



# ROOM SERVICE

**Night service**

**23 hrs - 5 hrs**

MARRIOTT  
TUXTLA GUTIÉRREZ

**Dial extension**

**0**

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# APPETIZERS

## **MELTED CHEESE | 200 g | \$205**

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

## **FETUCCINI ALFREDO | \$306**

With shrimp (100 g)

## **CHICKEN BROTH | 250 ml | \$145**

Shredded chicken, vegetables, rice, with classic sides

## **TORTILLA SOUP | 250 ml | \$151**

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

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# SANDWICHES

## **CLASSIC HAMBURGER | 1 piece | \$302**

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

## **PANELA CHEESE AND TURKEY HAM SANDWICH | 1 piece | \$175**

Homemade bread, tomato, lettuce, avocado and mayonnaise

## **CLUB SANDWICH | 1 piece | \$302**

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

## **BREADED TENDERLOIN TORTA | 1 piece | \$425**

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

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# SALADS

## **FARMER'S SALAD | \$179**

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

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# MAIN DISHES

## **ENCHILADAS | 3 pieces | \$260**

Stuffed with chicken (150 g), your choice of red, green, Mexican mole sauce or suizas, topped with cheese, sour cream, onion and cilantro

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# DESSERTS

## CARAMEL FLAN

**| 1 portion, 140 g | \$91**

Spongy caramel flan, served with pecans

## THREE MILKS CAKE

**| 1 portion, 200 g | \$103**

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

## GLUTEN FREE CHOCOLATE CAKE

**| 1 slice, 200 g | \$163**

Homemade with fine cacao and a delicious chocolate ganache

## CHEESECAKE

**| 1 slice, 180 g | \$151**

The creamy traditional, served with red fruits compote



# ROOM SERVICE

**Beverages**  
24 hrs

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## **COFFEE | 210 ml | \$55**

Regular or decaffeinated

## **PITCHER**

Regular or decaffeinated

**Small | 500 ml | \$79**

**Large | 1 l | \$150**

## **CAPPUCCINO | 210 ml | \$76**

## **MILK | 300 ml | \$55**

Whole, low-fat and lactose-free

## **CHOCOLATE MILK | 210 ml | \$55**

Hot or cold

## **CHAI LATTE | 210 ml | \$76**

## **TEA | 210 ml, 1 bag | \$63**

## **LEMONADE OR ORANGEADE | 355 ml | \$58**

## **SODA | 355 ml | \$90**

## **BOTTLED WATER | 600 ml | \$51**

## **DOMESTIC BEER | 355 ml | \$90**

Corona, Corona Light, Modelo Especial

## **PREMIUM BEER | 355 ml | \$102**

Negra Modelo, XX Lager, Bohemia, Stella Artois

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# WINE

By bottle 750 ml or by glass 150 ml

## SPARKLING

Prosecco Valdo Millesimato, Italy

**Bottle | \$881**

## WHITE

Verano, México

**Bottle | \$734**

**Glass | \$164**

## ROSÉ

Sierra Blanca Rosado, México

**Bottle | \$768**

**Glass | \$175**

## RED

Montepulciano, Italy

**Bottle | \$892**

**Glass | \$198**

Alebrino Cabernet, Malbec, Petit Sirah, México

**Bottle | \$926**

L.A. Cetto Reserva Privada Nebbiolo, México

**Bottle | \$972**

Invierno Petit Verdot, México

**Bottle | \$768**

Punto Final Malbec, Argentina

**Bottle | \$1 006**

Trus Roble, Spain

**Bottle | \$1 062**



Dial extension 0 to place your order.

Average food weight before cooking.

The consumption of raw or undercooked meat, poultry, seafood or egg products increases the risk of foodborne illnesses.

Prices in national currency, taxes included.

July, 2025.