



# ROOM SERVICE

**Lunch & dinner**

**12 hrs – 23 hrs**

MARRIOTT  
TUXTLA GUTIÉRREZ

**Dial extension**

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# HEALTHY

## **MEDITERRANEAN QUINOA SALAD**

**| 250 g | 380 cal | \$141**

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 g | \$225**

**Roasted salmon steak | 200 g | \$372**

**Grilled tenderloin beef strip | 200 g | \$360**

## **VEGETABLES WRAP | 1 piece | \$315**

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

## **CHICKEN & NOODLE SOUP | 250 ml | \$141**

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

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# APPETIZERS

## **MELTED CHEESE | 200 g | \$191**

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

## **RIB EYE TACOS | 5 pieces | 200 g | \$395**

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

## **ACAPULCO-STYLE SHRIMP COCKTAIL | 130 g | \$281**

Traditional, a true delight!

## **BAJA-STYLE FISH TACOS | 2 pieces | \$191**

Battered fish fillet topped with coleslaw, chipotle mayo and avocado

## **SHRIMP AGUACHILE | 130 g | \$384**

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

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# SOUPS & CREAMS

## **MEXICAN-STYLE CORN CREAM**

**| 250 ml | \$141**

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

## **CHICKEN BROTH | 250 ml | \$141**

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

## **TORTILLA SOUP | 250 ml | \$141**

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

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# SALADS

## **CLASSIC CAESAR SALAD | \$168**

**With chicken | 150 g | \$232**

**With shrimp | 100 g | \$277**

## **FARMER'S SALAD | \$225**

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

## **SPINACH SALAD | 265 g | \$168**

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

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# ITALIAN CORNER

Our dishes are prepared with 200 g of pasta

## **FETUCCINI ALFREDO | \$292**

With shrimps (200 g)

## **PASTA | \$259**

Your choice of pasta and sauce:

**Short pastas:** Fussilli | Penne

**Long pastas:** Spaghetti | Fettuccini

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

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## MAIN DISHES

### **FILLET MIGNON | 200 g | \$412**

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

### **ENCHILADAS | 3 piezas | \$243**

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 g | \$412**

With onions and roasted chillis, guacamole and corn tortillas

### **TAMPIQUEÑA-STYLE GRILLED MEAT | 200 g | \$412**

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

### **GRILLED SALMON | 200 g | \$412**

With mashed sweet potatoes and green salad

### **SEARED TUNA WITH SESAME SEED CRUST | 200 g | \$412**

Garnished with sautéed spinach with garlic

### **SHRIMP | 200 g | \$412**

Served with white rice

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

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# SANDWICHES

## **CLASSIC HAMBURGER | 1 piece | \$288**

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

## **PANELA CHEESE AND TURKEY HAM SANDWICH | 1 piece | \$164**

Housemade bread, tomato, lettuce, avocado and mayonnaise

## **CLUB SANDWICH | 1 piece | \$288**

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

## **BREADED TENDERLOIN TORTA | 1 piece | \$254**

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 | \$412**

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



Marque extensión 0 para realizar su orden.

Peso promedio de alimentos antes de cocción.

El consumo de productos crudos o poco cocinados en carnes, aves, mariscos o huevos, aumentan el riesgo a padecer enfermedades alimenticias.

Precios en moneda nacional. Incluyen impuestos.

AGOSTO, 2023.