

R O O M
S E R V I C E

B r e a k f a s t

EMPORIO
CIUDAD DE MÉXICO

Dial extension
2001

CLASSIC BREAKFASTS

CONTINENTAL

\$156

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 | 636 cal

\$237

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

\$240

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
\$52

Traditional, prepared with milk or water

CEREAL | 25 g | 355 cal
\$59

With milk (240 ml)

BASKET OF PASTRIES
| 3 PIECES
\$40

FRUIT PLATE | 450 g
\$86

With cottage cheese or yoghurt (60 g)

TOAST | 3 PIECES
\$40

Jam and butter

TRADITIONAL EGGS

| 2 PIECES

With refried beans, grilled panela cheese and fried plantain

RANCHEROS | \$130

DIVORCIADOS | \$130

ALBAÑIL | \$130

TIRADOS | \$130

OMELETTE

| 3 EGGS

With refried beans, grilled panela cheese and fried plantain

HAM AND CHEDDAR
CHEESE OMELETTE

\$140

EGG WHITE OMELETTE
WITH SPINACH, TOMATO
AND GOAT CHEESE

\$140

MODERN CLASSICS

CHILAQUILES

\$124

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

With chicken (150 g) | \$140

With egg (2 pieces) | \$144

With flank steak (150 g) | \$210

ENCHILADAS | 3 PIECES

\$145

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

\$140

With parmesan cheese, served with rustic bread

MEDITERRANEAN FRITTATA | 3 PIECES

\$

Egg whites only, tomato, feta cheese, olive oil and sea salt

AVOCADO TOAST

| 1 PIECE | 473 cal

\$118

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

PANELA CHEESE AND TURKEY HAM SANDWICH | 1 PIECE

\$130

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

\$90

Your choice of: • Chocolate syrup • Maple syrup • Whipped cream • Caramel

WAFFLES | 3 PIECES

\$90

Your choice of: • Chocolate syrup • Maple syrup • Whipped cream • Caramel

BEVERAGES

JUICE | 300 ml | \$44

Orange, grapefruit, carrot, green

MILK | 300 ml | \$38

Light, soy, lactose-free

MILK CHOCOLATE | 210 ml | \$40

Hot or cold

COFFEE | 210 ml | \$51

ESPRESSO | 40 ml | \$42

DOUBLE ESPRESSO

| 80 ml | \$48

CAPPUCCINO | 210 ml | \$68

LATTE | 210 ml | \$68

TEA | 210 ml, 1 bag | \$40

R O O M
S E R V I C E

L u n c h a n d
d i n n e r

EMPORIO
CIUDAD DE MÉXICO

Dial extension
2001

APPETIZERS

MELTED CHEESE | 200 g

\$153

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

ACAPULCO-STYLE

SHRIMP COCKTAIL | 130 g

\$265

Traditional, a true delight!

BAJA-STYLE FISH TACOS

| 2 PIECES

\$153

Battered fish fillet topped with coleslaw, chipotle mayo and avocado

ENCHILADAS | 3 PIECES

\$147

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

SALADS

CLASSIC CAESAR SALAD

\$

With chicken (150 g) | \$147

With shrimp (100 g) | \$

FARMER'S SALAD

\$135

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

SPINACH SALAD | 265 g

\$153

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

SOUPS AND CREAMS

CHICKEN BROTH | 300 ml

\$80

Shredded chicken, vegetables, rice, with classic sides

TORTILLA SOUP | 300 ml

\$80

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

VEGETABLE SOUP | 300 ml

\$80

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

SANDWICHES & HAMBURGERS

CLASSIC HAMBURGER

| 1 PIECE

\$251

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

CLUB SANDWICH | 1 PIECE

\$176

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

PANINI STEAK & CHEESE

| 1 PIECE

\$171

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

MEAT

RIB EYE TACOS | 350 g

\$412

With melted cheese, guacamole, and roasted chillis

GRILLED RIB EYE | 350 g

\$422

With baked potato, roasted chillis and Béarnaise sauce

MARINATED FLANK STEAK

| 200 g

\$276

With onions and roasted chillis, guacamole and corn tortillas

FILLET MIGNON | 200 g

\$330

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

POULTRY

LEMON AND CILANTRO CHICKEN THIGHS | 300 g

\$165

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

GRILLED CHICKEN BREAST | 200 g

\$158

Served with rice and salad

FISH AND SEAFOOD

LEMON PEPPER

SHRIMP | 200 g | \$346

Served with mashed potatoes

FISH FILLET | 200 g | \$412

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

GRILLED SALMON | 200 g | \$299

With mashed sweet potatoes and green salad

SEARED TUNA WITH A SESAME SEED

CRUST | 200 g | \$299

Served with sautéed spinach with garlic

SHRIMP | 200 g

\$412

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

\$306

With shrimps (100 g)

YOUR CHOICE OF PASTA

\$223

Short pastas:

FUSSILLI | PENNE

Long pastas:

SPAGUETTI | FETUCCINI

Sauces:

Bolognese | 4 Cheeses | Pomodoro | Pesto

BEVERAGES

LEMONADE | 355 ml | \$44

ORANGEADE | 355 ml | \$44

BOTTLED WATER | 600 ml | \$36

SODA | 355 ml | \$40

COFFEE | 210 ml | \$40

ESPRESSO | 40 ml | \$40

CAPPUCCINO | 210 ml | \$42

ICED TEA | 355 ml | \$40

DESERTS

NEW YORK CHEESECAKE

| 1 Slice, 180 g

\$92

The traditional, served with red fruits & berries coulis

CHOCO BANANA CHEESE CAKE

| 1 Slice, 180 g

\$92

A unique recipe made with banana, chocolate chunks and pecans

CAJETA FLAN

| 1 Portion, 140 g

\$92

Deliciously made with creamy cajeta, served with pecans

3 MILK CAKE

| 1 Slice, 200 g

\$92

Our famous recipe served with whiped cream and strawberries

// 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

// NOVEMBER, 2021