








IN ROOM  
DINING

# BREAKFAST

**Fruit Plate**   265  
Papaya, Green Melon, Watermelon, Pineapple,  
Honey, Cottage Cheese, Granola


**Muesli**  180  
Greek Yogurt, Granola, Berries and  
Green Apple

**Pan Cakes / Waffles / French Toast**  250  
Served With Berries, Maple Syrup, Butter and  
Marmalade, Bacon or Pork Sausage Links

**Oatmeal**   190  
Served with Berries  
**Choose:**  
Whole Milk | Light | Lactose Free |  
Almond | Soy | Water


**Smoked Salmon Bagel**  390  
Served with Cream Cheese, Capper Lettuce,  
Tomato, Onion and Hard Boiled Egg

**Sweet Bread** (4 pcs) 190

**Yoghurt**  50  
Natural | Apple | Strawberry |  
Mango | Peach

**Cereal** 110  
Choco Krispis | Froot Loops | Corn Flakes |  
All Bran | Zucaritas | Corn Pops  
**Choose:**  
Whole Milk | Light | Lactose Free |  
Almond | Soy

 FISH  SEAFOOD  VEGAN  VEGETARIAN  GLUTEN FREE  SPICY

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IN ROOM  
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# BREAKFAST


## CHEF'S SPECIALS

- Chilaquiles**   220  
Green or Red, Topped with Cheese, Sour Cream, Onion, Avocado, Cilantro  
*Choice:*  
Eggs or Chicken 270
- Salmon Toast**  320  
Homemade Bread, Smoked Salmon, Goat Cheese, Arugula, Olive Oil and Lemon Zest
- Avocado Toast**  270  
Seed Bread, Avocado, Arugula, Poached Egg, Olive Oil and Cherry Tomatoes

## EGGS

- Omelet / Eggs Your Taste** 270  
Served with Hash Brown, Stir Fry Vegetables and White or Whole Meal Bread  
*Your Choice Of:*  
Cheddar | Mozzarella | Tomato | Green Pepper | Mushroom | Onion | Jalapeños | Spinach | Ham | Bacon | Pork Sausage Links
- Egg Burrito** 270  
Flour Tortilla Filled with Scrambled Eggs, Sausage, Peppers, Mozzarella Cheese, Beans and Onion, Served with Stir Fry Vegetables

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# BREAKFAST

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<b>Juice</b> 🍹	110	<b>Tea</b> ( <i>Variety of Tea</i> )	95
Orange (Natural)		Raspberry	
Green (Natural)		Green Tea	
Grapefruit		English	
Apple		Chamomile	
Pineapple		English Decaf	
Cranberry		Early Grey	
<b>Coffee Jar</b> ( <i>2 pax</i> )	120	<b>Milk</b> ( <i>Hot or Cold</i> )	95
Regular   Decaf   Espresso		Whole Milk   Light   Lactose Free   Almond   Soy	
<b>Coffee Jar</b> ( <i>4 pax</i> )	280	<b>Chocolate Milk</b> ( <i>Hot or Cold</i> )	110
Regular   Decaf   Espresso		Whole Milk   Light   Lactose Free   Almond   Soy	





# LUNCH & DINNER

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## SALADS

**Caesar Salad**  220

Lettuce, Parmesan Cheese, Croutons and Caesar Dressing

*Add:*

Shrimp  320

Chicken 290

**Cobb Salad**  220

Grilled Chicken, Hard Boiled Egg, Mixed Lettuce, Bacon, Sweet Corn, Avocado, Cherry Tomato, Red Onion and Blue Cheese Dressing

**Caprese Salad**   240

Mozzarella Cheese, Tomatoes and Basil Pesto

## SOUPS

**Chicken Soup**  170

Seasonal Vegetables, Shredded Chicken, Rice, Tomato, Onion, Cilantro and Avocado

**Tortilla Soup**   170

Traditional Tomato Sauce, Topped with Sour Cream, Fresh Cheese, Avocado and Fried Guajillo Chili



FISH



SEAFOOD



VEGAN



VEGETARIAN




GLUTEN FREE



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# LUNCH & DINNER



## SNACKS



**Hummus**  250  
Traditional Chickpea and Pumpkin Seed Hummus, Served with Pita Bread

**Guacamole**   250  
Served with Corn Tortilla Chips and Pico de Gallo


**Chicken Fingers** 250  
Served with French Fries

**French Fries**  190  
Natural or Topped with Parmesan Cheese

**Quesadillas**  
Flour Tortilla with Guacamole and Pico de Gallo  
**Add:**  
Mozzarella Cheese  200  
Chicken (6 oz) 220  
Skirt Steak (6 oz) 260  
Shrimp (6 oz)  360

**Burrito**  220  
Flour Tortilla Filled with Beans, Rice and Mozzarella Cheese, Served with Pico de Gallo, Guacamole and French Fries  
**Add:**  
Chicken (6 oz) 250  
Skirt Steak (6 oz) 290  
Shrimp (6 oz)  360

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# LUNCH & DINNER

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## BURGER & SANDWICH

**Tafer Burger** (7 oz) 270  
Angus Beef, Bacon, Cheddar Cheese,  
Lettuce, Tomato, Onion, Pickles,  
Served with French Fries

**Vegetarian Burger** 250  
Mix of Chickpeas, Mushrooms, Peppers,  
Onion, Zucchini, Topped with Lettuce, Tomato,  
Pickles, Avocado, Served with French Fries

**Jumbo Hot Dog** 250  
Homemade Bread and Beef Sausage,  
Topped with Onion Tomato, Jalapeño,  
Served with French Fries

**Club Sandwich** 270  
Turkey Breast, Bacon, Cheddar Cheese,  
Tomato, Lettuce, Mayonnaise,  
Served with French Fries



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# LUNCH & DINNER

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## PIZZA

<b>Cheese</b> 	260	<b>Hawaiian</b>	260
Tomato Sauce and Mozzarella Cheese		Tomato Sauce, Mozzarella, Ham and Pineapple	
<b>Margarita</b> 	260	<b>Diana's</b> 	260
Tomato Sauce, Mozzarella Cheese, Tomato Cherry and Basil Pesto		Tomato Sauce, Mozzarella Cheese, Bell Pepper, Italian Sausage and Chili Flakes	
<b>Pepperoni</b>	260		
Tomato Sauce, Mozzarella Cheese and Pepperoni			



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# LUNCH & DINNER

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## PASTAS

### Linguini Marinara 🍷

Pomodoro Sauce, Squid, Mussels, Shrimp and Basil

250

### Fettuccine Alfredo with Chicken

Alfredo Sauce, Parmesan Cheese and Basil

250

### Spaghetti with Bolognese

Pomodoro Sauce, Beef Bolognese, Parmesan Cheese and Basil

250

### Rigatoni with Italian Sausage

Tomato Sauce, Parmesan Cheese, Basil Leaves

250



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# LUNCH & DINNER

## CHEF'S SPECIALS

**Chicken Breast** (6 oz)  320  
Served with Grill Vegetables and Rice

**Catch of the Day** (6 oz)   390  
Grilled Fish Fillet. Served with Sweet Corn, Cherry Tomatoes, Mushrooms, Bacon, Mashed Peas and Fish Volute Sauce

**Salmon Fillet** (6 oz)   390  
Grilled Salmon Served With Rice, Buttered Vegetables and Beet Puree

## Fajitas

Mixed Peppers and Onion, Served with Guacamole, Beans, Pico de Gallo and Rice, Corn and Flour Tortilla

**Add:**

Chicken (6 oz) 320  
Skirt Steak (6 oz) 350  
Shrimp (6 oz)  380

**Skirt Beef** (6 oz) 360

Flank Steak, Peppers, Onion, Mushrooms, Zucchini, Served with Mashed Potatoes, Asparagus, Cherry Tomatoes and Gravy



FISH



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DINING

# DESSERT

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24 Hrs.

## Dark Chocolate Mousse

Served with Caramel, Hazelnut and Berries

170

## Cheesecake

Topped with Berries and Caramel

170

## Caramel Pudding

Topped with Caramelized Sugar, Strawberries and Caramel Sauce

170

## Tiramisu

Topped with Strawberries and Coffee Sauce

170



FISH



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# MIDNIGHT

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<b>Guacamole</b>  	250	<b>Cheese Pizza</b> 	260
Served with Corn Tortilla Chips and Pico de Gallo		Tomato Sauce and Mozzarella Cheese	
<b>Caesar Salad</b> 	200	<b>Pepperoni Pizza</b>	260
Lettuce, Parmesan Cheese, Croutons and Caesar Dressing		Tomato Sauce, Mozzarella Cheese and Pepperoni	
<b>Add:</b>		<b>Hawaiian Pizza</b>	260
Chicken	290	Tomato Sauce, Mozzarella, Ham and Pineapple	
<b>Chicken Soup</b> 	170		
Seasonal Vegetables, Shredded Chicken, Rice, Tomato, Onion, Cilantro and Avocado			



FISH



SEAFOOD



VEGAN



VEGETARIAN




GLUTEN FREE



SPICY

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# KID'S MENU

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<b>Scrambled Eggs</b> Served with French Fries	180	<b>Mini Pepperoni Pizza</b> Tomato Sauce, Mozzarella Cheese	180
<b>Cheeseburger</b> Angus Beef with Cheddar Cheese, Served with French Fries	180	<b>Mini Cheese Pizza</b> 	180
<b>Chicken Fingers</b> Served with French Fries and Tomato Sauce	180	<b>Spaghetti</b> 	180



FISH



SEAFOOD



VEGAN



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# BEVERAGE

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24 Hrs.

## Juice

Cranberry  
Pineapple  
Apple

110

## Beers

Corona Extra  
Corona Light  
Modelo Especial  
Pacífico

110

## Craft Beer

140

## Sodas

Mineral Water  
Fanta  
Sprite  
Coca Cola  
Coca Cola Light

60



# WINE LIST

## House Wine by the Glass

### Red Wine

- Merlot 200
- Cabernet Sauvignon 200

### White Wine

- Sauvignon Blanc 190
- Chardonnay 190

## Champagne

### Francia

- Moët Et Chandon, Brut Impérial 3,350
- Veuve Clicquot Ponsardin, Brut 3,400
- Dom Perignon 12,100
- Moët Et Chandon, NV Brut Impérial Half Bottle 2,050

## Hall Bottles

- Malbec, Norton, Argentina 540
- Chardonnay, Casa Madero, México 750
- Cabernet Sauvignon, Casa Madero, Mexico 650

## Sparkling Wine

- Prosecco D.O.C IL Follo NV, Cuvee Rose, Italy 1,350
- Espuma de Mar, Chardonnay Brut, Mexico 800

## Rose Wine

- Shiraz, V Casa Madero, Valle de Parras, México 1,000
- Marival, Cotes de Provence 2,100

## Red Wine

### México

- Cabernet Sauvignon, Monte Xanic, Valle de Ojos Negros 1,750
- Malbec, Casa Grande Gran Reserva, Valle de Parras 2,050
- Merlot, Monte Xanic, Valle de Ojos Negros 1,750

## White Wine

### México

- Chardonnay Chenin Blanc, 2V Casa Madero, Valle de Parras 800
- Sauvignon Blanc, Monte Xanic 1,250

### USA

- Sauvignon Blanc, Wente, Livermore Valley 1,100
- Chardonnay, Ironstone, California 1,600