMP COCKTAIL 130 g | \$252 <br> Traditional, a true delight!

## BAJA-STYLE FISH TACOS | 2 pieces | \$144

 Battered fish fillet topped with coleslaw, chipotle mayo and avocado
## SHRIMP AGUACHILE | $130 \mathrm{~g} \mid \$ 288$

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 | $\$ 132$
One of the most tipical mexican flavors captured in this mouth watering cream

TORTILLA SOUP | 250 ml | \$132
Served with avocado, panela cheese, pork rinds, pasilla chilli and sour cream

## CHICKEN BROTH | $250 \mathrm{ml} \mid \$ 110$

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

## SALADS

## CLASSIC CAESAR SALAD | \$161 With chicken | $150 \mathrm{~g} \mid \$ 213$ With shrimp | $100 \mathrm{~g} \mid \$ 252$

FARMER'S SALAD | \$178
Mix of lettuces, cucumber, carrot, tomato, celery, onion, avocado and hearts of palm, with fine herb vinaigrette

SPINACH SALAD | 265 g | \$178
With mango dressing, caramelized pecans, grapes and goat cheese in panko

## ITALIAN CORNER

Our dishes are prepared with 200 g of pasta

FETUCCINI ALFREDO | $\$ 368$
With shrimps ( 200 g )

## PASTA | $\$ 196$

Your choice of pasta and sauce:
Short pastas: Fussilli | Penne
Long pastas: Spaghetti | Fettuccini
Sauces: Bolognese | Pomodoro | Pesto | Alfredo

## SANDWICHES

## CLASSIC HAMBURGER| 1 piece | $\$ 275$

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

## PANELA CHEESE AND TURKEY HAM SANDWICH | 1 piece | \$167

Housemade bread, tomato, lettuce, avocado and mayonnaise

## CLUB SANDWICH|1 piece | $\$ 259$

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

## BREADED TENDERLOIN TORTA

| 1 piece | $\$ 190$
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 \| $\mathbf{\$ 7 8}$

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

## MAIN DISHES

FILLET MIGNON | $200 \mathrm{~g} \mid \$ 447$
Wrapped in bacon, served with creamy mushroom sauce and french fries

## ENCHILADAS | 3 pieces | $\$ 148$

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 | $200 \mathrm{~g} \mid \$ 391$

With onions and roasted chilli, guacamole and corn tortillas

## TAMPIQUEÑA-STYLE GRILLED MEAT

$200 \mathrm{~g} \mid \$ 413$
With refried beans, enchilada and poblano peppers with sour cream

## GRILLED SALMON | $200 \mathrm{~g} \mid \$ 397$

With mashed sweet potatoes and green salad

## SHRIMPS | $\mathbf{2 0 0} \mathbf{~ g} \mid \$ 449$

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

## DESSERTS

## CARAMEL FLAN

| 1 portion, $140 \mathrm{~g} \mid \$ 98$
Spongy caramel flan, served with pecans

THREE MILKS CAKE<br>| 1 portion, $200 \mathrm{~g} \mid \$ 109$

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

## GLUTEN FREE CHOCOLATE CAKE

| 1 slice, 200 g | $\$ 132$
Homemade with fine cacao and a delicious chocolate ganache

## CHEESECAKE <br> 1 slice, $180 \mathrm{~g} \mid \$ 138$

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.

