



JW MARRIOTT

MEXICO CITY SANTA FE

LUNCH-DINNER
11 HRS - 11 HRS

TASTEFULLY
NOURISHED

SAVOR by JW

Dial 0

Dial extension 0 to place your order.

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If you have any concerns regarding food allergies, please alert your At Your Service agent in the moment of placing your order.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.

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Your complete satisfaction is our goal, if you wish something that is not on the menu, please ask for it and we will do our best to meet your expectations.

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We only serve free grazing eggs.

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Average food weight before cooking.

Prices in national currency. Taxes included.

AUGUST, 2023.

HEALTHY

MEDITERRANEAN QUINOA SALAD

| 250 g | 380 CAL | \$195

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 | \$293

Roasted salmon steak | 200 g | \$459

Grilled tenderloin beef strip | 200 g | \$459

VEGETABLES WRAP | 1 piece | \$239

Prepared with grilled panela cheese, pesto mushrooms, served with mix of tomatoes, cucumber, red vinaigrette

CHICKEN & NOODLE SOUP | 250 ml | \$183

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

APPETIZERS

MELTED CHEESE | 200 g | \$205

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

RIB EYE TACOS | 5 PIECES | 200 g | \$447

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

ACAPULCO-STYLE SHRIMP COCKTAIL

| 130 g | \$297

Traditional, a true delight!

SHRIMP AGUACHILE | 130 g | \$447

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

BAJA-STYLE FISH TACOS | 2 pieces | \$233

Battered fish fillet topped with coleslaw, chipotle mayo and avocado

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SOUPS & 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 | \$183

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

CHICKEN BROTH | 250 ml | \$183

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

SALADS

CLASSIC CAESAR SALAD | \$187

With chicken | 150 g | \$256

With shrimp | 100 g | \$447

SPINACH SALAD | 265 g | \$285

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

FARMER'S SALAD | \$205

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 | \$447

With shrimps (200 g)

PASTA | \$257

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 | \$459

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

ENCHILADAS | 3 piezas | \$319

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 | \$433

With onions and roasted chillis, guacamole and corn tortillas

TAMPIQUEÑA-STYLE GRILLED MEAT | 200 g | \$433

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

GRILLED SALMON | 200 g | \$469

With mashed sweet potatoes and green salad

SEARED TUNA WITH SESAME SEED CRUST | 200 g | \$469

Garnished with sautéed spinach with garlic

SHRIMP | 200 g | \$447

Served with white rice

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

SANDWICHES

CLASSIC HAMBURGER | 1 piece | \$383

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

PANELA CHEESE AND TURKEY HAM SANDWICH | 1 piece | \$333

Housemade bread, tomato, lettuce, avocado and mayonnaise

CLUB SANDWICH | 1 piece | \$357

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

BREADED TENDERLOIN TORTA

| 1 piece | \$365

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 | \$379

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

DESSERTS

CARAMEL FLAN

| 1 portion, 140 g | \$141

Spongy caramel flan, served with pecans

THREE MILKS CAKE

| 1 portion, 200 g | \$141

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

GLUTEN FREE CHOCOLATE CAKE

| 1 slice, 200 g | \$141

Homemade with fine cacao and a delicious chocolate ganache

CHEESECAKE

| 1 slice, 180 g | \$141

The creamy traditional, served with red fruits compote