



JW MARRIOTT

MEXICO CITY SANTA FE

TASTEFULLY
NOURISHED

SAVOR by JW

If you have any concerns on food allergies, please notify our At Your Service agent. Your complete satisfaction is our goal, if you want something that is not on the menu ask for it and we will do our best to please you

*Prices are expressed in
Mexican pesos
Including 16 % taxes*

BREAKFAST

06.00 am – 12.00 pm

dial ext. 0

We serve free range eggs

Consuming under-cooked or raw meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

CLASSIC BREAKFASTS

Includes: 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)

CONTINENTAL **\$193**

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

AMERICAN **\$237**

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

\$221

| 636 cal

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

\$237

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

FRUIT AND CEREALS

OATMEAL **\$112**

(250 g) | 380 cal

Traditional, prepared
with milk or water

CEREAL **\$93**

(25 g) | 355 cal

With milk (240 ml)

BASKET OF PASTRIES **\$83**

(3 pieces)

FRUIT PLATE **\$137**

(450 g)

With cottage cheese or
yoghurt (60 g)

TOAST (3 pieces) **\$83**

Jam and butter

TRADITIONAL EGGS

(2 pieces)

Served with fried plantain,
panela cheese and refried
beans

RANCHEROS **\$183**

DIVORCIADOS **\$183**

ALBAÑIL **\$183**

TIRADOS **\$183**

OMELETTE

(3 eggs)

Served with fried plantain, panela cheese and refried beans

**HAM AND CHEDDAR
CHEESE OMELETTE** **\$193**

**EGG WHITE
OMELETTE WITH
SPINACH, TOMATO
AND GOAT CHEESE** **\$193**

**MEDITERRANEAN
FRITTATA** **\$193**

Tomato, feta cheese, olive oil and sea salt

MODERN CLASSICS

CHILAQUILES **\$113**

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

WITH CHICKEN (150 g) **\$169**

WITH EGG (2 pieces) **\$119**

WITH FLANK STEAK (150 g) **\$291**

ENCHILADAS **\$169**

(3 pieces)

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

SCRAMBLED EGGS **\$181**
WITH PANCETTA
(2 pieces)
With parmesan cheese,
served with rustic bread

AVOCADO TOAST **\$191**
(1 piece) | 473 cal
With scrambled or
poached eggs (2 pieces),
cilantro and olive oil

PANELA CHEESE **\$199**
AND TURKEY HAM
SANDWICH (1 piece)
Housemade bread,
tomato, lettuce, avocado
and mayonnaise

FRENCH TOAST **\$137**

(4 pieces) | 480 cal

Your choice of:

- Chocolate syrup
- Maple syrup
- Whipped cream
- Caramel

**TRADITIONAL
PANCAKES** **\$137**

(3 pieces)

Your choice of:

- Chocolate syrup
- Maple syrup
- Whipped cream
- Caramel

WAFFLES (3 piezas) **\$137**

Your choice of:

- Chocolate syrup
- Maple syrup
- Whipped cream
- Caramel

BEVERAGES

JUICE (300 ml) **\$53**
Orange, grapefruit,
carrot, green

MILK (300 ml) **\$49**
Light, soy, lactose-free

MILK CHOCOLATE **\$59**
(210 ml)
Hot or cold

COFFEE (210 ml) **\$73**

ESPRESSO (40 ml) **\$79**

DOUBLE ESPRESSO **\$95**
(80 ml)

CAPPUCCINO (210 ml) **\$79**

LATTE (210 ml)

\$79

TEA (210 ml)
1 bag

\$79

LUNCH AND DINNER

12.00 pm – 6.00 am

dial ext. 0

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APPETIZERS

MELTED CHEESE (200 g) \$171

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

ACAPULCO-STYLE \$237

SHRIMP COCKTAIL

(130 g)

Traditional, a true delight!

BAJA-STYLE FISH \$183

TACOS (2 pieces)

Battered fish fillet topped with coleslaw, chipotle mayo and avocado

ENCHILADAS (3 pieces) \$169

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

SALADS

CLASSIC CAESAR SALAD **\$159**

WITH CHICKEN (150 g) **\$199**

WITH SHRIMP (100 g) **\$299**

FARMER'S SALAD **\$183**

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

SPINACH SALAD **\$213**

(265 g)

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

SOUPS AND CREAMS

CHICKEN BROTH **\$123**

(300 ml)

Shredded chicken,
vegetables, rice, with
classic sides

TORTILLA SOUP **\$117**

(300 ml)

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

VEGETABLE SOUP **\$113**

(113 ml)

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

SANDWICHES & HAMBURGERS

CLASSIC HAMBURGER \$275

(1 piece)

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

CLUB SANDWICH \$251

(1 piece)

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

PANINI STEAK \$275

& CHEESE (1 piece)

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

MEAT

RIB EYE TACOS **\$493**

(350 g)

With melted cheese, guacamole, and roasted chillis

GRILLED RIB EYE **\$493**

(350 g)

With baked potato, roasted chillis and Béarnaise sauce

MARINATED FLANK **\$297**

STEAK (200 g)

With onions and roasted chillis, guacamole and corn tortillas

FILLET MIGNON (200 g) **\$371**

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

POULTRY

LEMON AND **\$243**

CILANTRO CHICKEN

THIGHS (300 g)

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

GRILLED CHICKEN **\$227**

BREAST (200 g)

Served with rice and salad

FISH AND SEAFOOD

**LEMON PEPPER
SHRIMP (200 g)** **\$297**
Served with mashed
potatoes

FISH FILLET (200 g) **\$341**
Your choice of: sautéed
with garlic, grilled,
battered or breaded,
served with rice

**GRILLED SALMON
(200 g)** **\$353**
With mashed sweet
potatoes and green salad

**SEARED TUNA WITH
A SESAME SEED
CRUST (200 g)** **\$353**
Served with sautéed
spinach with garlic

SHRIMP (200 g) **\$297**
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 **\$343**
With shrimps (100 g)

YOUR CHOICE **\$181**
OF PASTA

Short pastas:
FUSSILLI | PENNE

Long pastas:
ESPAGUETI | FETUCCINI

Sauces:
BOLOGNESA | 4 QUESOS
| POMODORO | PESTO

BEVERAGES

LEMONADE (355 ml) \$63

ORANGEADE (355 ml) \$63

BOTTLED WATER
(400 ml) \$63

SODA (355 ml) \$63

COFFEE (210 ml) \$73

ESPRESSO (40 ml) \$79

CAPPUCCINO (210 ml) \$79

ICED TEA (355 ml) \$79

DESERTS

NEW YORK **\$119**

CHEESECAKE

(180 g) | 1 Slice

The traditional, served with red fruits & berries coulis

CHOCO BANANA **\$119**

CHEESE CAKE

(180 g) | 1 Slice

A unique recipe made with banana, chocolate chunks and pecans

CAJETA FLAN **\$119**

(140 g) | 1 Portion

Deliciously made with creamy cajeta, served with pecans

3 MILK CAKE

\$119

(200 g) | 1 Slice

Our famous recipe served
with whiped cream and
strawberries

Prices in Mexican pesos. Tax included.
August, 2020