



Breakfast

(From 7 am till noon)

Packages

Continental	
Toast w/Butter and Jelly	\$ 110.00
Coffee or Tea, Juice or Fruit	
For the Kids	
Hot Cakes w/Bacon, Sausage, Ham	\$ 130.00
Juice or Fruit	
American	
Any Style Eggs, Coffee or Tea,	\$ 150.00
Juice or Fruit	
Classic	
Molletes	\$ 130.00
(a French Baguette Stuffed w/Cheese and	
Fried Beans), Coffee or Tea, Juice or Fruit	
Typical	
Red or Green Chilaquiles	\$ 180.00
(Corn Tortillas cut in Slices and covered in	
Red or Green Sauce-Little Spicy) w/ Eggs,	
Tasajo Beef or Chicken,	
Coffee or Tea, Juice or Fruit.	
Light	
Fruit w/ Yogurt or Cottage Cheese	\$ 130.00
Juice, Coffee or Tea	

A la carte

Any Style Eggs	\$ 110.00
Red , Green or Natural Chilaquiles	\$ 120.00
Red, Green or Natural Chilaquiles	\$ 150.00
w/ Chicken, Tasajo Beef or Eggs	
⌘ Motuleño Eggs	\$ 150.00
(Fried Eggs over tortilla w/ham Slice and	
covered w/ Ranchero Sauce, served w/ beans	
and Banana Slices	
⌘ Xima Style Eggs	\$ 150.00
(Fried Eggs over flour tortilla stuffed w/ ham	
and cheese, covered w/ red o Green Sauce)	
Benedictine Eggs	\$ 180.00
Poached Eggs w/ Bacon or Sausage or Ham	\$ 150.00
Oaxacan Eggs (fried Eggs covered w/ Mole)	\$ 150.00
Waffles w/ Fruit of the Season, Cream Cheese	\$ 130.00
and Red Berry Sauce	
French Toast full order \$ 160.00 1/2 order	\$ 90.00
Molletes w/ Ham, Sausage or Tasajo Beef	\$ 160.00
(Only one ingredient)	
Enfrijoladas	\$ 100.00
(Tortilla Stuffed w/ Chicken covered in w/ Bean Sauce	
and served with Sour Cream and Slices of Cheese)	
* w/ Tasajo Beef	\$ 150.00

Entomatadas	\$ 100.00
(Tortilla Stuffed w/ Chicken, topped w/Tomato Sauce	
and served w/ Sour Cream and Slices of Cheese)	
* w/ Tasajo Beef	\$ 150.00
Swiss Style Enchiladas	\$ 150.00
(Covered w/ Cheese and a Creamy Green Sauce)	
Sincronizadas (3 pcs)	\$ 130.00
(Corn or Flour Tortillas w/Ham and Melted Cheese)	
Chicken or Tasajo Enmoladas	\$ 160.00
(Tortilla Stuffed w/ Chicken, or Tasajo Beef, Bathered	
in Black Mole Sauce served w/ Sour Cream and Cheese)	
Sopecitos w/Tasajo Beef, Chicken or Sausage	\$ 160.00
Cheese in Sauce	\$ 150.00
(Panela Cheese on the Grill covered	
w/ Ranchero Sauce)	
Eggs in Sauce	\$ 120.00
(Eggs Omelette Covered w/Ranchero Sauce)	

Light

Squash Omelette (Egg Whites)	\$ 140.00
(w/ Panela Cheese and Green Sauce)	
Mushroom Omelette (Egg Whites)	\$ 160.00
Puebla Style Omelette (Egg Whites)	\$ 130.00
(Made w/ Slices of Chile Poblano and Corn)	
⌘ Green Omelette (Egg Whites)	\$ 160.00
(Panela Cheese, Mushroom, Spinach,	
Carrot and Zuchinni)	
⌘ Huitlacoche Omelette (Egg Whites)	\$ 140.00
(Huitlacoche and Cream	
Flour Fried)	

Beverages

Orange or Grapefruit juice			
Small \$ 30.00 Large \$ 60.00 Pitcher	\$ 250.00		
Carrot or Green juice			
Small \$ 50.00 Large \$ 80.00 Pitcher	\$ 350.00		
Chocolate milk	\$ 45.00		
Fruit smoothie	\$ 80.00		
Glass of milk	\$ 30.00		
Vanilla, Strawberry or Chocolate Shake	\$ 80.00		
Coffee (1 Refill)	\$ 40.00		
Cappuccino	\$ 50.00		
Espresso \$ 40.00 Double Espresso	\$ 80.00		
Hot chocolate	\$ 50.00		

⌘ House Specialty *

15% Extra Charge for Room Service

Prices are Tax Included



Meals and Dinner

(Starts at 13:30 Hrs)

Salads

Green Salad	\$ 100.00
Cesar Salad	\$ 130.00
Cesar Salad w/ Chicken	\$ 180.00
Mixed Salad	\$ 100.00
Citric Salad	\$ 150.00

Soups

Chicken Soup	\$ 150.00
Tlalpeño Soup (Chicken Broth served w/shredeed Chicken, Avocado, Pieces of Melted Cheese and Chipotle pepper)	\$ 180.00
Shrimp Soup	\$ 250.00
⌘ Xima's Seafood Soup	\$ 450.00
Poblano Soup	\$ 120.00
Carrot Soup	\$ 100.00

Snacks

Lunch Meat Combination (ham, sausage, salami, serrano ham)	\$ 180.00
Nachos w/ American Cheese	\$ 100.00
Nachos w/ Manchego Cheese & Bolognese	\$ 150.00
⌘ Nachos Xima w/ Melted Manchego Cheese Guacamole & Arrachera Beef (100 grs)	\$ 250.00
Club Sandwich	\$ 150.00
Chips w/ Guacamole	\$ 150.00
French Fries	\$ 70.00
French Fries with Melted Cheese	\$ 95.00
Hamburger w/French Fries Include: Pineapple, Bacon, American Cheese	\$ 180.00
Hot Dog w/ Fries	\$ 120.00
Cheese Fingers w/ Fries	\$ 120.00
Chicken Fingers w/ Fries	\$ 130.00
Nuggets w/ Fries	\$ 120.00
Chicken Baguette (All w/Tomatoe, Lettuce, Mayonnaise & Melted Cheese w/Cambray Potatoes)	\$ 150.00

Arrachera Beef Baguette	\$ 250.00
Meat Combination Baguette	\$ 180.00
Onion Rings w/Dressing (Ranch, Cheese or Chipotle)	\$ 100.00
Mexican Sausage Stuffed Potatoe (All potatoes are cut into squares w/Cream, Cream Cheese, Butter, Gouda Cheese & Parsley)	\$ 120.00
Seafood Stuffed Potatoe	\$ 250.00
Vegetarian Stuffed Potatoe	\$ 150.00
Ham Stuffed Potatoe	\$ 130.00
Bacon & Cheese Sandwich	\$ 120.00
⌘ Papa Nacho Xima (Arrachera Beef, Bacon, Cheese Sauce & Parsley)	\$ 220.00
BBQ Wings (All w/Sweet Potatoe Chips)	\$ 130.00
Mango Wings	\$ 120.00
Bufalo Wings	\$ 120.00
Cheese Wings	\$ 130.00

Oaxacan Food

Tlayuda w/ Tasajo	\$ 140.00
Tlayuda w/ Quesillo	\$ 100.00
Tlayuda w/ Mexican Sausage	\$ 140.00
Mixed Tlayuda	\$ 180.00
Chicken w/Mole	\$ 200.00
⌘ Oaxacan Dish (4 persons) Tasajo, Sausage, Enchilada Meat, Beans, Tlayuda. Grasshoppers, Guacamole, Quesillo, Nopales, Onions & Enmoladas	\$ 1,200.00

Pizza (8 Slices, 35 cms)

Hawaiian (Cheese, Pineapple & Ham)	\$ 200.00
Peperoni (Cheese & Peperoni)	\$ 230.00
Four Cheese (Cream Cheese, Gouda, Mozzarella & Parmesan)	\$ 280.00
Vegetarian (Pepper, Mushrooms Onion & Olives)	\$ 250.00

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Pasta

Spaghetti in Pomodoro Sauce	\$ 120.00
Spaghetti Alfredo	\$ 120.00
Spaghetti Bolognesa w/ Meat Sauce	\$ 150.00
Spaghetti al Burro	\$ 90.00
Pasta cooked in a rich Butter Sauce	
🍷 Sea and Monti Spaghetti	\$ 280.00
Pasta w/ Shrimp , Mushrooms in Tomato Sauce	
Vegetarian or Meat Sauce Lasagna	\$ 190.00
🍷 Fetuchini w/Cream, Shrimp and Zucchinni	\$ 250.00

Chicken

Thin Breaded Cutlet of Chicken	\$ 180.00
Grill Chicken	\$ 150.00
Cordon Blue	\$ 250.00
Chicken Fajitas	\$ 200.00
Chicken w/ Mushroom Sauce	\$ 200.00

Seafood & Fish

Mahi Mahi Grilled or Butter	\$ 200.00
Hand-Breaded Mahi Mahi Fillet or Garlic or Devil’s Sauce	\$ 250.00
Stuffed Mahi Mahi Fillet w/ Octopus & Shrimp	\$ 350.00
🍷 Mahi Mahi Fillet Veracruzana Style (Onion, Olives, Tomato, Fine Herbs, Chile & Peppers)	\$ 280.00
🍷 Salmon w/ Fine Herbs	\$ 300.00
Shrimp Coconut Style	\$ 300.00
🍷 Shrimps Tequila Style w/ Bacon	\$ 350.00
🍷 Shrimps 4 x 4 (16 Shrimps) Delicious Sampling of Shrimp (hand Breaded, Savoury Garlic, Garlic Grilled and in Devil’s Sauce	\$ 800.00
Shrimps at your Choice Hand Breaded, Savoury Garlic, Garlic Grilled, Devil’s Sauce or Garlic-Pineapple	\$ 300.00
Shrimp au Gratin	\$ 300.00
🍷 Shrimp Aguachile Marinated Shrimps with Juicy Lime, Serrano Pepper, Cucumber & Onions	\$ 380.00
🍷 Stuffed Pinapple Delicious Pineapple Shell Stuffed w/ Shrimps	\$ 550.00
🍷 Stuffed Pinapple (Mixed) Delicious Pineapple Shell Stuffed Mixed	\$ 700.00

Octopus at your Choice Butter, Garlic, Devil’s Sauce, Garlic-Grilled, Savoury Garlic “Ajillo”	\$ 250.00
🍷 Ximás Cold Seafood Sampling 4 persons Shrimps & Fish Ceviche	\$ 1,300.00
🍷 Ximás Hot Seafood Sampling 4 persons (Various Presentations)	\$ 2,000.00
🍷 Stuffed Avocado Stuffed w/ a Delicious Mix of Shrimps	\$ 250.00
Fish Ceviche	\$ 200.00
Shrimp Ceviche	\$ 220.00
Mixed Ceviche	\$ 300.00
Shrimp Cocktail	\$ 200.00
🍷 Pescadillas (4 Delicious Fish Quesadillas)	\$ 200.00
🍷 Camaronillas (4 Seasonated Shrimp Quesadillas)	\$ 250.00
Shrimp Skewer	\$ 300.00
Surf and Turf Shish Ka Bob	\$ 400.00
🍷 Shrimp Salad	\$ 200.00

Steak

Tampiqueña	\$ 200.00
🍷 Roast Tasajo	\$ 180.00
🍷 Arrachera Shish KaBob	\$ 350.00
Breaded Skirt Steak or in Mexican Sauce	\$ 200.00
Beef Fajitas	\$ 250.00
Arrachera Fajitas	\$ 350.00

Steak Cuts

🍷 Rib Eye (w/ Guacamole & Baked Potatoe)	\$ 500.00
🍷 New-York (w/Guacamole & Baked Potatoe)	\$ 500.00
🍷 T-Bone (w/ Guacamole & Baked Potatoe)	\$ 500.00
🍷 Arrachera (w/ Guacamole & Baked Potatoe)	\$ 400.00

Desserts

Crepes w/ Caramel w/ Vanilla Ice Cream	\$ 120.00
Crepes w/ Nutella w/ Strawberry & Banana	\$ 130.00
Crepes w/ Cream Cheese and Blackberry Jam	\$ 100.00
Ice Cream (2 scoops)	\$ 50.00
Cakes (Chocolate Cake or Cheese Cake)	\$ 100.00
Fried Banana	\$ 100.00
Banana Split	\$ 95.00
🍷 Weekly Dessert	\$ 150.00

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Beverages w/no Alcohol Content

Bottled Water	\$ 25.00
Bottled Mineral Water	\$ 30.00
Fresh Lemonade or Orange	\$ 50.00
Lemonade or Orange w/Mineral Water	\$ 60.00
Fresh Fruit Water	\$ 50.00
Pitcher of Fresh Fruit	\$ 120.00
Pitcher of Fresh Fruit w/ Mineral Water	\$ 170.00
Regular Sodas	\$ 30.00
Diet Soda	\$ 35.00

Cocktails from the House

Margarita Mayev	\$ 180.00
Sandia with 8 years old Mezcal, Frosty with Worm Salt	

Beers

Red Eye	\$ 70.00
Frosty Glass w/Tajín, Lime Juice, Mix of Sauces, Clamato, Ice, Beer	
Michelada	\$ 60.00
Frosty Glass w/Tajín, Lime Juice, Mix of Sauces, Ice, Beer	
Michelada with Beer	\$ 70.00
Stella, Negra Modelo, Modelo Especial, Ultra	
Beer	\$ 40.00
Corona, Victoria, Leon, XX Lager, Ambar, Heineken, Tecate, Indio, Heineken Cero,Bohemia	
Special Beer	\$ 50.00
Negra Modelo, Modelo Especial, Stella, Ultra	

Cocktails w/ Alcohol Content

Midori Cranberry	\$ 95.00
Melon Liquor, Cranberry Juice, Ice	
Cosmopolitan Vodka	\$ 110.00
Orange Liquor, Cranberry Juice, Martini Cup	
Manhattan	\$ 130.00
Whiskey, Lime Juice, Syrup & Bitter Liquor	
Carajillo	\$ 130.00
Licor 43, Espresso Coffee, Ice	
Black Pearl	\$ 110.00
Boots, JagerMeister	
Canary	\$ 120.00
Pineapple Juice, Vodka, Ice	
Vodka Martini	\$ 150.00
Vodka, Dry Vermouth, Olives	
Dirty Martini	\$ 160.00
Gin, Dry Vermouth, Olive Juice	
Sweet Martini	\$ 150.00
Gin, Dry Vermouth, Granedine	
Expresso Martini	\$ 180.00
Expresso Coffee, Dry Vermouth, Vodka, Coffee Liquor	
Strawberry Colada	\$ 120.00
Piñada, Strawberry Concentrated, Rum	
StrongBow	\$ 40.00
Wine From the House	\$ 120.00
Paloma	\$ 120.00
Tequila, Lime Juice, Grapefruit Soda, Frosty Glass, Ice	
Alfonso 13	\$ 90.00
Coffee Liquor, Carnation Milk, Ice	
Blody Mary	\$ 130.00
Vodka, Lime Juice, Tomato Juice Mix of Sauces, Glass w/Tajín, Ice	

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Cocktails w/ Alcohol Content



Blody Mary Vodka, Lime Juice, Tomato Juice Mix of Sauces, Glass w/Tajín, Ice	\$ 130.00	Vampiro Tequila, Grapefruit Soda, Sangrita, Lime Juice, Ice, Frosty Glass w/Tajín	\$ 140.00
Tom Collins Gin, Lime Juice, Syrup, Mineral Water, Ice, Slice of Orange	\$ 140.00	Clericot Lemonade, Red Wine, Chopped Fruit, Brandy, Ice	\$ 150.00
Screwdriver Vodka, Orange Juice, Ice	\$ 120.00	Margarita Tequila, Lime Juice, Syrup,Controy, Frosty Glass	\$ 120.00
Blody Cesar Vodka, Clamato, Lime Juice, Mix of Sauces, Ice, Frosty Glass w/Tajín	\$ 120.00	Vodka Tonic Vodka, Tonic Water, Lime Twist, Ice	\$ 120.00
Piña Colada Rum, Coconut Cream, Pineapple Juice, Carnation Milk, Ice Frape	\$ 120.00	Daiquirí Mango, Strawberry, Tamarind, Lime, Rum, Frape Ice	\$ 100.00
Cuba Libre Rum, Coke, 1/3 Lime, Ice	\$ 100.00	Miami Vice Half Piñada (Pineapple), Half Strawberry Daiquiri, Rum	\$ 120.00
Sangría Lime Juice, Syrup, Mineral Water, Red Wine, Ice	\$ 100.00	Blue Hawaiian White Rum, Coconut Cream, Pineapple Juice, Blue Curacao, Frape Ice	\$ 130.00
Mojito Rum, Lime Juice, Sugar, Mint, Mineral Water, Ice	\$ 120.00	Charro Negro Tequila, Lime, Coke, Ice, Frosty Glass	\$ 120.00
Ruso Negro Vodka, Coffee Liquor, Ice, Glass on the Rocks	\$ 120.00	Colada Royal Piñada, Old Rum, Baileys' Shot	\$ 130.00
Ruso Blanco Vodka,Coffee Liquor, Carnation Milk, Ice, Glass on the Rocks	\$ 140.00	Sky Blue Vodka, Sprite Soda, Blue Curacao, Ice	\$ 120.00
Caipiriña Rum, Sugar, Cut Lime, Lime Juice, Glass on the Rocks, Ice	\$ 110.00	Medias de Seda Gin, Carnation Milk, Dark Cocoa, Granedine, Frape Ice	\$ 150.00
Mono Sucio Vodka, Carnation Milk, Coffee Liquor, Banana, Syrup, Chocolate to Decorate	\$ 130.00	Banana Republic White Rum, Vodka, Banana, Carnation Milk, Dark Cocoa, Syrup, Frape Ice	\$ 150.00
Donají Mezcal, Orange Juice, Grenadine, Frosty Glass w/Tajín, Ice	\$ 110.00	Melón Ball Malibu Rum, Pineapple Juice, Melon Liquor, Ice	\$ 130.00
Tequila Sunrise Tequila, Orange Juice, Grenedine, Ice	\$ 130.00	Laguna Azul Lemonade, Vodka, Blue Curacao, Frape Ice	\$ 130.00

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Wines & Liquors



Tequila

Tequila Tradicional	\$ 120.00
Tequila Hornitos	\$ 120.00
Trequila José Cuervo Especial	\$ 115.00
Tequila Jimador	\$ 100.00
Tequila Cazadores	\$ 110.00
Tequila Herradura Reposado	\$ 115.00
Tequila Herradura Blanco	\$ 100.00
Tequila Don Julio Blanco	\$ 120.00
Tequila Don Julio Reposado	\$ 140.00
Tequila Don Julio Añejo	\$ 150.00
1800 Reposado	\$ 140.00
Tequila Centenario	\$ 100.00
Mezcal Blanco from the House	\$ 100.00
Don Julio 70	\$ 170.00

Ron

Bacardi Blanco	\$ 90.00
Appleton Blanco	\$ 85.00
Appleton Especial	\$ 105.00
Appleton Estate	\$ 110.00
Bacardi Añejo	\$ 100.00
Bacardi Solera	\$ 100.00
Bacardi Limon	\$ 100.00
Havana Club	\$ 105.00
Malibú	\$ 110.00
Matusalem	\$ 105.00
Platinum Clásico	\$ 110.00
Capitan Morgan	\$ 100.00

Vodka

Stolichnaya	\$ 100.00
Smirnoff	\$ 100.00
Wiborowa	\$ 100.00
Absolut Azul	\$ 100.00
Absolut Citrón	\$ 105.00
Absolut Raspberry	\$ 105.00
Grey Goose	\$ 150.00

Brandy

Brandy Don Pedro	\$ 100.00
Fundador	\$ 100.00
Terry	\$ 110.00
Torres 15	\$ 140.00
Torres 10	\$ 110.00
Torres 5	\$ 105.00

Whisky

Passport Scotch	\$ 95.00
J.B.	\$ 100.00
Etiqueta Roja	\$ 120.00
Etiqueta Negra	\$ 150.00
Buchanan's 12	\$ 150.00
Buchanan's 18	\$ 230.00
Jack Daniels	\$ 120.00
Chivas Regal 12	\$ 140.00
Old Parr 12	\$ 140.00

Liquors & Creams

Sweet Anís	\$ 90.00
Licor 43	\$ 110.00
Khalua	\$ 90.00
Amareto Conti	\$ 90.00
Amareto Disarono	\$ 120.00
Baileys	\$ 100.00
Red wine by the glass	\$ 120.00
White wine by the glass	\$ 120.00
Triple Anis Sambuca	\$ 90.00
Black Sambuca	\$ 85.00

Cognac

Martell V.S.O.P.	\$ 180.00
Hennessy V.S.O.P.	\$ 200.00

Gin

Tangeray	\$ 120.00
Beefeater	\$ 120.00
Bombay	\$ 130.00

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