



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

SALMON BAGEL

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 / FRENCH TOAST

Berries, Maple Syrup, Marmalade, Butter

MORNING PASTRIES

Assorted Sweet or Salty Pastries

Eggs

MACHACA BURRITO

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

RANCHEROS EGGS

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

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

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

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

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, BBQ Sauce

SHRIMP COCKTAIL

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

CHILTEPIN AGUACHILE

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

Pico de Gallo, Guacamole, Homemade Sauce

BAJA STYLE TACOS

Fish or Shrimp, Mexican Sauce, Guacamole, Coleslaw

Buns

TAFFER BURGER

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

CUBAN SANDWICH

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

VEGGIE BURGER

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

TAFFER 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 240
- Chicken (6 oz) 270
- Skirt Steak (6 oz) 290
- Shrimp (3 oz) 320
- Veggie (180 g) 240

CHICKEN (6 oz)

Chicken Breast, Creamy Rice, Grilled Vegetables

CATCH OF THE DAY (6 oz)

Risotto with Asparagus, Sweet Corn, Vegetables

ROASTED SALMON (8 oz)

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

BEEF SKEWER (6 oz)

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

GRILLED FILET MIGNON (6 oz)

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

Sides

- Shrimp (4 oz) 150
- Chicken (4 oz) 100
- Skirt Steak (4 oz) 120
- Chorizo (2 oz) 60
- Sausage (1 oz) 40
- Bacon (2 oz) 40
- Onion Rings (5 oz) 50
- Berries (1 oz) 50
- Mozzarella Cheese (2 oz) 40
- Panela Cheese (2 oz) 40
- Oaxaca Cheese (2 oz) 40
- Rice (3 oz) 40
- Guacamole (3 oz) 40
- Vegetables (3 oz) 40
- Refried Beans (2 oz) 40
- Egg of your choice (2 pcs) 30
- Sour Cream (2 oz) 20
- Vegan Sausage (4 oz) 110
- Portobello Confit (3 oz) 120

DESSERTS

24 HRS.

DARK CHOCOLATE MOUSSE

Chocolate Textures, Caramel, Hazelnut, Berries 190

CHEESE CAKE

Caramel Sauce, Red Berry Fruit Compote 190

TIRAMISU

Strawberry, Coffee Sauce 190

NAPOLITAN FLAN

Caramelized Sugar, Strawberry, Caramel Sauce 190

LATE NIGHT MENU

11:00 PM – 6:00 AM

GUACAMOLE

Tortilla Chips, Pico de Gallo 180

SHRIMP COCKTAIL (3 oz)

Cocktail Sauce, Pico de Gallo, Avocado, Coriander, Tortilla Chips 290

CHICKEN WINGS (10 oz)

Ranch Dressing, Crudités 280

Choose of:

- BBQ
- Buffalo
- Mango-Habanero

NACHOS

Cheddar Cheese, Refried Beans, Guacamole, Pico de Gallo, Jalapeños, Sour Cream 190

Add:

- Chicken (6 oz) 240
- Skirt Steak (6 oz) 290

CAPRESE SALAD

Burrata Cheese, Basil Pesto, Cherry Tomato, Arugula, Lemon Zest 290

CHICKEN BROTH (2 oz)

Seasonal Vegetables, Onion, Coriander, Avocado, Rice 170

SKIRT STEAK TACOS (6 oz)

Pico de Gallo, Guacamole, Homemade Sauce 310

QUESADILLAS

Mozzarella Cheese, Mexican Sauce, Guacamole, Green Salad 200

Add:

- Chicken (6 oz) 250
- Skirt Steak (6 oz) 320
- Shrimp (3 oz) 350

TAFER BURGER (7 oz)

Bacon, Cheddar Cheese, Lettuce, Tomato, Pickles 300

FRENCH FRIES

Ingredients of your choice:
Natural | Parmesan Cheese 140

MAKE YOUR OWN PIZZA

Up to 4 ingredients of your choice: 270

- 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: 80

- Orange
- Grapefruit
- Green

SMALL COFFEE POT (2 cups)

Choose of: 100

- Regular
- Decaf

LARGE COFFEE POT (4 cups)

Choose of: 280

- Regular
- Decaf

COFFEE LATTE (12 oz)

Choose of: 125

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

TEAS

Choose of: 100

- Green Dragon
Green Tea
- Morgentau
Green Tea / Infusión
- Ayurveda Ginger
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 50

BOX JUICE (12 oz)

Cranberry | Apple | Tomato 90

ALCOHOL BEVERAGE

9:00 AM – 11:00 PM

BEER (12 oz)

Corona Extra | Corona Light | Modelo Especial | Pacifico 75

HOUSE WINE (5 oz)

White, Rose and Red Wine 190



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