



HOTEL MOUSAI
CANCUN

SUITE SERVICE MENU

BREAKFAST

6:00 AM – 12:00 PM

Morning Delights

FRUIT PLATTER

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

MUESLI

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

SALMON BAGEL (6 oz)

Smoked Salmon, Cream Cheese, Capers, Egg, Avocado
Bread: Multigrain | Natural

OATMEAL

Berries, Hydrated Oatmeal

Choose of:

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

PANCAKES (3 pcs) / FRENCH TOAST

Berries, Maple Syrup, Marmalade, Butter

MORNING PASTRIES (4 pcs)

Assorted Sweet or Salty Pastries

Eggs

MACHACA BURRITO

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

RANCHEROS EGGS

Fried Tortilla, Refried Beans, Scrambled Egg, Aged Cheese, Cream, Onion, Red Sauce, Coriander, Hash Brown Potato, Canadian Ham

OMELETTE / SCRAMBLED

All served with Green Salad, Hash Brown Potato, Marinara Sauce, White or Wheat Toast Bread

Add:

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

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)

SALMON TOAST (6 oz)

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

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)

COBB SALAD

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

BURRATA CAPRESE SALAD

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

CHICKEN BROTH (50 g)

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

TORTILLA SOUP

Sour Cream, Fresh Cheese, Avocado, Pasilla Chili

Appetizers

HUMMUS

Chickpea Hummus, Pumpkin Seeds, Pita Bread

GUACAMOLE

Tortilla Chips, Pico de Gallo

ONION RINGS

Ranch Dressing, Tartar Dressing

SHRIMP COCKTAIL (3 oz)

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

CHILTEPIN AGUACHILE (3 oz)

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

Snacks

NACHOS

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

Add:

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

FRENCH FRIES

Ingredients of your choice:

- Natural
- Parmesan Cheese

SKIRT STEAK TACOS (6 oz)

Pico de Gallo, Guacamole, Homemade Sauce

BAJA STYLE TACOS

Fish or Shrimp, Mexican Sauce, Guacamole, Coleslaw

Buns

TAFER BURGER (7 oz)

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

PORK SANDWICH BBQ

Ciabatta Bread, BBQ Pork Belly, Coleslaw, Fried Potatoes

VEGGIE BURGER

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

TAFER CLUB SANDWICH

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

BLT

Bacon, Lettuce, Tomato

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

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

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



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.



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



HOTEL MOUSAI
CANCUN

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 (6 oz)

Grilled Chicken, Creamy Rice, Grilled Vegetables

380

CATCH OF THE DAY (6 oz)

Risotto with Asparagus, Sweet Corn, Vegetables

430

PINK SALMON (8 oz)

Chickpea, Beetroot, Dill, Asparagus

480

BEEF SKEWER (6 oz)

Cubed Skirt Steak, Bacon, Cambray Potato, Cherry Tomato, Gravy Sauce

460

GRILLED FILET MIGNON (6 oz)

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

490

MAYAN OCTOPUS

Grilled Octopus, A la Talla Sauce, Vegetables, Lemon

550

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

210

CHEESE CAKE

Red Fruit Jam, Strawberries

210

PISTACHIO CAKE

Berries Jam and Pistachio

210

NAPOLITAN FLAN

Caramelized Sugar, Strawberry, Caramel Sauce

210

LATE NIGHT MENU

11:00 PM – 6:00 AM

GUACAMOLE

Tortilla Chips, Pico de Gallo

200

SHRIMP COCKTAIL (3 oz)

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

320

CHICKEN WINGS (10 oz)

Ranch Dressing, Crudités, Blue Cheese Dressing

310

Choose of:

- BBQ
- Buffalo
- Mango-Habanero

NACHOS

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

210

Add:

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

CAPRESE SALAD

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

320

CHICKEN BROTH (2 oz)

Seasonal Vegetables, Onion, Coriander, Avocado, Rice

180

SKIRT STEAK TACOS (6 oz)

Pico de Gallo, Guacamole, Homemade Sauce

340

QUESADILLAS

Mozzarella Cheese, Mexican Sauce, Guacamole

220

Add:

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

TAFER BURGER (7 oz)

Bacon, Cheddar Cheese, Lettuce, Tomato, Pickles

330

FRENCH FRIES

Ingredients of your choice:
Natural | Parmesan Cheese

150

MAKE YOUR OWN PIZZA

Up to 4 ingredients of your choice:

290

- 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

90

SMALL COFFEE POT (2 cups)

Choose of:

- Regular
- Decaf

110

LARGE COFFEE POT (4 cups)

Choose of:

- Regular
- Decaf

300

COFFEE LATTE (12 oz)

Choose of:

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

140

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

110

SODAS (12 oz)

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

60

BOX JUICE (12 oz)

Cranberry | Apple | Tomato

100

ALCOHOL BEVERAGE

9:00 AM – 11:00 PM

BEER (12 oz)

Corona Extra | Corona Light | Modelo Especial | Pacifico

80

HOUSE WINE (5 oz)

White, Rose and Red Wine

210



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.