

JW MARRIOTT SANTA FE



Healthy ones

\$169 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

- \$259 Grilled chicken breast | 200 g
- \$399 Roasted salmon steak | 200 g
- \$399 Grilled tenderloin beef strip | 200 g

\$207 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

\$159 CHICKEN & NOODLE SOUP | 250 ml Chicken consommé with noodles and shredded

chicken breast, broccoli, carrots and zucchini

APPETIZERS

- \$179 MELTED CHEESE | 200 g

 Plain or with mushrooms, chorizo or poblano peppers, served with flour or corn tortillas
- \$377 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 ↔
- \$389 RIB EYE TACOS | 5 PIECES | 200 g

 Our famous tacos served with melted cheese, guacamole and sautéed chilis
- \$259 ACAPULCO-STYLE SHRIMP COCKTAIL
 | 130 g
 Traditional, a true delight!
- \$203 BAJA-STYLE FISH TACOS | 2 PIECES
 Battered fish fillet topped with coleslaw, chipotle
 mayo and avocado
- \$389 SHRIMP AGUACHILE | 130 g

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



SALADS



- \$163 CLASSIC CAESAR SALAD
- \$223 With chicken | 150 g
- \$389 With shrimp | 100 g
- \$179 FARMER'S SALAD

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

\$247 SPINACH SALAD | 265 g
With mango dressing, caramelized pecans, grapes and goat cheese in panko

SOUPS AND CREAMS

- \$149 MEXICAN-STYLE CORN CREAM | 250 ml
 One of the most tipical mexican flavors captured in
 this mouth watering cream
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- \$159 TORTILLA SOUP | 250 ml
 Served with avocado, panela cheese, pork rinds,
 pasilla chilli and sour cream
- \$159 CHICKEN BROTH | 250 ml
 Shredded chicken (60 g), vegetables, rice, with classic sides

ITALIAN CORNER

Our dishes are prepared with 200 g of pasta

\$389 FETUCCINI ALFREDO With shrimps (200 g)

\$223 PASTA

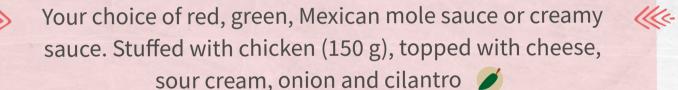
Your choice of pasta and sauce:

Short pastas: Fussilli | Penne

Long pastas: Spaghetti | Fettuccini

Sauces: Bolognese | Pomodoro | Pesto | Alfredo

\$227 | ENCHILADAS | 3 PIECES





SANDWICHES & HAMBURGERS

- \$333 CLASSIC HAMBURGER | 1 PIECE

 Beef patty (240 g) with cheese, bacon, lettuce, tomato, onion and pickles, served with french fries
- \$311 CLUB SANDWICH | 1 PIECE

 Delicious focaccia with ham (40 g), chicken (100 g),
 cheese and bacon (20 g), served with french fries
- \$317 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

\$329 STEAK & CHEESE PANINI | 1 PIECE
With flank steak (200 g), caramelized onion, manchego cheese, chipotle mayo, served with french fries

SSSSSSS POULTRY EEEEEEE

\$267 LEMON AND CILANTRO CHICKEN THIGHS
| 300 g
Served with a mix of lettuce, tomato, Meyer lemon vinaigrette,
extra-virgin olive oil and sea salt

\$259 LEMON CHICKEN BREAST | 200 g

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

MEATS

- \$377 MARINATED FLANK STEAK | 200 g
 With onions and roasted chillis, guacamole and corn tortillas
- \$377 TAMPIQUEÑA-STYLE GRILLED MEAT | 200 g With refried beans, mole enchilada and sliced poblano peppers with sour cream
- \$399 FILLET MIGNON | 200 g
 Wrapped in bacon, served with creamy mushroom sauce and french fries



FISH AND SEAFOOD



- \$407 GRILLED SALMON | 200 g
 With mashed sweet potatoes and green salad
- \$407 SEARED TUNA WITH SESAME
 SEED CRUST | 200 g
 Garnished with sautéed spinach with garlic
- \$389 SHRIMP | 200 g

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

REGIONAL SPECIALS

\$269 CHILE RELLENO

3 PIECES, 200 g

Poblano pepper stuffed with shrimp stew in a creamy chipotle sauce

\$319 GOVERNOR TACOS

3 PIECES, 200 g

In flour tortilla, stuffed with shrimps, bell pepper, poblano pepper, chipotle dressing, manchego cheese and avocado

\$389 BLACK SEA FRUITS FETUCCINI

180 g

Pasta prepared with seafood: shrimp, octopus, mussels and squid in its ink

Desserts



- \$123 CARAMEL FLAN | 1 PORTION, 140 g Spongy caramel flan, served with pecans
- \$123 THREE MILKS CAKE | 1 PORTION, 200 g
 Our famous recipe, served with whipped cream,
 strawberry and rompope
- \$123 ICE CREAM | 1 PORTION, 120 g Vanilla, chocolate, strawberry
- \$123 GLUTEN FREE CHOCOLATE CAKE
 | 1 SLICE, 200 g
 Homemade with fine cacao and a delicious chocolate ganache
- \$123 CHEESECAKE | 1 SLICE, 180 g
 The creamy traditional, served with red fruits compote





NON ALCOHOL DRINKS

- \$89 TROPICAL COOLER | 450 ml Peach, guava, pineapple and mint
- \$109 SUNNY MANGO | 450 ml Mango, apple, chili powder, chamoy and lemon
 - \$89 FRESH MAPLE | 450 ml Fresh grapes, green apple, maple syrup and ginger
- \$123 RASPBERRY TEA | 450 ml Raspberry, basil, black tea and soda

BEVERAGES

\$63	>>>	LEMONADE 355 ml
\$63	>>>>>>>	ORANGEADE 355 ml
\$59	>>>>>>>	BOTTLED WATER 600 ml
\$71	>>>>>>>	COFFEE 210 ml
\$71	>>>	ESPRESSO 40 ml
\$79	>>>	CAPPUCCINO 210 ml
\$79	>>>	CHAI LATTE 210 ml
\$70	ullille	ICED TEA 355 ml





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.