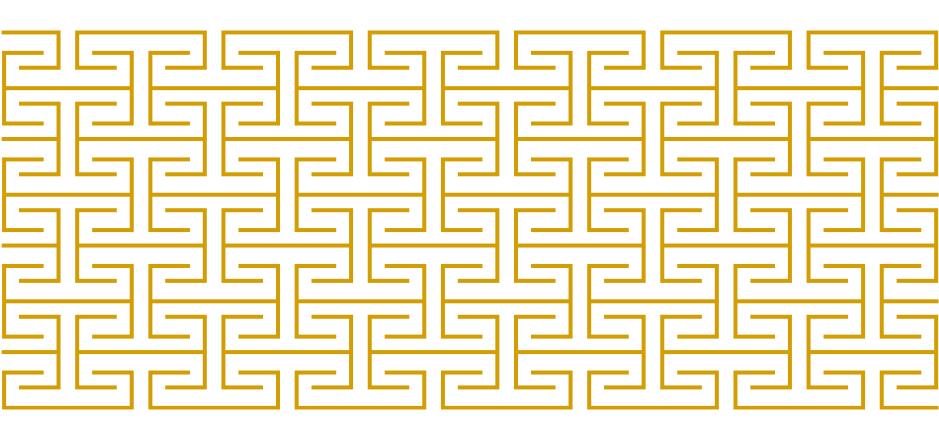
ROOM SERVICE



Breakfast 7:00 to 12:00 hs

> EMPORIO CANCÚN

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HEALTHY START

OVERNIGHT OATMEAL & CHIA BOWL | 200 g | 420 cal | \$170

Made with sugar free coconut and almond milk served with red fruits and homemade low sugar granola

AVOCADO TOAST | 1 piece | 473 cal | \$195

With scrambled or poached eggs (2 pieces), cilantro and olive oil

SUGAR FREE GREEK PLAIN YOGURT | 200 g | \$155

Prepared with red fruits & vanilla essence, topped with homemade trail mix

FRUIT PLATE | 450 g | \$185

With cottage cheese or yoghurt (60 g) and homemade granola

PANELA CHEESE AND TURKEY HAM SANDWICH | 1 piece | \$245

Housemade bread, tomato, lettuce, avocado and mayonnaise

OATMEAL | 250 g | 380 cal | \$120

Traditional, prepared with milk or water

EGG WHITES' MEXICAN STYLE | 4 pieces | 360 cal | \$265

Served with grilled panela cheese and roasted vegetables

SWEET CLASSICS

FRENCH TOAST | 4 pieces | \$225

TRADITIONAL PANCAKES | 5 pieces | \$215

WAFFLES | 4 pieces | \$220

Served with your choice of:

• Yogurt • Berries coulis • Domestic maple



Try the delicate and soft flavor of the original Canadian maple syrup extracted from maple trees sap. It will uplift your dishes to a whole new level of delight.

You got to taste it!

Upgrade it for \$65 extra

HOMEMADE BREAD

| 3 pieces | \$65

• Pastries • Bun • Sliced bread

EGGS

| 2 pieces | \$240

Served with refried beans, grilled panela cheese and fried plantain

Your choice of up to 4 ingredients (60 g in all): Tomato, onion, mushroom, spinach, peppers, huitlacoche, squash blossom, ham, bacon, turkey breast, chorizo, caramelized onion, oaxaca cheese, cheddar cheese, panela cheese, goat cheese, cream cheese

OMELETTE

| 3 eggs | \$270

With refried beans, grilled panela cheese and fried plantain

- Ham and cheddar cheese omelette
- Egg white omelette with spinach, tomato and goat cheese
- Huitlacoche and oaxaca cheese omelette
- Poblano pepper and corn omelette
- Egg plates can be cooked with whole eggs or whites only, to your choice

SPECIALTIES

CHILAQUILES | \$215

Red or green or Mexican mole sauce, with sour cream, cheese, cilantro and onion

With chicken | 150 g | \$245 With egg | 2 pieces | \$245 With flank steak | 150 g | \$280

ENCHILADAS | 3 pieces | \$305

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

VERACRUZ-STYLE EGGS | 3 pieces | \$260

Burritos filled with Mexican-style scrambled eggs, with bean sauce, chorizo, sour cream and cheese, with roasted chilli

EGGS RANCHERO-STYLE | 2 pieces | \$250

Two fried eggs over corn tortilla poured with red ranchera sauce, accompanied with roasted plantain, grilled panela cheese and refried beans

QUESABIRRIAS | 3 pieces | \$295

Birria-style cooked beef folded into a tortilla with melted cheese and served with a side of broth (200 ml)

CLASSIC BREAKFASTS

ENGLISH BREAKFAST | \$385

A classic breakfast served with sausage (30 g), smoked bacon (20 g), hash brown potato (1 piece), sautéed mushrooms and grilled tomato

AMERICAN BREAKFAST | \$390

Fruit plate and juice, coffee, tea or milk, pastries or toast; eggs (2 pieces) with bacon, ham or sausage (30 g), refried beans, grilled panela cheese and fried plantain

CALORIE-WISE | 636 cal | \$385

Egg whites Mexican style with grilled panela cheese and roasted vegetables, overnight oatmeal and chia bowl (100 g) and grapefruit juice (250 ml)

HOUSE BREAKFAST | \$395

Fruit plate, seasonal juice, tirado-style eggs (s-crambled with beans, 2 pieces), green enchilada, grilled panela cheese, coffee, tea or milk, bread or tortillas

 Classic breakfasts include: fruit plate (250 g), juice or milk (300 ml), coffee (355 ml) or tea (355 ml), pastries or whole wheat or white toast (2 pieces)

EXTRA ORDER

\$70 each

- · Ham (60 g) · Turkey ham (60 g) · Bacon (60 g)
- · Grilled panela cheese (60 g) · Refried beans (60 g)
- · Avocado (60 g) · Hash brown (1 piece) · Egg (1 piece)

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.

OCTOBER, 2024.