

# ROSOS

Guesthouse

SMALL  
LUXURY  
HOTELS  
OF THE WORLD

## Bebidas

Chocolate (frio o caliente)	\$1.5 usd
Chocolate (hot or cold)	
Coca Cola	\$4.5 usd
Coca Light	\$4.5 usd
San Pellegrino Sabor	\$6 usd
Flavoured St Pellegrino	
San Pellegrino/St Pellegrino Sparking	\$5 usd
Agua de coco	
Coconut water	\$4.5 usd
Cerveza (Stella Artois)	\$4.5 usd
Beer (Stella Artois)	
Cerveza artesanal	\$4.5 usd
Artisanal beer	
(Colimita / Minerva)	
Vino Casa Madero (botella)	\$55 usd
Casa Madero House Wine	

Si gusta hielos, favor de pedirlos en recepción.

If you like ice cubes, please ask for them at front desk.

**TODOS NUESTROS PRECIOS ESTÁN MOSTRADOS EN DÓLARES AMERICANOS**

**ALL OUR PRICES ARE MENTIONED IN USD**

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# Dinner

Tuesday - Saturday from 18:00 to 22:00

**House burger:** \$14 USD

Grilled beef hamburger, served with pork bacon, American cheese, manchego cheese, turkey ham, pineapple, tomato, onion, lettuce and french fries as garnish.

**Salad:** \$10 USD

Mixed greens such as lettuce, spinach, cherry tomato, bell peppers and cucumber, accompanied with sautéed chicken pieces with house seasonings and a light touch of olive oil.

**Hot Dog:** \$15 USD

Deep fried turkey sausage, wrapped with pork bacon, pico de gallo and accompanied with side fries.

**Pasta bolognese:** \$12 USD

Pomodoro sauce, combined with ground beef sauteed with carrots, celery, onion, a touch of milk. Served with fettuccine or spaghetti pasta.

**Arrachera tacos:** \$14 USD

Arrachera grilled with house seasonings and served in a thin corn tortilla, served with avocado and caramelized onions.

**Boneless:** \$12 USD

Baked chicken boneless served with potatoes.

**Sopes (vegan option):** \$9 USD

Thick corn tortilla fried with a bed of beans, accompanied by sautéed nopales with onion, avocado and salsa on the side.

# Cena

Martes a Sabado de 18:00 pm a 22:00 pm

**Hamburguesa de la casa:** \$14 USD

Hamburguesa de res asada, acompañada de tocino de cerdo, queso americano, queso manchego, jamón de pavo, piña, jitomate, cebolla, lechuga y papas a la francesa como guarnición

**Ensalada:** \$10 USD

Mezcla de vegetales como lechuga, espinaca, jitomate cherry, pimientos y pepino, acompañado con trozos de pollo salteados con condimentos de la casa y un ligero toque de aceite de oliva

**Hot Dog:** \$15 USD

Salchicha de pavo frita, envuelta con tocino de cerdo, pico de gallo y acompañado con papas fritas de guarnición

**Pasta bolognesa:** \$12 USD

Salsa de pomodoro, combinada con carne molida salteada con zanahorias, apio, cebolla, un toque de leche. Servida con pasta fetuchini o spaguetti.

**Tacos de arrachera:** \$14 USD

Arrachera asada con condimentos de la casa y servida en una delgada tortilla de maíz, acompañados con aguacate y cebolla caramelizada

**Boneless:** \$12 USD

Boneless de pollo horneados acompañados de papas.

**Sopes (opcion vegana):** \$9 USD

Tortilla de maíz gruesa frita con una cama de frijol, acompañada de nopales salteados con cebolla, aguacate y salsa a lado

# Desayuno

Lunes a Sabado de 7:30 am a 11:30 am  
Domingos de 8:00 am a 12:00 pm

## CONTINENTAL

Incluido en la tarifa

Cereal, yogurt, fruta y jugo de temporada, pan dulce, cafe americano o té.

## AMERICANO

### Huevos al gusto:

Omelette, huevos revueltos, huevos fritos acompañados con frijoles, jitomate y aguacate.

\$10 USD

### Chilaquiles rojos o verdes:

Platillo típico mexicano elaborado con totopos, salsa verde o roja, cebolla, crema, huevo frito o pollo, queso manchego, jitomate, aguacate y frijoles.

\$14 USD

### Enchiladas Suizas:

Tortilla frita rellena de pollo, bañadas en salsa verde o roja gratinadas con queso manchego, acompañadas de cebolla, cilantro, aguacate, frijoles y jitomate.

\$14 USD

### Avocado Toast:

Pan tostado con guacamole, jitomate, germen de alfalfa y huevo (frito, pochado, revuelto o hervido).

\$12 USD

### Pancakes o waffles:

Waffles o Pancakes, bañados con azúcar glass y acompañados con frutos rojos, tocino, helado y sala de frutos rojos.

\$10 USD

## BEBIDAS

Chocolate (frio o caliente)

\$ 3.00 USD

Espresso y Capuccino

(incluido en la tarifa del desayuno Americano)

# Breakfast

Monday to Saturday from 7:30 am to 11:30 am  
Sundays from 8:00 am to 12:00 pm

## CONTINENTAL

Included in the rate

Cereal, yogurt, seasonal fruit and juice, sweet bread, American coffee or tea

## AMERICAN BREAKFAST

### Eggs as you like:

Omelette, scrambled eggs or fried eggs, accompanied with beans, tomato and avocado..

\$10 USD

### Red or green chilaquiles:

Typical Mexican dish made with tortilla chips, green sauce or red, onion, cream, fried egg or chicken, manchego cheese, tomato, avocado and beans.

\$14 USD

### Swiss enchiladas:

Fried tortilla stuffed with chicken, bathed in green or red sauce gratin with Manchego cheese, accompanied by onion, cilantro, avocado, beans and tomato.

\$14 USD

### Avocado Toast:

Toasted bread with guacamole, tomato, alfalfa germ and egg (fried, poached, scrambled or boiled).

\$12 USD

### Pancakes o waffles:

Waffles or Pancakes, dipped in powdered sugar and served with red berries, bacon, ice cream and red fruit sauce.

\$10 USD

## DRINKS

Chocolate (Cold or Hot)

\$3.00 USD

Espresso y Capuccino

(included in the American breakfast rate)