

Desayunos

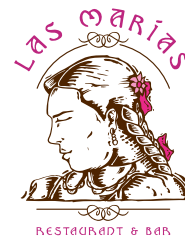


DESAYUNO CONTINENTAL Su elección de jugo de naranja, toronja, verde o plato de frutas, pan dulce, mantequilla, mermelada, café, té o leche	\$265	CANASTA DE PAN DULCE SURTIDO (4 piezas)	\$95
DESAYUNO AMERICANO Su elección de jugo de naranja, toronja, verde o plato de frutas, huevos revueltos o fritos con jamón, salchicha o tocino, pan dulce y pan tostado, mantequilla, mermelada, café, té o leche	\$330	HOT CAKES O WAFFLES Naturales	\$155
JUGOS NATURALES Naranja, toronja o verde	\$80	Con tocino o salchicha	\$155
LICUADOS Plátano y/o fresa	\$80	Con arándano o manzana	\$170
SUPREMA DE TORONJA	\$95	PAN FRANCÉS	\$155
PLATO DE FRUTAS FRESCAS Con queso cottage o yogurt	\$170	HUEVOS FRITOS O REVUELTOS Con jamón, tocino o salchicha, servidos con papa hash brown y frijoles refritos	\$155
SELECCIÓN DE CEREALES Corn Flakes, Fruit Loops, All Bran, Zucaritas o Choco Krispis Servidos con plátano	\$115	OMELETTE AL GUSTO Natural, jamón, queso, tocino, salchicha, cebolla, champiñones, pimientos o jitomate, servidos con papa hash brown y frijoles refritos	\$155
AVENA TRADICIONAL Servidos con leche y plátano	\$115	OMELETTE VEGETARIANO Claras de huevo con calabacita, cebolla, champiñones y pimientos, acompañado de rodajas de jitomate y queso panela a la plancha	\$170
YOGURT Natural, de frutas o bajo en grasa	\$65	HUEVOS RANCHEROS Fritos sobre tortilla de maíz y jamón, cubiertos en salsa roja, acompañado de queso panela asado y frijoles refritos	\$170
YOGURT CON GRANOLA y fruta picada	\$130	CHILAQUILES CON POLLO Verdes o rojos servidos con crema, cebolla morada, queso y frijoles refritos	\$225

Comida

DEDOS DE POLLO EMPANIZADO Acompañados de salsa tártara de chipotle y papas a la Francesa	\$250	TACOS DE CAMARÓN AL CHIPOTLE Con salsa cremosa de chipotle, acompañados de guacamole	\$335
ENSALADA CAPRESE Frescas rebanadas de jitomate y queso mozzarella con pesto de albahaca y reducción de balsámico	\$225	PECHUGA DE POLLO A LA PARMESANA Servida con pasta a la mantequilla	\$310
ENSALADA COBB Mezcla de lechugas con pechuga de pollo a la parrilla con tocino, queso roquefort, huevo duro, cebolla, jitomate y aguacate aderezado con vinagreta balsámica	\$290	FAJITAS DE POLLO Tiras de pechuga de pollo con cebolla y pimientos, acompañadas de guacamole, frijoles refritos y tortillas de harina o maíz	\$310
ENSALADA CESAR Tradicional	\$150	CLUB SANDWICH Con jamón, tocino, pollo, huevo duro, tomate, lechuga, queso gouda y papas a la Francesa	\$275
Con pollo	\$205	HAMBURGUESA CON QUESO Con lechuga, jitomate, cebolla, queso gouda y papas a la francesa	\$305
Con camarón	\$255	PEPITO DE ARRACHERA Con guacamole, frijoles refritos, queso gouda, lechuga, cebolla salteada y jitomate	\$305
CALDO DE POLLO Con verduras	\$180		
SOPA DE TORTILLA Con juliana de tortilla frita con crema, chile pasilla, aguacate, queso panela y chicharrón	\$180		
PASTA A LA BOLOÑESA	\$250		
PASTA ALFREDO	\$250		
FILETE DE PESCADO A LA PARRILLA Acompañado con arroz y verduras a la mantequilla	\$410		

**PRECIOS EN MONEDA NACIONAL, PRECIOS INCLUYEN 16% IVA



Breakfast

CONTINENTAL BREAKFAST Your choice of orange, grapefruit, green juice or fruit plate, sweet rolls, butter and jam, coffee, tea or milk	\$265	BASKET OF SWEET ROLLS (4 pieces)	\$95
AMERICAN BREAKFAST Your choice of orange, grapefruit, green juice or fruit plate, scrambled or fried eggs with ham, sausage or bacon, sweet rolls and toast, butter and jam, coffee, tea or milk	\$330	PANCAKES OR WAFFLES Plain With bacon or sausage With cranberry or apple	\$155 \$155 \$170
FRESH JUICE Orange, grapefruit or green juice	\$80	FRENCH TOAST	\$155
SMOOTHIES Banana and/or strawberries	\$80	SCRAMBLED OR FRIED EGGS With ham, bacon or sausage served with hash brown and refried beans	\$155
GRAPEFRUIT SUPREME	\$95	OMELETTE ANY STYLE Plain, ham, cheese, bacon, sausage, onion, mushrooms, peppers or tomato served with hash brown and refried beans	\$155
FRESH TROPICAL FRUIT With yoghurt or cottage cheese	\$170	VEGETARIAN OMELETTE White egg omelette with zucchini, onion, mushrooms and peppers, served with tomato and grilled panela cheese	\$170
SELECTIONS OF CEREALS Corn Flakes, Fruit Loops, Frosted Flakes or chocolate flavor inflated rice grains, served with banana	\$115	RANCHERO STYLE EGGS Fried eggs on corn tortilla and ham covered with spicy tomato sauce, served with panela cheese and refried beans	\$170
TRADITIONAL HOT OATMEAL Served with milk and banana	\$115	CHICKEN CHILAQUILES Lightly fried corn tortilla mixed with chicken with green or red sauce, served with cream, red onions, cheese and refried beans	\$225
YOGHURT Plain, fruit flavored or low fat yoghurt	\$65		
YOGHURT WITH GRANOLA Served with fruit	\$130		

Lunch

BREADED CHICKEN FINGERS Served with tartar sauce with chipotle chili and French fries	\$250	SHRIMP TACOS WITH CHIPOTLE SWEET SAUCE Served with creamy chipotle sweet sauce and guacamole	\$335
CAPRESE SALAD Fresh tomato and mozzarella cheese slices with basil pesto and balsamic reduction	\$225	PARMESAN BREADED CHICKEN BREAST Accompany with buttered pasta	\$310
COBB SALAD Mixed lettuces with grilled chicken breast, bacon, blue cheese, hard boiled egg, onion and tomato served with avocado garnished with balsamic vinegar	\$290	CHICKEN FAJITAS Chicken breast strips with onion and pepper, accompanied with refried beans and guacamole, flour or corn tortillas	\$310
CAESAR SALAD Traditional With chicken breast With shrimp	\$150 \$205 \$255	CLUB SANDWICH With ham, bacon, chicken, hard boiled egg, tomato, lettuce and gouda cheese served with French fries	\$275
CHICKEN SOUP With vegetables	\$180	CHEESE BURGER With lettuce, tomato, onion, gouda cheese served with French fries	\$305
TORTILLA SOUP Chicken and tomato broth with fried corn tortilla strips served with cream, chili sweet pasilla, avocado, panela cheese and crackling	\$180	FLANK STEAK PEPITO With guacamole, refried beans, gouda cheese, lettuce, sautéed onion and tomato	\$305
BOLOGNESE PASTA	\$250		
ALFREDO PASTA	\$250		
GRILLED FISH FILLET Served with rice and vegetable with butter	\$410		

**PRICES IN MEXICAN PESOS, PRICES INCLUDE 16% TAX

KID'S MENU

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

BRANDY & COGNAC

Don Pedro
Martell VS
Presidente
Torres 10

CERVEZA • BEER

Bohemia Oscura
Indio
Sol
Tecate Roja
Tecate Light
XX Lager

VODKA

Absolut Azul
Absolut Mandarin
Absolut Citron
Absolut Raspberry
Absolut Mango
Sky
Smirnoff
Wiborowa

RON • RUM

Appleton Blanco
Appleton Special
Bacardi Añejo
Capitan Morgan bco
Capitan Morgan añejo
Malibu

GINEBRA • GIN

Beefeater
Oso Negro
Gordons

LICORES • LIQUORS

Amareto
Campari
Damiana
Kahlua
Midori

TEQUILA

Cazadores Reposado
Cuervo 1800 reposado
Herradura Blanco
Jimador Blanco
Jimador Reposado
Sausa Hornito

WHISKY

Canadian Club
J&B
Jim Bean
Etiqueta Roja
Passport

VINO BLANCO • WHITE WINE

Chardonnay Rincones
Sauvignon Blanc Rincones

VINO TINTO • RED WINE

Cabernet Sauvignon Rincones
Merlot Rincones

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