

# MENU Breakfast

MARRIOTT VILLAHERMOSA



**CONDIMENTO®**  
buffet & cocina convergente



# Healthy ones

- \$142 OVERNIGHT OATMEAL & CHIA BOWL**  
| 200 g | 420 cal  
Made with sugar free coconut and almond milk served with red fruits and homemade low sugar granola 🌟
- \$152 AVOCADO TOAST | 1 PIECE | 473 cal**  
With scrambled or poached eggs (2 pieces), cilantro and olive oil
- \$70 SUGAR FREE GREEK PLAIN YOGURT**  
| 200 g  
Prepared with red fruits & vanilla essence, topped with homemade trail mix
- \$152 FRUIT PLATE | 450 g**  
With cottage cheese or yogurt (60 g) and homemade granola
- \$171 PANELA CHEESE AND TURKEY HAM SANDWICH | 1 PIECE**  
Housemade bread, tomato, lettuce, avocado and mayonnaise
- \$78 OATMEAL | 250 g | 380 cal**  
Traditional, prepared with milk or water
- \$182 EGG WHITES MEXICAN-STYLE**  
| 4 PIECES | 360 cal  
Served with grilled panela cheese and roasted vegetables

# CLASSIC BREAKFASTS

Our classic breakfasts include: fruit plate (250 g), juice or milk (300 ml), house coffee (refill) or tea (210 ml), pastries or whole wheat or white toast (2 pieces).

## \$206 CALORIE-WISE | 636 cal

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

## \$245 HOUSE BREAKFAST

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

## \$236 AMERICAN BREAKFAST

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

## \$236 ENGLISH BREAKFAST

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

# OMELETTE

\$189

3 EGGS

With refried beans, grilled panela cheese and fried plantain

HAM AND CHEDDAR CHEESE

EGG WHITE OMELETTE WITH SPINACH,  
TOMATO AND GOAT CHEESE 

HUITLACOCHÉ AND OAXACA CHEESE 

POBLANO PEPPER AND CORN 

# EGGS

\$173

2 PIECES

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



# HOMEMADE BREAD

3 PIECES

Pastries // Bun // Sliced bread

\$58

# MODERN CLASSICS

**\$152 CHILAQUILES**

Red or green, with sour cream, cheese, cilantro and onion 🌿

**\$182 With chicken | 150 g**

**\$182 With egg | 2 pieces**

**\$278 With flank steak | 150 g**

**\$163 ENCHILADAS | 3 PIECES**

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

**\$152 MEXICAN BEEF TRIPE SOUP | 200 g**

A regional delight 🌿 ⭐

**\$200 EGGS BENEDICT | 2 PIECES**

With hash brown

**\$200 VERACRUZ-STYLE EGGS | 3 PIECES**

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

**\$168 EGGS RANCHERO-STYLE | 2 PIECES**

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

**\$173 MEDITERRANEAN FRITTATA | 3 EGGS**

Egg whites only, tomato, feta cheese, olive oil and sea salt 🌿

**\$226 QUESABIRRIAS | 3 PIECES**

Birria-style cooked beef folded into a tortilla with melted cheese and served with a side of broth 🌿 ⭐

**\$215 MARKET FLAVORS**

Mexican beef tripe soup (100 g), sope with fried egg (1 piece) and quesabirria (1 piece) 🌿 ⭐

# •• SWEET CLASSICS •••••

\$142 FRENCH TOAST | 4 PIECES

\$158 TRADITIONAL PANCAKES | 5 PIECES

\$158 WAFFLES | 4 PIECES

**Served with your choice of:**

- Yogurt
- Berries coulis
- Domestic maple

# Maple syrup



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 \$50 EXTRA

# REGIONAL SPECIALS

## **\$142 CHIPILIN TAMALE**

**| 2 PIECES**

Corn dough mixed with pork meat, fat and chipilin leaves wrapped with banana leaf, cooked in steam

## **\$236 TABASCO-STYLE BREAKFAST**

Eggs (2 pieces), scrambled with longaniza (50 g), chipilín fried tamale, refried beans, plantain, with sour cream and fresh cheese

## **\$168 PIBIL PORK SALBUTES**

**| 3 PIECES**

Corn dough tortilla with refried beans, pibil pork (100 g), lettuce, sour cream, cheese, pickled onion and avocado, served with pickled vegetables



# **EXTRAS** | \$41



**HAM | 60 g**

**BACON | 60 g**

**TURKEY HAM | 60 g**

**GRILLED PANELA CHEESE | 60 g**

**REFRIED BEANS | 180 g**

**AVOCADO | 60 g**

**HASH BROWN | 1 PIECE**

**EGG | 1 PIECE**

# BEVERAGES

- \$58  JUICE | 300 ml  
Orange, grapefruit, carrot, green
- \$41  MILK | 300 ml  
Low-fat, soy, lactose-free
- \$47  MILK CHOCOLATE | 210 ml  
Hot or cold
- \$58  COFFEE | 210 ml
- \$61  ESPRESSO | 40 ml
- \$104  DOUBLE ESPRESSO | 80 ml
- \$66  CAPPUCINO | 210 ml
- \$56  LATTE | 210 ml
- \$83  CHAI LATTE | 210 ml
- \$50  TEA | 210 ml, 1 bag

 **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

February, 2025.