

ROOM SERVICE MENU



TRADITIONAL

 VEGGIE

 VEGAN

 GLUTEN FREE

A LA CARTE BREAKFAST Available from 4:00am to 12:00pm

CONTINENTAL BREAKFAST

Choose your juice, orange, grapefruit or green

Seasonal fruit slices, yogurt or cottage cheese

Baked pastries (2)

American coffee, decaf coffee or tea

AMERICAN BREAKFAST

Choose your juice orange, grapefruit or green

Seasonal fruit slices served with yogurt or cottage cheese

Two eggs any style with choose your protein: turkey ham, bacon, sausage

Bread toast (2) and freshly baked pastries (2)

American coffee, decaf coffee or tea

HEALTHY BREAKFAST

Choose your juice orange, grapefruit or green

Grapefruit supreme served with granola and local honey

White eggs with spinach and “**Chaya**” (local leave), cherry tomato and panela cheese

Sweet bread (2)

American coffee, decaffeinated coffee or tea

YUCATECAN BREAKFAST



Choose your juice orange, grapefruit or green

Seasonal fruit slices served with yogurt or cottage cheese

“**Cochinita Pibil**”, slow baked pork marinated with “**achiote**” local sausage from Valladolid, roasted onion, beans and corn tortillas

Cheese balls (2)

American coffee, decaffeinated coffee or tea

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FRESH FRUIT DISH

Seasonal fruit with granola and yogurt or cottage cheese

OATMEAL

Hot oatmeal prepared with water or milk with sugar and cinnamon, served with Apple.

TASTE EGGS (2)

Omelette or scramble eggs with ingredients of your choice, ham, sausage, bacon, tomato, pepper, spinach, mushrooms and cheese served with potato and grilled vegetables.

MOTULEÑOS EGGS (2)

Fried eggs on a crispy corn tortilla and beans, covered with "*Motul*" sauce made with tomato, peas, and ham, Edam cheese on top

CHILAQUILES

Crispy corn tortilla scramble with green or red sauce accompanied with sour cream, cheese, "cilantro" and onion

- **Fried eggs**

- **Chicken** (100gr)

- **Arrachera beef** (150gr)

HOT CAKES

Special homemade recipe served with honey, butter and red fruits.

WAFFLES

American recipe served with ham, bacon and sausage.

CEREALS

Served with milk, apple or banana

YOGURTS

Natural or strawberry and peach.

SWEET BREAD ORDER

EXTRA FITTINGS (100gr)

Panela cheese or turkey ham or turkey sausage or smoked bacon or refried beans.

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DAY AND NIGHT Available from 12:00pm to 4:00am

APPETIZERS

GUACAMOLE

Served with mexican sauce and tortilla chips

CESAR SALAD

Lettuce, croutons, grated Parmesan cheese, and homemade Caesar dressing

-Chicken Breast (150gr)

-Salmon (150gr)

PANUCHOS (3)

Fried homemade corn tortilla stuffed with beans and served with marinated chicken, pickled onion, tomato and lettuce on top

FLANK STEAK TACOS (3)

150 grams of grilled flank steak served in a corn tortilla with grilled onion, guacamole and beans.

SHRIMP QUESADILLAS (3)

Flour tortilla with marinated shrimp and cheese, served with guacamole and sour cream

SAMPLE OF COLD MEATS AND CHEESES (220gr protein)

Turkey ham, salami, canadian loin, serrano ham, Edam cheese, mozzarella cheese and parmesan served with olives and artisan bread

SOUPS

CHICKEN BROTH

Served with chicken and vegetables, accompanied with cilantro, onion, tomato and pepper

LIME SOUP

Lime broth served with fried tortilla strips, chicken, sweet pepper, tomato and onion

TOMATO SMOKE CREAM

Grilled tomato cream served with croutons garlic bread and parmesan cheese.

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HAMBURGUERS AND SNACKS *Available from 12:00pm to 4:00am*

FRENCH FRIES

Served with ketchup

NACHOS PREMIUM *(120gr protein)*

Corn fried tortilla mixed with bean cream, gratin cheese, flank steak, chicken breast, guacamole, mexican sauce and jalapeño.

PASTA

Choose the option of pasta of the day with butter or garlic sauce.

SPICY WINGS

8pz of chicken wings served with red hot sauce, ranch dressing and raw vegetables

BEEF HAMBURGUER *(200gr)*

Cheese, lettuce, tomato, onion, cucumber and bacon relish, served with french fries

CLUB SANDWICH *(160gr protein)*

Chicken, eggs, lettuce, tomatoes, bacon, avocado, mayonnaise and french fries.

COCHINITA PIBIL *(180gr)*

Slow baked pork marinated with “**achiote**” garnish of onion, habanero, tortillas and beans

GRILLED SALMON *(200gr)*

GRILLED BEEF STEAK *(160gr)*

GRILLED CHICKEN BREAST *(200gr)*

GRILLED SHRIMP *(300gr)*

VEGGIE FAJITAS

Mushrooms, pepper, tomatoes, onion, chimichurri, rice, beans, guacamole, corn tortilla

COMPLEMENTS *(each order of 100gr)*

Mix grilled vegetables or white rice or french fries or mix salad.

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DESSERTS Available from 12:00PM to 4:00am

BROWNIE

Chocolate cake with nuts

CHEESECAKE

Traditional recipe covered with mascarpone cheese

ICE CREAM

Two ice cream balls with cookies and chocolate sauce



FROM OUR OUTLETS Available from 17:00 to 23:00hrs

PIZZAS (30cms)

MARGHERITA

Tomato sauce, mozzarella cheese, basil and cherry tomatoes.

QUATTRO FORMAGGI

Gorgonzola, mozzarella, parmesan and goat cheese.

PEPERONNI

Served with tomato sauce and mozzarella cheese

PASTAS

SPAGHETTI ALLA CARBONARA

Classic roman recipe with bacon, egg and parmesan cheese.

RAVIOLI SORRENTINI

Stuffed pasta with mozzarella and parmesan cheese with pomodoro sauce

FETTUCCINI ALLA BOLOGNESE

Homemade fettuccine with bolognese sauce.

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ALL DAY BEVERAGES *Available 24HRS*

NON-ALCOHOLIC BEVERAGES

SPARKLING WHATER (355ml)

PERRIER ® (330ml)

BONAFONT ® (600ml)

BONAFONT ® (1.500ml)

LIMONADE (350ml)

ORANGED (350ml)

FLAVORED WATER (*Horchata o Jamaica o Tamarindo de 350ml*)

SOFT DRINKS (350ml)

JUICE (*Orange, grapefruit 350ml*)

HOT BEVERAGES

ESPRESSO (45ml)

AMERICAN COFFEE OR DECAFF COFFE

AMERICAN CAFFE JUG (330 OZ)

CAPUCCINO

TEA (600ml)

Chamomile, English breakfast, mint, green, berries, Earl Grey

CHOCOLATE

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ALL DAY BEVERAGES *Available from 11am to 3am (Subject to local regulations)*

BEERS

BOHEMIA CLARA (355ml)

BOHEMIA OBSCURA (355ml)

AMSTEL ULTRA (355ml)

XX LAGER, XX AMBAR, TECATE LIGHT, SUPERIOR, INDIO (325ml)

CEIBA LOCAL BEER

ESTILOS: IPA, PILSNER, LIGHT, AMBAR, IMPERIAL STOUT

CLASICS COCKTAILS *Available from 11am to 3am (Subject to local regulations)*

MARGARITA

Tequila, lemon juice and orange liqueur.

MOJITO

Ron, peppermint, raw sugar, lemon juice.

COSMOPOLITAN

Vodka, orange liqueur, lemon juice, cranberry juice

GIN TONIC

Gin with tonic water.

PIÑA COLADA

Rum, pineapple juice y coconut cream

CARAJILLO

43 liqueur with espresso coffee.

MARTINI

Vermouth extra dry, gin and olives

SANGRIA

Red wine and lemon juice with mineral water

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