








IN ROOM
DINING

BREAKFAST

Fruit Plate   265
Papaya, Green Melon, Watermelon, Pineapple,
Honey, Cottage Cheese, Granola


Muesli  180
Greek Yogurt, Granola, Berries and
Green Apple

Pan Cakes / Waffles / French Toast  250
Served With Berries, Maple Syrup, Butter and
Marmalade, Bacon or Pork Sausage Links

Oatmeal   190
Served with Berries
Choose:
Whole Milk | Light | Lactose Free |
Almond | Soy | Water


Smoked Salmon Bagel  390
Served with Cream Cheese, Capper Lettuce,
Tomato, Onion and Hard Boiled Egg

Sweet Bread (4 pcs) 190

Yoghurt  50
Natural | Apple | Strawberry |
Mango | Peach

Cereal 110
Choco Krispis | Froot Loops | Corn Flakes |
All Bran | Zucaritas | Corn Pops
Choose:
Whole Milk | Light | Lactose Free |
Almond | Soy

 FISH  SEAFOOD  VEGAN  VEGETARIAN  GLUTEN FREE  SPICY

Premium Culinary  20% Discount applies for All-Inclusive and Meal Plan. Prices are in Mexican pesos and include taxes.
Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



IN ROOM
DINING

BREAKFAST

CHEF'S SPECIALS

Chilaquiles   220

Green or Red, Topped with Cheese, Sour Cream, Onion, Avocado, Cilantro

Choice:

Eggs or Chicken 270

Salmon Toast  320

Homemade Bread, Smoked Salmon, Goat Cheese, Arugula, Olive Oil and Lemon Zest

Avocado Toast  270

Seed Bread, Avocado, Arugula, Poached Egg, Olive Oil and Cherry Tomatoes

EGGS

Omelet / Eggs Your Taste 270

Served with Hash Brown, Stir Fry Vegetables and White or Whole Meal Bread

Your Choice Of:

Cheddar | Mozzarella | Tomato | Green Pepper | Mushroom | Onion | Jalapeños | Spinach | Ham | Bacon | Pork Sausage Links

Egg Burrito 270

Flour Tortilla Filled with Scrambled Eggs, Sausage, Peppers, Mozzarella Cheese, Beans and Onion, Served with Stir Fry Vegetables



FISH



SEAFOOD



VEGAN




VEGETARIAN



GLUTEN FREE



SPICY

Premium Culinary  20% Discount applies for All-Inclusive and Meal Plan. Prices are in Mexican pesos and include taxes.
Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

BREAKFAST

Juice 🍹	110	Ronnefeldt Tea <i>(Hot or Cold)</i>	95
Orange (Natural)		Green Dragon Leafcup	
Green (Natural)		Ayurveda Ginger Leafcup	
Grapefruit		English Breakfast Leafcup	
Apple		Earl Grey Leafcup	
Pineapple		Fruity Camomile Leafcup	
Cranberry		Rooibos Cream Orange Leafcup	
		Refreshing Mint Leafcup	
		Morgentau Leafcup	
Coffee Jar <i>(2 pax)</i>	120	Chocolate Milk <i>(Hot or Cold)</i>	110
Regular Decaf Espresso		Whole Milk Light Lactose Free	
		Almond Soy	
Coffee Jar <i>(4 pax)</i>	280		
Regular Decaf Espresso			
Milk <i>(Hot or Cold)</i>	95		
Whole Milk Light Lactose Free			
Almond Soy			



IN ROOM
DINING

LUNCH & DINNER

SALADS

Caesar Salad  220

Lettuce, Parmesan Cheese, Croutons and Caesar Dressing

Add:

Shrimp  320

Chicken 290

Cobb Salad  220

Grilled Chicken, Hard Boiled Egg, Mixed Lettuce, Bacon, Sweet Corn, Avocado, Cherry Tomato, Red Onion and Blue Cheese Dressing


Caprese Salad   240

Mozzarella Cheese, Tomatoes and Basil Pesto

SOUPS

Chicken Soup  170

Seasonal Vegetables, Shredded Chicken, Rice, Tomato, Onion, Cilantro and Avocado

Tortilla Soup   170

Traditional Tomato Sauce, Topped with Sour Cream, Fresh Cheese, Avocado and Fried Guajillo Chili



FISH



SEAFOOD



VEGAN




VEGETARIAN



GLUTEN FREE



SPICY


Premium Culinary  20% Discount applies for All-Inclusive and Meal Plan. Prices are in Mexican pesos and include taxes.
Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.





IN ROOM
DINING

LUNCH & DINNER



SNACKS



Hummus  250
Traditional Chickpea and Pumpkin Seed Hummus, Served with Pita Bread

Guacamole   250
Served with Corn Tortilla Chips and Pico de Gallo


Chicken Fingers 250
Served with French Fries

French Fries  190
Natural or Topped with Parmesan Cheese

Quesadillas
Flour Tortilla with Guacamole and Pico de Gallo
Add:
Mozzarella Cheese  200
Chicken (6 oz) 220
Skirt Steak (6 oz) 260
Shrimp (6 oz)  360

Burrito  220
Flour Tortilla Filled with Beans, Rice and Mozzarella Cheese, Served with Pico de Gallo, Guacamole and French Fries
Add:
Chicken (6 oz) 250
Skirt Steak (6 oz) 290
Shrimp (6 oz)  360

 FISH  SEAFOOD  VEGAN  VEGETARIAN  GLUTEN FREE  SPICY

Premium Culinary  20% Discount applies for All-Inclusive and Meal Plan. Prices are in Mexican pesos and include taxes.
Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

IN ROOM
DINING

LUNCH & DINNER

BURGER & SANDWICH

Tafer Burger (7 oz) 270
Angus Beef, Bacon, Cheddar Cheese,
Lettuce, Tomato, Onion, Pickles,
Served with French Fries

Vegetarian Burger 250
Mix of Chickpeas, Mushrooms, Peppers,
Onion, Zucchini, Topped with Lettuce, Tomato,
Pickles, Avocado, Served with French Fries

Jumbo Hot Dog 250
Homemade Bread and Beef Sausage,
Topped with Onion Tomato, Jalapeño,
Served with French Fries

Club Sandwich 270
Turkey Breast, Bacon, Cheddar Cheese,
Tomato, Lettuce, Mayonnaise,
Served with French Fries



FISH



SEAFOOD



VEGAN



VEGETARIAN



GLUTEN FREE



SPICY

Premium Culinary 🍷 20% Discount applies for All-Inclusive and Meal Plan. Prices are in Mexican pesos and include taxes.
Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.




IN ROOM
DINING

LUNCH & DINNER

PIZZA

Cheese 	260	Hawaiian	260
Tomato Sauce and Mozzarella Cheese		Tomato Sauce, Mozzarella, Ham and Pineapple	
Margarita 	260	Diana's 	260
Tomato Sauce, Mozzarella Cheese, Tomato Cherry and Basil Pesto		Tomato Sauce, Mozzarella Cheese, Bell Pepper, Italian Sausage and Chili Flakes	
Pepperoni	260		
Tomato Sauce, Mozzarella Cheese and Pepperoni			

 FISH  SEAFOOD  VEGAN  VEGETARIAN  GLUTEN FREE  SPICY

Premium Culinary  20% Discount applies for All-Inclusive and Meal Plan. Prices are in Mexican pesos and include taxes.
Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



IN ROOM
DINING

LUNCH & DINNER

PASTAS

Linguini Marinara 🍷

Pomodoro Sauce, Squid, Mussels, Shrimp and Basil

250

Fettuccine Alfredo with Chicken

Alfredo Sauce, Parmesan Cheese and Basil

250

Spaghetti with Bolognese

Pomodoro Sauce, Beef Bolognese, Parmesan Cheese and Basil

250

Rigatoni with Italian Sausage

Tomato Sauce, Parmesan Cheese, Basil Leaves

250



FISH



SEAFOOD



VEGAN



VEGETARIAN



GLUTEN FREE




SPICY



Premium Culinary 🍷 20% Discount applies for All-Inclusive and Meal Plan. Prices are in Mexican pesos and include taxes.
Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

LUNCH & DINNER

CHEF'S SPECIALS

Chicken Breast (6 oz)  320
Served with Grill Vegetables and Rice

Catch of the Day (6 oz)   390
Grilled Fish Fillet. Served with Sweet Corn, Cherry Tomatoes, Mushrooms, Bacon, Mashed Peas and Fish Volute Sauce

Salmon Fillet (6 oz)   390
Grilled Salmon Served With Rice, Buttered Vegetables and Beet Puree

Fajitas

Mixed Peppers and Onion, Served with Guacamole, Beans, Pico de Gallo and Rice, Corn and Flour Tortilla

Add:

Chicken (6 oz) 320
Skirt Steak (6 oz) 350
Shrimp (6 oz)  380

Skirt Beef (6 oz) 360

Flank Steak, Peppers, Onion, Mushrooms, Zucchini, Served with Mashed Potatoes, Asparagus, Cherry Tomatoes and Gravy



FISH



SEAFOOD



VEGAN




VEGETARIAN



GLUTEN FREE



SPICY

Premium Culinary  20% Discount applies for All-Inclusive and Meal Plan. Prices are in Mexican pesos and include taxes.
Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



IN ROOM
DINING

DESSERT

24 Hrs.

Dark Chocolate Mousse

Served with Caramel, Hazelnut and Berries

170

Cheesecake

Topped with Berries and Caramel

170

Caramel Pudding

Topped with Caramelized Sugar, Strawberries and Caramel Sauce

170

Tiramisu

Topped with Strawberries and Coffee Sauce

170



FISH



SEAFOOD



VEGAN




VEGETARIAN



GLUTEN FREE






SPICY

Premium Culinary  20% Discount applies for All-Inclusive and Meal Plan. Prices are in Mexican pesos and include taxes.
Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



IN ROOM
DINING

MIDNIGHT

Guacamole  	250	Cheese Pizza 	260
Served with Corn Tortilla Chips and Pico de Gallo		Tomato Sauce and Mozzarella Cheese	
Caesar Salad 	200	Pepperoni Pizza	260
Lettuce, Parmesan Cheese, Croutons and Caesar Dressing		Tomato Sauce, Mozzarella Cheese and Pepperoni	
Add:		Hawaiian Pizza	260
Chicken	290	Tomato Sauce, Mozzarella, Ham and Pineapple	
Chicken Soup 	170		
Seasonal Vegetables, Shredded Chicken, Rice, Tomato, Onion, Cilantro and Avocado			



FISH



SEAFOOD



VEGAN




VEGETARIAN



GLUTEN FREE



SPICY

Premium Culinary  20% Discount applies for All-Inclusive and Meal Plan. Prices are in Mexican pesos and include taxes.
Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



IN ROOM
DINING

KID'S MENU

Scrambled Eggs Served with French Fries	180	Mini Pepperoni Pizza Tomato Sauce, Mozzarella Cheese	180
Cheeseburger Angus Beef with Cheddar Cheese, Served with French Fries	180	Mini Cheese Pizza 	180
Chicken Fingers Served with French Fries and Tomato Sauce	180	Spaghetti 	180



FISH



SEAFOOD



VEGAN




VEGETARIAN



GLUTEN FREE



SPICY

Premium Culinary  20% Discount applies for All-Inclusive and Meal Plan. Prices are in Mexican pesos and include taxes.
Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



IN ROOM
DINING

BEVERAGE

24 Hrs.

Juice

Cranberry
Pineapple
Apple

110

Beers

Corona Extra
Corona Light
Modelo Especial
Pacifico

110

Craft Beer

140

Sodas

Mineral Water
Fanta
Sprite
Coca Cola
Coca Cola Light

60

IN ROOM
DINING

WINE LIST

House Wine by the Glass

Red Wine

- Merlot 200
- Cabernet Sauvignon 200

White Wine

- Sauvignon Blanc 190
- Chardonnay 190

Champagne

Francia

- Moët Et Chandon, Brut Impérial 3,350
- Veuve Clicquot Ponsardin, Brut 3,400
- Dom Perignon 12,100
- Moët Et Chandon, NV Brut Impérial Half Bottle 2,050

Hall Bottles

- Malbec, Norton, Argentina 540
- Chardonnay, Casa Madero, México 750
- Cabernet Sauvignon, Casa Madero, Mexico 650

Sparkling Wine

- Prosecco D.O.C IL Follo NV, Cuvee Rose, Italy 1,350
- Espuma de Mar, Chardonnay Brut, Mexico 800

Rose Wine

- Shiraz, V Casa Madero, Valle de Parras, México 1,000
- Marival, Cotes de Provence 2,100

Red Wine

México

- Cabernet Sauvignon, Monte Xanic, Valle de Ojos Negros 1,750
- Malbec, Casa Grande Gran Reserva, Valle de Parras 2,050
- Merlot, Monte Xanic, Valle de Ojos Negros 1,750

White Wine

México

- Chardonnay Chenin Blanc, 2V Casa Madero, Valle de Parras 800
- Sauvignon Blanc, Monte Xanic 1,250

USA

- Sauvignon Blanc, Wente, Livermore Valley 1,100
- Chardonnay, Ironstone, California 1,600