



IN ROOM
DINING

BREAKFAST

Fruit Plate  	265	Smoked Salmon Bagel 	390
Papaya, Green Melon, Watermelon, Pineapple, Honey, Cottage Cheese, Granola		Served with Cream Cheese, Capper Lettuce, Tomato, Onion and Hard Boiled Egg	
Muesli 	180	Sweet Bread (4 pcs)	190
Greek Yogurt, Granola, Berries and Green Apple			
Pan Cakes / Waffles / French Toast 	250	Yoghurt 	50
Served With Berries, Maple Syrup, Butter and Marmalade, Bacon or Pork Sausage Links		Natural Apple Strawberry Mango Peach	
Oatmeal  	190	Cereal	110
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

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DINING

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

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



IN ROOM
DINING

LUNCH & DINNER

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

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

PIZZA

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



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PASTAS

Linguini Marinara 🦞	250	Spaghetti with Bolognese	250
Pomodoro Sauce, Squid, Mussels, Shrimp and Basil		Pomodoro Sauce, Beef Bolognese, Parmesan Cheese and Basil	
Fettuccine Alfredo with Chicken	250	Rigatoni with Italian Sausage	250
Alfredo Sauce, Parmesan Cheese and Basil		Tomato Sauce, Parmesan Cheese, Basil Leaves	

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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



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IN ROOM
DINING

DESSERT

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



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MIDNIGHT

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

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KID'S MENU

Scrambled Eggs Served with French Fries	180	Mini Pepperoni Pizza Tomato Sauce, Mozzarella Cheese	180
Cheeseburger Angus Beef with Cheddar Cheese, Served with French Fries	180	Mini Cheese Pizza  Tomato Sauce and Mozzarella Cheese	180
Chicken Fingers Served with French Fries and Tomato Sauce	180	Spaghetti  Butter or Tomato Sauce, Topped with Parmesan Cheese	180



FISH



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BEVERAGE

24 Hrs.

Juice

Cranberry
Pineapple
Apple

110

Beers

Corona Extra
Corona Light
Modelo Especial
Pacifico

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
- Chardonay, Casa Madero, México 750
- Cabernet Souvignon, 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

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

USA

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