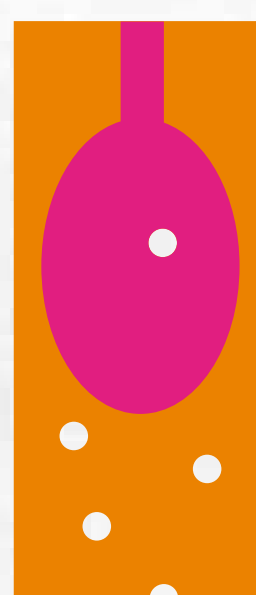


EMPORIO
CIUDAD DE MÉXICO

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** **\$230**

Traditional, a true delight!

BAJA-STYLE FISH TACOS **| 2 PIECES** **\$130**

Battered fish fillet topped with coleslaw, chipotle mayo and avocado

ENCHILADAS | 3 PIECES **\$125**

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

SALADS // // // // // // // // // // //

CLASSIC CAESAR SALAD

\$125

With chicken (150 g) + **\$40**

With shrimp (100 g) + **\$90**

FARMER'S SALAD

\$115

Mix of lettuces, cucumber, carrot, tomato, celery, onion, avocado and hearts of palm, with fine herb vinaigrette

SPINACH SALAD | 265 g

\$130

With mango dressing, caramelized pecans, grapes and goat cheese in panko

SOUPS Y CREAMS *//////*

CHICKEN BROTH | 300 ml
\$68

Shredded chicken, vegetables, rice, with classic sides

TORTILLA SOUP | 300 ml
\$68

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

VEGETABLE
SOUP | 300 ml
\$65

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

SANDWICHES & HAMBURGERS

CLASSIC HAMBURGER

| 1 PIECE

\$215

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

CLUB SANDWICH | 1 PIECE

\$150

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

PANINI STEAK & CHEESE | 1 PIECE

\$145

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

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

RIB EYE TACOS | 350 g
\$350

With melted cheese, guacamole,
and roasted chillis

GRILLED RIB EYE | 350 g
\$360

With baked potato, roasted chilis and Béar-
naise sauce

MARINATED FLANK
STEAK | 200 g
\$235

With onions and roasted chillis, guacamole
and corn tortillas

FILLET MIGNON | 200 g
\$280

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

POULTRY

LEMON AND CILANTRO CHICKEN THIGHS | 300 g

\$140

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

GRILLED CHICKEN BREAST | 200 g

\$145

Served with rice and salad

FISH AND SEAFOOD

LEMON PEPPER

SHRIMP | 200 g | \$295

Served with mashed potatoes

FISH FILLET | 200 g | \$350

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

**GRILLED SALMON | 200 g
\$256**

With mashed sweet potatoes and green salad

SEARED TUNA WITH A SESAME SEED

CRUST | 200 g | \$220

Served with sautéed spinach with garlic

**SHRIMP | 200 g
\$350**

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

\$260

With shrimps (100 g)

YOUR CHOICE OF PASTA

\$190

Short pastas:

FUSSILLI | PENNE

Long pastas:

SPAGUETTI | FETUCCINI

Sauces:

Bolognese | 4 Cheeses | Pomodoro | Pesto

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

LEMONADE | 355 ml | \$40

ORANGEADE | 355 ml | \$40

BOTTLED WATER | 600 ml
| \$32

SODA | 355 ml | \$37

COFFEE | 210 ml | \$37

ESPRESSO | 40 ml | \$37

CAPPUCCINO | 210 ml | \$38

ICED TEA | 355 ml | \$37

DESERTS

NEW YORK CHEESECAKE

| 1 Slice, 180 g

\$78

The traditional, served with red fruits & berries coulis

CHOCO BANANA CHEESE CAKE

| 1 Slice, 180 g

\$78

A unique recipe made with banana, chocolate chunks and pecans

CAJETA FLAN

| 1 Portion, 140 g

\$73

Deliciously made with creamy cajeta, served with pecans

3 MILK CAKE

| 1 Slice, 200 g

\$75

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