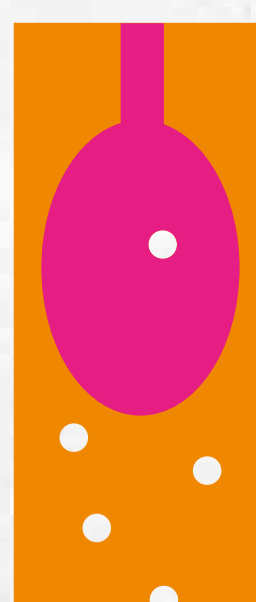


MARRIOTT REFORMA

MENU

Breakfast



CONDIMENTO®
buffet & cocina convergente



CLASSIC BREAKFASTS

CONTINENTAL

\$150

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

AMERICAN

\$240

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

\$205

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 
\$105

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

EXPRESS
\$210

(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
\$205

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 
\$65

Traditional, prepared with milk or water

BAKED OATMEAL | 250 g  
| 620 cal
\$90

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

CEREAL | 25 g | 355 cal
\$70

With milk (240 ml)

BASKET OF PASTRIES
| 3 PIECES
\$55

FRUIT PLATE | 450 g 
\$90

With cottage cheese or yoghurt (60 g)

TOAST | 3 PIECES
\$45

Jam and butter

EGGS

| 2 PIECES  **S**

Served with fried plantain, grilled panela cheese and refried beans

\$165

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

\$165

RANCHEROS 

DIVORCIADOS 

ALBAÑIL 

TIRADOS

OMELETTES

| 3 EGGS

Served with fried plantain, grilled panela cheese and refried beans

\$165

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) **+\$20**

With egg (2 pieces) **+\$15**

With flank steak (150 g) **+\$60**

ENCHILADAS | 3 PIECES \$170

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

EGGS BENEDICT | 2 PIECES \$160

With hash brown

VERACRUZ-STYLE EGGS

| 3 PIECES

\$155

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

\$160

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

AVOCADO TOAST | 1 PIECE

| 473 cal

\$100

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

\$125

Your choice of:

- Chocolate syrup • Maple syrup
- Whipped cream • Caramel

PANCAKES WITH RICOTTA CHEESE AND APPLE

| 3 PIECES

\$140

TRADITIONAL PANCAKES

| 3 PIECES

\$125

Your choice of:

- Chocolate syrup • Maple syrup
- Whipped cream • Caramel

WAFFLES | 3 PIECES

\$125

Your choice of:

- Chocolate syrup • Maple syrup
- Whipped cream • Caramel

EXTRAS // // // // // // // // // // // // // // // // //

\$35

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 | \$40

Orange, grapefruit, carrot, green

MILK | 300 ml | \$40

Low-fat, soy, lactose-free

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

Hot or cold

COFFEE | 210 ml | \$45

ESPRESSO | 40 ml | \$45

**DOUBLE ESPRESSO | 80 ml
| \$75**

CAPPUCCINO | 210 ml | \$50

LATTE | 210 ml | \$50

TEA | 210 ml, 1 bag | \$45

LOCAL SPECIALS

MOLLETES

| 4 PIECES

\$140

Buttered toast bread with refried beans and melted manchego cheese.

Your choice of (30 g):

Chorizo, ham, bacon

CONDIMENTO ENCHILADAS

| 3 PIECES

\$195

Stuffed with flank steak (40 g, c/u), poured with morita chilli sauce and served with refried beans

TAMALITO BAÑADO

| 1 PIECE, 120 g

\$140

Tamale served over soupy beans and covered with melted manchego cheese

 **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

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