

SUITE SERVICE

Servicio disponible 24 horas / *Service available 24 hours*

Por favor, escanee el código QR para acceder a la
versión digital

Kindly scan the QR code to access the digital version



Para realizar un pedido, por favor
marque

To place your order, kindly dial

Ext. 1115 o 1116



Socios en Origen es una iniciativa que prioriza el uso de ingredientes frescos y de alta calidad, suministrados directamente por productores locales y regionales de San Miguel de Allende y sus alrededores.

Partners in Provenance is an initiative that prioritizes the use of fresh, high-quality ingredients sourced directly from local and regional producers in San Miguel de Allende and its surroundings areas.



Vegetariano /
Vegetarian



Vegano / Vegan



Nuez/Nuts



Libre de Gluten



Lácteos/Dairy



Mariscos/Shellfish



Opción Vegetariana Disponible
/Vegetarian Option Available

**El Consumo de Alimentos Crudos es Bajo su Propio Riesgo*

**Consumption of Raw Food Under Your Own Risk*

*Todos los precios están en pesos mexicanos, impuestos incluidos,
propina no incluida.*

*All our prices are in Mexican pesos, tax included, gratuity is not
included.*

Café de altura orgánico y sustentable con denominación de origen en Orizaba, Veracruz. Es una mezcla de diferentes tostados hechos exclusivamente para su deleite en Rosewood San Miguel de Allende.

High-altitude, organic and sustainable coffee with denomination of origin in Orizaba, Veracruz. It is a blend of different roasts made exclusively for your delight at Rosewood San Miguel de Allende.

Nuestro té DAMMANN es orgánico y sustentable. Una selección cuidada de hojas que respetan el entorno, pensada para brindar una experiencia natural, refinada y armoniosa.

Our DAMMANN tea is organic and sustainable. A carefully selected blend of leaves that respects the environment, crafted to offer a natural, refined, and harmonious experience.

Mini Bar
Habitaciones/Suites

VINOS & LICORES / WINE & LIQUOR

Cerveza Allende Artesanal	\$180
Allende Artisan Beer	
Mezcal Creyente Tobalá 375ml	\$2,050
Tequila Don Julio 70 700ml	\$3,310
Tequila Dobel 50 Cristalino 375ml	\$3,940
Reserva de la Familia Platinum 375ml	\$1,470
Gin Condesa Clásica 375ml	\$1,315
Seabold Chardonnay Olson 375ml	\$950
Seabold Pinot Noir Eden 375ml	\$1100
Champagne Perrier Jouet 750ml	\$3,780
Vía Room Service / Through Room Service	
Ext 1115 o/or 1116	

BEBIDAS / SOFT DRINKS

Coca Cola	\$105
Coca Cola Light Diet Coke	\$105
St. Pellegrino	\$130
St. Pellegrino Clementina & Limonata	\$130
Velvet Tonic	\$140
Velvet Soda Lichi y Mango	\$140
Electrolit	\$85

BOTANAS / SNACKS

Palanqueta <i>Peanut Brittle</i>	\$110
Barra de Amaranto Cubierto con Chocolate Semiamargo <i>Amaranth Bar Covered with Bittersweet Chocolate</i>	\$110
Borrachitos	\$165
Obleas	\$165
Palomitas <i>Popcorn</i>	\$110
Nueces Mixtas <i>Mixed Nuts</i>	\$275
Cocadas <i>Coconut Sweets</i>	\$165
Cacahuete Enchilado <i>Spicy Peanuts</i>	\$165
Cacahuete Garapiñado <i>Candied Peanuts</i>	\$165
Gomitas <i>Gummies</i>	\$165
Salsa Macha <i>Macha Sauce</i>	\$180

MISCELÁNEOS / MISCELLANEOUS

Baraja Rosewood Rosewood Playing Cards	\$210
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BEBIDAS DESAYUNO BREAKFAST BEVERAGES

7:00 – 12:00 HRS













BEBIDAS NO INCLUYEN REFILL

REFILL IS NOT INCLUDED

JUGOS FRESCOS

FRESH JUICES

250 ML

- | | | | |
|---|---|---|-------|
|  |  | Naranja
<i>Orange</i> | \$110 |
|  |  | Toronja
<i>Grapefruit</i> | \$110 |
|  |  | Jugo Verde (Perejil, Apio, Piña,
Espinaca, Jengibre, Miel de Abeja)
<i>Green Juice (Parsley, Celery, Pineapple,
Spinach, Ginger, Honey)</i> | \$110 |
|  |  | Mango, Fresa, Naranja
<i>Mango, Strawberry, Orange</i> | \$110 |
|  |  | Zanahoria, Naranja, Betabel
<i>Carrot, Orange, Beetroot</i> | \$110 |
|  |  | Sandía, Menta, Pepino, Miel de Abeja
<i>Watermelon, Mint, Cucumber, Honey</i> | \$110 |

LICUADOS

SMOOTHIES

250 ML



Plátano, Chocolate, Leche
Banana, Chocolate, Milk

\$125



Fresa, Avena, Vainilla, Miel de Abeja
Strawberry, Oatmeal, Vanilla, Honey

\$125



Papaya, Naranja, Melón, Piña
Papaya, Orange, Melon, Pineapple

\$125

SHOTS ENERGIZANTES

POWER SHOTS

30 ML



Jengibre, Miel de Agave, Limón Amarillo
Ginger, Agave Syrup, Lemon

\$110



Cúrcuma, Piña, Naranja, Miel de Agave
Turmeric, Pineapple, Orange, Agave Syrup

\$110



Cilantro, Toronja, Apio, Miel de Agave
Coriander, Grapefruit, Celery, Agave Syrup

\$110

CAFÉ Y TÉ

COFFEE & TEA

Café Americano Regular o Descafeinado (250ml) \$125
Black Coffee Regular or Decaffeinated

Espresso (60ml) \$125



Capuccino o Latte (250ml) \$125
Cappuccino or Latte



Chocolate Caliente o Frío \$125
con Leche de su Preferencia (250ml)
Hot or Cold Chocolate with the Milk of your Choice



Vaso de Leche (250ml) \$50
Glass of Milk

Selección de Tés Dammann (250ml) \$115
Selection of Dammann Teas

~Té Verde/*Green Tea*

~Té Verde con Menta/
Minted Green Tea

~Frutos Rojos/*Wild Berries*

~Té Negro/*Black Tea*

~Earl Grey

~Strong Breakfast

~Manzanilla/*Chamomile*

~Week-End à Paris

~Rooibos

~Jazmín/*Jasmin*

DESAYUNO BREAKFAST

7:00 – 12:00 HRS

DESAYUNO AMERICANO

AMERICAN BREAKFAST

\$680



Selección de Jugo Fresco: Naranja, Toronja o Verde
Fresh Juice Selection: Orange, Grapefruit or Green



Plato de Fruta Fresca de Temporada, Miel Orgánica
Seasonal Fresh Fruit Platter, Organic Honey

- + Queso Cottage /Cottage Cheese (40gr) \$35
- + Frutos Rojos/ Berries (40gr) \$40
- + Yogurt Natural/ Natural Yogurt (40gr) \$35
- + Granola (40gr) \$35



Yogurt Natural o Cereal a su Elección
Natural Yogurt or Cereal of your Choice



**Selección de Pan Dulce Artesanal Hecho en Casa o
 Pan Tostado Blanco, Integral o Libre de Gluten (4 piezas)**
*Selection of Homemade Artisan Pastries or White,
 Whole Wheat or Gluten-Free Toast (4 pieces)*



**Huevos al Gusto (Revueltos, Omelette o Estrellados)
 o Chilaquiles al Gusto (con Pollo o Huevo)**

Mejore su Selección Cambiando a un Plato de la Carta por \$170
*Eggs Cooked to your Choice (Scrambled, Omelette or Fried)
 or Chilaquiles with your Preferred Sauce (with Chicken or Egg)*
*Enhance your Selection by Switching to a Dish from
 the A La Carte Menu for* **\$170**



Café Regular o Descafeinado, Té, Leche, Chocolate Frío o Caliente
Regular or Decaffeinated Coffee, Tea, Milk, Hot or Cold Chocolate

DESAYUNO BREAKFAST

7:00 – 12:00 HRS

A LA CARTA

A LA CARTE

LIGERO Y SALUDABLE

LIGHT & HEALTHY



Yogurt (150g), Plátano, Polen, Amaranto, Frutos
Rojos \$235

Yogurt (150g), Banana, Pollen, Amaranth, Berries



Plato de Frutas de Temporada (400g) \$210
Granola hecha en casa



Seasonal Fruit Plate (400g), Homemade Granola

+ Queso Cottage /Cottage Cheese (40gr) \$45




+ Frutos Rojos/ Berries \$45

+ Yogurt Natural/ Natural Yogurt (40gr) \$45

+ Granola (40gr) \$45

LIGERO Y SALUDABLE

LIGHT & HEALTHY

- | | | |
|---|---|-------|
|  | <p>Avena Caliente (215g), Leche Deslactosada,
Plátano, Polen, Mermelada de Manzana
<i>Warm Oatmeal (215g) with Lactose-Free Milk,
Banana, Pollen, Apple Jam</i></p> | \$200 |
|  | <p>Avena Caliente (215g), Leche de Coco,
Plátano, Polen, Mermelada de Manzana
<i>Warm Oatmeal (215g) with Coconut Milk,
Banana, Pollen, Apple Jam</i></p> | \$200 |
|  | <p>Selección de Pan Dulce Artesanal Hecho en
Casa o Pan Tostado blanco, Integral o Libre de
Gluten (4 pzs)
<i>Selection of Homemade Artisan Pastries
or White, Whole Wheat or Gluten-Free Toast
(4 pcs)</i></p> | \$200 |

TRADICIONALES

TRADITIONALS



Huevos Rancheros (2 pzs) con Tortilla Frita
Bañados en Salsa Roja o Verde

\$245

*Ranchero Style Fried Eggs (2pcs) with Fried
Tortilla, Topped Red or Green Sauce*



Omelette / Huevos al Gusto

\$245

Selección

-Tocino (15g)

- Jamón de Pavo (15g)

-Chorizo (15g)

- Queso (15g)

Omelette / Eggs Cooked to your Order

Selection

-Bacon (15g)

-Turkey Ham (15g)

-Chorizo (15g)

-Cheese (15g)



Omelette de Tres Claras con Espinaca,
Champiñones, Queso Oaxaca, Ensalada Mixta

\$245

*Three Egg-White Omelette with Spinach,
Mushrooms, String Cheese, Mixed Green Salad*

TRADICIONALES

TRADITIONALS



Huevos Aporreadillo (2 pzs), Revueltos con Cecina, Salsa Roja, Frijoles Puercos, Tortillas de Maíz \$250
Aporeadillo Style Eggs (2 pcs), Scrambled with Cecina, Red Sauce, Beans, Corn Tortillas



Huevos Motuleños (2 pzs), Tostada, Frijol Refrito, Jamón, Chícharo, Plátano Macho, Salsa de Chiltomate \$245
Motuleño Style Eggs (2 pcs), Corn Tostada, Refried Beans, Ham, Peas, Plantain, Chiltomate Sauce



Chilaquiles Rojos o Verdes, Selección de Pollo (60g) o Huevo (2 pzs), Queso Fresco, Crema, Cebolla, Aguacate \$245
Red or Green Chilaquiles, Selection of Chicken (60g) or Eggs (2 pcs), Fresh Cheese, Sour Cream, Onion, Avocado

TRADICIONALES

TRADITIONALS

- | | | |
|---|--|-------|
|    | <p>Enchiladas de Vegetales (3 pzs), Salsa Verde o Roja, Aguacate, Cebolla, Cilantro</p> <p><i>Vegetables Enchiladas (3 pcs) with Green or Red Sauce, Avocado, Red Onion, Coriander</i></p> | \$235 |
|   | <p>Enchiladas de Pollo (3 pzs) Verdes o Rojas, Crema, Queso de Rancho, Cebolla Morada, Aguacate</p> <p><i>Chicken Enchiladas (3 pcs) Green or Red Sauce, Sour Cream, Farmed Cheese, Red Onion, Avocado</i></p> | \$265 |
|  | <p>Tacos de Huitlacoche (3pzs), Salsa Verde Cocida, Cremoso de Aguacate, Cilantro Criollo</p> <p><i>Huitlacoche Tacos (3 pcs), Green Sauce, Avocado Mousse, Coriander</i></p> | \$225 |

TRADICIONALES

TRADITIONALS



Queso Panela Asado (100g), Nopal, Cremoso de Aguacate, Cremoso de Pasilla, Tostada de Maíz
Roasted Panela Cheese (100g), Cactus, Avocado Mousse, Pasilla Chili Mousse, Corn Tostada

\$210



Nopal Asado (130g), Cremoso de Aguacate, Cremoso de Pasilla, Tostada de Maíz
Roasted Cactus (130g), Avocado Mousse, Pasilla Chili Mousse, Corn Tostada

\$210



Chicharrón de Cerdo (200g), Salsa Verde o Roja, Cebolla Morada, Cilantro, Frijoles Puercos, Torillas de Maíz
Crackling Pork Skin (200g), Green or Red Sauce, Red Onion, Coriander, Beans, Corn Tortillas

\$235

ESPECIALIDADES

SPECIALTIES



Huevos Benedictinos (2 pzs), Muffin Inglés, Salsa
Holandesa, Trufa Negra

*Eggs Benedict (2pcs) English Muffin, Hollandaise
Sauce, Black Truffle*

Selección/Selection

-Lomo Canadiense (50g)/ *Canadian Pork Loin (50g)* \$310

-Salmón Ahumado (50g)/ *Smoked Salmon (50g)* \$420



Bagel de Salmón Ahumado (100g), Alcaparras,
Huevo Duro, Cebolla Morada, Queso Crema,
Ensalada Mixta

*Bagel with Smoked Salmon (100g), Capers,
Hard Boiled Egg, Red Onion, Cream Cheese, Mixed
Green Salad*

\$420



Steak de Rib-Eye (40gr), Chistorra (40gr),
Guacamole, Huevos al Gusto (1pz), Tortillas
Hechas a Mano

*Rib-Eye Steak (40gr), Chistorra Sausage (40gr),
Avocado, Eggs to your Choice (1pc), Handmade
Tortillas*

\$465

ESPECIALIDADES

SPECIALTIES



Toast de Aguacate (60g), Huevos al Gusto (2pzs),
Arúgula, Provolone Ahumado, Salsa Macha, Vinagreta
de Cítricos

\$245

*Avocado Toast (60g), Eggs to your Choice (2pcs),
Rocket Salad, Smoked Provolone, Macha Sauce,
Citrius Vinaigrette*



Hot Cakes (3pzs), Mantequilla, Compota de Frutos
Rojos, Nuez Caramelizada, Jarabe de Maple

\$215

*Pancakes (3pcs), Butter, Wild Berries Jam,
Caramelized Walnuts, Maple Syrup*



Waffles (4pzs), Jarabe de Maple, Crema Batida,
Compota de Frutos Rojos, Nutella

\$235

*Waffles (4pcs), Maple Syrup, Whipped Cream, Wild
Berries Compote, Nutella*



Pan Francés (1pz), Reducción de Café de Olla,
Compota de Jamaica, Avellana, Coco Tostado,
Helado de Rompope, Crema de Coco, Miel de Maple

\$255

*French Toast (1pc), Spiced Coffee Reduction,
Hibiscus Compote, Hazelnut, Toasted Coconut,
Eggnog Ice Cream, Coconut Cream, Maple Syrup*

EXTRAS

SIDES

	+Salmon Ahumado/ <i>Smoked Salmon (65gr)</i>	\$125
	+Lomo Canadiense/ <i>Canadian Pork Loin (35gr)</i>	\$100
	+Hashbrown (90gr)	\$45
	+Frijoles Refritos/ <i>Refried Beans (60gr)</i>	\$45
	+Pollo Cocido/ <i>Chicken (50gr)</i>	\$90
	+Tocino/ <i>Bacon (70gr)</i>	\$45
	+Salchicha de Cerdo/ <i>Pork Sausage (70gr)</i>	\$45
	+Aguacate/ <i>Avocado (80gr)</i>	\$45
	+Pieza de Pan Dulce/ <i>Piece of Danish</i>	\$55

BEBIDAS
COMIDA Y CENA
LUNCH AND DINNER
BEVERAGES

12:00 – 23:00 HRS

BEBIDAS NO INCLUYEN REFILL

REFILL IS NOT INCLUDED

COCTELES

COCKTAILS

MIMOSAS

Cava René Barbier, Brut Reserva (60ml) \$350

Champagne Perrier Jouet, Grand Brut (60ml) \$785

MARGARITA

\$385

Tequila Maestro Blanco (60ml), Cointreau (20ml), Jugo de Limón

Tequila Maestro Blanco (60ml), Cointreau (20ml), Lime Juice

MEZCALITA

\$385

Mezcal 400 Conejos (60ml), Cointreau (15ml), Jugo de Limón

Mezcal 400 Conejos (60ml), Cointreau (15ml), Lime Juice

CARAJILLO

\$385

Licor 43 (60ml), Espresso

COCTELES

COCKTAILS

BLOODY MARY

Vodka Absolut (60ml), Jugo de Tomate, Mix de Salsas, Jugo de Limón

\$385

Vodka Absolut (60ml), Tomato Juice, Spice Mix, Lime Juice

APEROL SPRITZ

\$385

Aperol (60ml), Vino Espumoso (90ml), Agua mineral

Aperol (60ml), Sparkling Wine (90ml), Sparkling Water

ST GERMAIN SPRITZ

\$465

St. Germain (60ml), Vino Espumoso (90ml), Agua mineral

St. Germain (60ml), Sparkling Wine (90ml), Sparkling Water

VINO POR COPEO

WINE BY THE GLASS



150 ml

Botella

ESPUMOSO / SPARKLING

Perrier Jouët Grand Brut

[Champagne, Francia]

Pinot Noir | Meunier | Chardonnay

\$780

\$3,780

Dos Búhos Rosado

[San Miguel de Allende, México]

Tempranillo | Syrah

\$605

\$2,200

BLANCO / WHITE

Decoy

[California, USA] Chardonnay

Cantos de Sirenas

[Dolores Hidalgo, México] Sauvignon Blanc

\$820

\$3,280

\$420

\$2,000

ROSADO / ROSÉ

Whispering Angel,

[Côtes de Provence AOC, Francia]

Grenache | Rolle | Cinsault

\$675

\$2,100

VINO POR COPEO

WINE BY THE GLASS



150 ml



Botella

TINTO / RED

Chateau St Jean

\$465

\$2,380

[Sonoma County, USA] Cabernet Sauvignon

Casa Anza

\$605

\$2,530

[San Miguel de Allende, México] Merlot



90 ml

POSTRE / DESSERT

Gran Tokay 6 Puttonyos Aszú

\$530

\$4,070

[Tokaj, Hungría] Furmint

VINO POR BOTELLA

WINE BY THE BOTTLE

ESPUMOSO / SPARKLING

Dos Búhos \$2,035
[San Miguel de Allende, México] Moscato Giallo

BLANCO / WHITE

De Cote Inédito \$2,035
[Querétaro, México]
Verdejo | Albariño | Gewürztraminer | Viognier

Vinaltura \$2,310
[Querétaro, México] Sauvignon Blanc

Monte Xanic \$1,530
[Guadalupe, Baja California, México] Chenin | Colombard

ROSADO / ROSÉ

Casa Anzá \$2,530
[San Miguel de Allende, México]
Cabernet Sauvignon | Malbec | Syrah

VINO POR BOTELLA

WINE BY THE BOTTLE

TINTO / WINE

Cañada de los Encinos	\$2,100
<i>[Guadalupe, Baja California, México] Zinfandel Petit Verdot</i>	
Casa Anzá Reserva	\$4,200
<i>[San Miguel de Allende, México] Cabernet Sauvignon Malbec Syrah</i>	
De Cote Atempo	\$2,530
<i>[Querétaro, México] Merlot</i>	
Dos Búhos	\$2,625
<i>[San Miguel de Allende, México] Cabernet Franc</i>	
La Terquedad, Terco	\$2,035
<i>[Querétaro, México] Merlot</i>	
Misiones de California	\$2,035
<i>[Guadalupe, Baja California, México] Nebbiolo</i>	
San José La Vista	\$2,625
<i>[Querétaro, México] Malbec</i>	
Don Leo Gran Reserva	\$7,150
<i>[Parras, Coahuila, México] Cabernet Sauvignon</i>	

COMIDA Y CENA
LUNCH AND DINNER

12:00 – 23:00 HRS

ENTRADAS

STARTERS



Guacamole Tradicional (250g), Salsa Mexicana, Chicharrón, Totopos, Tlayuda
Traditional Guacamole (250g), Mexican Sauce, Crackling Pork, Tortilla Chips, Tlayuda

\$375



Rollos Vietnamitas (3 pzs), Zanahorias, Pepino, Jícama, Col, Puré de Mango, Salsa de Chile Dulce
Vietnamese Rolls (3pcs), Carrots, Cucumber, Jicama, Cabbage, Mango Puree, Sweet Chili Sauce

\$255



Sopa de Tortilla (250ml), Queso Ranchero, Chile Pasilla, Crema Ácida, Aguacate
Tortilla Soup (250ml), Cotija Cheese, Pasilla Chili, Sour Cream, Avocado

\$365

ENTRADAS

STARTERS



Consome de Pollo (110gr)

\$365

Pollo, Zanahoria, Calabaza, Arroz Blanco, Cilantro, Cebolla, Limones

Chicken Soup (110gr)

Chicken, Carrot, Zucchini, White Rice, Coriander, Onion, Lemon



Ensalada César

\$330

Aderezo Cesar, Crotones, Queso Parmesano

Cesar Salad

Caesar Dressing, Crotons, Parmesane Cheese

Agregue Pechuga de Pollo (110gr)/Add Chicken Breast (110gr)

\$90

Agregue Camarón por (120gr)/ Add Shrimp (120gr)

\$110

ENTRADAS

STARTERS



Ensalada de Tomate y Burrata (70g), Vinagreta de Ajo y Balsámico, Lechugas, Nuez de la India Caramelizada

Tomato and Burrata Salad (70g), Garlic and Balsamic Vinaigrette, Lettuce, Candied Cashews

\$355

SNACKS



Hamburguesa de Sirloin (220g),
Tocino Crujiente, Salsa de Queso Cheddar,
Papas a la Francesa con Hierbas Toscanas
*Sirloin Hamburger (220g),
Crispy Bacon, Cheddar Cheese Sauce,
French Fries with Tuscan Herbs*

\$535



Club Sándwich (120g)
Pollo a la Placha (110g), Mayonesa de Chile
Chipotle, Mix de Lechugas, Jamón de Pavo,
Tocino, Queso Manchego, Tomate, Cebolla
Morada
*Club Sándwich
Grilled Chicken Breast (110g), Chipotle Chili
Mayonnaise, Mixed Lettuce, Turkey Ham(90g),
Bacon(30g), Manchego Cheese,
Tomato, Red Onion*

\$535

SNACKS



Nachos (100g) \$370

Salsa de Frijol, Chile Morita, Salsa de Queso Cheddar,
Guacamole, Salsa Mexicana, Cebolla Encurtida, Chiles
Jalapeños

Nachos

*Bean Sauce, Morita Chili, Cheddar Cheese Sauce,
Guacamole, Mexican Salsa, Pickled Onion, Jalapeño Peppers*

Agregue Pollo (120g) *Add Chicken (120g)* \$460

Agregue Filete de Res (120g) *Add Beef Fillet (120g)* \$480

Palomitas de Pollo (200g), Papas a la Francesa, Pepino Persa \$380

Chicken Pops (200g), Truffle Fries, Persian Cucumber

Selección de Salsas/ *Selection of Sauces*

Barbecue/ *Barbecue*

Barbecue de Mango Habanero/ *Mango Habanero Barbecue*

Barbecue de Tamarindo / *Tamarind Barbecue*

Salsa Búfalo/ *Buffalo Sauce*

Selección de Aderezo / *Selection of Dressing*

Aderezo Ranch/ *Ranch*

Aderezo Ajo, Parmesano/ *Garlic, Parmesan*

SNACKS



Quesadillas

\$150

Queso Manchego, Tortillas de Harina,
Salsa Mexicana, Salsa Guacamolada, Salsa Martajada,
Chiles Treadados, Limon

Quesadillas

*Manchego Cheese, Flour Tortillas, Mexican Sauce,
Guacamolada Sauce, Martajada Sauce, Treadado Chile,
Lime*

Agregue Pollo (120g)/ *Add Chicken (120g)*

\$355

Agregue Filete de Res (120g)/ *Add Beef Fillet (120g)*

\$550



Tacos Campechanos de Rib-Eye (180g) Queso

\$685

Manchego, Chistorra, Tocino, Cebolla, Salsa
Guacamolada, Salsa Mexicana, Salsa Martajada, Chiles
Treadados, Limón

Rib-Eye Campechano Tacos (180g)

*Manchego Cheese, Chistorra, Bacon, Onion,
Guacamolada Sauce, Mexican Sauce, Martajada
Sauce, Treadado Chile, Lime*

PLATOS FUERTES

MAIN COURSES



Enchiladas Poblanas

\$380

Tinga de Pollo (120g), Salsa Cremosa de Chile Poblano,
Crema Acida, Cebolla Encurtida, Cilantro, Aguacate

Poblano Enchiladas

*Chicken Tinga (120g), Creamy Poblano Chili Sauce, Sour
Cream, Pickled Onion, Cilantro, Avocado*



Salmón Parrillado (220gr)

\$715

Guarnición a elegir

Pure de Papa Trufado

Vegetales Orgánicos

Arroz Blanco

Papas a la francesa

Salsa a Elegir

Salsa de Mantequilla

Chimichurri

Grilled Salmon (220gr)

Choice of Accompaniment

Truffled Mashed Potatoes

Organic Vegetables

White Rice

French Fries

Choice of Sauce

Butter Sauce

Chimichurri

PLATOS FUERTES

MAIN COURSES



Pechuga de Pollo Parrillada (300gr)

\$420

Guarnición a elegir

Pure de Papa Trufado

Vegetales Orgánicos

Arroz Blanco

Papas a la francesa

Salsa a Elegir

Salsa de Mantequilla

Chimichurri

Grilled Chicken Brest (300gr)

Choice of Accompaniment

Truffled Mashed Potatoes

Organic Vegetables

White Rice

French Fries

Choice of Sauce

Butter Sauce

Chimichurri



Fusilli al Pesto, Queso Parmesano Vegano,
Jitomate Cherry

\$310

Fusilli (180g) with Pesto and Mushrooms

Vegan Parmesan Cheese, Cherry Tomato

PLATOS FUERTES

MAIN COURSES



Rib Eye (500gr)

\$1,945

Guarnición a elegir

Pure de Papa Trufado

Vegetales Orgánicos

Arroz Blanco

Papas a la francesa

Salsa a Elegir

Salsa de Mantequilla

Chimichurri

Grilled Rib Eye (500gr)

Choice of Accompaniment

Truffled Mashed Potatoes

Organic Vegetables

White Rice

French Fries

Choice of Sauce

Butter Sauce

Chimichurri



Pasta Rigatoni, Salsa Tomatosa, Pimiento Roja,

\$410

Tomate Deshidratado, Queso Parmesano Vegano

Rigatoni Pasta, Rich Tomato Sauce, Red Bell

Pepper, Sun – Dried Tomato, Vegan Parmesan

Cheese

Agregue Camarón (120g)/ *Add Shrimp (120g)*

\$520

Agregue Pollo (120g)/ *Add Be (120g)*

\$500

GUARNICIONES

SIDES



Puré de Papa Rústico (150g, Aceite de Trufa)
Rustic Mashed Potatoes (150g), Truffle Oil

\$165

Papas Trufadas (150g), Queso Parmesano,
Hierbas Finas
*Truffled French Fries (150g), Parmesan Cheese,
Fine Herbs*

\$255



Vegetales Orgánicos (130g), Selección de
Temporada
Organic Vegetables (130g), Seasonal Selection

\$165

Arroz Blanco (120g)
White Rice (150g)

\$90

POSTRES

DESSERTS



Panacotta de Coco con Frutos Rojos (110g),
Compota de Frutos Rojos, Gel de Mango,
Maracuyá, Gel de Naranja Limón, Cáscara
Confitada de Naranja

\$255

*Coconut Panacotta with Wild Berries (110g)
Wild Berries Compote, Mango and Passion Fruit
Gelée, Orange-Lime Gelée, Candied Orange Peel*



Strudel de Peras (85g), Compota de Pera,
Crema, Salsa de Vainilla

\$255

*Pear Strudel (85g), Pear Compote, Cream,
Vanilla Sauce*



Cheesecake (85g), Base de Galletas María,
Compota de Fresa, Albahaca, Crema de Vainilla,
Gel de Fresas

\$255

*Cheesecake (85g)
Cookie Crust, Strawberry Compote, Basil,
Vanilla Cream, Strawberry Gelée*



Selva Negra (150g)
Biscocho de Chocolate, Crema de Vainilla,
Cereza, Trozos de Chocolate

\$255

*Black Forest (150g)
Chocolate Cake, Vanilla Cream, Cherry,
Chocolate Chunks*

BEBIDAS
MENÚ NOCTURNO
OVERNIGHT BEVERAGES

23:00 – 07:00 HRS

BEBIDAS NO INCLUYEN REFILL

REFILL IS NOT INCLUDED

COCTELES

COCKTAILS

MARGARITA

\$385

Tequila Maestro Blanco (60ml), Cointreau (20ml), Jugo de Limón

Tequila Maestro Blanco (60ml), Cointreau (20ml), Lime Juice

MEZCALITA

\$385

Mezcal 400 Conejos (60ml), Cointreau (15ml), Jugo de Limón

Mezcal 400 Conejos (60ml), Cointreau (15ml), Lime Juice

CARAJILLO

\$385

Licor 43 (60ml), Espresso

BLOODY MARY

\$385

Vodka Absolut (60ml), Jugo de Tomate, Mix de Salsas,

Jugo de Limón

Vodka Absolut (60ml), Tomato Juice, Spice Mix, Lime Juice

VINO POR COPEO

WINE BY THE GLASS



150 ml

Botella

ESPUMOSO / SPARKLING

Perrier Jouët Grand Brut

\$780

\$3780

[Champagne, Francia]

Pinot Noir | Meunier | Chardonnay

BLANCO / WHITE

Cantos de Sirenas

\$420

\$2,000

[Dolores Hidalgo, México] Sauvignon Blanc

ROSADO / ROSÉ

Whispering Angel,

\$675

\$2,100

[Côtes de Provence AOC, Francia]

Grenache | Rolle | Cinsault

TINTO / RED

Chateau St Jean

\$465

\$2,530

[Sonoma County, USA] Cabernet Sauvignon

Casa Anza

\$605

\$2,530

[San Miguel de Allende, México] Merlot

MENÚ
NOCTURNO
OVERNIGHT MENU

23:00 – 07:00 HRS

ENTRADAS

STARTERS



Guacamole Tradicional (250g), Salsa Mexicana,
Chicharrón, Totopos, Tlayuda

\$375

*Traditional Guacamole (250g), Mexican Sauce,
Crackling Pork, Tortilla Chips, Tlayuda*



Ensalada César

\$330

Aderezo Cesar, Crotones, Queso Parmesano

Agregue Pechuga de Pollo (110gr)/*Add Chicken
Breast (110gr)*

\$90

Agregue Camarón por (120gr)/ *Add Shrimp
(120gr)*

\$110



Sopa de Tortilla (250ml). Queso Ranchero,
Chile Pasilla, Crema Ácida, Aguacate

\$265

*Tortilla Soup (250ml), Cotija Cheese, Pasilla Chili,
Sour Cream, Avocado*

PLATOS FUERTES Y SNACKS

MAIN COURSE & SNACKS



Nachos (100g) \$370

Salsa de Frijol, Chile Morita, Salsa de Queso Cheddar, Guacamole, Salsa Mexicana, Cebolla Encurtida, Chiles Jalapeños

Nachos

Bean Sauce, Morita Chili, Cheddar Cheese Sauce, Guacamole, Mexican Salsa, Pickled Onion, Jalapeño Peppers

Agregue Pollo (120g) *Add Chicken (120g)* \$460

Agregue Filete de Res (120g) *Add Beef Fillet (120g)* \$480

Palomitas de Pollo (200g), Papas a la Francesa, Pepino Persa \$380

Chicken Pops (200g), Truffle Fries, Persian Cucumber

Selección de Salsas/ *Selection of Sauces*

Barbecue/ *Barbecue*

Barbecue de Mango Habanero/ *Mango Habanero Barbecue*

Barbecue de Tamarindo / *Tamarind Barbecue*

Salsa Búfalo/ *Buffalo Sauce*

Selección de Aderezo / *Selection of Dressing*

Aderezo Ranch/ *Ranch*

Aderezo Ajo, Parmesano/ *Garlic, Parmesan*

PLATOS FUERTES Y SNACKS

MAIN COURSE & SNACKS



Quesadillas

\$150

Queso Manchego, Tortillas de Harina,
Salsa Mexicana, Salsa Guacamolada, Salsa Martajada,
Chiles Treadados, Limon

Quesadillas

*Manchego Cheese, Flour Tortillas, Mexican Sauce,
Guacamolada Sauce, Martajada Sauce, Toreado Chile,
Lime*

Agregue Pollo (120g) *Add Chicken (120g)*

\$355

Agregue Filete de Res (120g) *Add Beef Fillet (120g)*

\$550



Tacos Campechanos de Rib-Eye (180g) Queso

\$685

Manchego, Chistorra, Tocino, Cebolla, Salsa
Guacamolada, Salsa Mexicana, Salsa Martajada, Chiles
Treadados, Limón

Rib-Eye Campechano Tacos (180g)

*Manchego Cheese, Chistorra, Bacon, Onion,
Guacamolada Sauce, Mexican Sauce, Martajada
Sauce,
Toreado Chile, Lime*

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\$165

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Hierbas Finas
*Truffled French Fries (150g), Parmesan Cheese,
Fine Herbs*

\$255



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Temporada
Organic Vegetables (130g), Seasonal Selection

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White Rice (150g)

\$90

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Confitada de Naranja

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Crema, Salsa de Vainilla

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Vanilla Sauce*



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Gel de Fresas

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Vanilla Cream, Strawberry Gelée*



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Biscocho de Chocolate, Crema de Vainilla,
Cereza, Trozos de Chocolate

\$255

*Black Forest (150g)
Chocolate Cake, Vanilla Cream, Cherry,
Chocolate Chunks*