

ROOM SERVICE

Breakfast

MARRIOTT
TUXTLA GUTIÉRREZ

Dial extension

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CLASSIC BREAKFASTS

CONTINENTAL

\$159

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

AMERICAN

\$236

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

CALORIE-WISE | 636 cal

\$236

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

\$251

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

\$87

Traditional, prepared with milk or water

CEREAL | 25 g | 355 cal

\$93

With milk (240 ml)

**BASKET OF PASTRIES
| 3 PIECES**

\$54

FRUIT PLATE | 450 g

\$119

With cottage cheese or yoghurt (60 g)

TOAST | 3 PIECES

\$39

Jam and butter

TRADITIONAL EGGS

| 2 PIECES

Served with fried plantain, panela cheese
and refried beans

RANCHEROS | \$149

DIVORCIADOS | \$149

ALBAÑIL | \$149

TIRADOS | \$149

OMELETTE

| 3 EGGS

With refried beans, grilled panela cheese and fried plantain

TURKEY HAM AND CHEDDAR CHEESE OMELETTE

\$149

EGG WHITE OMELETTE WITH SPINACH, TOMATO AND GOAT CHEESE

\$149

MEDITERRANEAN FRITTATA

\$162

Tomato, feta cheese, olive oil and sea salt

MODERN CLASSICS

CHILAQUILES

\$148

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

With chicken (150 g) + \$24

With egg (2 pieces) + \$18

With flank steak (150 g) + \$58

ENCHILADAS | 3 PIECES

\$169

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

\$162

With parmesan cheese, served with rustic bread

AVOCADO TOAST | 1 PIECE | 473 cal

\$96

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

PANELA CHEESE AND TURKEY HAM SANDWICH

| 1 PIECE

\$129

Housemade bread, tomato, lettuce,
avocado and mayonnaise

FRENCH TOAST

| 4 PIECES | 480 cal

\$90

Your choice of:

- Chocolate syrup • Maple syrup
- Whipped cream • Caramel

TRADITIONAL PANCAKES

| 3 PIECES

\$103

Your choice of:

- Chocolate syrup • Maple syrup
- Whipped cream • Caramelo

WAFFLES | 3 PIECES

\$103

Your choice of:

- Chocolate syrup • Maple syrup
- Whipped cream • Caramel

BEVERAGES

JUICE | 300 ml | \$48

Orange, grapefruit, carrot, green

MILK | 300 ml | \$53

Light, soy, lactose-free

MILK CHOCOLATE | 210 ml | \$52

Hot or cold

COFFEE | 210 ml | \$52

ESPRESSO | 40 ml | \$52

**DOUBLE ESPRESSO | 80 ml
| \$106**

CAPPUCCINO | 210 ml | \$57

LATTE | 210 ml | \$56

TEA | 210 ml, 1 bag | \$53

ROOM SERVICE

**Lunch
and dinner**

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APPETIZERS

MELTED CHEESE | 200 g

\$150

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

ACAPULCO-STYLE

SHRIMP COCKTAIL | 130 g

\$225

Traditional, a true delight!

BAJA-STYLE FISH TACOS

| 2 PIECES

\$161

Battered fish fillet topped with coleslaw, chipotle mayo and avocado

ENCHILADAS | 3 PIECES

\$171

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

SALADS

CLASSIC CAESAR SALAD

\$152

With chicken (150 g) + **\$38**

With shrimp (100 g) + **\$81**

FARMER'S SALAD

\$131

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

SPINACH SALAD | 265 g

\$195

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

SOUPS AND CREAMS

CHICKEN BROTH | 300 ml

\$107

Shredded chicken, vegetables, rice, with classic sides

TORTILLA SOUP | 300 ml

\$121

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

VEGETABLE SOUP | 300 ml

\$108

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

SANDWICHES & HAMBURGERS

CLASSIC HAMBURGER

| 1 PIECE

\$230

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

CLUB SANDWICH | 1 PIECE

\$198

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

PANINI STEAK & CHEESE | 1 PIECE

\$278

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

MEAT

RIB EYE TACOS | 350 g

\$426

With melted cheese, guacamole and roasted chillis

GRILLED RIB EYE | 350 g

\$426

With baked potato, roasted chilis and Béarnaise sauce

MARINATED FLANK

STEAK | 200 g

\$266

With onions and roasted chillis, guacamole and corn tortillas

FILLET MIGNON | 200 g

\$296

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

POULTRY

LEMON AND CILANTRO CHICKEN THIGHS | 300 g

\$160

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

GRILLED CHICKEN BREAST | 200 g

\$198

Served with rice and salad

FISH AND SEAFOOD

LEMON PEPPER

SHRIMP | 200 g | \$253

Served with mashed potatoes

FISH FILLET | 200 g | \$278

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

GRILLED SALMON | 200 g

\$304

With mashed sweet potatoes and green salad

SEARED TUNA WITH A SESAME SEED CRUST | 200 g

\$278

Served with sautéed spinach with garlic

SHRIMP | 200 g

\$325

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

\$235

With shrimps (100 g)

YOUR CHOICE OF PASTA

\$211

Short pastas:

FUSSILLI | PENNE

Long pastas:

SPAGUETTI | FETUCCINI

Sauces:

Bolognese | 4 Cheeses

| Pomodoro | Pesto

BEVERAGES

LEMONADE | 355 ml | \$48

ORANGEADE | 355 ml | \$48

BOTTLED WATER | 600 ml | \$41

SODA | 355 ml | \$57

COFFEE | 210 ml | \$57

ESPRESSO | 40 ml | \$57

CAPPUCCINO | 210 ml | \$58

ICED TEA | 355 ml | \$58

DESERTS

NEW YORK CHEESECAKE

| 1 Slice, 180 g

\$96

The traditional, served with red fruits & berries coulis

CHOCO BANANA CHEESE CAKE

| 1 Slice, 180 g

\$96

A unique recipe made with banana, chocolate chunks and pecans

CAJETA FLAN

| 1 Portion, 140 g

\$62

Deliciously made with creamy cajeta, served with pecans

3 MILK CAKE

| 1 Slice, 200 g

\$69

Our famous recipe served with whiped cream and strawberries

// The average deliver period is up
to 40 minutes

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

// Prices in Mexican pesos. Tax included

// Average weight of food before cooking

// JULY, 2021