

MARRIOTT VILLAHERMOSA



Healthy ones

\$110 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

- \$180 Grilled chicken breast | 200 g
- \$382 Roasted salmon steak | 200 g
- \$310 Grilled tenderloin beef strip | 200 g

\$209 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

- \$156 MELTED CHEESE | 200 g

 Plain or with mushrooms, chorizo or poblano peppers, served with flour or corn tortillas
- \$371 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
- \$436 RIB EYE TACOS | 5 PIECES | 200 g
 Our famous tacos served with melted cheese, guacamole and sautéed chilis
- \$200 ACAPULCO-STYLE SHRIMP COCKTAIL
 | 130 g
 Traditional, a true delight!
- \$173 BAJA-STYLE FISH TACOS | 2 PIECES
 Battered fish fillet topped with coleslaw, chipotle
 mayo and avocado
- \$242 SHRIMP AGUACHILE | 130 g

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



SALADS



\$163 CLASSIC CAESAR SALA	\$163	CLASSIC	CAESAR	SALAI
---------------------------	-------	---------	--------	-------

- \$231 With chicken | 150 g
- \$263 With shrimp | 100 g

\$147 FARMER'S SALAD

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

\$200 SPINACH SALAD | 265 g

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

SOUPS AND CREAMS

- \$131 MEXICAN-STYLE CORN CREAM | 250 ml
 One of the most tipical mexican flavors captured in
 this mouth watering cream
- \$131 TORTILLA SOUP | 250 ml
 Served with avocado, panela cheese, pork rinds,
 pasilla chilli and sour cream
- \$131 CHICKEN BROTH | 250 ml
 Shredded chicken (60 g), vegetables, rice, with classic sides

ITALIAN CORNER

Our dishes are prepared with 200 g of pasta

\$257 FETUCCINI ALFREDO With shrimps (200 g)

\$221 PASTA

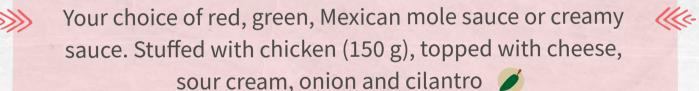
Your choice of pasta and sauce:

Short pastas: Fussilli | Penne

Long pastas: Spaghetti | Fettuccini

Sauces: Bolognese | Pomodoro | Pesto | Alfredo

\$163 | ENCHILADAS | 3 PIECES



SANDWICHES & HAMBURGERS

- \$252 CLASSIC HAMBURGER | 1 PIECE

 Beef patty (240 g) with cheese, bacon, lettuce, tomato, onion and pickles, served with french fries
- \$263 CLUB SANDWICH | 1 PIECE
 With ham (40 g), chicken (100 g), cheese and bacon (20 g),
 served with french fries
- \$252 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

\$284 STEAK & CHEESE PANINI | 1 PIECE
With flank steak (200 g), caramelized onion, manchego cheese, chipotle mayo, served with french fries

SSSSSSS POULTRY EEEEEEE

\$177 LEMON AND CILANTRO CHICKEN THIGHS | 300 g Served with a mix of lettuce, tomato, Meyer lemon vinaigrette, extra-virgin olive oil and sea salt

\$242 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 pigweed

\$252 LEMON CHICKEN BREAST | 200 g
Prepared with butter, lime, capers, served with grilled vegetables and mashed potatoes

MEATS

- \$373 MARINATED FLANK STEAK | 200 g
 With onions and roasted chillis, guacamole and corn tortillas
- \$314 TAMPIQUEÑA-STYLE GRILLED MEAT | 200 g With refried beans, mole enchilada and sliced poblano peppers with sour cream
- \$352 FILLET MIGNON | 200 g
 Wrapped in bacon, served with creamy mushroom sauce and french fries



FISH AND SEAFOOD



- \$389 GRILLED SALMON | 200 g
 With mashed sweet potatoes and green salad
- \$336 SEARED TUNA WITH SESAME
 SEED CRUST | 200 g
 Garnished with sautéed spinach with garlic
- \$314 SHRIMP | 200 g

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

REGIONAL SPECIALS

\$352 BEEF STEAK WITH CHIRMOL SAUCE

| 200 g

Served with chirmol sauce, sweet potato purée, roasted green zucchini, cilantro and pickled onions

\$107 BEEF STEW

| 150 g

A soup with chunks of beef and carrots, yucca, green banana, onions, pumpkin tomato, criolla, corn, cabbage and cilantro

\$257 THE GREAT SHRIMP-FILLED TORTILLA

1 PIECE, 180 g

A large corn tortilla filled with shrimp, onions, tomato, bell pepper and gouda cheese



Desserts



- \$103 CARAMEL FLAN | 1 PORTION, 140 g Spongy caramel flan, served with pecans
- \$103 THREE MILKS CAKE | 1 PORTION, 200 g
 Our famous recipe, served with whipped cream,
 strawberry and rompope
- \$103 ICE CREAM | 1 PORTION, 120 g Vanilla, chocolate, strawberry
- \$121 GLUTEN FREE CHOCOLATE CAKE

 | 1 SLICE, 200 g

 Homemade with fine cacao and a delicious chocolate ganache
- \$123 CHEESECAKE | 1 SLICE, 180 g
 The creamy traditional, served with red fruits compote



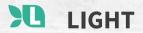


NON ALCOHOL DRINKS

- \$90 TROPICAL COOLER | 450 ml Peach, guava, pineapple and mint
- \$90 SUNNY MANGO | 450 ml Mango, apple, chili powder, chamoy and lemon
- \$90 FRESH MAPLE | 450 ml Fresh grapes, green apple, maple syrup and ginger
- \$90 RASPBERRY TEA | 450 ml Raspberry, basil, black tea and soda

BEVERAGES

\$50	33333333	LEMONADE 355 ml
\$50	>>>>>>>	ORANGEADE 355 ml
\$47	>>>	BOTTLED WATER 600 ml
\$58	>>>>>>>	COFFEE 210 ml
\$61	>>>	ESPRESSO 40 ml
\$66	>>>	CAPPUCCINO 210 ml
\$83	>>>	CHAI LATTE 210 ml
\$50	lllille	ICED TEA 355 ml





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

February, 2025.