

MENU Lunch & dinner

HOTEL



CONDIMENTO[®]
buffet & cocina convergente



Healthy ones

\$130 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

\$173 Grilled chicken breast | 200 g

\$319 Roasted salmon steak | 200 g

\$264 Grilled tenderloin beef strip | 200 g

\$190 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

\$140 CHICKEN & NOODLE SOUP | 250 ml

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

APPETIZERS

- \$170** **MELTED CHEESE | 200 g**
Plain or with mushrooms, chorizo or poblano peppers, served with flour or corn tortillas
- \$268** **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 
- \$349** **RIB EYE TACOS | 5 PIECES | 200 g**
Our famous tacos served with melted cheese, guacamole and sautéed chilis
- \$180** **ACAPULCO-STYLE SHRIMP COCKTAIL**
| 130 g
Traditional, a true delight!
- \$135** **BAJA-STYLE FISH TACOS | 2 PIECES**
Battered fish fillet topped with coleslaw, chipotle mayo and avocado
- \$218** **SHRIMP AGUACHILE | 130 g**
Mexican Pacific classic recipe. Fresh shrimps marinated with cucumber, cilantro, serrano chili, avocado and fresh lime juice   



SALADS




\$150 CLASSIC CAESAR SALAD


\$184 With chicken | 150 g

\$220 With shrimp | 100 g


\$145 FARMER'S SALAD

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

\$174 SPINACH SALAD | 265 g

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

SOUPS AND CREAMS

\$144 MEXICAN-STYLE CORN CREAM | 250 ml
One of the most typical mexican flavors captured in this mouth watering cream 

\$144 TORTILLA SOUP | 250 ml
Served with avocado, panela cheese, pork rinds, pasilla chilli and sour cream

\$144 CHICKEN BROTH | 250 ml
Shredded chicken (60 g), vegetables, rice, with classic sides 

ITALIAN CORNER

Our dishes are prepared with 200 g of pasta

\$345 FETUCCINI ALFREDO

With shrimps (200 g)

\$230 PASTA

Your choice of pasta and sauce:

Short pastas: Fussilli | Penne

Long pastas: Spaghetti | Fettuccini

Sauces: Bolognese | Pomodoro | Pesto | Alfredo

\$149 | **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


\$230 CLASSIC HAMBURGER | 1 PIECE

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

\$263 CLUB SANDWICH | 1 PIECE

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

**\$195 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 

\$255 STEAK & CHEESE PANINI | 1 PIECE

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




POULTRY





\$158 LEMON AND CILANTRO CHICKEN THIGHS

| 300 g

Served with a mix of lettuce, tomato, Meyer lemon vinaigrette, extra-virgin olive oil and sea salt 

\$155 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  

\$177 LEMON CHICKEN BREAST | 200 g

Prepared with butter, lime, capers, served with grilled vegetables and mashed potatoes



MEATS

- \$243** **MARINATED FLANK STEAK | 200 g**
With onions and roasted chillis, guacamole and corn tortillas
- \$270** **TAMPIQUEÑA-STYLE GRILLED MEAT | 200 g**
With refried beans, mole enchilada and sliced poblano peppers with sour cream
- \$360** **FILLET MIGNON | 200 g**
Wrapped in bacon, served with creamy mushroom sauce and french fries



FISH AND SEAFOOD



\$354 **GRILLED SALMON** | 200 g
With mashed sweet potatoes and green salad

\$235 **SEARED TUNA WITH SESAME
SEED CRUST** | 200 g
Garnished with sautéed spinach with garlic 

\$370 **SHRIMP** | 200 g
Your choice of: guajillo pepper, sautéed with garlic, grilled
or breaded. Served with white rice.

REGIONAL SPECIALS



\$267 TUMBADA-STYLE RICE

| 300 g

A Veracruz traditional broth with seafood and rice

\$230 SNAIL FILLET

| 200 g

Prepared with garlic and accompanied with rice and buttered vegetables

\$220 SEA-BASS FILLET

| 200 g

Your choice of: garlic sauteed, guajillo chilli and garlic, buttered, lemon chili, served with rice

Desserts



- \$106 CARMEL FLAN | 1 PORTION, 140 g**
Spongy caramel flan, served with pecans
- \$129 THREE MILKS CAKE | 1 PORTION, 200 g**
Our famous recipe, served with whipped cream,
strawberry and rompope
- \$106 ICE CREAM | 1 PORTION, 120 g**
Vanilla, chocolate, strawberry
- \$132 GLUTEN FREE CHOCOLATE CAKE**
| 1 SLICE, 200 g
Homemade with fine cacao and a delicious chocolate
ganache
- \$132 CHEESECAKE | 1 SLICE, 180 g**
The creamy traditional, served with red fruits compote



NON ALCOHOL DRINKS

- \$80 TROPICAL COOLER | 450 ml**
Peach, guava, pineapple and mint
- \$80 SUNNY MANGO | 450 ml**
Mango, apple, chili powder, chamoy and lemon
- \$80 FRESH MAPLE | 450 ml**
Fresh grapes, green apple, maple syrup and ginger
- \$80 RASPBERRY TEA | 450 ml**
Raspberry, basil, black tea and soda

BEVERAGES

- \$65** >>>>> **LEMONADE | 355 ml**
- \$60** >>>>> **ORANGEADE | 355 ml**
- \$42** >>>>> **BOTTLED WATER | 600 ml**
- \$55** >>>>> **COFFEE | 210 ml**
- \$65** >>>>> **ESPRESSO | 40 ml**
- \$70** >>>>> **CAPPUCCINO | 210 ml**
- \$70** >>>>> **CHAI LATTE | 210 ml**
- \$50** >>>>> **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

March, 2024.