











IN ROOM
DINING

BREAKFAST

Fruit Plate  	280	Smoked Salmon Bagel 	420
Papaya, Green Melon, Watermelon, Pineapple, Honey, Cottage Cheese, Granola		Served with Cream Cheese, Capper Lettuce, Tomato, Onion and Hard Boiled Egg	
Muesli 	200	Sweet Bread (4 pcs)	240
Greek Yogurt, Granola, Berries and Green Apple			
Pan Cakes / Waffles / French Toast 	270	Yoghurt 	70
Served With Berries, Maple Syrup, Butter and Marmalade, Bacon or Pork Sausage Links		Natural Apple Strawberry Mango Peach	
Oatmeal  	220	Cereal	140
Served with Berries		Choco Krispis Froot Loops Corn Flakes All Bran Zucaritas Corn Pops	
Choose:		Choose:	
Whole Milk Light Lactose Free Almond Soy Water		Whole Milk Light Lactose Free Almond Soy	



FISH



SEAFOOD



VEGAN




VEGETARIAN



GLUTEN FREE



SPICY

Premium Culinary  20% Discount applies for All-Inclusive and Meal Plan. Prices are in Mexican pesos and include taxes.
Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



IN ROOM
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BREAKFAST

CHEF'S SPECIALS

Chilaquiles   240

Green or Red, Topped with Cheese, Sour Cream, Onion, Avocado, Cilantro

Choice:

Eggs or Chicken 270

Salmon Toast  340

Homemade Bread, Smoked Salmon, Goat Cheese, Arugula, Olive Oil and Lemon Zest

Avocado Toast  290

Seed Bread, Avocado, Arugula, Poached Egg, Olive Oil and Cherry Tomatoes

EGGS

Omelet / Eggs Your Taste 290

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 290

Flour Tortilla Filled with Scrambled Eggs, Sausage, Peppers, Mozzarella Cheese, Beans and Onion, Served with Stir Fry Vegetables



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BREAKFAST

Juice 🍹	120	Ronnefeldt Tea <i>(Hot or Cold)</i>	100
Orange (Natural)		Green Dragon Leafcup	
Green (Natural)		Ayurveda Ginger Leafcup	
Grapefruit		English Breakfast Leafcup	
Apple		Earl Grey Leafcup	
Pineapple		Fruity Camomile Leafcup	
Cranberry		Rooibos Cream Orange Leafcup	
		Refreshing Mint Leafcup	
		Morgentau Leafcup	
Coffee Jar <i>(2 pax)</i>	150	Chocolate Milk <i>(Hot or Cold)</i>	110
Regular Decaf Espresso		Whole Milk Light Lactose Free	
		Almond Soy	
Coffee Jar <i>(4 pax)</i>	300		
Regular Decaf Espresso			
Milk <i>(Hot or Cold)</i>	95		
Whole Milk Light Lactose Free			
Almond Soy			



IN ROOM
DINING

LUNCH & DINNER

SALADS

Caesar Salad  240

Lettuce, Parmesan Cheese, Croutons and Caesar Dressing

Add:

Shrimp  340

Chicken 295

Cobb Salad  240

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

Caprese Salad   260

Mozzarella Cheese, Tomatoes and Basil Pesto

SOUPS

Chicken Soup  190

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

Tortilla Soup   190

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



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LUNCH & DINNER

SNACKS

Hummus  270
Traditional Chickpea and Pumpkin Seed Hummus, Served with Pita Bread

Guacamole   270
Served with Corn Tortilla Chips and Pico de Gallo


Chicken Fingers 270
Served with French Fries

French Fries  220
Natural or Topped with Parmesan Cheese


Quesadillas

Flour Tortilla with Guacamole and Pico de Gallo


Add:

Mozzarella Cheese  220
Chicken (6 oz) 240
Skirt Steak (6 oz) 290
Shrimp (6 oz)  380

Burrito

 240
Flour Tortilla Filled with Beans, Rice and Mozzarella Cheese, Served with Pico de Gallo, Guacamole and French Fries

Add:

Chicken (6 oz) 270
Skirt Steak (6 oz) 320
Shrimp (6 oz)  390



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IN ROOM
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LUNCH & DINNER

BURGER & SANDWICH

Tafer Burger (7 oz) 290
Angus Beef, Bacon, Cheddar Cheese,
Lettuce, Tomato, Onion, Pickles,
Served with French Fries

Vegetarian Burger 260
Mix of Chickpeas, Mushrooms, Peppers,
Onion, Zucchini, Topped with Lettuce, Tomato,
Pickles, Avocado, Served with French Fries

Jumbo Hot Dog 270
Homemade Bread and Beef Sausage,
Topped with Onion Tomato, Jalapeño,
Served with French Fries

Club Sandwich 290
Turkey Breast, Bacon, Cheddar Cheese,
Tomato, Lettuce, Mayonnaise,
Served with French Fries



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LUNCH & DINNER

PIZZA

Cheese 	270	Hawaiian	270
Tomato Sauce and Mozzarella Cheese		Tomato Sauce, Mozzarella, Ham and Pineapple	
Margarita 	270	Diana's 	270
Tomato Sauce, Mozzarella Cheese, Tomato Cherry and Basil Pesto		Tomato Sauce, Mozzarella Cheese, Bell Pepper, Italian Sausage and Chili Flakes	
Pepperoni	270		
Tomato Sauce, Mozzarella Cheese and Pepperoni			



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PASTAS

Linguini Marinara 🍷 260
Pomodoro Sauce, Squid, Mussels,
Shrimp and Basil

Fettuccine Alfredo with Chicken 260
Alfredo Sauce, Parmesan Cheese
and Basil

Spaghetti with Bolognese 260
Pomodoro Sauce, Beef Bolognese,
Parmesan Cheese and Basil

Rigatoni with Italian Sausage 260
Tomato Sauce, Parmesan Cheese,
Basil Leaves



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LUNCH & DINNER

CHEF'S SPECIALS

Chicken Breast (6 oz)  340
Served with Grill Vegetables and Rice

Catch of the Day (6 oz)   470
Grilled Fish Fillet. Served with Sweet Corn, Cherry Tomatoes, Mushrooms, Bacon, Mashed Peas and Fish Volute Sauce

Salmon Fillet (6 oz)   470
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) 340

Skirt Steak (6 oz) 370

Shrimp (6 oz)  390

Skirt Beef (6 oz) 420

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



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IN ROOM
DINING

DESSERT

24 Hrs.

Dark Chocolate Mousse

Served with Caramel, Hazelnut and Berries

190

Cheesecake

Topped with Berries and Caramel

190

Caramel Pudding

Topped with Caramelized Sugar, Strawberries and Caramel Sauce

190

Tiramisu

Topped with Strawberries and Coffee Sauce

190



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DINING

MIDNIGHT

Guacamole  	270	Cheese Pizza 	270
Served with Corn Tortilla Chips and Pico de Gallo		Tomato Sauce and Mozzarella Cheese	
Caesar Salad 	240	Pepperoni Pizza	270
Lettuce, Parmesan Cheese, Croutons and Caesar Dressing		Tomato Sauce, Mozzarella Cheese and Pepperoni	
Add:		Hawaiian Pizza	270
Chicken	295	Tomato Sauce, Mozzarella, Ham and Pineapple	
Chicken Soup 	190		
Seasonal Vegetables, Shredded Chicken, Rice, Tomato, Onion, Cilantro and Avocado			



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DINING

KID'S MENU

Scrambled Eggs 200

Served with French Fries

Cheeseburger 200

Angus Beef with Cheddar Cheese,
Served with French Fries

Chicken Fingers 200

Served with French Fries and Tomato Sauce

Mini Pepperoni Pizza 200

Tomato Sauce, Mozzarella Cheese


Mini Cheese Pizza  200

Tomato Sauce and Mozzarella Cheese

Spaghetti  200

Butter or Tomato Sauce, Topped with
Parmesan Cheese

-  FISH
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BEVERAGE

24 Hrs.

Juice

Cranberry
Pineapple
Apple

120

Beers

Corona Extra
Corona Light
Modelo Especial
Pacifico

110

Craft Beer

150

Sodas

Mineral Water
Fanta
Sprite
Coca Cola
Coca Cola Light

80

IN ROOM
DINING

WINE LIST

House Wine by the Glass

Red Wine

- Merlot 230
- Cabernet Sauvignon 230

White Wine

- Sauvignon Blanc 230
- Chardonnay 230

Champagne

Francia

- Moët Et Chandon, Brut Impérial 3,650
- Veuve Clicquot Ponsardin, Brut 3,750
- Dom Perignon 12,100
- Moët Et Chandon, NV Brut Impérial Half Bottle 2,050

Hall Bottles

- Malbec, Norton, Argentina 750
- Chardonnay, Casa Madero, México 900
- Cabernet Sauvignon, Casa Madero, Mexico 950

TAFER Resort Wine

- Zinfandel, TAFER Wine Valle de Guadalupe 1,400
- Chardonnay, TAFER Wine, Valle de Guadalupe 1,800
- Cabernet Sauvignon, TAFER Wine, Valle de Guadalupe 3,900

Sparkling Wine

- Prosecco D.O.C IL Follo NV, Cuvee Rose, Italy 1,550
- Espuma de Mar, Chardonnay Brut, Mexico 800

Rose Wine

- Shiraz, V Casa Madero, Valle de Parras, México 1,200
- 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 1,050
- Sauvignon Blanc, Monte Xanic 1,350

USA

- Sauvignon Blanc, Wente, Livermore Valley 1,400
- Chardonnay, Ironstone, California 1,600