

MENU

Lunch

& dinner

MARRIOTT
AGUASCALIENTES




CONDIMENTO®
buffet & cocina convergente



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 typical 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



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


\$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




POULTRY





\$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 

\$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  

\$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 CARMEL 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 >>>>> CAPPUCINO | 210 ml**
- \$79 >>>>> CHAI LATTE | 210 ml**
- \$59 >>>>> 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.