

DESAYUNO

*Los cargos serán liquidados al check out
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. \$200 MXN

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. \$200 MXN

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. \$200 MXN

Avocado Toast:
Pan tostado con guacamole, jitomate, germen de alfalfa y
huevo (frito, pochado, revuelto o hervido). \$200 MXN

Pancakes o waffles:
Waffles o Pancakes, bañados con azúcar glass y acompañados
con frutos rojos, tocino, helado y sala de frutos rojos. \$200 MXN

BEBIDAS

Chocolate (frio o caliente)
\$60 MXN
Espresso y Capuccino
(incluido en la tarifa del desayuno Americano)

BREAKFAST

*Charge will be paid at check out
Monday to Satuday from 7:30 am to 11:30 am
Sunday from 8:00 am to 12:00 pm

CONTINENTAL

Included in the fee
Cereal, yogurt, juice and fruit of the season, bread, american coffe or
tea.

AMERICANO

Eggs of your choice:
Omelette, Scrambled, fried eggs with beans, tomato and
avocado on the side. \$10 USD

Red or green Chilaquiles:
Typical Mexican dish made of fried corn tortilla covered in
red or green sauce, topped with cheese, sour cream, onion and
chicken breast or egg, tomato, avocado and beans on the side. \$10 USD

Enchiladas Suizas (Swiss-Style enchiladas):
Corn Tortilla filled with shredded cicken breast, covered in green
sauce and melted cheese served with beans, tomato and avocado. \$10 USD

Avocado toast:
Toasted bread with guacamole, tomato, alfalfa germ topped with
fried, scrambled, boiled or poche egg. \$10 USD

Pancakes or waffles:
Pancakes or waffles dusted with icing sugar, red berries, bacon,
vanilla ice cream covered in red berries sauce. \$10 USD

BEVERAGES

Chocolate (cold or hot)
\$3 USD
Espresso and Capuccino
(included in the American breakfast fee)

CENA

*Los cargos serán liquidados al check out
Lunes a Domingo de 18:00 pm a 22:00 pm

DINNER

*Charge will be paid at check out
Monday to Sunday from 18:00 pm to 22:00 pm

CONTINENTAL

Incluido en la tarifa
Cereal, yogurt, fruta y jugo de temporada, pan dulce, cafe americano o té.

AMERICANO

Hamburguesa de la casa: \$200 MXN
Hamburguesa de res hecha al momento, con mayonesa de chipotle, espinaca, cebolla frita y manzana roja, acompañada de papas.

Risotto: \$200 MXN
Risotto con queso manchego y aceite de chile, acompañado de camarones al ajillo o pechuga de pollo asada.

Pasta al ajillo con camarones: \$200 MXN
Pasta al ajillo acompañada con camarones, cebolla, perejil y mantequilla.

Chapata de pollo: \$200 MXN
Chapata de pechuga de pollo empanizada con aderezo ranch o cesar, germen de alfalfa, lechuga, jitomate, mayonesa y papas fritas.

Boneless: \$200 MXN
Boneless de pollo horneados acompañados de papas.

BEBIDAS

Chocolate (frio o caliente)
\$60 MXN

Espresso y Capuccino
(incluido en la tarifa del desayuno Americano)

CONTINENTAL

Included in the fee
Cereal, yogurt, juice and fruit of the season, bread, american coffe or tea.

AMERICANO

Hamburguer of the house: \$10 USD
Beef hamburguer just made with chipotle mayonnaise, spinach, fried onion, red apple and fries.

Risotto: \$10 USD
Risotto cooked with manchego cheese and red hot pepper oil and shrimp or chicken breast seasoned with butter and garlic.

Garlic pasta with shrimp: \$10 USD
Pasta seasoned with garlic, parsley, onion, butter and shrimp.

Chicken Breast Chapata: \$10 USD
Breaded chicken breats chapata with ranch or ceasar dip, alfalfa germ, lettuce, tomato, mayonnaise and fries.

Boneless: \$10 USD
Baked Chicken boneless with fries.

BEVERAGES

Chocolate (cold or hot)
\$3 USD

Espresso and Capuccino
(included in the American breakfast fee)



Guesthouse

*Bebidas sin alcohol /
Drinks without alcohol*

**Charge will be paid at check out / Los cargos seran liquidados al check out*

**Our prices are in US dollars / Nuestros precios estan en dolares americanos*

<i>Chocolate (frio o caliente) /Chocolate (hot or cold)</i>	<i>\$3</i>	<i>usd</i>
<i>Coca Cola</i>	<i>\$3</i>	<i>usd</i>
<i>Coca Light</i>	<i>\$3</i>	<i>usd</i>
<i>San Pellegrino Sabor /Flavoured St Pellegrino</i>	<i>\$5</i>	<i>usd</i>
<i>San Pellegrino/St Pellegrino Sparking</i>	<i>\$4</i>	<i>usd</i>
<i>Agua de coco /Coconut water</i>	<i>\$3</i>	<i>usd</i>
<i>Agua natural "Casa del agua" / Natural water "Casa del agua"</i>	<i>\$4</i>	<i>usd</i>
<i>Gatorade</i>	<i>\$3</i>	<i>usd</i>



Guesthouse

Bebidas con alcohol / Drinks with alcohol

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<i>Cerveza Stella Artois/Beer Stella Artois</i>	<i>\$3 usd</i>
<i>Cerveza XX Lager/Beer XX Lager</i>	<i>\$3 usd</i>
<i>Cerveza artesanal /Artisanal beer (Colimita / Minerva)</i>	<i>\$4 usd</i>
<i>Cerveza Corona/Beer Corona</i>	<i>\$3 usd</i>
<i>Sky Blue</i>	<i>\$2.5 usd</i>
<i>Hard Seltzer Palmar spritz</i>	<i>\$3 usd</i>
<i>Tequila Jose Cuervo Reposado Blanco</i>	<i>\$3 usd</i>
<i>Mezcal Ojo de tigre / Barra de cobre</i>	<i>\$3.5 usd</i>
<i>Tequila Porfidio Quercus Oak Infused</i>	<i>\$4.5 usd</i>
<i>Tequila Don Julio Reposado Blanco</i>	<i>\$5 usd</i>
<i>Vino Casa Madero (botella) /Casa Madero House Wine (bottle)</i>	<i>\$45 usd</i>
<i>Tequila Porfirio</i>	<i>\$15 usd</i>
<i>Mezcal Decu</i>	<i>\$5 usd</i>