

MARRIOTT AGUASCALIENTES



Healthy ones

\$105 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

- \$215 Grilled chicken breast | 200 g
- \$345 Roasted salmon steak | 200 g
- \$355 Grilled tenderloin beef strip | 200 g

\$169 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

\$95 CHICKEN & NOODLE SOUP | 250 ml
Chicken consommé with noodles and shredded
chicken breast, broccoli, carrots and zucchini

APPETIZERS

- \$185 MELTED CHEESE | 200 g

 Plain or with mushrooms, chorizo or poblano peppers,
 served with flour or corn tortillas
- \$165 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 ?
- \$539 RIB EYE TACOS | 5 PIECES | 200 g
 Our famous tacos served with melted cheese, guacamole and sautéed chilis
- \$155 ACAPULCO-STYLE SHRIMP COCKTAIL
 | 130 g
 Traditional, a true delight!
- \$159 BAJA-STYLE FISH TACOS | 2 PIECES
 Battered fish fillet topped with coleslaw, chipotle
 mayo and avocado
- \$179 SHRIMP AGUACHILE | 130 g

 Mexican Pacific classic recipe. Fresh shrimps marinated with cucumber, cilantro, serrano chili, avocado and fresh lime juice



SALADS



- \$145 CLASSIC CAESAR SALAD
- \$199 With chicken | 150 g
- \$239 With shrimp | 100 g

\$115 FARMER'S SALAD

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

\$159 SPINACH SALAD | 265 g With mango dressing, caramelized pecans, grapes and goat cheese in panko

SOUPS AND CREAMS

- \$99 MEXICAN-STYLE CORN CREAM | 250 ml
 One of the most tipical mexican flavors captured in
 this mouth watering cream
- \$99 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

\$219 FETUCCINI ALFREDO With shrimps (200 g)

\$189 PASTA

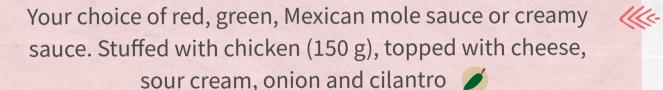
Your choice of pasta and sauce:

Short pastas: Fussilli | Penne

Long pastas: Spaghetti | Fettuccini

Sauces: Bolognese | Pomodoro | Pesto | Alfredo

\$185 | ENCHILADAS | 3 PIECES



SANDWICHES & HAMBURGERS

- \$265 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
- \$189 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

\$315 STEAK & CHEESE PANINI | 1 PIECE
With flank steak (200 g), caramelized onion, manchego cheese, chipotle mayo, served with french fries

SSSSSSS POULTRY EEEEEEE

\$199 LEMON AND CILANTRO CHICKEN THIGHS | 300 g Served with a mix of lettuce, tomato, Meyer lemon vinaigrette, extra-virgin olive oil and sea salt

\$219 LEMON CHICKEN BREAST | 200 g
Prepared with butter, lime, capers, served with grilled vegetables and mashed potatoes

MEATS

- \$349 MARINATED FLANK STEAK | 200 g
 With onions and roasted chillis, guacamole and corn tortillas
- \$325 TAMPIQUEÑA-STYLE GRILLED MEAT | 200 g With refried beans, mole enchilada and sliced poblano peppers with sour cream
- \$315 FILLET MIGNON | 200 g
 Wrapped in bacon, served with creamy mushroom sauce and french fries



FISH AND SEAFOOD



- \$325 GRILLED SALMON | 200 g
 With mashed sweet potatoes and green salad
- \$279 SEARED TUNA WITH SESAME
 SEED CRUST | 200 g
 Garnished with sautéed spinach with garlic
- \$315 SHRIMP | 200 g

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

REGIONAL SPECIALS

\$534 RIB EYE CRACKLINGS

200 g

Crunchy rib eye served over guacamole and garnished with onions and roasted chili

\$249 TUNA TOSTADAS

2 PIECES, 200 g

Fresh tuna tostadas with sesame dressing, avocado puree, cherry tomato and fried leek

\$145 SHORT RIB TACOS

| 6 PIECES, 180 g

Made out of braised short rib with chili marinade and served with carrot and onion kraut



Desserts



- \$55 CARAMEL FLAN | 1 PORTION, 140 g Spongy caramel flan, served with pecans
- \$55 THREE MILKS CAKE | 1 PORTION, 200 g
 Our famous recipe, served with whipped cream,
 strawberry and rompope
- \$69 ICE CREAM | 1 PORTION, 120 g Vanilla, chocolate, strawberry
- \$79 GLUTEN FREE CHOCOLATE CAKE

 | 1 SLICE, 200 g

 Homemade with fine cacao and a delicious chocolate ganache
- \$69 CHEESECAKE | 1 SLICE, 180 g
 The creamy traditional, served with red fruits compote





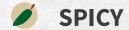
NON ALCOHOL DRINKS

- \$69 TROPICAL COOLER | 450 ml Peach, guava, pineapple and mint
- \$69 SUNNY MANGO | 450 ml Mango, apple, chili powder, chamoy and lemon
- \$69 FRESH MAPLE | 450 ml Fresh grapes, green apple, maple syrup and ginger
- \$65 RASPBERRY TEA | 450 ml Raspberry, basil, black tea and soda

BEVERAGES

\$58	>>>	LEMONADE 355 ml
\$58	>>>>>>>	ORANGEADE 355 ml
\$41	>>\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\	BOTTLED WATER 600 ml
\$59	>>>	COFFEE 210 ml
\$59	>>>	ESPRESSO 40 ml
\$75	>>>	CAPPUCCINO 210 ml
\$79	>>>	CHAI LATTE 210 ml
\$59		ICED TEA 355 ml





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.