

ROOM SERVICE

Lunch & dinner 12 hrs - 23 hrs

MARRIOTT VILLAHERMOSA

Dial extension
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HEALTHY

MEDITERRANEAN QUINOA SALAD | 250 g | 380 cal | \$125

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 g | \$203 Roasted salmon steak | 200 g | \$432 Grilled tenderloin beef strip | 200 g | \$350

VEGETABLES WRAP | 1 piece | \$236

Prepared with grilled panela cheese, pesto mush-rooms, served with mix of tomatoes, cucumber, red onion, kale, spinach, and our lemon and olive oil vinaigrette

CHICKEN & NOODLE SOUP | 250 ml | \$130

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

APPETIZERS

MELTED CHEESE | 200 g | \$177

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

RIB EYE TACOS | 5 pieces | 200 g | \$492

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

ACAPULCO-STYLE SHRIMP COCKTAIL | 130 g | \$225

Traditional, a true delight!

BAJA-STYLE FISH TACOS | 2 pieces | \$196

Battered fish fillet topped with coleslaw, chipotle mayo and avocado

SHRIMP AGUACHILE | 130 g | \$273

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 & CREAMS

MEXICAN-STYLE CORN CREAM 250 ml | \$148

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

TORTILLA SOUP | 250 ml | \$148

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

CHICKEN BROTH | 250 ml | \$148

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

SALADS

CLASSIC CAESAR SALAD | \$184 With chicken | 150 g | \$261 With shrimp | 100 g | \$296

FARMER'S SALAD \$166

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

SPINACH SALAD | 265 g | \$225

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

ITALIAN CORNER

Our dishes are prepared with 200 g of pasta

FETUCCINI ALFREDO | \$291

With shrimps (200 g)

PASTA | \$249

Your choice of pasta and sauce:

Short pastas: Fussilli | Penne

Long pastas: Spaghetti | Fettuccini

Sauces: Bolognese | Pomodoro | Pesto | Alfredo

MAIN DISHES

FILLET MIGNON 200 g \$397

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

ENCHILADAS | 3 piezas | \$184

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 g | \$421

With onions and roasted chillis, guacamole and corn tortillas

TAMPIQUEÑA-STYLE GRILLED MEAT | 200 g | \$355

With refried beans, mole enchilada and sliced poblano peppers with sour cream

GRILLED SALMON | 200 g | \$439

With mashed sweet potatoes and green salad

SEARED TUNA WITH SESAME SEED CRUST | 200 g | \$379

Garnished with sautéed spinach with garlic

SHRIMP 200 g \$355

Served with white rice

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

SANDWICHES

CLASSIC HAMBURGER | 1 piece | \$273

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

PANELA CHEESE AND TURKEY HAM SANDWICH | 1 piece | \$193

Housemade bread, tomato, lettuce, avocado and mayonnaise

CLUB SANDWICH | 1 piece | \$296

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

BREADED TENDERLOIN TORTA | 1 piece | \$285

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 | \$320

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

Marque extensión 0 para realizar su orden.

Peso promedio de alimentos antes de cocción.

El consumo de productos crudos o poco cocinados en carnes, aves, mariscos o huevos, aumentan el riesgo a padecer enfermedades alimenticias.

Precios en moneda nacional. Incluyen impuestos.

FEBRERO, 2025.