

SUITE SERVICE MENU

BREAKFAST

6:00 AM – 12:00 PM

Morning Delights

FRUIT PLATTER

Papaya, Honeydew, Watermelon, Pineapple, Honey, Homemade Granola, Greek Yogurt

240

MUESLI

Greek Yogurt, Green Apple, Guava, Banana, Berries, Homemade Granola, Hydrated Oatmeal

200

SALMON BAGEL

Smoked Salmon, Cream Cheese, Capers, Egg, Avocado

Bread: Multigrain | Natural

430

OATMEAL

Berries, Hydrated Oatmeal

Choose of:

- Whole Milk
- Light
- Lactose Free Milk
- Soy Milk 
- Almond Milk 
- Water

170

PANCAKES (3 pcs) / FRENCH TOAST

Berries, Maple Syrup, Marmalade, Butter

260

MORNING PASTRIES (4 pcs)

Assorted Sweet or Salty Pastries

210

Eggs

MACHACA BURRITO

Fried Beans, Egg, Dried Beef, Green Salad, Cherry Tomato, Mozzarella Cheese

340

RANCHEROS EGGS

Fried Tortilla, Refried Beans, Screambled Egg, Aged Cheese, Cream, Onion, Red Sause, Coriander, Hash Brown Potato, Roasted Tomato

340

OMELETTE / SCRAMBLED

All served with Green Salad and Roasted Tomato, Hash Brown Potato, White or Wheat Toast Bread

Add:

- Tomato
- Onion
- Jalapeño
- Bell Pepper
- Spinach
- Mushrooms
- Canadian Ham
- Turkey Ham
- Panela Cheese
- Mozzarella Cheese
- Oaxaca Cheese

240

Chef’s Delights

CHILAQUILES

Green or Red Sauce, Sour Cream, Onion, Coriander, Avocado, Aged Cheese

Add:

- Egg (2 pcs)
- Chicken (3 oz)
- Beef (3 oz)

240

SALMON TOAST (6 oz)

Toasted Sourdough, Smoked Salmon, Goat Cheese, Arugula, Meyer Lemon, Olive Oil, Runny Yolk Boiled Egg

300

300

300

430

LUNCH & DINNER

12:00 PM – 11:00 PM

Salads & Soups

CAESAR SALAD

Hydroponic Lettuce, Parmesan, Croutons, Caesar Dressing

Add:

- Shrimp (3 oz) 
- Chicken (3 oz)

220

350

320

COBB SALAD

Cubed Grilled Chicken, Boiled Egg, Mixed Lettuce, Bacon, Yellow Corn, Avocado, Cherry Tomatoes, Red Onion, Blue Cheese Dressing

340

BURRATA CAPRESE SALAD

Burrata Cheese, Basil Pesto, Cherry Tomato, Arugula, Lemon Zest

320

CHICKEN BROTH (50 g)

Seasonal Vegetables, Onion, Coriander Avocado, Rice, Shredded Chicken

180

TORTILLA SOUP

Sour Cream, Fresh Cheese, Avocado, Pasilla Chili

210

Appetizers

HUMMUS

Chickpea Hummus, Pumpkin Seeds, Pita Bread

280

GUACAMOLE

Tortilla Chips, Pico de Gallo

200

ONION RINGS

Ranch Dressing, BBQ Sauce

140

SHRIMP COCKTAIL (3 oz)

Cocktail Sauce, Pico de Gallo, Avocado, Coriander, Tortilla Chips

320

CHILTEPIN AGUACHILE (3 oz)

Shrimp, Chiltepin Sauce, Cucumber, Avocado, Coriander, Tortilla Chips

340

Snacks

NACHOS

Cheddar Cheese, Refried Beans, Guacamole, Pico de Gallo, Jalapeños, Sour Cream

Add:

- Chicken (6 oz)
- Skirt Steak (6 oz)

210

260

320

FRENCH FRIES

Ingredients of your choice:

- Natural
- Parmesan Cheese

150

SKIRT STEAK TACOS (6 oz)

Pico de Gallo, Guacamole, Homemade Sauce

340

BAJA STYLE TACOS

Fish or Shrimp, Mexican Sauce, Guacamole, Coleslaw

320

Buns

TAFER BURGER (7 oz)

Bacon, Cheddar Cheese, Lettuce, Tomato, Onion, Pickles

330

CUBAN SANDWICH

Ciabatta Bread, Turkey Ham, Pork Loin, Mayonnaise, Mustard, Swiss Cheese, Pickles

310

VEGGIE BURGER

Chickpea, Portobello Mushroom, Brioche Bread, Avocado, Lettuce, Tomato, Onion, Pickle

280

TAFER CLUB SANDWICH

Chicken Breast (6 oz), Bacon, Lettuce, Tomato, Avocado, Turkey Ham, Cheddar Cheese

310

BLT

Bacon, Lettuce, Tomato

270

All served with French Fries

Pastas & Pizzas

MAKE YOUR OWN PIZZA

Up to 4 ingredients of your choice:

- Ham
- Italian Sausage
- Chorizo
- Pepperoni
- Turkey Ham
- Onion
- Pineapple
- Spinach
- Cherry Tomato
- Mushrooms
- Basil
- Olives
- Bell Pepper
- Jalapeño

290

MAKE YOUR OWN PASTA

Type of sauce

of your choice:

- Al Burro
- Alfredo
- Pomodoro
- Bolognese
- Pesto

Type of pasta

of your choice:

- Spaghetti
- Rigatoni
- Fusilli
- Linguini

250

Add: Shrimp (3 oz) | Chicken (3 oz)



FISH



SEAFOOD



VEGAN



VEGETARIAN



GLUTEN FREE



SPICY

Premium Culinary  20% Discount applies for All-Inclusiv e 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.



Immerse yourself in an extraordinary culinary experience. Seduce your senses with flavors and aromas from our specialties.

SUITE SERVICE MENU

Chef’s Specialties

FAJITAS

Flour or Corn Tortillas, Guacamole, Panela Cheese, Toreado Peppers, Roasted Tomatoes, Refried Beans

- Vegetarian with Roasted Portobello 260
- Chicken (6 oz) 290
- Skirt Steak (6 oz) 320
- Shrimp (3 oz) 350
- Veggie (180 g) 260

CHICKEN

Chicken Breast, Creamy Rice, Grilled Vegetables

CATCH OF THE DAY

Risotto with Asparagus, Sweet Corn, Vegetables

ROASTED SALMON

Quinoa with Cranberry, Raisins, Peppers, Mint, Basil, Fennel, Baby Spinach, Vegetables

BEEF SKEWER

Cubed Skirt Steak, Peppers, Onion, Pumpkin, Mushrooms, Mashed Potatoes, Asparagus, Cherry Tomatoes, Gravy Sauce

GRILLED FILET MIGNON

Filet Mignon, Gravy Sauce, Mashed Potato, Grilled Vegetables Skewer

Sides

- Shrimp (4 oz) 160
- Chicken (4 oz) 110
- Skirt Steak (4 oz) 130
- Chorizo (2 oz) 70
- Sausage (1 oz) 50
- Bacon (2 oz) 50
- Onion Rings (5 oz) 60
- Berries (1 oz) 60
- Mozzarella Cheese (2 oz) 50
- Panela Cheese (2 oz) 50
- Oaxaca Cheese (2 oz) 50
- Rice (3 oz) 50
- Guacamole (3 oz) 50
- Vegetables (3 oz) 50
- Refried Beans (2 oz) 50
- Egg of your choice (2 pcs) 40
- Sour Cream (2 oz) 30
- Vegan Sausage (4 oz) 120
- Portobello Confit (3 oz) 130

DESSERTS

24 HRS.

DARK CHOCOLATE MOUSSE

Chocolate Textures, Caramel, Hazelnut, Berries

CHEESE CAKE

Caramel Sauce, Red Berry Fruit Compote

TIRAMISU

Strawberry, Coffee Sauce

NAPOLITAN FLAN

Caramelized Sugar, Strawberry, Caramel Sauce

LATE NIGHT MENU

11:00 PM – 6:00 AM

GUACAMOLE

Tortilla Chips, Pico de Gallo

SHRIMP COCKTAIL

Cocktail Sauce, Pico de Gallo, Avocado, Coriander, Tortilla Chips

CHICKEN WINGS

Ranch Dressing, Crudités

Choose of:

- BBQ
- Buffalo
- Mango-Habanero

NACHOS

Cheddar Cheese, Refried Beans, Guacamole, Pico de Gallo, Jalapeños, Sour Cream

Add:

- Chicken (6 oz) 260
- Skirt Steak (6 oz) 320

CAPRESE SALAD

Burrata Cheese, Basil Pesto, Cherry Tomato, Arugula, Lemon Zest

CHICKEN BROTH

Seasonal Vegetables, Onion, Coriander, Avocado, Rice

SKIRT STEAK TACOS

Pico de Gallo, Guacamole, Homemade Sauce

QUESADILLAS

Mozzarella Cheese, Mexican Sauce, Guacamole, Green Salad

Add:

- Chicken (6 oz) 270
- Skirt Steak (6 oz) 350
- Shrimp (3 oz) 380

TAFER BURGER

Bacon, Cheddar Cheese, Lettuce, Tomato, Pickles

FRENCH FRIES

Ingredients of your choice:

Natural | Parmesan Cheese

MAKE YOUR OWN PIZZA

Up to 4 ingredients of your choice:

- Ham
- Italian Sausage
- Chorizo
- Pepperoni
- Turkey Ham
- Onion
- Pineapple
- Spinach
- Cherry Tomato
- Mushrooms
- Basil
- Olives
- Bell Pepper
- Jalapeño

BEVERAGE

24 hrs.

FRESH JUICES

(7 oz)

Choose of:

- Orange
- Grapefruit
- Green

SMALL COFFEE POT

(2 cups)

Choose of:

- Regular
- Decaf

LARGE COFFEE POT

(4 cups)

Choose of:

- Regular
- Decaf

COFFEE LATTE

(12 oz)

Choose of:

- Whole Milk
- Light
- Lactose Free Milk
- Soy Milk
- Almond Milk

TEAS

Choose of:

- Green Dragon Green Tea
- Morgentau Green Tea / Infusión
- Ayurveda Herbs Gin Herbal Tea / Infusión
- English Breakfast Black Tea
- Earl Grey Black Tea
- Fruity Camomile Herbal Tea / Infusión
- Rooibos Cream Orange Herbal Tea / Infusión
- Refreshing Mint Mint / Infusión

SODAS

(12 oz)

Coca-cola: Regular / Light | Fanta | Sprite |

Sparkling Water

BOX JUICE

(12 oz)

Cranberry | Apple | Tomato

ALCOHOL BEVERAGE

9:00 AM – 11:00 PM

BEER

(12 oz)

Corona Extra | Corona Light | Modelo Especial | Pacifico

HOUSE WINE

(5 oz)

White, Rose and Red Wine



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