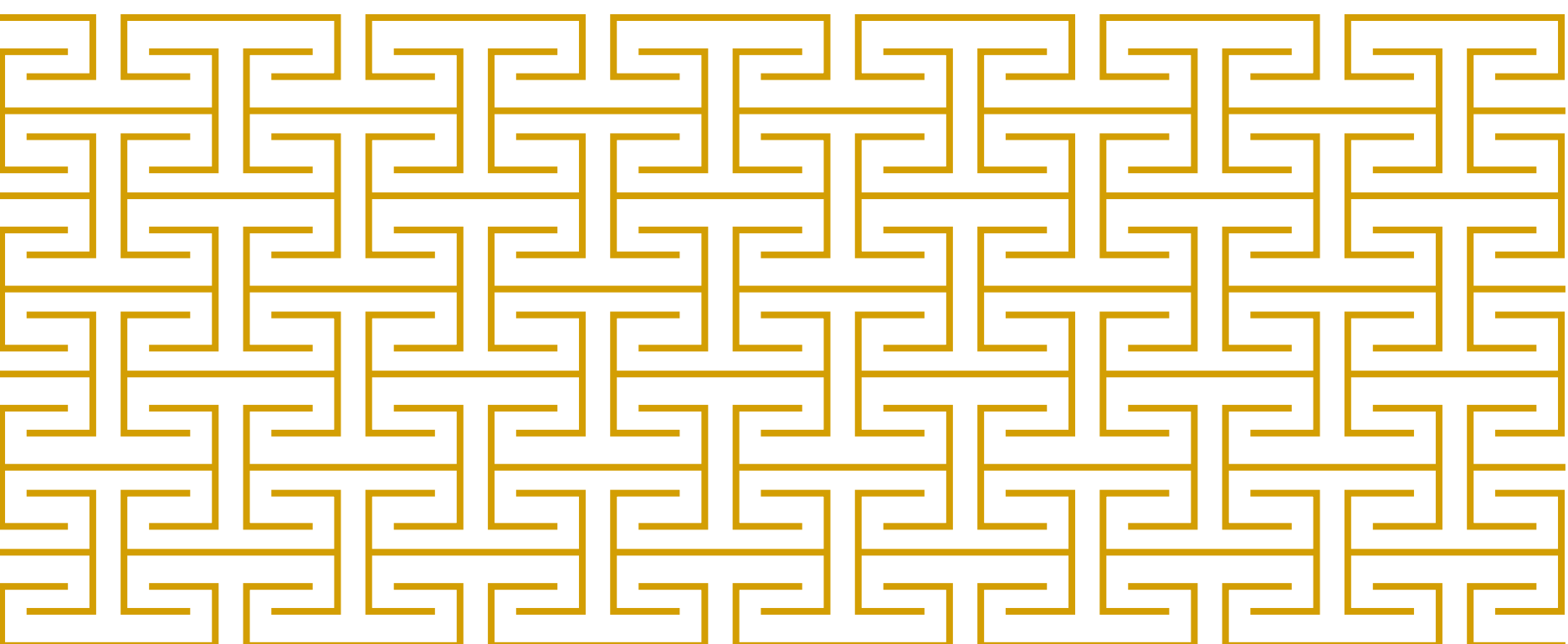


# ROOM SERVICE



Lunch and dinner

12:00 to 23:00 hs

EMPORIO  
VERACRUZ

**Dial extension**

**0**

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# HEALTHY ONES

## MEDITERRANEAN QUINOA SALAD

**| 250 g | 380 cal | \$149**

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 | \$198**

**Roasted salmon steak | 200 g | \$365**

**Grilled tenderloin beef strip | 200 g | \$302**

## VEGETABLES WRAP | 1 piece | \$218

Prepared with 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 | \$160

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

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# APPETIZERS

## **MELTED CHEESE | 200 g | \$195**

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

## **ACAPULCO-STYLE SHRIMP COCKTAIL**

**| 130 g | \$206**

Traditional, a true delight!

## **BAJA-STYLE FISH TACOS | 2 pieces | \$155**

Battered fish fillet topped with coleslaw, chipotle mayo and avocado

## **SHRIMP AGUACHILE | 130 g | \$250**

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 food-borne illnesses

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# SOUPS AND CREAMS

## **MEXICAN-STYLE CORN CREAM**

**| 250 ml | \$165**

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

## **TORTILLA SOUP | 250 ml | \$165**

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

## **CHICKEN BROTH | 250 ml | \$165**

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

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# SALADS

## **CLASSIC CAESAR SALAD | \$172**

**With chicken | 150 g | \$211**

**With shrimp | 100 g | \$252**

## **FARMER'S SALAD | \$199**

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

## **SPINACH SALAD | 265 g | \$166**

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 | \$395**

With shrimps (200 g)

## **PASTA | \$264**

Your choice of pasta and sauce:

**Short pastas:** Fussilli | Penne

**Long pastas:** Spaghetti | Fettuccini

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

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# SANDWICHES

## **CLASSIC HAMBURGER | 1 piece | \$263**

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

## **PANELA CHEESE AND TURKEY**

### **HAM SANDWICH | 1 piece | \$183**

Housemade bread, tomato, lettuce, avocado and mayonnaise

## **CLUB SANDWICH | 1 piece | \$299**

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

## **BREADED TENDERLOIN TORTA**

### **| 1 piece | \$223**

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 | \$292**

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

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# MAIN DISHES

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

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

## **ENCHILADAS | 3 pieces | \$171**

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 | \$278**

With onions and roasted chilli, guacamole and corn tortillas

## **TAMPIQUEÑA-STYLE GRILLED MEAT**

**| 200 g | \$309**

With refried beans, enchilada and poblano peppers with sour cream

## **GRILLED SALMON | 200 g | \$405**

With mashed sweet potatoes and green salad

## **SHRIMPS | 200 g | \$424**

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



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# DESSERTS

## CARAMEL FLAN

| 1 portion, 140 g | \$122

Spongy caramel flan, served with pecans

## THREE MILKS CAKE

| 1 portion, 200 g | \$148

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

## GLUTEN FREE CHOCOLATE CAKE

| 1 slice, 200 g | \$150

Homemade with fine cacao and a delicious chocolate ganache

## CHEESECAKE

| 1 slice, 180 g | \$150

The creamy traditional, served with red fruits compote

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.

AUGUST, 2023.