



## Cereales y pan

<b>CORN FLAKES, All Bran &amp; Zucaritas</b>	<b>\$120</b>
<b>YOGURT NATURAL CON GRANOLA</b>	<b>\$120</b>
<b>AVENA CALIENTE O FRÍA</b>	<b>\$120</b>
<b>CANASTA DE PAN DULCE</b> 4 piezas.	<b>\$110</b>
<b>ORDEN DE PAN TOSTADO</b> Blanco o Integral.	<b>\$ 90</b>

## Fruta fresca temporada

<b>FRUTA FRESCA CON QUESO COTTAGE</b>	<b>\$175</b>
<b>YOGURT NATURAL CON FRUTA DE LA ESTACIÓN</b>	<b>\$135</b>

## Hot cake, pan frances y bagel

<b>BAGEL CON QUESO CREMA Y SALMÓN AHUMADO</b>	<b>\$230</b>
<b>HOT CAKES NATURALES O CON JAMÓN</b>	<b>\$170</b>
<b>PAN FRANCES</b>	<b>\$170</b>
<b>BAGEL CON QUESO CREMA</b>	<b>\$170</b>

## Desayunos especiales

<b>DESAYUNO CONTINENTAL</b> Jugo de naranja, plato de frutas de estación, pan dulce y café.	<b>\$270</b>
<b>DESAYUNO AMERICANO</b> Jugo de naranja, plato de fruta, dos huevos al gusto y café.	<b>\$325</b>
<b>CHILAQUILES CON POLLO</b> Rojos o verdes.	<b>\$230</b>
<b>MACHACA NORTEÑA</b>	<b>\$270</b>
<b>SINCRONIZADAS CON JAMÓN Y QUESO</b>	<b>\$210</b>
<b>PUNTAS DE RES AL GUSTO</b> Mexicana, chipotle o encebolladas, acompañadas de frijoles refritos.	<b>\$290</b>

## De la granja

<b>RANCHEROS</b> Huevos fritos sobre una tortilla con frijol y jamón bañados con salsa ranchera.	<b>\$175</b>
<b>MEXICANA</b> Dos huevos revueltos con tomate cebolla y chile.	<b>\$175</b>

**BENEDICTINE** **\$210**  
Huevos hervidos servidos sobre pan ingles y jamón con salsa holandesa.

**NATURALES** **\$155**  
Fritos o revueltos.

**ALBAÑIL** **\$155**  
Dos huevos revueltos con salsa tatemada acompañados con frijoles queso fresco y tortillas de maíz

## Comida

**DEDOS DE POLLO EMPANIZADO** **\$250**  
Acompañados de salsa tártara de chipotle y papas a la Francesa

**ENSALADA CAPRESE** **\$225**  
Frescas rebanadas de jitomate y queso mozzarella con pesto de albahaca y reducción de balsámico

**ENSALADA COBB** **\$290**  
Mezcla de lechugas con pechuga de pollo a la parrilla con tocino, queso roquefort, huevo duro, cebolla, jitomate y aguacate aderezado con vinagreta balsámica

**ENSALADA CESAR**  
Tradicional **\$150**  
Con pollo **\$205**  
Con camarón **\$255**

**CALDO DE POLLO** **\$180**  
Con verduras

**SOPA DE TORTILLA** **\$180**  
Con juliana de tortilla frita con crema, chile pasilla, aguacate, queso panela y chicharrón

**PASTA A LA BOLOÑESA** **\$250**

**PASTA ALFREDO** **\$250**

**FILETE DE PESCADO A LA PARRILLA** **\$410**  
Acompañado con arroz y verduras a la mantequilla

**TACOS DE CAMARÓN AL CHIPOTLE** **\$335**  
Con salsa cremosa de chipotle, acompañados de guacamole

**PECHUGA DE POLLO A LA PARMESANA** **\$310**  
Servida con pasta a la mantequilla

**FAJITAS DE POLLO** **\$310**  
Tiras de pechuga de pollo con cebolla y pimientos, acompañadas de guacamole, frijoles refritos y tortillas de harina o maíz

**CLUB SANDWICH** **\$275**  
Con jamón, tocino, pollo, huevo duro, tomate, lechuga, queso gouda y papas a la Francesa

**HAMBURGUESA CON QUESO** **\$305**  
Con lechuga, jitomate, cebolla, queso gouda y papas a la francesa

**PEPITO DE ARRACHERA** **\$305**  
Con guacamole, frijoles refritos, queso gouda, lechuga, cebolla salteada y jitomate



## Cereals & Bread

<b>CORN FLAKES, All Bran &amp; Zucaritas</b>	<b>\$120</b>
<b>NATURAL YOGURT WITH GRANOLA</b>	<b>\$120</b>
<b>OATMEAL HOT OR COLD</b>	<b>\$120</b>
<b>SWEET ROLLS</b> 4 Pieces.	<b>\$110</b>
<b>TOAST BREAD</b> White or whole wheat.	<b>\$ 90</b>

## Seasonal fresh fruit

<b>FRESH FRUIT WITH COTTAGE CHEESE</b>	<b>\$175</b>
<b>NATURAL YOGURT WITH SEASONAL FRUIT</b>	<b>\$135</b>

## Hot cake, french toast & bagel

<b>BAGEL WITH CHEESE CREAM AND SMOKED SALMON</b>	<b>\$230</b>
<b>PLAIN HOT CAKES OR SERVED WITH HAM</b>	<b>\$170</b>
<b>FRENCH TOAST</b>	<b>\$170</b>
<b>BAGEL WITH CHEESE CREAM</b>	<b>\$170</b>

## Specials breakfast

<b>CONTINENTAL BREAKFAST</b> Orange juice, seasonal fruit plate, sweet rolls and coffee	<b>\$270</b>
<b>AMERICAN BREAKFAST</b> Orange juice, fruit plate, two eggs any style and coffee.	<b>\$325</b>
<b>CHICKEN CHILAQUILES</b> Red or green.	<b>\$230</b>
<b>SHREDDED BEEF NORTEÑA STYLE</b>	<b>\$270</b>
<b>FLOUR QUESADILLAS WITH HAM AND CHEESE</b>	<b>\$210</b>
<b>CHOICE OF BEEF TIPS</b> Choice of sauces Mexican, with onions or with chipotle sauce, served with fried beans.	<b>\$290</b>

## From the farm

<b>RANCHERO STYLE</b> two eggs served over a fried corn tortilla with beans, ham and bathed with ranchero sauce.	<b>\$175</b>
<b>MEXICAN STYLE</b> Two scrambled eggs with tomato onion & jalapeño.	<b>\$175</b>

**BENEDICTINE STYLE** **\$210**  
Poached eggs over English muffin with ham and hollandaise sauce.

**REGULAR** **\$155**  
Fried or scrambled.

**ALBAÑIL STYLE** **\$155**  
Two scrambled eggs served with roasted tomato & chilli sauce accompanied with fresh cheese, fried beans and corn tortillas.

## Lunch

**BREADED CHICKEN FINGERS** **\$250**  
Served with tartar sauce with chipotle chili and French fries

**CAPRESE SALAD** **\$225**  
Fresh tomato and mozzarella cheese slices with basil pesto and balsamic reduction

**COBB SALAD** **\$290**  
Mixed lettuces with grilled chicken breast, bacon, blue cheese, hard boiled egg, onion and tomato served with avocado garnished with balsamic vinegar

**CAESAR SALAD**  
Traditional **\$150**  
With chicken breast **\$205**  
With shrimp **\$255**

**CHICKEN SOUP** **\$180**  
With vegetables

**TORTILLA SOUP** **\$180**  
Chicken and tomato broth with fried corn tortilla strips served with cream, chili sweet pasilla, avocado, panela cheese and crackling

**BOLOGNESE PASTA** **\$250**

**ALFREDO PASTA** **\$250**

**GRILLED FISH FILLET** **\$410**  
Served with rice and vegetable with butter

**SHRIMP TACOS WITH CHIPOTLE SWEET SAUCE** **\$335**  
Served with creamy chipotle sweet sauce and guacamole

**PARMESAN BREADED CHICKEN BREAST** **\$310**  
Accompany with buttered pasta

**CHICKEN FAJITAS** **\$310**  
Chicken breast strips with onion and pepper, accompanied with refried beans and guacamole, flour or corn tortillas

**CLUB SANDWICH** **\$275**  
With ham, bacon, chicken, hard boiled egg, tomato, lettuce and gouda cheese served with French fries

**CHEESE BURGER** **\$305**  
With lettuce, tomato, onion, gouda cheese served with French fries

**FLANK STEAK PEPITO** **\$305**  
With guacamole, refried beans, gouda cheese, lettuce, sautéed onion and tomato



# KID'S MENU

Plato de frutas <b>Fresh fruit plate</b>	80
Ensalada de manzana cremosa arándanos, nuez y apio <b>Creamy apple salad with cranberry, nuts and celery</b>	85
Palomitas de pollo crujientes <b>Chicken breast popcorn</b>	120
Mini hamburguesa con queso y papas a la francesa <b>Mini cheese burger with french fries</b>	150
Quesadillas con pollo y papas a la francesa <b>Chicken quesadillas with french fries</b>	120
Corn dogs con papas a la francesa <b>Corn dog with french fries</b>	95
Helado de chocolate, fresa o vainilla <b>Chocolate, strawberry or vanilla ice cream</b>	105

Precios en pesos, impuesto 16% de IVA. incluido.  
Prices in mexican pesos, 16% VAT included.





# BEBIDAS TODO INCLUIDO

ALL INCLUSIVE BEVERAGES



MEXICO GRAND HOTELS  
*Hacienda Encantada*  
RESORT & RESIDENCES

MEXICO GRAND HOTELS  
*Marina Fiesta*  
RESORT & SPA

MEXICO GRAND HOTELS  
*El Encanto*  
DE LA HACIENDA

## AGUA • WATER

Bonafont

## RON • RUM

Appleton Blanco  
Appleton Special  
Appleton Estate  
Bacardi Añejo  
Bacardi Blanco  
Bacardi Solera  
Capitan Morgan  
Malibú

## VODKA

Absolut Azul  
Absolut Citrón  
Absolut Mandarin  
Absolut Mango  
Absolut Pera  
Absolut Raspberry  
Sky  
Smirnoff  
Stolichnaya  
Wiborowa

## WHISKY

Canadian Club  
Dewars  
Fireball  
J & B  
Jack Daniels  
Jim Beam  
JW Etiqueta Roja  
Makers Mark

## MEZCAL

400 Conejos  
Montelobos  
Recuerdo de Oaxaca  
Unión Joven  
Zignum Platinum  
Zignum Reposado

## TEQUILA

1800 Blanco  
1800 Reposado  
3 Generaciones Añejo  
3 Generaciones Plata  
3 Generaciones Reposado  
Cazadores Blanco  
Cazadores Reposado  
Cuervo Tradicional  
Herradura Blanco  
Homitos Reposado  
Jimador Blanco  
Jimador Reposado  
Maestro Tequilero Blanco  
Maestro Tequilero  
Reposado  
Patrón Reposado  
Patrón Silver

## APERITIVOS

Kahlua  
Agavero  
Frangelico  
Sambuca Vaccari Blanco  
Sambuca Vaccari Negro  
Baileys  
Jagermeister  
Damiana

## BRANDY & COGNAC

Martell VS  
Presidente

## GINEBRA

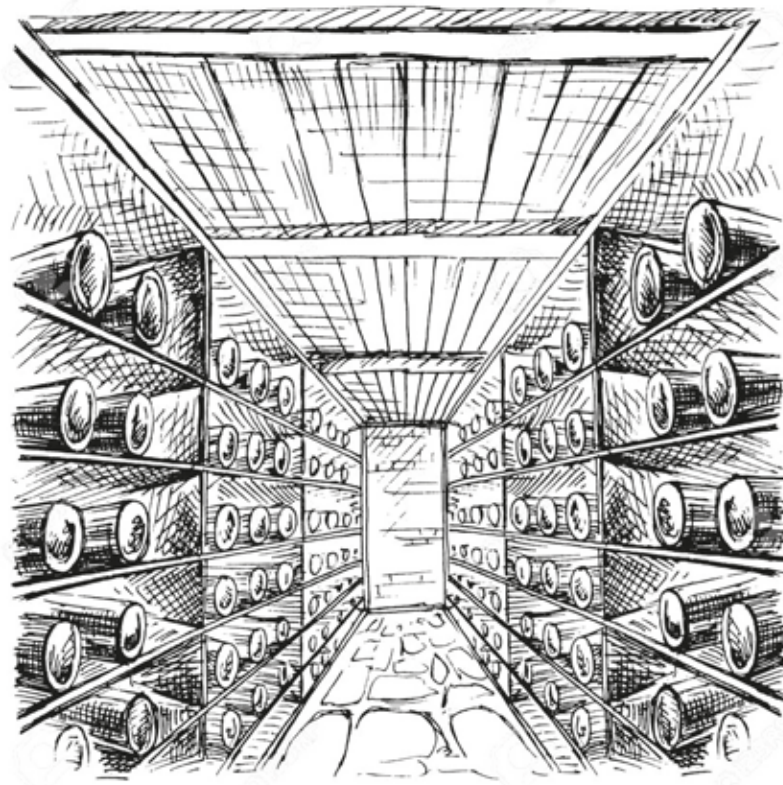
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## VINOS

Vino Blanco  
Vino Tinto  
Vino Rosado  
Vino Espumoso

Toda la cockteleria nacional, está incluida, con las marcas de licores de esta lista  
*All domestic cocktail are included with the brands of liquors listed above.*





## VINO POR COPEO - WINE BY THE GLASS

ESPUMOSO-SPARKLING

5 oz

**N/V Naonis Jadder, Prosecco Brut**

**Veneto, Italy**

**150**

## VINO BLANCO-WHITE WINE

**2018 Malagon, Sauvignon Blanc**

**Valle de Guadalupe, México**

**200**

## VINO TINTO- RED WINE

**2017 Cantera, Merlot**

**Maule, Chile**

**200**

Pecios en Pesos Mexicanos. IVA Incluido. / Prices are in Mexican Pesos Currency. Tax included.





## CHAMPAGNE

750ml

2008	Dom Perignon	Épernay , France	7,500
N/V	Veuve Clicquot, Brut Rose	Reims, France	2,900
N/V	Veuve Clicquot, Brut	Reims, France	2,900
N/V	Taittinger, Brut	Reims, France	2,350
N/V	Moet & Chandon Brut Imperial	Épernay, France	2,350
N/V	Moet & Chandon <i>Nectar</i> Imperial	Épernay, France	2,500

## ESPUMOSOS-SPARKLING

N/V	Yellow Tail, Brut	Australia	600
N/V	Yellow Tail, Brut Rose	Australia	600
N/V	Merotto Cartizze, Prosecco Brut	Valldoviadene, Italy	2,500
N/V	Pinelli, Moscato	Veneto, Italy	700
N/V	Naonis Rose, Dry	Veneto, Italy	680
N/V	Naonis Jadder, Brut	Veneto, Italy	620
N/V	Norton Rose, Brut	Mendoza, Argentina	1,200

## VINO ROSADO-ROSE WINE

2019	Fleurs de Prairie	Provence, France	1,600
N/V	Timido, Spumante	Friulli, Italy	1,300
2019	Le Poussin	Provence, France	920
2018	Casa Madero V	Parras, Mexico	800

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## CHARDONNAY

### USA

750ml

2017	La Crema	Sonoma Coast	2,450
2014	Freemark Abbey	Napa Valley	2,050
2017	Hess Select	Sonoma coast	1,200
2016	Indigo Eyes	Sonoma Coast	650

### MÉXICO

2018	Casa Madero, Casa Grande	Parras	1,200
2018	Marella	Valle de Guadalupe	1,200
2017	Quinta Monasterio, Natal	Valle de Guadalupe	1,150
2018	El Cielo, Halley	Valle de Guadalupe	1,000
2018	Casa Madero	Parras	780

### ARGENTINA

2018	Alfredo Roca	Mendoza, Argentina	700
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### ITALIA - ITALY

2015	Tramin	Alto Adige, Italy	1,200
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## SAUVIGNON BLANC

USA 750ml

2016	Duckhorn	Napa Valley	2,000
2018	Pedroncelli	Sonoma Valley	1,100

## MEXICO

2019	Henri Lurton	Valle de Guadalupe	1,200
2018	Marella	Valle de Guadalupe	1,200
2019	Lagrimas	Valle de San Vicente	800
2019	Malagon	Valle de Guadalupe	700

## FRANCIA - FRANCE

2018	Pascal Jolivet, Attitude	Loire Valley	1,050
2019	La Poule Blanche	Provence	920
2017	Arrogant Frog	Languedoc	600

## NUEVA ZELANDA – NEW ZELAND

2019	Dashwood	Marlborough	1,200
2018	Sileni	Marlborough	1,150

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## PINOT GRIGIO

750ml

2018	Tramin	Alto Adige, Italy	1,200
2019	Zio Baffa	Sicily, Italy	750
2018	Vigneti	Friulli, Italy	700

## OTROS GRANDES BLANCOS · OTHERS FINE WHITES

2018	Fluxus, Chenin Blanc-Chardonnay	Valle de Guadalupe, México	1,200
2015	Schlumberger Princes Abbes, Riesling	Alsace, France	1,400
2018	Paco y Lola, Albariño	Rias Baixas, Spain	1,000
2018	Leira By Paso Pondal, Albariño	Rias Baixas, Spain	850
2019	Bianchi New Age sweet wine	Mendoza, Argentina	700

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# CABERNET SAUVIGNON

## USA

750ml

2014	Far Niente	Napa Valley	11,800
2011	Heitz Cellar	Napa Valley	5,800
2016	Stags´ Leap	Napa Valley	5,500
2015	Turnbull	Napa Valley	4,500
2017	Ca´ Momi	Napa Valley	1,700
2017	Decoy	Sonoma Coast	1,700
2017	Cab is King	Napa Valley	1,500
2018	Cartlidge & brown	Sonoma Coast	1,300
2018	Indigo Eyes	California	650

## MÉXICO

2017	Henri Lurton	Valle de San Vicente	2,500
2018	Casa Grande Gran Reserva	Valle de Parras	2,000
2016	Santo Tomas	Valle de Santo Tomas	1,100
2018	Casa Madero	Valle de Parras	800

## ARGENTINA

2017	Viento Sur	Mendoza	650
2018	Laderas Del Valle	Mendoza	700

## AUSTRALIA

2018	Yellow Tail	South Australia	600
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## MEZCLAS DE TINTOS · RED BLENDS

750ml

2017	Icaro, CS- Merlot-Malbec-Petit Verdot- Nebbiolo	Valle De Guadalupe, Mexico	3,800
2011	Unico By Santo Tomas	Valle De Santo Tomas, Mexico	3,800
2017	Minotauro, Cabernet Ruby- CS- Nebbiolo	Valle De Guadalupe, Mexico	1,850
2016	Ala Rota CS- Petit Verdot-Tannat- Malbec	Valle De Guadalupe, Mexico	1,550
2018	Bruma, Plan B Cabernet-Merlot	Valle De Guadalupe, Mexico	1,500
2016	Quinta Monasterio Cabernet-Merlot	Valle De Guadalupe, Mexico	1,450
2017	Mariatinto	Valle De Guadalupe, Mexico	1,500
2017	Eclipse, Merlot-Nebbiolo-Cs	Valle De Guadalupe, Mexico	1,200
2017	Tacuche, CS-Merlot-Malbec-Syrah	Hidalgo, Mexico	900

## MALBEC

2013	Tierra Adentro	Zacatecas, Mexico	1,800
2015	Punto Final	Mendoza, Argentina	1,250
2017	Altos las Hormigas	Mendoza, Argentina	900

## PINOT NOIR

2013	Tramin, <i>Pinot Nero</i>	Alto Adige, Italy	3,800
2015	Resonance	Oregon, USA	2,300
2017	La Crema	Sonoma, USA	2,200
2015	Lyric	Santa Barbara, USA	2,500
2015	Migration	Sonoma, USA	2,500
2018	Josh	California, USA	1,000
2018	Alfredo Roca	Mendoza, Argentina	700
2018	Indigo eyes	California, USA	650

## MERLOT

2013	Tierra Adentro	Zacatecas, Mexico	1,500
2017	La Colonia	Mendoza, Argentina	800
2017	Carmen Clasico	Valle Central, Chile	660

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## NEBBIOLO

750ml

2008	Rocche Dell' Anunziata Torriglione, Barolo	Piedmont, Italy	10,750
2007	Elio Altare Cerreta, Barolo	Piedmont, Italy	5,000
2012	Pio Cesare, Barolo	Piedmont, Italy	4,450
2011	Pecchenino San Giuseppe, Barolo	Piedmont, Italy	4,000
2017	Henri Lurton, Nebbiolo	Valle de Guadalupe, Mexico	1,050
2017	Casa Magoni, Nebbiolo	Valle de Guadalupe, Mexico	980
2017	L.A. Cetto, Nebbiolo	Valle de Guadalupe, Mexico	800

## SANGIOVESE

2010	Marchessi Col di Sole, Brunello di Montalcino	Tuscany, Italy	4,200
2013	Marchessi, Inseme <i>Super-Tuscan</i>	Tuscany, Italy	2,000
2013	Marchessi, Chianti Superiore	Tuscany, Italy	1,400
2013	Marchessi, Sangiovese	Tuscany, Italy	800
2019	Zio Baffa, Sangiovese	Sicily, Italy	750

## TINTOS INTERESANTES · OTHER FINE REDS

2013	Pecchenino, Dolcetto	Piedmont, Italy	2,800
2018	Le Coq Rouge Syrah-Grenache-Merlot	Provence, France	920
2018	Banrock Station, Shiraz	South Australia	700

## Formato Especial-Special Bottle Format

N/V	Moet & Chandon Brut Imperial 3 LT.	Épernay, France	13,600
N/V	Moet & Chandon Brut Imperial 375 ml.	Épernay, France	1,300
N/V	Veuve Clicquot Brut, 375 ml.	Reims, France	1,350

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