

# 200 sabores

— COCINA DE CASA —

## R O O M S E R V I C E



PARA SERVICIO MARCAR 515  
FOR ROOM SERVICE, PLEASE DIAL 515

### PARA EMPEZAR

Mini pan dulce \_\_\_\_\_ \$ 50.00

3 piezas de su elección  
*Assorted mini Mexican sweet bread (3 pcs of your choice)*

Supremas de toronja \_\_\_\_\_ \$140.00

*Grapefruit supreme*

Fruta de temporada \_\_\_\_\_ \$165.00

Se acompaña de miel y granola  
*Seasonal fruit with honey and granola*

Pan francés 200 sabores \_\_\_\_\_ \$180.00

Pan de la casa con una costra crocante de azúcar con canela. Se acompaña con frutos rojos  
*French Toast 200 sabores (made with our homemade bread topped with a cinnamon-sugar crust and served with seasonal berries)*

Yogurt griego con frutos rojos \_\_\_\_\_ \$195.00

*Greek yogurt with berries*

### PARA SEGUIR

Molletes clásicos \_\_\_\_\_ \$110.00

*Traditional Mexican molletes (Mexican open bolillo bread sandwich with refried beans and melted cheese)*

AGREGA:

ADD:

• Jamón \_\_\_\_\_ \$ 25.00

*Ham*

• Tocino \_\_\_\_\_ \$ 55.00

*Bacon*

• Chorizo \_\_\_\_\_ \$ 55.00

*Chorizo sausage*

• 3 quesos \_\_\_\_\_ \$115.00

*3 cheeses*

Sincronizada \_\_\_\_\_ \$150.00

Acompañada de frijoles y guacamole  
*Sincronizada quesadilla (flour tortilla-based sandwich served with a side dish of beans and guacamole)*

Croque Monsieur \_\_\_\_\_ \$160.00

Pan de caja, jamón, queso manchego, bañado con salsa bechamel y se acompaña con guarnición de ensalada fresca

*Croque Monsieur (hot sandwich made with loaf bread, ham and Manchego cheese, topped with bechamel sauce; served with a side dish of fresh salad)*

Croque Madame \_\_\_\_\_ \$175.00

Pan de caja, jamón, queso manchego, bañado con salsa bechamel, huevo estrellado y se acompaña con guarnición de ensalada fresca

*Croque Madame (hot sandwich made with loaf bread, ham and Manchego cheese, topped with a fried egg and bechamel sauce; served with a side dish of fresh salad)*

Hot cakes o Waffles con helado \_\_\_\_\_ \$185.00

*Pancakes or Waffles and ice cream*

\*EL SERVICIO A LA HABITACIÓN NO GENERA COSTO ADICIONAL  
TODOS NUESTROS PRECIOS INCLUYEN IVA

## HUEVOS Y OMELETES

Los omelettes se acompañan de una guarnición de ensalada fresca

*All omelettes are served with a side dish of fresh salad*

**Omelette al gusto 3 ingredientes:** \_\_\_\_\_ \$140.00

*Omelette with your choice of: (up to 3 ingredients)*

- **Queso Oaxaca**  
*Oaxaca cheese*
- **Queso manchego**  
*Manchego cheese*
- **Jamón**  
*Ham*
- **Salchicha**  
*Hotdog*
- **Tocino**  
*Bacon*
- **Longaniza**  
*Longaniza sausage*
- **Champiñón**  
*Mushrooms*
- **Espinacas**  
*Spinach*
- **Salsa mexicana (jitomate, cebolla, chile serrano)**  
*Mexican pico de gallo sauce (minced red tomato, onion and serrano pepper)*
- **Rajas**  
*Poblano pepper Rajas (sauteed poblano peppers strips and onions)*
- **Nopal**  
*Nopal cactus*

**Huevos al sartén** \_\_\_\_\_ \$155.00

*Tortilla, frijoles, nopal, par de huevos estrellados o revueltos, salsa roja y gratinados con queso manchego*  
*Eggs skillet (corn tortilla, beans, nopal cactus, two fried or scrambled eggs and tomato sauce; topped with melted Manchego cheese)*

**Omelette fungi** \_\_\_\_\_ \$220.00

*Queso manchego, mezcla de hongos de temporada y espinacas a la crema bañado en una salsa de hongos*  
*Funghi omelette (Manchego cheese, seasonal mushrooms and creamy spinach topped with mushroom sauce)*

**Huevos rotos** \_\_\_\_\_ \$225.00

*Spanish broken eggs (over easy fried eggs served over French fries)*

**Omelette mediterráneo** \_\_\_\_\_ \$240.00

*Queso de cabra, jitomate deshidratado y jamón serrano con un toque de salsa pesto*  
*Mediterranean omelette (goat cheese, dry tomatoes and serrano ham with a touch of pesto sauce)*

**Omelette de salmón** \_\_\_\_\_ \$270.00

*Queso de cabra, salmón ahumado y espárragos con un toque de salsa blanca al vino*  
*Salmon omelette (goat cheese, smoked salmon and asparagus with a touch of white wine sauce)*

## TOAST 200 SABORES

Se acompañan con una ensalada fresca

*Served with a side dish of fresh salad*

**Toast campesino** \_\_\_\_\_ \$110.00

*Pan de masa madre, jitomate, pepino, cebolla morada y queso de cabra espolvoreado*  
*Peasant's toast (sourdough bread, red tomato, cucumber and red onion sprinkled with goat cheese)*

**Toast de aguacate** \_\_\_\_\_ \$180.00

*Pan de masa madre, aguacate y queso de cabra espolvoreado*  
*Avocado toast (sourdough bread and avocado sprinkled with goat cheese)*

**Toast de frutos rojos** \_\_\_\_\_ \$225.00

*Pan de masa madre, cama de queso crema, frutos rojos de temporada, bañado con coulis de frutos al vino tinto*  
*Berries toast (sourdough bread, cream cheese spread, berries in season, dressed with fruit coulis with red wine)*

**AGREGA:**  
*ADD:*

• **Huevo (1 pieza)** \_\_\_\_\_ \$ 15.00  
*Eggs (1 pc)*

• **Cambia a solo claras** \_\_\_\_\_ \$ 40.00  
*Only egg whites*

• **Hongos de temporada** \_\_\_\_\_ \$ 55.00  
*Seasonal mushrooms*

• **Jamón serrano** \_\_\_\_\_ \$ 80.00  
*Serrano ham*

• **Salmón ahumado** \_\_\_\_\_ \$120.00  
*Smoked salmon*

## CHILAQUILES O ENCHILADAS

Salsa verde, salsa roja, mole rojo, negros (salsa de frijol)

*Green tomato sauce, red tomato sauce, red mole sauce, black bean sauce*

**Chilaquiles o Enchiladas** \_\_\_\_\_ \$125.00

Crema, queso rallado, cebolla y brotes de cilantro

*Chilaquiles or enchiladas (sour cream, grated cheese, minced onion and cilantro sprouts)*

**Enchiladas con tortilla de nopal** \_\_\_\_\_ \$125.00

Se sirven con yogurt griego, queso panela, cebolla y brotes de cilantro

*Enchiladas (made with nopal cactus tortilla, served with Greek yogurt, panela cheese, minced onion and cilantro sprouts)*

**Chilaquiles con totopo de nopal** \_\_\_\_\_ \$125.00

Se sirven con yogurt griego, queso panela, cebolla y brotes de cilantro

*Chilaquiles (made with crispy nopal cactus totopos, served with Greek yogurt, panela cheese, minced onion and cilantro sprouts)*

AGREGA:

ADD:

• **Huevo (2 piezas)** \_\_\_\_\_ \$ 30.00  
*Eggs (2 pcs)*

• **Cambia a solo claras** \_\_\_\_\_ \$ 40.00  
*Only egg whites*

• **Pollo** \_\_\_\_\_ \$ 60.00  
*Chicken*

• **Arrachera** \_\_\_\_\_ \$ 95.00  
*Arrachera (marinated skirt steak)*

• **Cecina** \_\_\_\_\_ \$110.00  
*Cecina (salted, air-dried beef steak)*

## LO HEALTHY

**Avena hidratada con frutos rojos** \_\_\_\_\_ \$105.00

Avena, leche de almendras, miel, canela, frutos rojos de temporada

*Soaked oats with berries (oats, berries in season, almond milk, honey and cinnamon)*

**Tacos de lechuga** \_\_\_\_\_ \$155.00

Pollo, champiñón, queso panela y jitomate cherry

*Taco lettuce wrap (chicken, mushrooms, panela cheese and cherry tomatoes)*

**Panela asado** \_\_\_\_\_ \$160.00

Queso panela asado, nopal asado, bañado en salsa verde, jitomate cherry y yogurt griego

*Grilled panela cheese (grilled panela cheese with grilled nopal cactus dressed in green tomato sauce, cherry tomatoes and Greek yogurt)*

## SÁNDWICHES, CHAPATAS Y MÁS

Se acompañan con ensalada fresca o papas a la francesa

*Served with a side dish of fresh salad or French fries*

**Club sándwich** \_\_\_\_\_ \$210.00

Clásico con jamón, queso americano, tocino, jitomate

*Clubhouse sandwich (traditional clubhouse sandwich with ham, American cheese, bacon and tomato slices)*

**Croissant** \_\_\_\_\_ \$225.00

Jamón, queso manchego, lechuga, jitomate

*Croissant (ham, Manchego cheese, lettuce and tomato)*

• **Cambia a pechuga de pavo** \_\_\_\_\_ \$ 50.00

*Change to Turkey breast ham*

**Hamburguesa de res** \_\_\_\_\_ \$240.00

Con papas a la francesa

*Beef burger with French fries*

**Chapata Margarita** \_\_\_\_\_ \$240.00

Mozzarella de búfala, jitomate, albahaca, arúgula, aceite de oliva y pesto

*Margarita Ciabatta (Buffalo mozzarella, red tomato, basil, arugula, olive oil and pesto)*

**Chapata de pechuga de pavo** \_\_\_\_\_ \$270.00

Pechuga de pavo, mozzarella fresca, queso manchego, pera, lechuga y reducción de vinagre balsámico

*Turkey breast Ciabatta (Turkey breast, fresh Mozzarella cheese, Manchego cheese, pear, lettuce and balsamic glaze dressing)*

**Chapata de salmón** \_\_\_\_\_ \$285.00

Salmón ahumado, queso de cabra, arúgula, jitomate, alcaparras y reducción de vinagre balsámico

*Salmon Ciabatta (smoked salmon, goat cheese, arugula, tomato, capers and balsamic glaze dressing)*

**Chapata mediterránea** \_\_\_\_\_ \$290.00

Jamón serrano, mozzarella fresca, queso de cabra, espinaca, jitomate y aceite de oliva

*Mediterranean Ciabatta (Serrano ham, fresh Mozzarella cheese, goat cheese, spinach, tomatoes and olive oil)*

## AGREGA A TU PLATILLO

<b>Huevo extra</b> _____ \$ 15.00 <i>Extra egg</i>	<b>Granola</b> _____ \$ 45.00 <i>Granola</i>
<b>Arroz</b> _____ \$ 25.00 <i>Rice</i>	<b>Verduras al vapor</b> _____ \$ 50.00 <i>Steamed vegetables</i>
<b>Ensalada fresca</b> _____ \$ 25.00 <i>Fresh salad</i>	<b>Chiles toreados</b> _____ \$ 50.00 <i>Pan-roasted peppers</i>
<b>Vaso de leche</b> _____ \$ 40.00 <i>Glass of milk</i>	<b>Totopos</b> _____ \$ 55.00 <i>Totopos (tortilla chips)</i>
<b>Frijoles refritos</b> _____ \$ 40.00 <i>Refried beans</i>	<b>Yogurt o queso cottage</b> _____ \$ 55.00 <i>Yogurt or cottage cheese</i>
<b>Cebollitas cambray</b> _____ \$ 40.00 <i>Mexican spring onions</i>	<b>Papas a la francesa</b> _____ \$ 75.00 <i>French fries</i>
<b>Cereal</b> _____ \$ 45.00 <i>Cereal</i>	<b>Guacamole</b> _____ \$110.00 <i>Guacamole</i>

## BEBIDAS

<b>Jugo de temporada 400 ml</b> _____ \$ 90.00 <i>Fresh juice (seasonal fruit) 16 oz</i>	<b>Café</b> _____ <i>Coffee</i>
<b>Juego verde 400 ml</b> _____ \$ 95.00 <i>Green juice 16 oz</i>	• <b>Americano</b> _____ \$ 55.00 <i>Americano</i>
<b>Clásicos:</b> <i>Traditional juices:</i>	• <b>Espresso</b> _____ \$ 55.00 <i>Espresso</i>
• <b>Jugo de naranja 400 ml</b> _____ \$ 90.00 <i>Orange juice 16 oz</i>	• <b>Capuccino</b> _____ \$ 65.00 <i>Capuccino</i>
• <b>Jugo de zanahoria 400 ml</b> _____ \$ 80.00 <i>Carrot juice 16 oz</i>	• <b>Latte</b> _____ \$ 70.00 <i>Latte</i>
• <b>Jugo de toronja 400 ml</b> _____ \$125.00 <i>Grapefruit juice 16 oz</i>	• <b>Chocolate caliente</b> _____ \$ 90.00 <i>Mexican chocolate-hot</i>
<b>Crea tu jugo</b> _____ \$120.00 <i>Combinación de 2 ingredientes</i> <i>Make your own juice with a mix of two ingredients of your choice</i>	• <b>Chocolate frío</b> _____ \$ 95.00 <i>Mexican chocolate-cold</i>
<b>Smoothies</b> <i>Smoothies:</i>	• <b>Carajillo</b> _____ \$210.00 <i>Carajillo cocktail (espresso and Licor 43)</i>
• <b>Choco-banana con nibs de cacao</b> _____ \$115.00 <i>Choco-banana with cacao nibs</i>	<b>Cerveza nacional</b> _____ \$ 70.00 <i>National Beer</i>
• <b>Frutos rojos con yogurt griego</b> _____ \$135.00 <i>Berries with Greek yogurt</i>	<b>Cerveza importada</b> _____ \$ 85.00 <i>Imported Beer</i>
• <b>Crema de cacahuete y plátano</b> _____ \$110.00 <i>Peanut butter and banana</i>	<b>Cerveza artesanal</b> _____ \$190.00 <i>Craft Beer</i>
<b>Malteada</b> _____ \$ 75.00 <i>Chocolate, fresa, vainilla</i> <i>Milkshake (chocolate, strawberry, vanilla)</i>	• <b>Vaso michelado</b> _____ \$ 35.00 <i>Michelada glass (lime juice and salt)</i>
<b>Refresco</b> _____ \$ 60.00 <i>Soda (assorted)</i>	• <b>Vaso cubano</b> _____ \$ 60.00 <i>Cuban Michelada glass (lime juice, salt, Worcestershire sauce, Maggi seasoning sauce, Tabasco hot sauce; ice optional)</i>
<b>Naranjada o Limonada</b> <i>Lemonade or Orangeade</i>	• <b>Vaso con clamato</b> _____ \$ 70.00 <i>Clamato glass (lime juice, salt and Clamato juice*)</i> <i>*tomato juice with clam</i>
• <b>Jarrito 355 ml</b> _____ \$ 65.00 <i>Jarrito (traditional Mexican mug) 12 oz</i>	
• <b>Media jarra 1 L</b> _____ \$165.00 <i>1/2 pitcher (32 oz)</i>	
• <b>Jarra 2 L</b> _____ \$295.00 <i>Pitcher (64 oz)</i>	