



ROOM SERVICE

Breakfast

5 hrs – 12 hrs

MARRIOTT
TIJUANA

Dial extension

0

HEALTHY START

OVERNIGHT OATMEAL & CHIA BOWL

| 200 g | 420 cal | \$140

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

SUGAR FREE GREEK PLAIN YOGURT

| 200 g | \$115

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

EGG WHITES MEXICAN-STYLE

| 4 pieces | 360 cal | \$140

Served with grilled panela cheese and roasted vegetables

AVOCADO TOAST | 1 piece | 473 cal | \$230

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

MEDITERRANEAN FRITTATA

| 3 eggs | \$275

Egg whites only, with tomato, feta cheese, olive oil and sea salt

FRUIT AND CEREALS

OATMEAL | 250 g | 380 cal | \$113

Traditional, prepared with milk or water

HOMEMADE BREAD | 3 pieces | \$90

• Pastries • Bun • Sliced bread

FRUIT PLATE | 450 g | \$160

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

CEREAL | 355 cal | \$99

Your choice of whole, lactose-free or light milk (240 ml), with banana slices or strawberry slices

• Frosted Flakes (30 g) • Froot Loops (25 g) • Corn Pops (30g) • Choco Krispis (38 g) • Special K (50 g)
• All-Bran (38 g) • Corn Flakes (25 g)

SWEET CLASSICS

FRENCH TOAST | 4 pieces | \$154

**TRADITIONAL PANCAKES
| 5 pieces | \$165**

WAFFLES | 4 pieces | \$165

Served with your choice of:

- Yogurt
- Berries coulis
- Domestic maple

MAPLE SYRUP

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

EGGS

2 pieces | \$275

Served with refried beans, grilled panela cheese and fried plantain.

Your choice from up to 4 ingredients
(60 g, altogether):

Tomato, onion, mushrooms, spinach, peppers, squash blossoms, huitlacoche (maize mushroom), ham, bacon, turkey breast, chorizo, caramelized onion, oaxaca cheese, cheddar cheese, panela cheese, goat cheese, cream cheese

OMELETTE

3 eggs | \$285

Served with refried beans, grilled panela cheese and fried plantain

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

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

SPECIALTIES

CHILAQUILES | \$210

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

With chicken | 150 g | \$250

With egg | 2 pieces | \$227

With flank steak | 150 g | \$427

ENCHILADAS | 3 pieces | \$250

Stuffed with chicken (150 g), your choice of red, green, Mexican mole sauce or suizas, topped with cheese, sour cream, onion and cilantro

PANELA CHEESE AND TURKEY HAM SANDWICH | 1 piece | \$299

Housemade bread, tomato, lettuce, avocado and mayonnaise

VERACRUZ-STYLE EGGS | 3 pieces | \$262

Burritos filled with Mexican-style eggs (with chopped tomato, onion and spicy peppers), with bean sauce, chorizo, sour cream, cheese and roasted chilli

EGGS RANCHERO-STYLE | 2 pieces | \$262

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

QUESABIRRIAS | 3 pieces | \$275

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

CLASSIC BREAKFASTS

ENGLISH BREAKFAST | \$299

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

AMERICAN BREAKFAST | \$319

Fruit plate and juice, coffee, tea or milk, pastries or toast; eggs (2 pieces) with bacon, ham or sausage (30 g), refried beans, grilled panela cheese and fried plantain

CALORIE-WISE | 636 cal | \$280

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 | \$340

Fruit plate, seasonal juice, tirado-style eggs (scrambled with beans, 2 pieces), green enchilada, grilled panela cheese, coffee, tea or milk, 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

| \$74

- 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)



ROOM SERVICE

Lunch & dinner

12 hrs – 23 hrs

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HEALTHY

MEDITERRANEAN QUINOA SALAD

| 250 g | 380 cal | \$176

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 | \$340

Roasted salmon steak | 200 g | \$475

Grilled tenderloin beef strip | 200 g | \$520

VEGETABLES WRAP | 1 piece | \$300

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

CHICKEN & NOODLE SOUP | 250 ml | \$119

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

APPETIZERS

MELTED CHEESE | 200 g | \$222

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

RIB EYE TACOS | 5 pieces | 200 g | \$586

Our famous tacos served with melted cheese, guacamole and sautéed chilis

ACAPULCO-STYLE SHRIMP COCKTAIL | 130 g | \$310

Traditional, a true delight!

BAJA-STYLE FISH TACOS | 2 pieces | \$290

Battered fish fillet topped with coleslaw, chipotle mayo and avocado

SHRIMP AGUACHILE | 130 g | \$340

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 foodborne illnesses

SOUPS & CREAMS

MEXICAN-STYLE CORN CREAM

| 250 ml | \$137

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

TORTILLA SOUP | 250 ml | \$113

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

CHICKEN BROTH | 250 ml | \$120

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

SALADS

CLASSIC CAESAR SALAD | \$193

With chicken | 150 g | \$225

With shrimp | 100 g | \$310

FARMER'S SALAD | \$210

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

SPINACH SALAD | 265 g | \$210

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

ITALIAN CORNER

Our dishes are prepared with 200 g of pasta

FETUCCINI ALFREDO | \$430

With shrimps (200 g)

PASTA | \$340

Your choice of pasta and sauce:

Short pastas: Fussilli | Penne

Long pastas: Spaghetti | Fettuccini

Sauces: Bolognese | Pomodoro | Pesto | Alfredo

MAIN DISHES

FILLET MIGNON | 200 g | \$523

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

ENCHILADAS | 3 pieces | \$275

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 | \$454

With onions and roasted chillis, guacamole and corn tortillas

TAMPIQUEÑA-STYLE GRILLED MEAT | 200 g | \$523

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

GRILLED SALMON | 200 g | \$427

With mashed sweet potatoes and green salad

SEARED TUNA WITH SESAME SEED CRUST | 200 g | \$399

Garnished with sautéed spinach with garlic

SHRIMP | 200 g | \$490

Served with white rice

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

SANDWICHES

CLASSIC HAMBURGER | 1 piece | \$310

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

PANELA CHEESE AND TURKEY HAM SANDWICH | 1 piece | \$305

Housemade bread, tomato, lettuce, avocado and mayonnaise

CLUB SANDWICH | 1 piece | \$300

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

BREADED TENDERLOIN TORTA | 1 piece | \$340

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 | \$455

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

Dial extension 0 to place your order.

Average food weight before cooking.

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

Prices in national currency, taxes included.

AUGUST, 2023.



ROOM SERVICE

Desserts

24 hrs

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CARAMEL FLAN

| 1 portion, 140 g | \$125

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 | \$167

Homemade with fine cacao and a delicious chocolate ganache

CHEESECAKE

| 1 slice, 180 g | \$130

The creamy traditional, served with red fruits compote



ROOM SERVICE

Night service
23 hrs - 5 hrs

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APPETIZERS

MELTED CHEESE | 200 g | \$222

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

FETUCCINI ALFREDO | \$430

With shrimp (100 g)

TORTILLA SOUP | 250 ml | \$120

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

CHICKEN BROTH | 250 ml | \$113

Shredded chicken, vegetables, rice, with classic sides

SANDWICHES

CLASSIC HAMBURGER | 1 piece | \$310

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

CLUB SANDWICH | 1 piece | \$300

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

PANELA CHEESE AND TURKEY HAM SANDWICH | 1 piece | \$305

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BREADED TENDERLOIN TORTA | 1 piece | \$340

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

SALADS

FARMER'S SALAD | \$210

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

MAIN DISHES

ENCHILADAS | 3 pieces | \$275

Stuffed with chicken (150 g), your choice of red, green, Mexican mole sauce or suizas, topped with cheese, sour cream, onion and cilantro

DESSERTS

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ROOM SERVICE

Beverages
24 hrs

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COFFEE

REGULAR AMERICAN | 210 ml | \$63

DECAFFEINATED | 210 ml | \$63

PITCHER

Regular or decaffeinated

Small | 500 ml | \$189

Large | 1 l | \$299

CAPPUCCINO | 210 ml | \$109

BEVERAGES

MILK | 300 ml | \$63

Whole, low-fat and lactose-free

CHOCOLATE MILK | 210 ml | \$63

Hot or cold

CHAI LATTE | 210 ml | \$115

TEA | 210 ml, 1 bag | \$63

LEMONADE OR ORANGEADE | 355 ml | \$74

SODA | 355 ml | \$57

BOTTLED WATER | 600 ml | \$51

WINE

SPARKLING

Prosecco Valdo Millesimato

Glass (150 ml) | \$255

Bottle (750 ml) | \$1140

WHITE

Ask for our Sommelier's selection and its price

Glass (150 ml)

Bottle (750 ml)

RED

Invierno Cetto Petit Verdot

Glass (150 ml) | \$187

Bottle (750 ml) | \$840

Dominó Grenache Tempranillo Syrah Mourvedre

Glass (150 ml) | \$280

Bottle (750 ml) | \$1255

BEER

355 ml

DOMESTIC BEER | \$115

Corona, Corona Light, Modelo Especial

PREMIUM BEER | \$150

Negra Modelo, XX Lager, Bohemia, Stella Artois