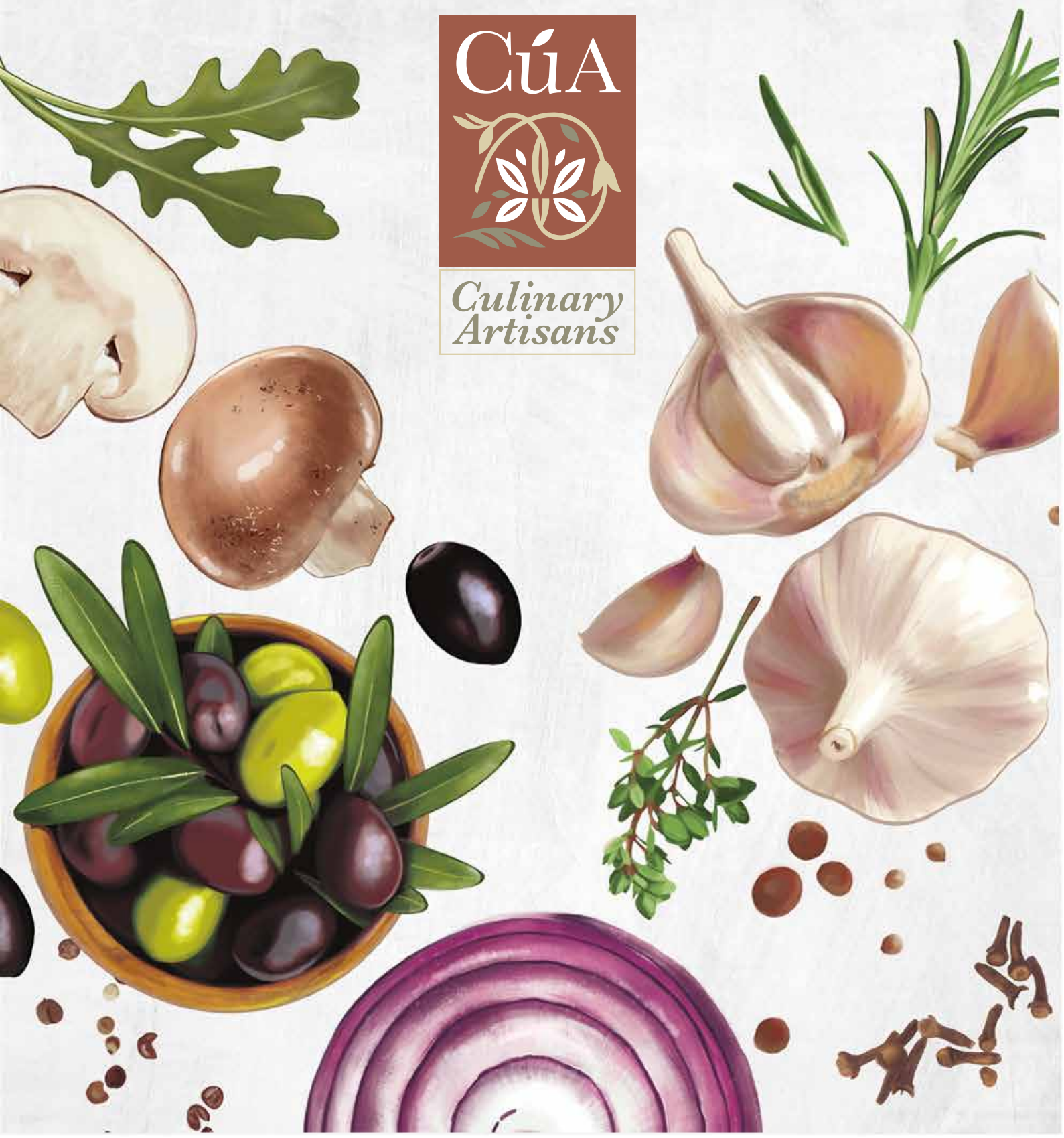


# MENU *Lunch* & dinner

EMPORIO CANCÚN



# Healthy ones

## **\$230 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

**\$210 Grilled chicken breast | 200 g**

**\$410 Roasted salmon steak | 200 g**

**\$425 Grilled tenderloin beef strip | 200 g**

## **\$220 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

## **\$130 CHICKEN & NOODLE SOUP | 250 ml**

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

# APPETIZERS

**\$155**   **MELTED CHEESE | 200 g**

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

**\$280**   **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 🌟

**\$320**   **RIB EYE TACOS | 5 PIECES | 200 g**

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

**\$280**   **ACAPULCO-STYLE SHRIMP COCKTAIL**  
**| 130 g**

Traditional, a true delight!

**\$280**   **BAJA-STYLE FISH TACOS | 2 PIECES**

Battered fish fillet topped with coleslaw, chipotle mayo and avocado

**\$300**   **SHRIMP AGUACHILE | 130 g**

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



# SALADS



**\$170 CLASSIC CAESAR SALAD**

**\$215 With chicken | 150 g**

**\$260 With shrimp | 100 g**

**\$185 FARMER'S SALAD**

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



**\$210 SPINACH SALAD | 265 g**

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



# SOUPS AND CREAMS

**\$160 MEXICAN-STYLE CORN CREAM | 250 ml**

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

**\$140 TORTILLA SOUP | 250 ml**

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

**\$140 CHICKEN BROTH | 250 ml**

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

# ITALIAN CORNER

Our dishes are prepared with 200 g of pasta

**\$260 FETUCCINI ALFREDO**

With shrimps (200 g)

**\$200 PASTA**

**Your choice of pasta and sauce:**

**Short pastas:** Fussilli | Penne

**Long pastas:** Spaghetti | Fettuccini

**Sauces:** Bolognese | Pomodoro | Pesto | Alfredo

\$240 | **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

## \$310 CLASSIC HAMBURGER | 1 PIECE

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

## \$285 CLUB SANDWICH | 1 PIECE

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

## \$285 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 🌟

## \$310 STEAK & CHEESE PANINI | 1 PIECE

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



# POULTRY



## \$230 LEMON AND CILANTRO CHICKEN THIGHS

| 300 g

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

## \$260 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  

## \$230 LEMON CHICKEN BREAST | 200 g

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



# MEATS



- \$425 MARINATED FLANK STEAK | 200 g**  
With onions and roasted chillis, guacamole and corn tortillas
- \$425 TAMPIQUEÑA-STYLE GRILLED MEAT | 200 g**  
With refried beans, mole enchilada and sliced poblano peppers with sour cream
- \$470 FILLET MIGNON | 200 g**  
Wrapped in bacon, served with creamy mushroom sauce and french fries

# FISH AND SEAFOOD

**\$410 GRILLED SALMON | 200 g**  
With mashed sweet potatoes and green salad

**\$420 SEARED TUNA WITH SESAME SEED CRUST | 200 g**  
Garnished with sautéed spinach with garlic 

**\$460 SHRIMP | 200 g**  
**Your choice of:** guajillo pepper, sautéed with garlic, grilled or breaded. Served with white rice.

# REGIONAL SPECIALS



## **\$435   TIKIN XIC FISH**

**| 180 g**

Fish marinated in achiote paste, served with roasted lime scented rice

## **\$225   PIGLET**

**| 180 g**

Artisan oven baked pork, served with corn tortillas and the typical sauce made with onion, cabbage and habanero chili

## **\$275   POC-CHUC TACOS**

**| 3 PIECES**

Pork tacos with white Yucatán marinade, accompanied with roasted sauce



# Desserts



**\$100 CARMEL FLAN | 1 PORTION, 140 g**

Spongy caramel flan, served with pecans

**\$110 THREE MILKS CAKE | 1 PORTION, 200 g**

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

**\$110 ICE CREAM | 1 PORTION, 120 g**

Vanilla, chocolate, strawberry

**\$140 GLUTEN FREE CHOCOLATE CAKE**

**| 1 SLICE, 200 g**

Homemade with fine cacao and a delicious chocolate ganache

**\$120 CHEESECAKE | 1 SLICE, 180 g**

The creamy traditional, served with red fruits compote



# NON ALCOHOL DRINKS

- \$95 TROPICAL COOLER | 450 ml**  
Peach, guava, pineapple and mint
- \$95 SUNNY MANGO | 450 ml**  
Mango, apple, chili powder, chamoy and lemon
- \$95 FRESH MAPLE | 450 ml**  
Fresh grapes, green apple, maple syrup and ginger
- \$95 RASPBERRY TEA | 450 ml**  
Raspberry, basil, black tea and soda

---

## BEVERAGES

---

- \$75 >>>>> LEMONADE | 355 ml**
- \$75 >>>>> ORANGEADE | 355 ml**
- \$35 >>>>> BOTTLED WATER | 600 ml**
- \$60 >>>>> COFFEE | 210 ml**
- \$60 >>>>> ESPRESSO | 40 ml**
- \$70 >>>>> CAPPUCINO | 210 ml**
- \$70 >>>>> CHAI LATTE | 210 ml**
- \$70 >>>>> 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

December, 2023.