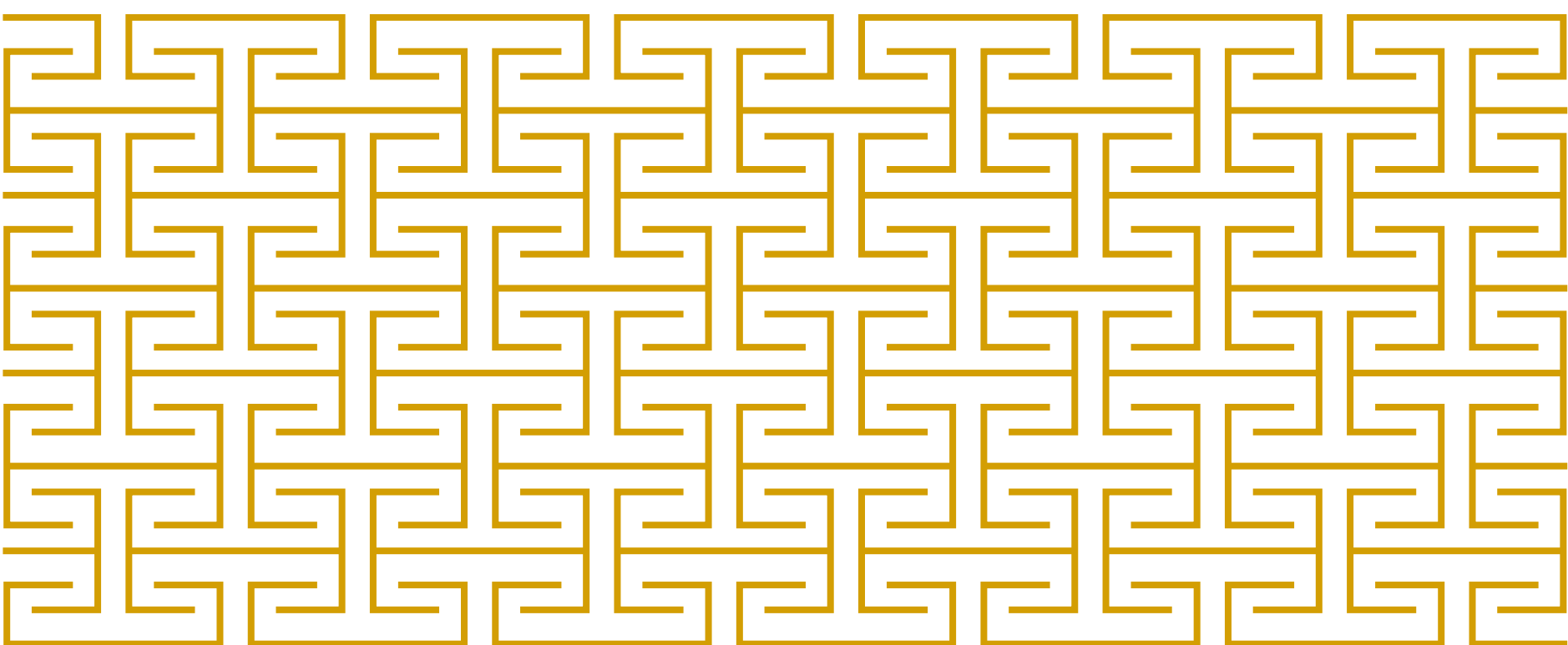


ROOM SERVICE



Breakfast
7:00 to 12:00 hs

EMPORIO
VERACRUZ

Dial extension
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HEALTHY START

OVERNIGHT OATMEAL & CHIA BOWL

| 200 g | 420 cal | \$160

Made with sugar free coconut and almond milk served with red fruits and homemade low sugar granola

AVOCADO TOAST | 1 piece | 473 cal | \$172

With scrambled or poached eggs (2 pieces), cilantro and olive oil

SUGAR FREE GREEK PLAIN YOGURT

| 200 g | \$184

Prepared with red fruits & vanilla essence, topped with homemade trail mix

FRUIT PLATE | 450 g | \$161

With cottage cheese or yogurt (60 g) and home-made granola

PANELA CHEESE AND TURKEY

HAM SANDWICH | 1 piece | \$190

Homemade bread, tomato, lettuce, avocado and mayonnaise

OATMEAL | 250 g | 380 cal | \$95

Traditional, prepared with milk or water

EGG WHITES' MEXICAN STYLE

| 4 pieces | 360 cal | \$178

Served with grilled panela cheese and roasted vegetables

SWEET CLASSICS

FRENCH TOAST | 4 pieces | \$213

**TRADITIONAL PANCAKES
| 5 pieces | \$225**

WAFFLES | 4 pieces | \$219

Served with your choice of:

- Yogurt • Berries coulis • Domestic maple

Maple 

Try the delicate and soft flavor
of the original Canadian maple syrup
extracted from maple trees sap. It will uplift
your dishes to a whole new level of delight.
You got to taste it!

Upgrade it for \$60 extra

HOMEMADE BREAD

| 3 pieces | \$90

- Pastries • Bun • Sliced bread

EGGS

| **2 pieces** | **\$ 172**

Served with refried beans, grilled panela cheese and fried plantain

Your choice of up to 4 ingredients (60 g in all):

Tomato, onion, mushroom, spinach, peppers, mexican truffle, squash blossom, ham, bacon, turkey breast, chorizo, caramelized onion, oaxaca cheese, cheddar cheese, panela cheese, goat cheese, cream cheese

OMELETTE

| **3 eggs** | **\$190**

With refried beans, grilled panela cheese and fried plantain

- Ham and cheddar cheese omelette
- Egg white omelette with spinach, tomato and goat cheese
- Mexican truffle and oaxaca cheese omelette
- Poblano pepper and corn omelette

■ Egg plates can be cooked with whole eggs or whites only, to your choice

SPECIALTIES

CHILAQUILES | \$130

Red or green or mexican mole, with sour cream, cheese, cilantro and onion

With chicken | 150 g | \$178

With egg | 2 pieces | \$154

With flank steak | 150 g | \$225

ENCHILADAS | 3 pieces | \$178

Red, green, mexican mole or creamy sauce. Stuffed with chicken (150 g), topped with cheese, sour cream, onion and cilantro

PANELA CHEESE AND TURKEY

HAM SANDWICH | 1 piece | \$190

Homemade bread, tomato, lettuce, avocado and mayonnaise

VERACRUZ-STYLE EGGS | 3 pieces | \$178

Burritos filled with Mexican-style scrambled eggs, with bean sauce, chorizo, sour cream and cheese, with roasted chilli

EGGS RANCHERO-STYLE | 2 pieces | \$178

Two fried eggs over corn tortilla poured with red ranchera sauce, accompanied with roasted plantain, grilled panela cheese and refried beans

QUESABIRRIAS | 3 pieces | \$190

Birria-style cooked beef folded into a tortilla with melted cheese and served with a side of broth (200 ml)

CLASSIC BREAKFASTS

ENGLISH BREAKFAST | \$202

A classic breakfast served with sausage (30 g), smoked bacon (20 g), hash brown potato (1 piece), sauteed mushrooms and grilled tomato

AMERICAN BREAKFAST | \$218

Eggs (2 pieces) with bacon, ham or sausage (30 g), refried beans, grilled panela cheese and fried plantain

CALORIE-WISE | 636 cal | \$213

Egg whites Mexican style with grilled panela cheese and roasted vegetables, overnight oatmeal and chia bowl (100 g) and grapefruit juice (250 ml)

HOUSE BREAKFAST | \$224

Tirado-style eggs (scrambled with beans, 2 pieces), green enchilada, grilled panela cheese, bread or tortillas

■ Classic breakfasts include: fruit plate (250 g), juice or milk (300 ml), coffee (355 ml) or tea (355 ml), pastries or whole wheat or white toast (2 pieces)

EXTRA ORDER

| **\$71 each**

- Ham (60 g) · Turkey ham (60 g) · Bacon (60 g)
- Grilled panela cheese (60 g) · Refried beans (60 g)
- Avocado (60 g) · Hash brown (1 piece) · Egg (1 piece)

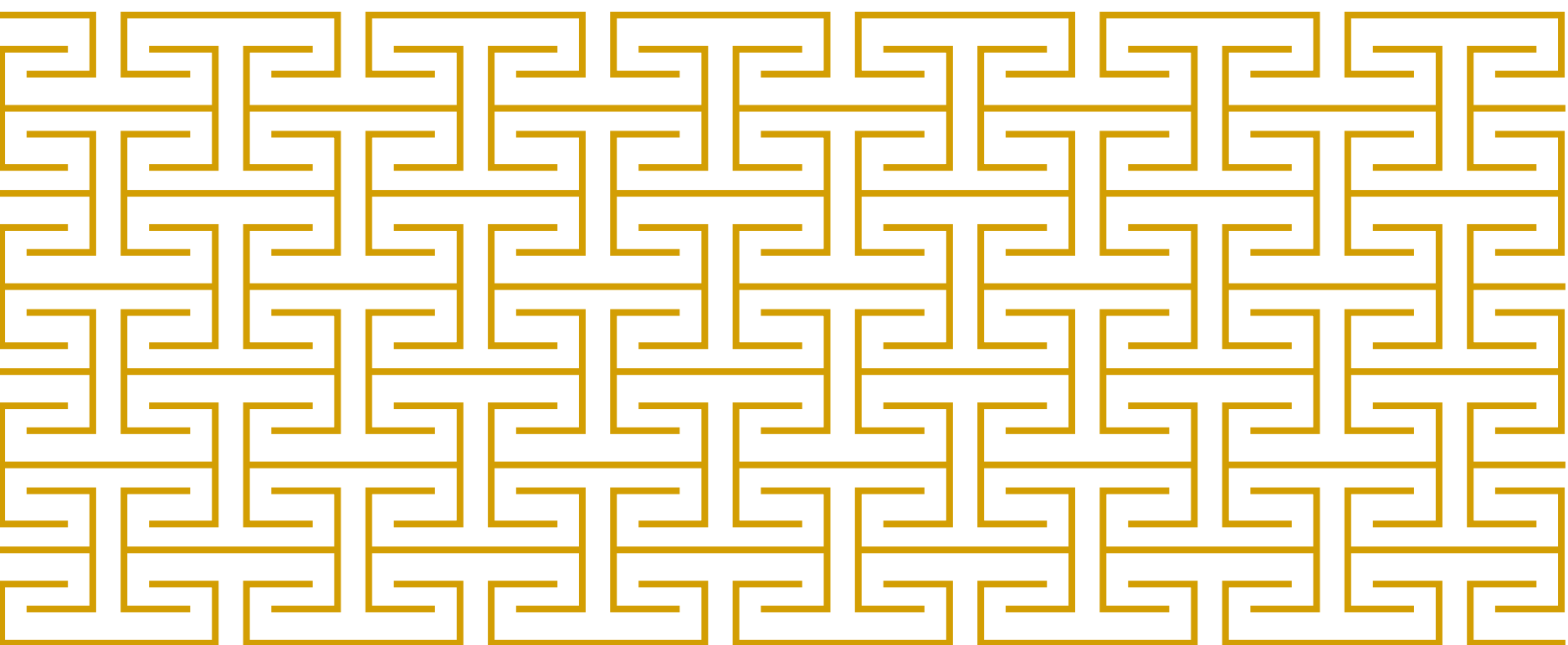
The consumption of raw or undercooked meat, poultry, seafood or egg products increases the risk of foodborne illnesses.

Prices in national currency, taxes included.

Average food weight before cooking.

May, 2025.

ROOM SERVICE



Lunch and dinner

12:00 to 23:00 hs

EMPORIO
VERACRUZ

Dial extension

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HEALTHY ONES

MEDITERRANEAN QUINOA SALAD

| 250 g | 380 cal | \$154

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 | \$205

Roasted salmon steak | 200 g | \$378

Grilled tenderloin beef strip | 200 g | \$313

VEGETABLE WRAP | 1 piece | \$225

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

CHICKEN & NOODLE SOUP | 250 ml | \$166

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

APPETIZERS

MELTED CHEESE | 200 g | \$202

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

ACAPULCO-STYLE SHRIMP COCKTAIL

| 130 g | \$213

Traditional, a true delight!

BAJA-STYLE FISH TACOS | 2 pieces | \$160

Battered fish fillet (200 g), on flour tortilla, topped with coleslaw, chipotle mayo and avocado

SHRIMP AGUACHILE | 130 g | \$258

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

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SOUPS AND CREAMS

MEXICAN-STYLE CORN CREAM

| 250 ml | \$171

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

TORTILLA SOUP | 250 ml | \$171

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

CHICKEN BROTH | 250 ml | \$171

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

SALADS

CLASSIC CAESAR SALAD | \$178

With chicken | 150 g | \$218

With shrimp | 100 g | \$261

SPINACH SALAD | 265 g | \$206

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

FARMER'S SALAD | \$172

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

ITALIAN CORNER

Our dishes are prepared with 200 g of pasta

FETUCCINI ALFREDO | \$273

With shrimps (200 g)

PASTA | \$409

Your choice of pasta and sauce:

Short pastas: Fussilli | Penne

Long pastas: Spaghetti | Fettuccini

Sauces: Bolognese | Pomodoro | Pesto | Alfredo

SANDWICHES

CLASSIC HAMBURGER | 1 piece | \$273

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

PANELA CHEESE AND TURKEY

HAM SANDWICH | 1 piece | \$190

Homemade bread, tomato, lettuce, avocado and mayonnaise

CLUB SANDWICH | 1 piece | \$312

With ham (100 g), chicken (100 g), cheese and bacon, served with french fries

BREADED TENDERLOIN TORTA

| 1 piece | \$231

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 | \$302

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

MAIN DISHES

FILLET MIGNON | 200 g | \$427

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

ENCHILADAS | 3 pieces | \$178

Red, green, mexican mole or creamy sauce. Stuffed with chicken (150 g), topped with cheese, sour cream, onion and cilantro

MARINATED FLANK STEAK | 200 g | \$288

With onions and roasted chilli, guacamole and corn tortillas

TAMPIQUEÑA-STYLE GRILLED MEAT

| 200 g | \$320

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

GRILLED SALMON | 200 g | \$420

With mashed sweet potatoes and green salad

SHRIMPS | 200 g, 16-20 | \$439

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

DESSERTS

CARAMEL FLAN

| 1 portion, 140 g | \$126

Spongy caramel flan, served with pecans

THREE MILKS CAKE

| 1 portion, 200 g | \$153

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

GLUTEN FREE CHOCOLATE CAKE

| 1 slice, 200 g | \$157

Homemade with fine cacao and a delicious chocolate ganache

CHEESECAKE

| 1 slice, 180 g | \$157

The creamy traditional, served with red fruits compote

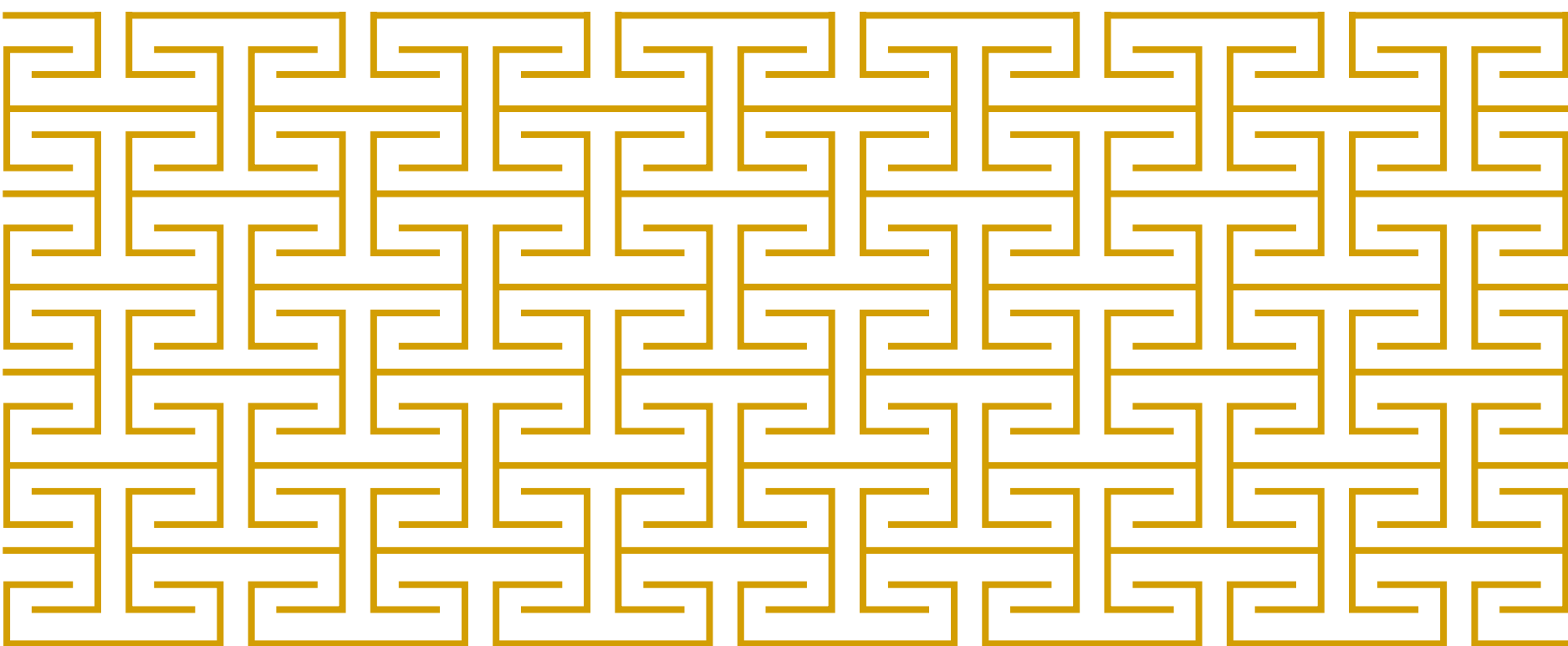
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May, 2025

ROOM SERVICE



Night service
23:00 to 7:00 hs

EMPORIO
VERACRUZ

Dial extension

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MELTED CHEESE | 200 g | \$202

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

CHICKEN BROTH | 250 ml | \$171

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

TORTILLA SOUP | 250 ml | \$171

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

FARMER'S SALAD | \$172

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

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

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PANELA CHEESE AND TURKEY

HAM SANDWICH | 1 piece | \$190

Homemade bread, tomato, lettuce, avocado and mayonnaise

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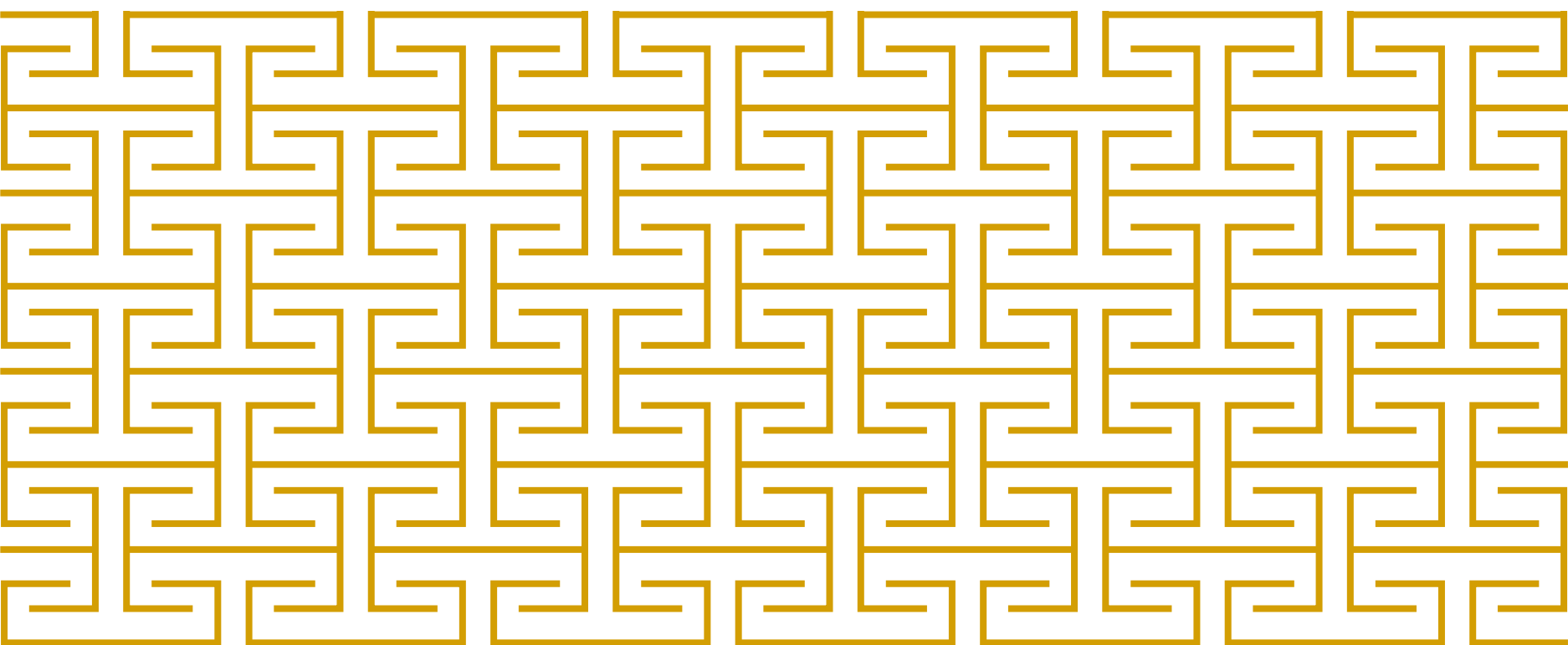
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ROOM SERVICE



Drinks

24 hours

EMPORIO
VERACRUZ

Dial extension

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COFFEE | 210 ml | \$65

Regular or decaffeinated

COFFEE PITCHER

Regular or decaffeinated

Small | 500 ml | \$220

Large | 1 l | \$344

CAPPUCCINO | 210 ml | \$83

MILK | 300 ml | \$53

Whole, low-fat and lactose-free

CHOCOLATE MILK | 210 ml | \$59

Hot or cold

CHAI LATTE | 210 ml | \$83

TEA | 210 ml, 1 bag | \$59

LEMONADE OR ORANGEADE | 355 ml | \$77

SODA | 355 ml | \$70

BOTTLED WATER | 600 ml | \$50

DOMESTIC BEER | 355 ml | \$89

Corona, Corona Light, Modelo Especial

PREMIUM BEER | 355 ml | \$99

Negra Modelo, XX Lager, Bohemia, Stella Artois

WINE

Per bottle **750 ml** or by the 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

Relato Tinto, México

Bottle | \$1 807

Laberinto Nebbiolo, México

Bottle | \$1 406

Invierno Petit Verdot, México

Bottle | \$768

Punto Final Malbec, Argentina

Bottle | \$1 006

Trus Roble, Spain

Bottle | \$1 062

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May, 2025.