

# 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*



Opción Vegetariana Disponible / *Vegetarian Option Available*



Libre de Gluten / *Gluten Free* Lácteos/*Dairy*



Pesca Sustentable/ *Sustainable Fishing*

Mariscos/*Shellfish*



***\*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

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Cerveza Allende Artesanal	\$180
<i>Allende Artisan Beer</i>	
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 / <i>Through Room Service</i>	
Ext 1115 o/or 1116	

## BEBIDAS / SOFT DRINKS

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

## BOTANAS / SNACKS

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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

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Baraja Rosewood	\$210
<i>Rosewood Playing Cards</i>	

# BEBIDAS DESAYUNO BREAKFAST BEVERAGES

7:00 – 12:00 HRS

**BEBIDAS NO INCLUYEN REFILL**













*REFILL IS NOT INCLUDED*

## JUGOS FRESCOS

### FRESH JUICES

250 ML

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


## LICUADOS

### SMOOTHIES

250 ML

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Plátano, Chocolate, Leche   \$125  
*Banana, Chocolate, Milk*

Fresa, Avena, Vainilla, Miel de Abeja  \$125  
*Strawberry, Oatmeal, Vanilla, Honey*

Papaya, Naranja, Melón, Piña   \$125  
*Papaya, Orange, Melon, Pineapple*

## SHOTS ENERGIZANTES

### POWER SHOTS

30 ML

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Jengibre, Miel de Agave, Limón Amarillo   \$110  
*Ginger, Agave Syrup, Lemon*

Cúrcuma, Piña, Naranja, Miel de Agave   \$110  
*Turmeric, Pineapple, Orange, Agave Syrup*

Cilantro, Toronja, Apio, Miel de Agave   \$110  
*Coriander, Grapefruit, Celery, Agave Syrup*

# CAFÉ Y TÉ


## COFFEE & TEA

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

Espresso (60ml)  \$125

Capuccino o Latte (250ml)   \$125  
*Capuccino 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 Negro/*Black Tea*

~Manzanilla/*Chamo  
 mile*

~Jazmín/*Jasmin*

~Té Verde con

Menta/*Minted*

*Green Tea*

~Earl Grey

~Week-End à Paris

~Frutos Rojos/*Wild  
 Berries*

~Strong Breakfast

~Rooibos

# DESAYUNO BREAKFAST

7:00 – 12:00 HRS

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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 con Miel Orgánica  
*Seasonal Fresh Fruit Platter with Organic Honey*



+ Queso Cottage /Cottage Cheese (40gr) \$35 + Yogurt Natural/ Natural Yogurt (40gr) \$35  
+ Frutos Rojos/ Berries (40gr) \$40 + 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 \$160*

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

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A LA CARTA

*A LA CARTE*

## LIGERO Y SALUDABLE

### *LIGHT & HEALTHY*

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Yogurt (150g) con Plátano, Polen,  
Amaranto y Frutos Rojos

*Yogurt (150g) with Banana, Pollen,  
Amaranth and Berries*



\$235

Plato de Frutas de Temporada (400g)  
con Granola Hecha en Casa

*Seasonal Fruit Plate (400g)  
with Homemade Granola*



\$210

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

+ Frutos Rojos/ Berries (40gr) \$50




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



+ Granola (40gr) \$45



## LIGERO Y SALUDABLE

### *LIGHT & HEALTHY*

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Avena Caliente (215g) con Leche Deslactosada,    \$200  
Plátano, Polen, Mermelada de Manzana  
*Warm Oatmeal (215g) with Lactose-Free Milk,  
Banana, Pollen, Apple Jam*

Avena Caliente (215g) con Leche de Coco,   \$200  
Plátano, Polen, Mermelada de Manzana  
*Warm Oatmeal (215g) with Coconut Milk,  
Banana, Pollen, Apple Jam*

Selección de Pan Dulce Artesanal Hecho en Casa   \$200  
o Pan Tostado blanco, Integral o Libre de Gluten (4 pzs)  
*Selection of Homemade Artisan Pastries  
or White, Whole Wheat or Gluten-Free Toast (4 pcs)*

## TRADICIONALES

### TRADITIONALS

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Huevos Rancheros (2 pzs) con Tortilla Frita Bañados \$245

en Salsa de Jitomate o Tomatillo



*Ranchero Style Fried Eggs (2pcs) with Fried Tortilla, Topped with Tomato or Tomatillo Sauce*

Omelette / Huevos al Gusto con Selección de Tocino (15g), \$245  
Jamón de Pavo (15g), Chorizo (15g) o Queso (15g)



*Omelette / Eggs Cooked to your Order with a Selection of Bacon (15g), Turkey Ham (15g), Chorizo (15g) or Cheese (15g)*

Omelette de Tres Claras con Espinaca, Champiñones, \$245  
Queso Oaxaca y Ensalada Mixta





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


# TRADICIONALES

## TRADITIONALS

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

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

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

## TRADICIONALES

### TRADITIONALS

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Enchiladas Rojas (3 pzs)   \$235

Rellenas de Vegetales, Aguacate,  
Cebolla y Cilantro

*Vegetables Enchiladas (3 pcs) with Red Sauce,  
Avocado, Red Onion and Coriander*

Enchiladas de Pollo (3 pzs)     \$265

Verdes o Rojas, Crema,  
Queso de Rancho, Cebolla Morada, Aguacate

*Chicken Enchiladas (3 pcs)  
Green or Red Sauce, Sour Cream,  
Farmed Cheese, Red Onion, Avocado*

Tacos de Huitlacoche (3pzs),  \$225





Salsa Verde Cocida,  
Cremoso de Aguacate, Cilantro Criollo

*Huitlacoche Tacos (3 pcs),  
Green Sauce, Avocado Mousse, Coriander*

## TRADICIONALES

### TRADITIONALS

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Queso Panela Asado (100g),     \$210



Nopal, Salsa Roja, Salsa Mexicana,  
Aguacate, Cremoso de Pasilla,  
Salsa de Morita y Tostada de Maíz al Comal

*Roasted Panela Cheese (100g),  
Cactus, Red Sauce, Mexican Sauce,  
Avocado, Pasilla Chili Mousse,  
Morita Sauce and Corn Tostada*

Nopal Asado (130g), Salsa Roja,   \$210

Salsa Mexicana, Aguacate, Cremoso de Pasilla,  
Salsa de Morita y Tostada de Maíz al Comal

*Roasted Cactus (130g), Red Sauce,  
Mexican Sauce, Avocado, Pasilla Chili Mousse,  
Morita Sauce and Corn Tostada*

Chicharrón de Cerdo (200g)   \$235

en Salsa Verde o Roja, Cebolla Morada,  
Cilantro, Frijoles Puercos y Torillas de Maíz

*Crackling Pork Skin (200g)  
in Red or Green Sauce, Red Onion,  
Coriander, Beans and Corn Tortillas*

# ESPECIALIDADES

## SPECIALTIES

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Huevos Benedictinos (2 pzs), Muffin Inglés,  
Salsa Holandesa con Trufa Negra, Selección de:



-Lomo Canadiense (50g)

\$310

-Salmón Ahumado (50g)\*



\$420

*Eggs Benedict (2pcs) English Muffin,*

*Hollandaise Sauce with Black Truffle, Selection of:*

-Canadian Pork Loin (50g)

\$310

-Smoked Salmon (50g)\*



\$420

Bagel de Salmón Ahumado (100g),



\$420

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\**

Steak de Rib-Eye (40gr),



\$465

Chistorra (40gr), Guacamole, Salsa Roja

Martajada de Morita, Huevos al Gusto (1pz),

Tortillas Hechas a Mano

*Rib-Eye Steak (40gr), Chistorra Sausage (40gr),*

*Avocado, Morita Red Sauce,*

*Eggs to your Choice (1pc), Handmade Tortillas*

# ESPECIALIDADES

## SPECIALTIES

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Toast de Aguacate (60g),



\$245

Huevos al Gusto (2pzs), Arúgula, Provolone

Ahumado, Salsa Macha y Vinagreta de Cítricos

*Avocado Toast (60g), Eggs to your Choice (2pcs),*

*Rocket Salad, Smoked Provolone,*

*Macha Sauce and Citrics Vinaigrette*

Hot Cakes (3pzs), Mantequilla,



\$215

Compota de Frutos Rojos,

Nuez Caramelizada y Jarabe de Maple

*Pancakes (3pcs), Butter, Wild Berries Jam,*

*Caramelized Walnuts and Canadian Maple Syrup*

Waffles (4pzs), Jarabe de Maple



\$235

Canadiense, Crema Batida,

Compota de Frutos Rojos, Nutella

*Waffles (4pcs), Canadian Maple Syrup,*

*Whipped Cream, Wild Berries Compote, Nutella*

Pan Francés (1pz), Reducción de Café de Olla,



\$255

Compota de Jamaica, Avellana, Coco Tostado,

Helado de Rompopo, Crema de Coco, Miel de Maple

*French Toast (1pc), Spiced Coffee Reduction,*


*Hibiscus Compote, Hazelnut, Toasted Coconut,*

*Eggnog Ice Cream, Coconut Cream, Maple Syrup*

## EXTRAS

### SIDES

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

BEBIDAS  
COMIDA Y CENA  
LUNCH AND DINNER  
BEVERAGES

12:00 – 23:00 HRS

**BEBIDAS NO INCLUYEN REFILL**

*REFILL IS NOT INCLUDED*

# COCTELES

## COCKTAILS

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### 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

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#### **BLOODY MARY**

\$385

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

*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

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### ESPUMOSO / SPARKLING



150ml



Botella

Perrier Jouët Grand Brut

\$780

\$3,780

*[Champagne, Francia]*

*Pinot Noir | Meunier | Chardonnay*

Dos Búhos Rosado

\$605

\$2,200

*[San Miguel de Allende, México]*

*Tempranillo | Syrah*

### BLANCO / WHITE

Decoy

\$820

\$3,280

*[California, USA] Chardonnay*

Cantos de Sirenas

\$640

\$2,530

*[Dolores Hidalgo, México] Sauvignon Blanc*

### ROSADO / ROSÉ

Whispering Angel,

\$675

\$2,100

*[Côtes de Provence AOC, Francia]*

*Grenache | Rolle | Cinsault*

# VINO POR COPEO

## WINE BY THE GLASS

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### TINTO / RED



150ml



Botella

Chateau St Jean

\$465

\$1,860

*[Sonoma County, USA] Cabernet Sauvignon*

Casa Anza

\$605

\$2,530

*[San Miguel de Allende, México] Merlot*

### POSTRE / DESSERT



90ml

Gran Tokay 6 Puttonyos Aszú

\$530

\$4,070

*[Tokaj, Hungría] Furmint*

# VINO POR BOTELLA

## WINE BY THE BOTTLE

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### **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

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### TINTO / WINE

Cañada de los Encinos \$2,100

*[Guadalupe, Baja California, México] Zinfandel | Petit Verdot*

Casa Anzá Reserva \$4,200

*[San Miguel de Allende, México]*

*Cabernet Sauvignon | Malbec | Syrah*

De Cote Atempo \$2,530

*[Querétaro, México] Merlot*

Dos Búhos \$2,625

*[San Miguel de Allende, México] Cabernet Franc*

La Terquedad, Terco \$2,035

*[Querétaro, México] Merlot*

Misiones de California \$2,035

*[Guadalupe, Baja California, México] Nebbiolo*

San José La Vista \$2,625

*[Querétaro, México] Malbec*

Don Leo Gran Reserva \$7,150

*[Parras, Coahuila, México] Cabernet Sauvignon*

COMIDA Y CENA  
LUNCH AND DINNER

12:00 – 23:00 HRS

# ENTRADAS

## STARTERS

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Guacamole Tradicional (250g)  \$375

Salsa Mexicana, Chicharrón,  
Totopos y Tlayuda

*Traditional Guacamole (250g)*

*Mexican Salsa, Crackling Pork,  
Tortilla Chips and Tlayuda*

Rollos Vietnamitas (3 pzs)   \$255

Zanahorias, Pepino, Jícama, Col,  
Puré de Mango, Salsa de Chile Dulce

*Vietnamese Rolls (3pcs)*

*Carrots, Cucumber, Jicama, Cabbage,  
Mango Puree, Sweet Chili Sauce*

Sopa de Tortilla (250ml)    \$265

Queso Ranchero, Chile Pasilla,  
Crema Ácida, Aguacate

*Tortilla Soup (250ml)*

*Cotija Cheese, Pasilla Chili,  
Sour Cream, Avocado*

# ENTRADAS

## STARTERS

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Caldillo de Jitomate (250ml)



\$245

Chile Pasilla, Aguacate

*Tomato Broth (250ml)*

*Pasilla Chili, Avocado*

Ensalada de Tomate



\$355

y Burrata (70g) Vinagreta de Ajo y Balsámico,

Lechugas, Nuez de la India Caramelizada

+ Agregue Pechuga de Pollo (110g) por \$60

*Tomato and Burrata Salad (70g)*

*Garlic and Balsamic Vinaigrette,*

*Lettuce, Candied Cashews*

*+ Add Chicken Breast (110g) for \$60*

## SNACKS



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Hamburguesa de Sirloin (220g)  \$535

Tocino Crujiente, Salsa de Queso Cheddar,  
Papas con Hierbas Toscanas

*Sirloin Hamburger (220g)*

*Crispy Bacon, Cheddar Cheese Sauce,  
French Fries with Tuscan Herbs*

Sándwich de Pollo Gratinado (120g)   \$535

Ciabatta de Hierbas, Tocino, Jitomate,  
Lechugas, Mayonesa de Pimiento Piquillo

*Grated Chicken Sandwich (120g)*

*Herbs Ciabatta, Bacon, Tomato, Lettuce,  
Piquillo Pepper Mayonnaise*

Nachos con Chili Beans (100g)  \$420

Salsa de queso cheddar, Salsa Mexicana,  
Cebolla Encurtida, Chiles Jalapeños

*Nachos with Chili Beans (100g)*

*Cheddar Cheese Sauce, Mexican Salsa,  
Pickled Onion, Jalapeño Peppers*

## SNACKS

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Alitas de Pollo / 8 piezas (400g)



\$530

Aderezo Ranch, Zanahorias Orgánicas,  
Cebollín, Salsa a Elección: BBQ o Búfalo

*Chicken Wings / 8 pieces (400g)*

*Ranch Dressing, Organic Carrots, Chives,  
Choice of Sauce: BBQ or Buffalo*

Quesadillas de Pollo Rostizado (120g)



\$355

Queso Manchego, Tortillas de Harina,  
Salsa Mexicana, Mayonesa de Pimiento

*Roasted Chicken Quesadillas (120g)*

*Manchego Cheese, Flour Tortillas, Mexican Salsa,  
Bell Pepper Mayonnaise*

Tacos de Rib-Eye (180g)



\$685

Col Encurtida, Cremoso de Jalapeño, Aguacate,  
Poro Frito, Salsa Roja de Morita

*Rib-Eye Tacos (180g) Pickled Cabbage,*

*Jalapeño Chili Mousse, Avocado, Fried Leek,  
Morita Red Sauce*

# PLATOS FUERTES

## MAIN COURSES

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Salmón Parrillado (220gr) Puré de Papa Trufado, Zanahorias Salteadas, Salsa de Vino Tinto <i>Grilled Salmon (220gr)</i> <i>Truffled Mashed Potatoes,</i> <i>Sauteed Carrots, Red Wine Reduction</i>	  	\$715
Tampiqueña a la Mexicana (160g) Frijoles Refritos, Enmolada Poblana, Guacamole, Tortillas Hechas a Mano <i>Tampiqueña Style Steak (160g)</i> <i>Refried Beans, Enmolada, Guacamole,</i> <i>Handmade Tortillas</i>	  	\$530
Fusilli (180g) con Pesto y Hongos Queso Parmesano Vegano, Jitomate Cherry <i>Fusilli (180g) with Pesto and Mushrooms</i> <i>Vegan Parmesan Cheese, Cherry Tomato</i>	  	\$310
Pechuga de Pollo Empanizada (200gr) Rellena con Espinaca, Jitomate Deshidratado, Queso Manchego, Jamón de Pavo, Salsa de Queso con Chipotle <i>Breaded Chicken Breast (200gr)</i> <i>Stuffed with Spinach, Sun-Dried Tomato,</i> <i>Manchego Cheese, Turkey Ham,</i> <i>Chipotle Cheese Sauce</i>		\$400

# GUARNICIONES

## SIDES


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Puré de Papa Rústico (150g)    \$165

Aceite de Trufa

*Rustic Mashed Potatoes (150g)*





*Truffle Oil*

Papas a la Francesa Trufadas (150g)  \$255

Queso Parmesano, Hierbas Finas

*Truffled French Fries (150g)*

*Parmesan Cheese, Fine Herbs*

Vegetales Orgánicos Glaseados (130g)     \$165

Selección de Temporada

*Glazed Organic Vegetables (130g)*

*Seasonal Selection*

# POSTRES

## DESSERTS

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Panacotta de Coco con Frutos Rojos (110g)   \$255

Compota de Frutos Rojos, Gel de Mango, Maracuyá,

Gel de Naranja Limón, Cáscara Confitada de Naranja

*Coconut Panacotta with Wild Berries (110g)*

*Wild Berries Compote, Mango and Passion Fruit Gelée,*

*Orange-Lime Gelée, Candied Orange Peel*

Strudel de Peras (85g)   \$255

Compota de Pera, Crema, Salsa de Vainilla

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

Cheesecake (85g)   \$255

Base de Galletas María, Compota de Fresa,

Albahaca, Crema de Vainilla, Gel de Fresas

*Cheesecake (85g)*

*Cookie Crust, Strawberry Compote, Basil,*

*Vanilla Cream, Strawberry Gelée*

Selva Negra (150g)   \$255

Biscocho de Chocolate, Crema de Vainilla,

Cereza, Trozos de Chocolate

*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

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**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

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150ml



Botella

### **ESPUMOSO / SPARKLING**

Perrier Jouët Grand Brut

\$660

\$4,290

*[Champagne, Francia]*

*Pinot Noir | Meunier | Chardonnay*

### **BLANCO / WHITE**

Cantos de Sirenas

\$640

\$2,530

*[Dolores Hidalgo, México] Sauvignon Blanc*

### **ROSADO / ROSÉ**

Whispering Angel,

\$670

\$2,600

*[Côte de Provence AOC, Francia]*

*Grenache | Rolle | Cinsault*

### **TINTO / RED**

Chateau St Jean

\$465

\$1,785

*[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

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



\$375

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

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



\$265

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

Caldillo de Jitomate (250ml)



\$245

Chile Pasilla, Aguacate

*Tomato Broth (250ml)*

*Pasilla Chili, Avocado*

Ensalada de Tomate y Burrata (70g)



\$355

Vinagreta de Ajo y Balsámico, Lechugas, Nuez de la India  
Caramelizada

+ Agregue Pechuga de Pollo (110g) por \$60

*Tomato and Burrata Salad (70g)*

*Garlic and Balsamic Vinaigrette, Lettuce, Candied Cashews*

*+ Add Chicken Breast (110g) for \$60*

# PLATOS FUERTES Y SNACKS

## MAIN COURSE & SNACKS

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- Hamburguesa de Sirloin (220g)  \$535  
Tocino Crujiente, Salsa de Queso Cheddar,  
Papas con Hierbas Toscanas  
*Sirloin Hamburger (220g)*  
*Crispy Bacon, Cheddar Cheese Sauce,*  
*French Fries with Tuscan Herbs*
- Nachos con Chili Beans (100g)  \$420  
Salsa de queso cheddar, Salsa Mexicana,  
Cebolla Encurtida, Chiles Jalapeños  
*Nachos with Chili Beans (100g)*  
*Cheddar Cheese Sauce, Mexican Salsa,*  
*Pickled Onion, Jalapeño Peppers*
- Alitas de Pollo / 8 piezas (400g)   \$530  
Aderezo Ranch, Zanahorias Orgánicas,  
Cebollín, Salsa a Elección: BBQ o Búfalo  
*Chicken Wings / 8 pieces (400g)*  
*Ranch Dressing, Organic Carrots, Chives,*  
*Choice of Sauce: BBQ or Buffalo*

# PLATOS FUERTES Y SNACKS

## MAIN COURSE & SNACKS

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Quesadillas de Pollo Rostizado (120g)		\$355
Queso Manchego, Tortillas de Harina, Salsa Mexicana, Mayonesa de Pimiento		
<i>Roasted Chicken Quesadillas (120g)</i>		
<i>Manchego Cheese, Flour Tortillas, Mexican Salsa, Bell Pepper Mayonnaise</i>		
Tacos de Rib-Eye (180g)		\$685
Col Encurtida, Cremoso de Jalapeño, Aguacate, Poro Frito, Salsa Roja de Morita		
<i>Rib-Eye Tacos (180g) Pickled Cabbage, Jalapeño Chili Mousse, Avocado, Fried Leek, Morita Red Sauce</i>		
Salmón Parrillado (220gr)	  	\$715
Puré de Papa Trufado, Zanahorias Salteadas, Salsa de Vino Tinto		
<i>Grilled Salmon (220gr)</i>		
<i>Truffled Mashed Potatoes, Sauteed Carrots, Red Wine Reduction</i>		

# GUARNICIONES

## SIDES

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Puré de Papa Rústico (150g)



\$165

Aceite de Trufa

*Rustic Mashed Potatoes (150g)*

*Truffle Oil*

Papas a la Francesa Trufadas (150g)



\$255

Queso Parmesano, Hierbas Finas

*Truffled French Fries (150g)*

*Parmesan Cheese, Fine Herbs*

Vegetales Orgánicos Glaseados (130g),



\$165

Selección de Temporada

*Glazed Organic Vegetables (130g)*

*Seasonal Selection*

# POSTRES

## DESSERTS

---

Panacotta de Coco con Frutos Rojos (110g)   \$255

Compota de Frutos Rojos, Gel de Mango, Maracuyá,

Gel de Naranja Limón, Cáscara Confitada de Naranja

*Coconut Panacotta with Wild Berries (110g)*

*Wild Berries Compote, Mango and Passion Fruit Gelée,*

*Orange-Lime Gelée, Candied Orange Peel*

Strudel de Peras (85g)   \$255

Compota de Pera, Crema, Salsa de Vainilla

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

Cheesecake (85g)   \$255

Base de Galletas María, Compota de Fresa,

Albahaca, Crema de Vainilla, Gel de Fresas

*Cheesecake (85g)*

*Cookie Crust, Strawberry Compote, Basil,*

*Vanilla Cream, Strawberry Gelée*

Selva Negra (150g)   \$255

Biscocho de Chocolate, Crema de Vainilla,

Cereza, Trozos de Chocolate

*Black Forest (150g)*

*Chocolate Cake, Vanilla Cream, Cherry, Chocolate Chunks*