

R O O M
S E R V I C E

B r e a k f a s t

EMPORIO
IXTAPA

Dial extension

9

CLASSIC BREAKFASTS

CONTINENTAL

\$145

Fruit plate and juice, coffee, tea or milk, pastries or toast, butter and jam

AMERICAN

\$197

Fruit plate and juice, coffee, tea or milk, pastries or toast; eggs (2 pieces) with bacon, ham or sausage (30 g), refried beans, grilled panela cheese and fried plantain

CALORIE-WISE | 636 cal

\$190

Grapefruit supremes (250 g), green juice, egg white omelette (3 eggs) with grilled panela cheese, spinach and mushrooms. Served with tomato and grilled cactus leaf, coffee, tea or milk, whole wheat bread

CONDIMENTO

\$217

Fruit plate, seasonal juice, tirado-style eggs (scrambled with beans, 2 pieces), green enchilada, grilled panela cheese, coffee, tea or milk, bread or tortillas

Classic breakfasts include: fruit plate (250 g), juice or milk (300 ml), coffee (355 ml) or tea (355 ml), pastries or whole wheat or white toast (2 pieces)

FRUIT AND CEREALS

OATMEAL | 250 g | 380 cal

\$62

Traditional, prepared with milk or water

CEREAL | 25 g | 355 cal

\$77

With milk (240 ml)

BASKET OF PASTRIES

| 3 PIECES

\$77

FRUIT PLATE | 450 g

\$95

With cottage cheese or yoghurt (60 g)

TOAST | 3 PIECES

\$57

Jam and butter

TRADITIONAL EGGS

| 2 PIECES

With refried beans, grilled panela cheese and fried plantain

RANCHEROS | \$125

DIVORCIADOS | \$125

ALBAÑIL | \$125

TIRADOS | \$125

OMELETTE

| 3 EGGS

With refried beans, grilled panela cheese and fried plantain

HAM AND CHEDDAR
CHEESE OMELETTE

\$138

EGG WHITE OMELETTE
WITH SPINACH, TOMATO
AND GOAT CHEESE

\$138

MEDITERRANEAN FRITTATA

\$114

Tomato, feta cheese, olive oil and sea salt

MODERN CLASSICS

CHILAQUILES

\$97

Red or green, with sour cream, cheese, cilantro and onion

With chicken (150 g) + \$30

With egg (2 pieces) + \$10

With flank steak (150 g) + \$35

ENCHILADAS | 3 PIECES

\$115

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

SCRAMBLED EGGS WITH PANCETTA | 2 PIECES

\$165

With parmesan cheese, served with rustic bread

AVOCADO TOAST

| 1 PIECE | 473 cal

\$110

With scrambled or poached eggs (2 pieces), cilantro and olive oil

PANELA CHEESE AND TURKEY HAM SANDWICH | 1 PIECE

\$150

Housemade bread, tomato, lettuce, avocado
and mayonnaise

FRENCH TOAST

| 4 PIECES | 480 cal

\$92

Your choice of:

- Chocolate syrup • Maple syrup
- Whipped cream • Caramel

TRADITIONAL PANCAKES

| 3 PIECES

\$120

Your choice of:

- Chocolate syrup • Maple syrup
- Whipped cream • Caramel

WAFFLES | 3 PIECES

\$97

Your choice of:

- Chocolate syrup • Maple syrup
- Whipped cream • Caramel

BEVERAGES

JUICE | 300 ml | \$55

Orange, grapefruit, carrot, green

MILK | 300 ml | \$45

Light, soy, lactose-free

MILK CHOCOLATE | 210 ml | \$45

Hot or cold

COFFEE | 210 ml | \$40

ESPRESSO | 40 ml | \$45

DOUBLE ESPRESSO | 80 ml | \$75

CAPPUCCINO | 210 ml | \$55

LATTE | 210 ml | \$45

TEA | 210 ml, 1 bag | \$35

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APPETIZERS

MELTED CHEESE | 200 g

\$122

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

ACAPULCO-STYLE

SHRIMP COCKTAIL | 130 g

\$170

Traditional, a true delight!

BAJA-STYLE FISH TACOS

| 2 PIECES

\$170

Battered fish fillet topped with coleslaw, chipotle mayo and avocado

ENCHILADAS | 3 PIECES

\$107

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

SALADS

CLASSIC CAESAR SALAD

\$112

With chicken (150 g) + \$50

With shrimp (100 g) + \$80

FARMER'S SALAD

\$102

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

SPINACH SALAD | 265 g

\$127

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

SOUPS AND CREAMS

CHICKEN BROTH | 300 ml

\$102

Shredded chicken, vegetables, rice, with classic sides

TORTILLA SOUP | 300 ml

\$102

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

VEGETABLE SOUP | 300 ml

\$102

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

SANDWICHES & HAMBURGERS

CLASSIC HAMBURGER

| 1 PIECE

\$182

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

CLUB SANDWICH | 1 PIECE

\$155

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

\$282

With melted cheese, guacamole, and roasted chillis

GRILLED RIB EYE | 350 g

\$290

With baked potato, roasted chilis and Béarnaise sauce

MARINATED FLANK STEAK | 200 g

\$245

With onions and roasted chillis, guacamole and corn tortillas

FILLET MIGNON | 200 g

\$277

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

POULTRY

LEMON AND CILANTRO
CHICKEN THIGHS | 300 g

\$107

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

GRILLED CHICKEN
BREAST | 200 g

\$180

Served with rice and salad

FISH AND SEAFOOD

LEMON PEPPER

SHRIMP | 200 g | \$300

Served with mashed potatoes

FISH FILLET | 200 g | \$245

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

GRILLED SALMON | 200 g | \$270

With mashed sweet potatoes and green salad

SEARED TUNA WITH A SESAME SEED

CRUST | 200 g | \$270

Served with sautéed spinach with garlic

SHRIMP | 200 g

\$292

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

\$300

With shrimps (100 g)

YOUR CHOICE OF PASTA

\$165

Short pastas:

FUSSILLI | PENNE

Long pastas:

SPAGUETTI | FETUCCINI

Sauces:

Bolognese | 4 Cheeses | Pomodoro | Pesto

BEVERAGES

LEMONADE | 355 ml | \$45

ORANGEADE | 355 ml | \$45

BOTTLED WATER | 600 ml | \$30

SODA | 355 ml | \$45

COFFEE | 210 ml | \$40

ESPRESSO | 40 ml | \$45

CAPPUCCINO | 210 ml | \$50

ICED TEA | 355 ml | \$45

DESERTS

NEW YORK CHEESECAKE

| 1 Slice, 180 g

\$85

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

\$80

Deliciously made with creamy cajeta, served with pecans

3 MILK CAKE

| 1 Slice, 200 g

\$80

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