



ROOM SERVICE
CITY CENTRO®

ME NÚ



DESAYUNO / BREAKFAST

JUGOS/JUICES (200 ML) \$58

Naranja / Orange

Verde / Cactus leaves, spinach, pineapple and parsley

Temporada / Seasonal fruit

PLATO DE FRUTAS/FRUIT PLATE \$98

Melón, papaya, sandía con queso cottage y granola /

Melon, papaya and watermelon served with cottage cheese and granola

YOGHURT (150 ML) CON FRUTAS DEL BOSQUE/..... \$126

YOGHURT (150 ML) WITH BERRIES

Yoghurt natural griego con fresas y moras / Natural Greek yoghurt with strawberries, blueberries and blackberries.

OMELETTE (2 HUEVOS) / (2 EGGS) \$150

A elegir entre espinaca, champiñones, nopales, quesillo o jamón, acompañados

de frijoles refritos / Choose between spinach, mushrooms, cheese, cactus leaves or ham, served with refried beans

HUEVOS A LA MEXICANA (2 HUEVOS)/SCRAMBLED EGGS \$150

MEXICAN STYLE (2 EGGS)

Revueltos con jitomate, cebolla y chile serrano, acompañados de frijoles refritos / Minced tomato, onion and serrano chili pepper served with refried beans

HUEVOS AL GUSTO (2 HUEVOS)/ \$125

SCRAMBLED OR FRIED EGGS (2 EGGS)

A elegir entre jamón, salchicha, chorizo, tocino, jitomate, champiñones y cebolla acompañados de frijoles refritos / Two eggs with ham, sausage, Spanish sausage, bacon, tomato, mushrooms and onion, served with refried beans

HUEVOS RANCHEROS (2 HUEVOS)/..... \$150

FRIED EGGS RANCHERO STYLE (2 EGGS)

Estrellados servidos sobre tortilla, bañados con salsa ranchera y acompañados de frijoles refritos / Served on a corn tortilla covered with a tomato and chili pepper sauce and refried beans

OMELETTE DE CLARAS Y ESPINACA (3 PZAS.)/ \$150

EGG WHITE WITH SPINACH (3 PCS)

Acompañado de rebanadas de jitomate / With tomato slices

TOSTADA DE HUEVO GRATINADO/EGG TOAST AU GRATIN \$185

Pan tostado, aguacate, huevo estrellado y queso manchego gratinado/

Toast, avocado, fried egg with manchego cheese au-gratin

CHILAQUILES CON POLLO (100 G)/..... \$185

CHILAQUILES WITH CHICKEN (100 G)

Totopos bañados en salsa con crema, queso, con 100 g de pollo deshebrado, acompañados de frijoles refritos / Tortilla chips with shredded chicken, topped with green tomato sauce, cream, coriander and cheese served with refried beans

CHILAQUILES CON HUEVO ESTRELLADO/ \$185

CHILAQUILES WITH FRIED EGG

Totopos bañados en salsa con crema, queso y un huevo estrellado / Tortilla chips topped with green tomato sauce, cream, coriander, cheese and fried egg

WAFFLES \$160

Servidos con mantequilla, miel maple, tocino y huevo revuelto o frito / With maple syrup, butter, bacon and fried or scrambled egg

HOT CAKES DE AVENA (3 PZAS.)/ \$150

OATMEAL HOTCAKES (3 PCS)

Preparación a base de plátano, servidos con miel, mermelada y mantequilla / Banana based preparation with honey, jam and butter

PARA DISFRUTAR / TO ENJOY

CAFÉ AMERICANO/COFFEE (200ML) \$65

CAFÉ ESPRESSO/ESPRESSO (100ML) \$69

CAPPUCCINO (200ML) \$80

MOKACCINO (200ML) \$80

CHOCOLATE (200ML) \$70

TÉ/TEA (200ML) \$65

VARIEDAD DE PAN DULCE REGIONAL (PIEZA)/ \$25
ASSORTED REGIONAL SWEET BREAD (PIECE)

Nuestros precios incluyen 16% IVA, precios expresados en M.N.
Tax Included, price expressed in Mexican pesos.

Extensión/Phone: 0

Servicio: Lunes a domingo 7:00 - 22:00 hrs.

Service: Monday to Sunday from 7:00 to 22:00 hours.



ME NÚ



ROOM SERVICE CITY CENTRO®



UN BUEN COMIENZO / ENTRANCE

- ENSALADA CAPRESE/CAPRESE SALAD** \$155
Jitomate con queso y salsa pesto / Made of sliced Oaxaca cheese, tomatoes and pesto sauce
- ENSALADA MIXTA/MIXED SALAD** \$175
Lechuga mixta, espinaca, fresas, manzana, nuez caramelizada, tocino, champiñones, aderezo de yoghurt con semilla de amapola / Mix of lettuce and spinach, strawberries, apple slices, caramelized pecans, bacon, mushrooms, poppy seed and yoghurt dressing
- SOPA DE TORTILLA/TORTILLA SOUP** \$115
Caldo de jitomate con juliana de tortilla acompañada de queso panela, cubos de aguacate, crema ácida, chicharrón y chile guajillo / Tomato broth with crispy tortilla strips served with panela cheese, avocado, sour cream, pork crackling and guajillo chili pepper slices
- CONSUMÉ DE POLLO/CHICKEN BROTH** \$115
Caldo de pollo con verduras y arroz blanco / Chicken broth with vegetables and rice

PLATOS PRINCIPALES / MAIN COURSES

- ARRACHERA (180)/FLANK STEAK (180 G)** \$240
Acompañada de guacamole, chiles toreados y un sope / With guacamole, toasted chili peppers and a thick, small type of tortilla covered with refried beans
- FAJITAS DE ARRACHERA O POLLO (180 G)/
FLANK STEAK OR CHICKEN FAJITAS (180 G)** \$240
Acompañada de guacamole, chiles toreados y sope / With guacamole, toasted chili peppers and a thick, small type of tortilla covered with refried beans
- FLAUTAS DE POLLO (3 PZAS.)/CRISPY CHICKEN TACOS (3 PCS)** \$210
Acompañado de lechuga, crema, queso y guacamole / With lettuce, sour cream, cheese and guacamole
- ORDEN DE TACOS MEXICANOS (4 PZAS.)/
MEXICAN TACOS (4 PCS)** \$210
Carne al pastor, pollo, cecina, chorizo y campechano con chiles toreados / Marinated pork beef, chicken, salted thin beef, Spanish sausage or mix of different beefs with toasted chili peppers
- HAMBURGUESA CON QUESO/CHEESEBURGER (150 G)** \$195
Acompañado de papas gajo / With potato wedges
- CLUB SÁNDWICH/CLUB SANDWICH** \$180
Acompañado de papas gajo / With potato wedges
- SPAGHETTI BOLOÑESA/SPAGHETTI BOLOGNESE STYLE** \$195
Con queso parmesano / With parmesan cheese
- CECINA HUASTECA (3 PZAS.)/SALTED THIN BEEF
WITH MIXED ENCHILADAS HUASTECAS STYLE (3PCS)** \$240
150 g de cecina, acompañadas con 3 enchiladas bañadas con 3 salsas y frijoles refritos / 150 g thin salted beef, served with folded corn tortillas topped with 3 regional chili pepper sauces and refried beans
- ENCHILADAS POTOSINAS (5 PZAS. /5 PCS)** \$195
Enchiladas con sabor a chile ancho, rellenas con queso fresco, cebolla y salsa de chile ancho cubiertos con crema y queso rallado / Folded ancho chili pepper flavored corn tortillas stuffed with fresh cheese, onion and ancho chilli pepper sauce covered with cream and shredded cheese
- BOCOLES (3 PZAS./3 PCS)** \$160
Gordita de masa de maíz mezclado con sal y manteca rellenas de chicharron, papa y huevo acompañado de frijol y guacamole / Small cake made with "masa" (nixtamalized corn dough) stuffed with pork crackling, eggs, potatoes with beans and avocado

TENTACIONES / DESSERT

- FLAN DE LA CASA/HOMEMADE CARAMEL CUSTARD** \$110
- VARIEDAD DE POSTRE/ASSORTED CAKES** \$115

ALGO DE TOMAR / SOMETHING TO DRINK

- AGUA DE JAMAICA CON ROMERO/FRESH HIBICUS
WATER WITH A TOUCH OF ROSEMARY (250ML)** \$58
- AGUA DE LIMÓN, PEPINO Y HIERBABUENA /
FRESH LEMON, CUCUMBER AND PEPPERMINT WATER (250ML)** \$58
- NARANJADA/ORANGEADE (250 ML)** \$58
- AGUA MINERAL/SPARKLING WATER (330 ML)** \$58
- AGUA EMBOTELLADA/BOTTLED WATER (300ML)** \$58
- REFRESCO DE LATA/SODA (330 ML)** \$58
- CAFÉ AMERICANO/COFFEE (200ML)** \$65
- CAFÉ ESPRESSO/ESPRESSO (100ML)** \$69
- CAPPUCCINO (200ML)** \$80
- MOKACCINO (200ML)** \$80
- CHOCOLATE (200ML)** \$70
- TÉ/TEA (200ML)** \$65
- COPA DE VINO TINTO, BLANCO O ROSADO /
GLASS OF RED, WHITE OR ROSÉ WINE (150 ML)** \$150
- BOTELLA DE VINO TINTO, ROSADO O BLANCO (750 ML)/
BOTTLE OF RED, WHITE OR ROSÉ WINE (750 ML)** \$760
- CERVEZA NACIONAL/DOMESTIC BEER (330 ML)** \$80
- CERVEZA DE IMPORTACIÓN/IMPORTED BEER (330ML)** \$85
- CERVEZA ARTESANAL/CRAFT BEER (330 ML)** \$125

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