

MENU

Lunch

& dinner

EMPORIO
ACAPULCO



CONDIMENTO®
buffet & cocina convergente



Healthy ones

\$134 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

\$175 Grilled chicken breast | 200 g

\$440 Roasted salmon steak | 200 g

\$437 Grilled tenderloin beef strip | 200 g

\$211 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

\$116 CHICKEN & NOODLE SOUP | 250 ml


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

APPETIZERS

\$169 MELTED CHEESE | 200 g

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

\$328 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 

\$309 RIB EYE TACOS | 5 PIECES | 200 g

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

\$253 ACAPULCO-STYLE SHRIMP COCKTAIL
| 130 g

Traditional, a true delight!

\$169 BAJA-STYLE FISH TACOS | 2 PIECES

Battered fish fillet topped with coleslaw, chipotle mayo and avocado

\$253 SHRIMP AGUACHILE | 130 g

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



SALADS




\$129 CLASSIC CAESAR SALAD


\$175 With chicken | 150 g

\$229 With shrimp | 100 g


\$151 FARMER'S SALAD

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

\$204 SPINACH SALAD | 265 g

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

SOUPS AND CREAMS

\$110 MEXICAN-STYLE CORN CREAM | 250 ml
One of the most typical mexican flavors captured in this mouth watering cream 

\$122 TORTILLA SOUP | 250 ml
Served with avocado, panela cheese, pork rinds, pasilla chilli and sour cream

\$120 CHICKEN BROTH | 250 ml
Shredded chicken (60 g), vegetables, rice, with classic sides 

ITALIAN CORNER

Our dishes are prepared with 200 g of pasta

\$292 FETUCCINI ALFREDO

With shrimps (200 g)

\$151 PASTA

Your choice of pasta and sauce:

Short pastas: Fussilli | Penne

Long pastas: Spaghetti | Fettuccini

Sauces: Bolognese | Pomodoro | Pesto | Alfredo

\$170 | **ENCHILADAS** | 3 PIECES



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



SANDWICHES & HAMBURGERS


\$244 CLASSIC HAMBURGER | 1 PIECE

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

\$191 CLUB SANDWICH | 1 PIECE

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

**\$270 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 

\$320 STEAK & CHEESE PANINI | 1 PIECE

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




POULTRY





\$220 LEMON AND CILANTRO CHICKEN THIGHS

| 300 g

Served with a mix of lettuce, tomato, Meyer lemon vinaigrette, extra-virgin olive oil and sea salt 

\$195 CHICKEN BREAST WITH MEXICAN MOLE SAUCE | 200 g

Spicy and bittersweet mole sauce with earthy undertones. Served with white rice, plantain chips and citroneta pigweed  

\$200 LEMON CHICKEN BREAST | 200 g

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



MEATS

\$293 **MARINATED FLANK STEAK | 200 g**

With onions and roasted chillis, guacamole and corn tortillas

\$331 **TAMPIQUEÑA-STYLE GRILLED MEAT | 200 g**

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

\$393 **FILLET MIGNON | 200 g**

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



FISH AND SEAFOOD



\$340 GRILLED SALMON | 200 g
With mashed sweet potatoes and green salad

**\$321 SEARED TUNA WITH SESAME
SEED CRUST | 200 g**
Garnished with sautéed spinach with garlic 

\$370 SHRIMP | 200 g
Your choice of: guajillo pepper, sautéed with garlic, grilled
or breaded. Served with white rice.

REGIONAL SPECIALS



\$258 GUERRERO-STYLE POZOLE

| 120 g

Traditional recipe from Tixtla, Guerrero, with the typical sides: pork rinds, stuffed jalapeño, chili, corn tostadas, mini tamale, pearl onion, avocado and radish

\$296 IN LOVED OCTOPUS

| 150 g

An Acapulco classic with tomato chili, cilantro and mayonnaise

\$770 A LA TALLA-STYLE RED SNAPPER

| 1 kg

A regional emblematic dish: grilled with guajillo chilli, garlic and mayonnaise, served with rice and salad

Desserts

\$70 CARMEL FLAN | 1 PORTION, 140 g
Spongy caramel flan, served with pecans

\$71 THREE MILKS CAKE | 1 PORTION, 200 g
Our famous recipe, served with whipped cream,
strawberry and rompope

\$80 ICE CREAM | 1 PORTION, 120 g
Vanilla, chocolate, strawberry

\$95 GLUTEN FREE CHOCOLATE CAKE
| 1 SLICE, 200 g
Homemade with fine cacao and a delicious chocolate
ganache

\$85 CHEESECAKE | 1 SLICE, 180 g
The creamy traditional, served with red fruits compote

NON ALCOHOL DRINKS

- \$80 TROPICAL COOLER | 450 ml**
Peach, guava, pineapple and mint
- \$80 SUNNY MANGO | 450 ml**
Mango, apple, chili powder, chamoy and lemon
- \$80 FRESH MAPLE | 450 ml**
Fresh grapes, green apple, maple syrup and ginger
- \$80 RASPBERRY TEA | 450 ml**
Raspberry, basil, black tea and soda

BEVERAGES

- \$55** >>>>> **LEMONADE | 355 ml**
- \$55** >>>>> **ORANGEADE | 355 ml**
- \$40** >>>>> **BOTTLED WATER | 600 ml**
- \$48** >>>>> **COFFEE | 210 ml**
- \$48** >>>>> **ESPRESSO | 40 ml**
- \$60** >>>>> **CAPPUCCINO | 210 ml**
- \$55** >>>>> **CHAI LATTE | 210 ml**
- \$57** >>>>> **ICED TEA | 355 ml**

 **LIGHT**

 **SPICY**

 **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

November, 2023.