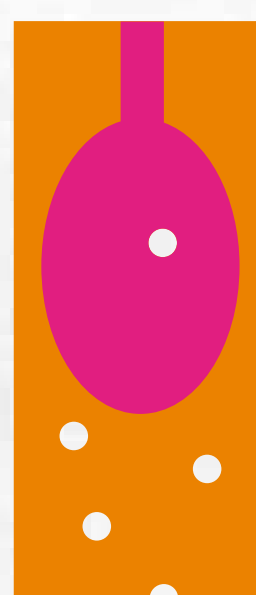


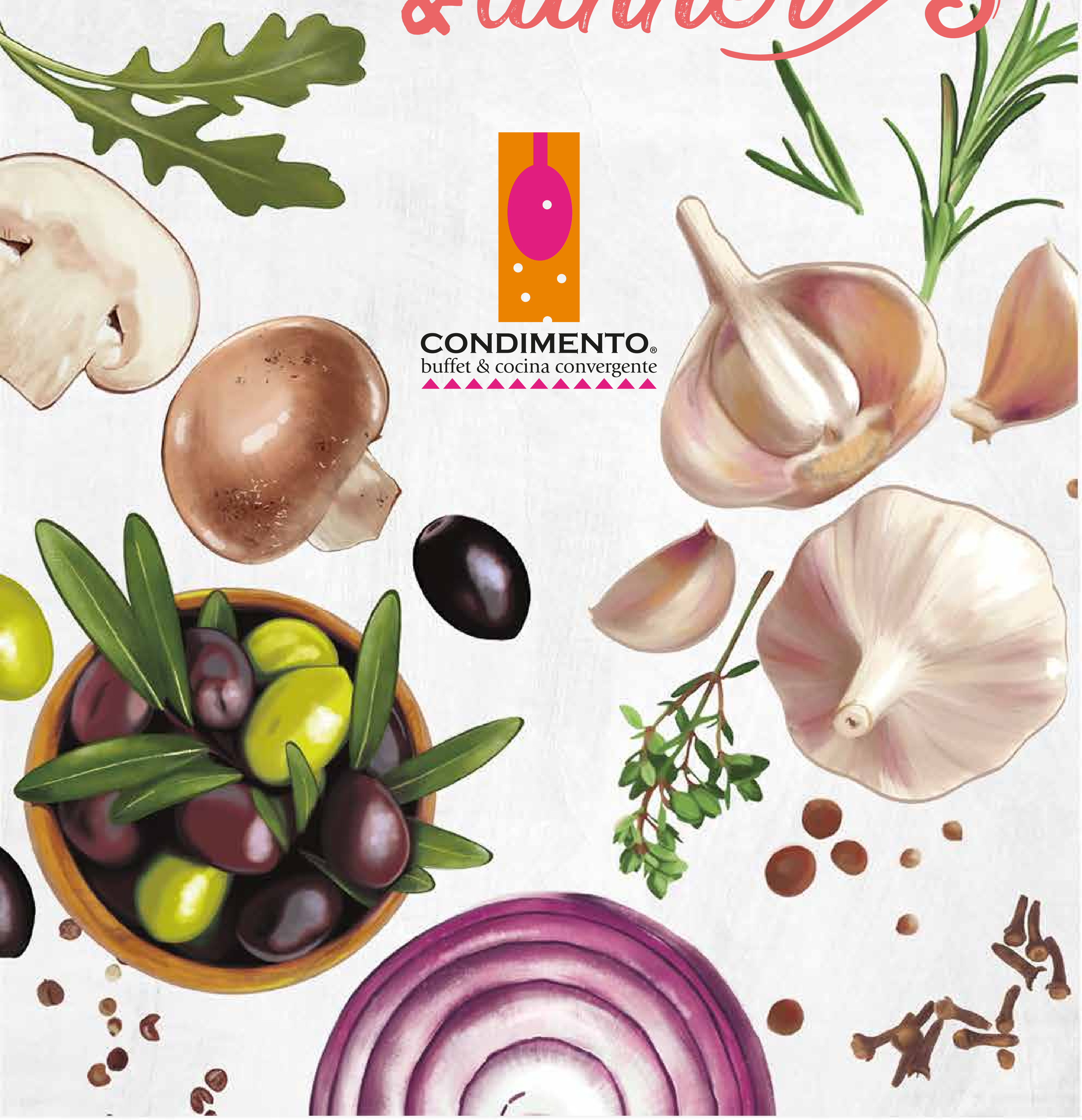
MARRIOTT REFORMA

MENU

# Lunch & dinner



**CONDIMENTO®**  
buffet & cocina convergente



# APPETIZERS

**MELTED CHEESE | 200 g**  
**\$160**

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

**SHORT RIB SOPECITOS | 180 g**   
**\$165**

With cilantro, cotija cheese and onions

**SUPERFOOD BOWL**   
**\$190**

Super healthy ingredients with antioxidants, vitamins and omegas. Quinoa, smoked salmon (60 g), avocado, broccoli, green beans and spinach. Your choice of dressing: roasted tomato or cilantro vinaigrette

**ACAPULCO-STYLE**  
**SHRIMP COCKTAIL | 130 g**  
**\$170**

Traditional, a true delight!

## **BAJA-STYLE FISH TACOS**

**| 2 PIECES**

**\$140**

Battered fish fillet topped with coleslaw, chipotle mayo and avocado

## **PORK CRACKLING**

**MEATBALLS | 2 PIECES**  

**\$110**

Stuffed with oaxaca cheese, served with roasted green sauce and red onion

## **ENCHILADAS | 3 PIECES**

**\$170**

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

## **SALADS**

### **ROASTED CAULIFLOWER**

**SALAD**  

**\$159**

With toasted pistachios, mix of lettuces, feta cheese and roasted tomato dressing

## CLASSIC CAESAR SALAD

**\$150**

With chicken (150 g)    **+\$10**

With shrimp (100 g)    **+\$20**

## FARMER'S SALAD

**\$115**

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

## TOMATO SALAD

**\$115**

Pearl onion juliennes, oaxaca cheese, with light fresh cilantro vinaigrette

## SPINACH SALAD | 265 g

**\$125**

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


# SOUPS Y CREAMS

**CHICKEN BROTH | 300 ml**  
**\$99**


Shredded chicken, vegetables, rice, with classic sides

**MEXICAN-STYLE CORN CREAM | 300 ml**  
**\$99**


Crunchy corn and epazote

**TORTILLA SOUP | 300 ml **  
**\$99**

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

**ROASTED TOMATO CREAM **  
**| 300 ml**  
**\$99**

With goat cheese

**VEGETABLE SOUP | 300 ml **  
**\$99**

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

# SANDWICHES & // // // // HAMBURGERS

## CLASSIC HAMBURGER

| 1 PIECE

\$235

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

## PORTOBELLO BURGER

| 1 PIECE

\$215

With gouda, dried tomatoes, caramelized onion, lettuce and pesto mayonnaise, served with French fries

## CLUB SANDWICH | 1 PIECE

\$225

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

## PULLED PORK SANDWICH

| 180 g

\$180

BBQ with onion rings and coleslaw

## PANINI STEAK & CHEESE

| 1 PIECE

\$250

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

## POULTRY

### LEMON AND CILANTRO

CHICKEN THIGHS | 300 g  

\$159

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

### GRILLED CHICKEN BREAST

| 200 g

\$185

Served with rice and salad

### CORDON BLEU

CHICKEN BREAST | 200 g

\$195

Stuffed with ham and manchego cheese, served with mashed potatoes, creamy mushroom Duxelle sauce

# MEAT // // // // // // // // // // // // // // //

**RIB EYE TACOS | 350 g**  
**\$390**

With melted cheese, guacamole, and roasted chillis

**GRILLED RIB EYE | 350 g** **LC**  
**\$420**


With baked potato, roasted chilis and Béarnaise sauce

**MARINATED FLANK STEAK**  
**| 200 g**  
**\$250**

With onions and roasted chillis, guacamole and corn tortillas

**TAMPIQUEÑA-STYLE**  
**GRILLED MEAT | 200 g**  
**\$240**

With refried beans, enchilada and poblano peppers with sour cream

**ROAST SHORT RIB | 250 g**   
**\$360**

In a 3-chilli marinade, rustic mashed potatoes, sautéed green beans with bacon




**FILLET MIGNON | 200 g**  
**\$280**

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

**FISH AND SEAFOOD** // // // // // // // // // //

**LEMON PEPPER SHRIMP**   
| 200 g  
**\$415**


Served with mashed potatoes

**GRILLED SALMON**   
| 200 g  
**\$330**

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** 

**\$415**

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**

**\$230**

With shrimps (100 g)

**YOUR CHOICE OF PASTA**

**\$170**

**Short pastas:** FUSSILLI | PENNE

**Long pastas:** SPAGUETTI | FETUCCINI

**Sauces:** Bolognese | 4 Cheeses

| Pomodoro | Pesto

# **EXTRAS** // // // // // // // // // // // // // // // //

**\$45**

**SAUTÉED SPINACH | 150 g**

**WHITE RICE | 150 g**

**FRENCH FRIES | 250 g**

**MASHED POTATOES | 180 g**

**GRILLED VEGETABLES | 180 g**

**YOUR CHOICE OF:**

- Broccoli • Zucchini • Cauliflower
- Carrot • Eggplant • Peppers • Onion
- Mushrooms

**ONION RINGS | 180 g**

**GUACAMOLE | 90 g**

**REFRIED BEANS | 180 g**

# BEVERAGES // // // // // // // // //

LEMONADE | 355 ml | \$60

ORANGEADE | 355 ml | \$60

BOTTLED WATER | 600 ml  
| \$45

SODA | 355 ml | \$55

COFFEE | 210 ml | \$45

ESPRESSO | 40 ml | \$45

CAPPUCCINO | 210 ml | \$50

ICED TEA | 355 ml | \$45

# LOCAL // // // // // // // // // // SPECIALTIES

## MILANESA SANDWICH

| 120 g

\$190

Breaded beef fillet, oaxaca cheese, tomato, avocado, onion, refried beans, served with French fries

## BARBACOA FRIED TACOS

| 3 PIECES

\$170

Oven-cooked sheep (50 g, each one), covered with lettuce, cream and fresh cheese

## MARQUESA-STYLE QUESADILLAS

| 200 g

\$150

Squash blossom, Mexican corn truffle and mushroom, served with guacamole

 **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.

AUGUST, 2021