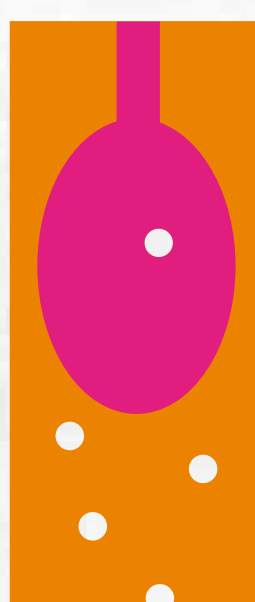


EMPORIO CANCÚN

MENU

Lunch & dinner



CONDIMENTO®
buffet & cocina convergente



APPETIZERS // // // // // // // // //

MELTED CHEESE | 200 g
\$130

Plain or with mushrooms, chorizo or poblano peppers, served with flour or corn tortillas

**ACAPULCO-STYLE
SHRIMP COCKTAIL | 130 g**
\$205

Traditional, a true delight!

BAJA-STYLE FISH TACOS
| 2 PIECES
\$240

Battered fish fillet topped with coleslaw, chipotle mayo and avocado

ENCHILADAS | 3 PIECES
\$100

Stuffed with chicken (150 g), your choice of red, green or swiss, topped with cheese, sour cream, onion and cilantro

SOUPS Y CREAMS // // // //

CHICKEN BROTH | 300 ml
\$75

Shredded chicken, vegetables, rice, with classic sides

TORTILLA SOUP | 300 ml
\$90

Served with avocado, panela cheese, pork rinds, pasilla chilli and sour cream

VEGETABLE
SOUP | 300 ml
\$75

Potato, carrot, spinach, cabbage, zucchini and panela cheese

SANDWICHES & HAMBURGERS

CLASSIC HAMBURGER

| 1 PIECE

\$180

Beef patty (200 g) with cheese, bacon, lettuce, tomato, onion and pickles, served with French fries

CLUB SANDWICH | 1 PIECE

\$170

The traditional one, with ham (40 g), chicken (100 g), cheese and bacon, served with French fries

PANINI STEAK & CHEESE | 1 PIECE

\$265

With flank steak (200 g), caramelized onion, manchego cheese, chipotle mayo, served with French fries

MEAT // // // // // // // // // // // // // // // //

RIB EYE TACOS | 350 g
\$480

With melted cheese, guacamole,
and roasted chillis

GRILLED RIB EYE | 350 g
\$480

With baked potato, roasted chilis and Béar-
naise sauce

MARINATED FLANK
STEAK | 200 g
\$335

With onions and roasted chillis, guacamole
and corn tortillas

FILLET MIGNON | 200 g
\$450

Wrapped in bacon, served with creamy
mushroom sauce and French fries

POULTRY

LEMON AND CILANTRO CHICKEN THIGHS | 300 g

\$75

Served with a mix of lettuce, tomato, Meyer lemon vinaigrette, extra-virgin olive oil and sea salt

GRILLED CHICKEN BREAST | 200 g

\$110

Served with rice and salad

FISH AND SEAFOOD

LEMON PEPPER

SHRIMP | 200 g | \$320

Served with mashed potatoes

FISH FILLET | 200 g | \$305

Your choice of: sautéed with garlic, grilled, buttered or breaded, served with rice

**GRILLED SALMON | 200 g
\$335**

With mashed sweet potatoes and green salad

SEARED TUNA WITH A SESAME SEED

CRUST | 200 g | \$350

Served with sautéed spinach with garlic

**SHRIMP | 200 g
\$320**

Your choice of: guajillo pepper, sautéed with garlic, grilled or breaded, served with rice

ITALIAN CORNER//////

OUR DISHES ARE PREPARED WITH 200 G
OF PASTA

FETUCCINI ALFREDO

\$290

With shrimps (100 g)

YOUR CHOICE OF PASTA

\$120

Short pastas:

FUSSILLI | PENNE

Long pastas:

SPAGUETTI | FETUCCINI

Sauces:

Bolognese | 4 Cheeses | Pomodoro | Pesto

BEVERAGES // // // // // // // // //

LEMONADE | 355 ml | \$65

ORANGEADE | 355 ml | \$65

BOTTLED WATER | 600 ml
| \$25

SODA | 355 ml | \$60

COFFEE | 210 ml | \$40

ESPRESSO | 40 ml | \$55

CAPPUCCINO | 210 ml | \$55

ICED TEA | 355 ml | \$60

DESERTS // // // // // // // // // // // // // // //

NEW YORK CHEESECAKE

| 1 Slice, 180 g

\$80

The traditional, served with red fruits & berries coulis

CHOCO BANANA CHEESE CAKE

| 1 Slice, 180 g

\$85

A unique recipe made with banana, chocolate chunks and pecans

CAJETA FLAN

| 1 Portion, 140 g

\$65

Deliciously made with creamy cajeta, served with pecans

3 MILK CAKE

| 1 Slice, 200 g

\$70

Our famous recipe served with whiped cream and strawberries

// The consumption of raw or undercooked meat, poultry, seafood or egg products increases the risk of foodborne illnesses.

// Prices in Mexican pesos. Tax included

// Average weight of food before cooking

// JUNE, 2020