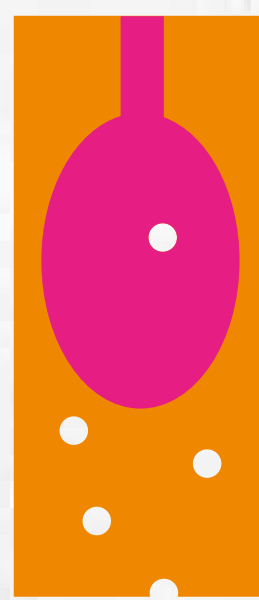
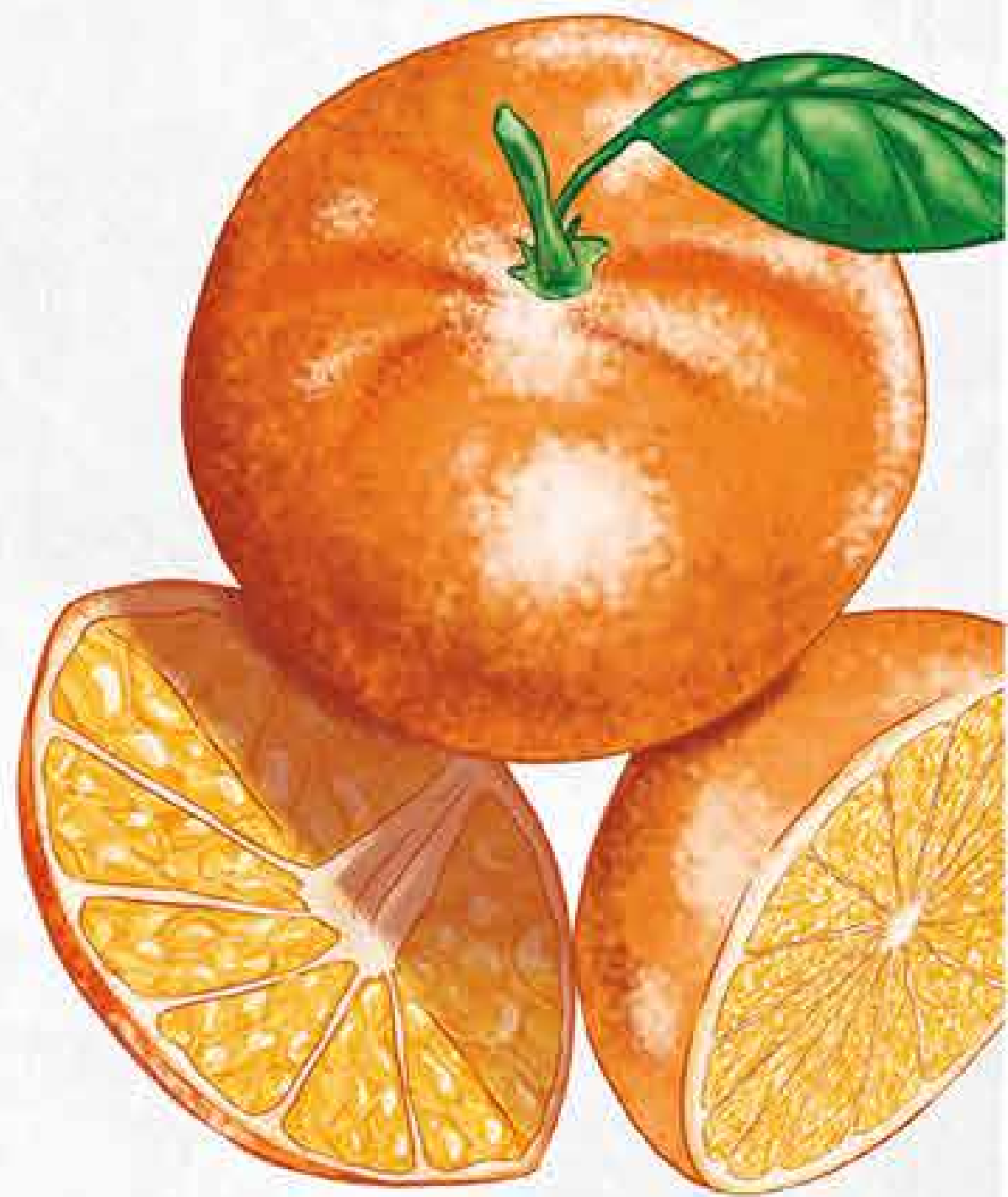


MARRIOTT  
VILLAHERMOSA

MENU  
*Breakfast*



**CONDIMENTO®**  
buffet & cocina convergente



# CLASSIC BREAKFASTS

## CONTINENTAL

**\$170**

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

## AMERICAN


**\$225**

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

**\$196**

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

**HEALTHY START | 380 cal **  
**\$175**

Oatmeal (50 g) or cereal (35 g) with red berries or banana, skim milk and toast

**EXPRESS**  
**\$198**

(10 minutes) Fruit plate and juice, coffee, tea or milk, pastries or toast, butter and jam; scrambled eggs (2 pieces), ham and hash brown

**CONDIMENTO**  
**\$233**

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

Our classic breakfasts include: fruit plate (250 g), juice or milk (300 ml), house coffee (refill) or tea (210 ml), pastries or whole wheat or white toast (2 pieces).



# FRUIT AND CEREALS

**OATMEAL** | 250 g | 380 cal   
\$74

Traditional, prepared with milk or water

**BAKED OATMEAL** | 250 g    
| 620 cal  
\$79

With pecans, raisins, linseed, chia seeds, red fruits, and your choice of: almond or soy milk

**CEREAL** | 25 g | 355 cal  
\$79

With milk (240 ml)

**BASKET OF PASTRIES**  
| 3 PIECES  
\$76

**FRUIT PLATE** | 450 g   
\$76

With cottage cheese or yoghurt (60 g)

**TOAST** | 3 PIECES   
\$59

Jam and butter

# **EGGS** // // // // // // // // // // // // // // // // // **| 2 PIECES**

Served with fried plantain, grilled panela cheese and refried beans

**\$ 139**

## **YOUR CHOICE OF UP TO 4 INGREDIENTS (60 g in all):**

- Tomato • Onion • Mushroom
- Spinach • Peppers • Huitlacoche
- Squash blossom • Ham • Bacon
- Turkey breast • Chorizo • Caramelized onion • Oaxaca cheese • Cheddar cheese
- Panela cheese • Goat cheese
- Cream cheese

# TRADITIONAL EGGS

| 2 PIECES

Served with fried plantain, grilled panela cheese and refried beans

\$145

RANCHEROS 

DIVORCIADOS 

ALBAÑIL 

TIRADOS

# OMELETTES

| 3 EGGS

Served with fried plantain, grilled panela cheese and refried beans

\$157

**HAM AND CHEDDAR CHEESE OMELETTE**

**EGG WHITE OMELETTE WITH SPINACH, TOMATO AND GOAT CHEESE** 

**HUITLACOCHÉ AND OAXACA CHEESE OMELETTE** 

**POBLANO PEPPER AND CORN OMELETTE** 

**MEDITERRANEAN FRITTATA**  

Tomato, feta cheese, olive oil and sea salt

# MODERN CLASSICS

## CHILAQUILES

**\$145**

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

With chicken (150 g) **+\$18**

With egg (2 pieces) **+\$10**

With flank steak (150 g) **+\$74**

## ENCHILADAS | 3 PIECES

**\$155**

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

**\$145**

With parmesan cheese, served with rustic bread

## EGGS BENEDICT | 2 PIECES

**\$175**

With hash brown



## VERACRUZ-STYLE EGGS

| 3 PIECES

\$145

Burritos filled with Mexican-style eggs (with chopped tomato, onion and spicy peppers), with bean sauce, chorizo, sour cream and cheese, with roasted chilli

## MEDITERRANEAN EGGS

| 2 PIECES

\$145

Baked eggs with pomodoro sauce, goat cheese, oregano and extra-virgin olive oil

## AVOCADO TOAST | 1 PIECE

| 473 cal

\$145

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

## PANELA CHEESE AND TURKEY HAM SANDWICH

| 1 PIECE

\$120

Housemade bread, tomato, lettuce, avocado and mayonnaise

## **FRENCH TOAST | 4 PIECES**

**| 480 cal**

**\$79**

Your choice of:

- Chocolate syrup • Maple syrup
- Whipped cream • Caramel

## **PANCAKES WITH RICOTTA CHEESE AND APPLE**

**| 3 PIECES**

**\$99**

## **TRADITIONAL PANCAKES | 3 PIECES**

**\$89**

Your choice of:

- Chocolate syrup • Maple syrup
- Whipped cream • Caramel

## **WAFFLES | 3 PIECES**

**\$92**

Your choice of:

- Chocolate syrup • Maple syrup
- Whipped cream • Caramel

# EXTRAS

\$39

HAM | 60 g

BACON | 60 g

TURKEY HAM | 60 g

GRILLED PANELA CHEESE | 60 g

REFRIED BEANS | 180 g

AVOCADO | 60 g

HASH BROWN | 1 piece

HAM STEAK | 1 piece

EGG | 1 piece

WHOLE WHEAT BREAD | 2 pieces

TORTILLAS | 6 pieces

Corn or flour

# BEVERAGES

**JUICE | 300 ml | \$55**

Orange, grapefruit, carrot, green

**MILK | 300 ml | \$39**

Low-fat, soy, lactose-free

**MILK CHOCOLATE | 210 ml  
| \$45**

Hot or cold

**COFFEE | 210 ml | \$50**

**ESPRESSO | 40 ml | \$53**

**DOUBLE ESPRESSO | 80 ml  
| \$99**

**CAPPUCCINO | 210 ml | \$59**

**LATTE | 210 ml | \$53**

**TEA | 210 ml, 1 bag | \$48**

# LOCAL SPECIALS

## SCRAMBLED EGGS

| 2 PIECES

**\$90**

With longaniza, fried plantain and refried beans

## FRIED EGGS

| 2 PIECES

**\$90**

Served over yucca, covered with ranchera sauce and accompanied with refried beans

## CHIPILÍN TAMALES

| 2 PIECES

**\$85**

Chipilin leaves with pork, refried beans and handmade amashito chilli sauce

 **HEALTHY**

 **LOW CARB**

 **SPICY**

 **CHEF'S CHOICE**

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.

JULY, 2021

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