



# ROOM SERVICE

## BREAKFAST

FROM 7:00 AM TO NOON

<b>FRESH JUICES</b> ORANGE, GRAPEFRUIT, CARROT OR GREEN JUICE	<b>\$10</b>	<b>HOTCAKES</b>	<b>\$14</b>
<b>SEASONAL FRESH FRUIT PLATTER</b>	<b>\$13</b>	<b>WAFFLES</b>	<b>\$14</b>
<b>CEREALS OR YOGURTS</b>	<b>\$8</b>	<b>BASKET OF SWEET ROLLS</b> 3 PIECE PER ORDER	<b>\$8</b>
<b>OATMEAL</b> WITH WATER OR MILK	<b>\$12</b>	<b>POT OF COFFEE</b>	<b>\$8</b>
<b>CEREALS</b> WITH BANANA OR STRAWBERRIES	<b>\$7</b>	<b>ASSORTED TEAS</b>	<b>\$6</b>
<b>FRENCH TOAST</b> WITH RAISINS, BUTTER AND DUSTED WITH CINNAMON AND BROWN SUGAR	<b>\$14</b>	<b>MILK OR HOT CHOCOLATE</b>	<b>\$6</b>
		<b>MILK SHAKES</b>	<b>\$6</b>

## FULL BREAKFAST

<b>AMERICAN BREAKFAST</b> JUICE OR FRUIT, EGGS ANY STYLE, SWEET ROLLS, COFFEE, TEA OR MILK	<b>\$22</b>	<b>EGGS ANY STYLE</b> WITH HAM, BACON OR SAUSAGE	<b>\$13</b>
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## MEXICAN SPECIALTIES

<b>CHILAQUILES</b> CRISPY TORTILLA CHIPS WITH SHREDDED CHICKEN, SERVED WITH GREEN OR RED SAUCE	<b>\$20</b>	<b>SCRAMBLED EGGS MEXICAN STYLE</b> SCRAMBLED EGGS WITH TOMATOES, ONION AND SERRANO CHILI PEPPER	<b>\$17</b>
<b>RANCH STYLE EGGS</b> TWO FRIED EGGS SERVED WITH FRIED TORTILLA, REFRIED BEANS AND RANCHERO SAUCE	<b>\$14</b>		

## SANDWICHES & HAMBURGERS

<b>PLAYA GRAND CLUB SANDWICH</b> BLACK FOREST HAM, TURKEY BREAST, BACON, SWISS CHEESE AND FRENCH FRIES	<b>\$13</b>	<b>BLT SANDWICH</b> BACON, LETTUCE AND TOMATO	<b>\$15</b>
<b>*CHEESE BURGER</b> BEEF, CHEDDAR CHEESE, BACON, LETTUCE, TOMATO, PICKLES AND FRENCH FRIES	<b>\$19</b>		

Prices are in US dollars, 16% tax included

In compliance with Mexican sanitary regulations, please be aware that consuming raw or undercooked meat, poultry, shellfish, or eggs can increase the risk of illnesses transmitted through food and they are served at the customer's discretion  
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# PASTAS

## SPAGUETTI, FETUCCINI, PENNE OR FUSILLI

YOUR CHOICE OF BOLOGNESE, FOUR CHEESES, ALFREDO, BUTTER OR TOMATO-BASIL SAUCE

\$18

# VEGETARIAN CORNER

## FARFALLE PASTA

TRI-COLORED BOW TIE PASTA, ASPARAGUS TIPS, MUSHROOMS AND CREAM

\$19

## TOMATO BASIL LINGUINI

ROASTED VEGETABLES, VIRGIN OLIVE OIL, SHAVED PARMESAN CHEESE, PINE NUTS AND ORGANIC BASIL

\$23

# PIZZAS

## PEPPERONI

\$21

## MEXICAN

\$21

## MARGHERITA

\$21

## VEGETARIAN

\$21

## HAWAIIAN

\$21

# DESSERTS

## CHOCOLATE CAKE, CHEESE CAKE AND THREE MILK CAKE

\$8

## ASSORTED ICE CREAM

VANILLA, CHOCOLATE, STRAWBERRY AND COCONUT

\$9

# LUNCH & DINNER

FROM NOON TO 7:00AM

# APPETIZERS & SALADS

## GUACAMOLE, CHIPS AND MEXICAN SALSA

\$17

## \*TRADITIONAL CAESAR SALAD

\$17

## GOLDEN FRENCH FRIES

\$10

## \*WITH GRILLED CHICKEN BREST

\$18

## CHICKEN FINGERS

\$17

## \*WITH THYME MARINATED SHIRMP

\$21

## TRADITIONAL CHEESE NACHOS

WITH CHICKEN \$21 WITH BEEF \$29

\$14

## GREEN SALAD

ORGANIC GREENS, AVOCADO, CUCUMBER, ASPARAGUGS, GRILLED ZUCCHINI, BELL PEPPER & CELERY

\$12

## \*FRESH FISH CEVICHE

\$19

## \*BAJA SHRIMP CEVICHE

\$15

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# ENTRÉES

<b>CATCH OF THE DAY</b> FRESH FILET OF FISH PREPARED WITH YOUR CHOICE OF GARLIC, BUTTER OR FRESH HERBS	<b>\$31</b>	<b>THE MEXICAN CORNER</b> BEEF TACOS SERVED WITH GUACAMOLE, REFRIED BEANS AND SALSA	<b>\$12</b>
<b>HALF GRILLED CHICKEN</b> SERVED WITH SAUTÉED VEGETABLES AND RICE	<b>\$26</b>	<b>JUMBO SHRIMP WITH GARLIC BUTTER</b> SERVED WITH RICE AND VEGETABLES	<b>\$31</b>
<b>*MARINATED BEEF SKIRT STEAK</b> SERVED WITH CARAMELIZED ONIONS, GUACAMOLE, REFRIED BEANS AND RICE	<b>\$29</b>		
<b>*BEEF TENDERLOIN</b> SERVED WITH FRENCH FRIES AND FRESH ORGANIC VEGETABLES	<b>\$27</b>		

## TAMALES & TACOS

24 HOURS

We proudly share some of the flavors that have placed Mexican cuisine among UNESCO's Intangible Cultural Heritage of Humanity

DELIGHT ON A GOURMET SELECTION OF TACOS & TAMALES TO BE ENJOYED IN THE COMFORT OF YOUR SUIT

## TAMALES

<b>FROM BAJA</b> SHRIMP WITH GARLIC, CORNMEAL WITH CILANTRO AROMA WRAPPED IN CORN HUSK	<b>\$19</b>	<b>VEGAN</b> WITH APPLES, MANGO, BANANA, CORN, VEGETABLE SHORTENING AND WHEAT FLOUR WRAPPED IN TENDER CORN HUSK. ACCOMPANIED WITH TEPACHE CAMPURRADO	<b>\$18</b>
<b>THE FAMOUS ACAPULCO</b> WITH CHICKEN, CORNMEAL, GUAJILLO CHILI, ONION, HOLY LEAF WRAPPED IN BANANA LEAF	<b>\$16</b>	<b>CHEF'S FAVORITE</b> WITH OCTOPUS, REGIONAL CHORIZO, SHRIMP, AL PASTOR SAUCE AND BLUE CORN FLOUR	<b>\$18</b>
<b>OAXAQUEÑOS</b> WITH PORK RIB, BLACK MOLE, WRAPPED IN BANANA LEAF	<b>\$16</b>		

3 TAMALES PER ORDER ACCOMPANIED WITH PORK BEANS, GREEN TOMATILLO SAUCE & AVOCADO

## TACOS

<b>AL PASTOR</b>	<b>\$13</b>	<b>MEXICAN BEEF BARBACOA</b>	<b>\$14</b>
<b>CARNE ASADA</b>	<b>\$15</b>	<b>GRILLED MEXICAN CHORIZO</b>	<b>\$11</b>
<b>CHEF'S BATTERED SHRIMP</b>	<b>\$16</b>	<b>GRILLED CATCH OF THE DAY</b>	<b>\$12</b>
<b>GRILLED ADOBO CHICKEN</b>	<b>\$16</b>		

CORN OR FLOUR TORTILLA. 3 TACO PER ORDER ACCOMPANIED WITH REFRIED BEANS, GUACAMOLE, ONION, LIME & SALSAS

## KIDS MENU

<b>MACARONI &amp; CHEESE</b>	<b>\$6</b>	<b>CHEESE CAKE</b>	<b>\$8</b>
<b>CHICKEN NUGGETS</b>	<b>\$8</b>	<b>CHOCOLATE CAKE</b>	<b>\$8</b>
<b>*MINI CHEESE BURGER</b>	<b>\$8</b>	<b>VANILLA, STRAWBERRY OR</b>	<b>\$9</b>
<b>PEPPERONI PIZZA</b>	<b>\$7</b>	<b>CHOCOLATE ICE CREAM</b>	

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# BOX LUNCH

## GRILLED CHICKEN BREAST IN BAGUETTE WITH GRUYERE CHEESE

\$25

WITH POTATO CHIPS, FRESH FRUIT OF THE SEASON, APPLE AND CINNAMON PIE, SOFT DRINKS AND BOTTLED WATER

## BEVERAGES

CORONA, PACIFICO BEER	\$7	EVIAN WATER 1LT	\$10
XX LAGER, TECATE LIGHT, TECATE ROJA BEER	\$7	SODAS	\$5
EVIAN WATER 500ML	\$6	POT OF COFFEE	\$7

## WHITE WINES

CHILE SAUVIGNON BLANC, CARMEN CLÁSICO	\$55	SONOMA CALIFORNIA CHARDONNAY PEDRONCELLI, DRI CREEK VALLEY	\$69
ITALY PINOT GRIGIO, CASTELLO DI GABBIANO	\$42		

## RED WINES

CALIFORNIA PINOT NOIR, SEAGLASS	\$77	BORDEAUX FRANCE BORDEAUX BLEND, MOUTON CADET	\$38
ARGENTINA MALBEC, ALTOS LAS HORMIGAS	\$61		

## SPARKLING WINES & CHAMPAGNE

ITALY VEUVE CLICQUOT	\$164	ITALY PROSECCO PINELLI BRUT	\$51
FRANCE MOET CHANDON BRUT	\$164	ARGENTINA BODEGA NORTON, COSECHA ESPECIAL EXTRA BRUT	\$54

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