## ROOM <br> SERVICE

## 

# Lunch and dinner 12:00 to 23:00 hs 

$$
\begin{gathered}
E M P \bigcirc R I O \\
A \subset A P U L C O
\end{gathered}
$$

Dial extension

## HEALTHY ONES

## MEDITERRANEAN QUINOA SALAD $\mathbf{2 5 0} \mathbf{~ g} \mid 380$ cal | $\$ 151$ <br> 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 | $200 \mathrm{~g} \mid \$ 198$
Roasted salmon steak | $200 \mathrm{~g} \mid \$ 497$
Grilled tenderloin beef strip | $200 \mathrm{~g} \mid \$ 494$

## VEGETABLES WRAP | 1 piece | $\mathbf{2 3 8}$

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 | $250 \mathrm{ml} \mid \$ 131$

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

## APPETIZERS

## MELTED CHEESE | $200 \mathrm{~g} \mid \$ 191$

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

## ACAPULCO-STYLE SHRIMP COCKTAIL $130 \mathrm{~g} \mid \$ 286$ <br> Traditional, a true delight!

## BAJA-STYLE FISH TACOS | 2 pieces | \$191

Battered fish fillet topped with coleslaw, chipotle mayo and avocado

## SHRIMP AGUACHILE | $130 \mathrm{~g} \mid \$ 286$

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 AND CREAMS

## MEXICAN-STYLE CORN CREAM

250 ml | $\$ 124$
One of the most tipical mexican flavors captured in this mouth watering cream

CHICKEN BROTH | $250 \mathrm{ml} \mid \$ 136$
Shredded chicken (60 g), vegetables, rice, with classic sides

TORTILLA SOUP | $250 \mathrm{ml} \mid \$ 138$
Served with avocado, panela cheese, pork rinds, pasilla chilli and sour cream

## SALADS

## CLASSIC CAESAR SALAD | $\$ 146$ With chicken | 150 g | $\$ 198$ With shrimp | $100 \mathrm{~g} \mid \$ 259$

## FARMER'S SALAD | \$ 230

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

SPINACH SALAD | $265 \mathrm{~g} \mid \$ 171$
With mango dressing, caramelized pecans, grapes and goat cheese in panko

## ITALIAN CORNER

Our dishes are prepared with 200 g of pasta

FETUCCINI ALFREDO | $\$ 330$
With shrimps ( 200 g )

## PASTA | \$171

Your choice of pasta and sauce:
Short pastas: Fussilli | Penne
Long pastas: Spaghetti | Fettuccini
Sauces: Bolognese | Pomodoro | Pesto | Alfredo

## SANDWICHES

CLASSIC HAMBURGER| 1 piece | $\$ 276$ Beef patty ( 240 g ) with cheese, bacon, lettuce, tomato, onion and pickles, served with french fries

CLUB SANDWICH | 1 piece | $\$ 166$ Delicious focaccia with ham ( 40 g ), chicken (100 g), cheese and bacon (20 g), served with french fries

## BREADED TENDERLOIN TORTA

| 1 piece | $\$ 305$
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 | \$361

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

## FILLET MIGNON | $200 \mathrm{~g} \mid \$ 444$

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

## ENCHILADAS | 3 pieces | $\$ 192$

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 | $200 \mathrm{~g} \mid \$ 331$

With onions and roasted chilli, guacamole and corn tortillas

## TAMPIQUEÑA-STYLE GRILLED MEAT

 $200 \mathrm{~g} \mid \$ 374$With refried beans, enchilada and poblano peppers with sour cream

GRILLED SALMON | $200 \mathrm{~g} \mid \$ 384$
With mashed sweet potatoes and green salad

## SHRIMPS | $200 \mathrm{~g} \mid \$ 481$

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

## DESSERTS

## CARAMEL FLAN

| 1 portion, $140 \mathrm{~g} \mid \$ 79$
Spongy caramel flan, served with pecans

THREE MILKS CAKE<br>| 1 portion, $200 \mathrm{~g} \mid \$ 80$

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

## GLUTEN FREE CHOCOLATE CAKE

| 1 slice, 200 g | $\$ 107$
Homemade with fine cacao and a delicious chocolate ganache

## CHEESECAKE <br> 1 slice, $180 \mathrm{~g} \mid \$ 96$

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.

