

ROOM SERVICE MENU

DESAYUNO

7:00 * 11:00 hrs



TODO EL DÍA

11:00 * 22:00 hrs



NOCTURNO

22:00 * 7:00 hrs

Plato de frutas.....\$290

Papaya, Melón, Piña, Sandía y Uvas

Bowl de Frutos Rojos.....\$290

Frutos Rojos macerados en limón y menta,
Miel de Abeja y Yogurt Griego

Hot Cakes o Waffles (3 Piezas)..\$390

Frutos rojos, Plátano y Miel de Maple

Pan Frances (1 Pieza).....\$390

Mantequilla de Maní, Queso Crema, Brioche

Avena.....\$280

Canela, Blueberries, Plátano
(A elegir Leche Entera ó Leche de Almendras)

Breakfast Burrito (1 Pieza).....\$315

Huevo Revuelto, Tocino, Papa Hash, Queso Cheddar

Toast de Aguacate (1 Pieza).....\$380

Aguacate, Tomates Cherry, Queso de Miraflores,
Huevo Pochado

Bagel de Salmón Ahumado
(90gr).....\$390

Schmear, Pepino kyuri, Eneldo y Alcaparras

ALGO LOCAL

Chilaquiles.....\$350

Totopos crujientes bañados en salsa verde o roja,
crema, queso Cotija, cebolla morada, cilantro y aguacate.

Elige entre huevo estrellado, pollo o arrachera.

Burritos de Machaca

Baja Sur (3 Piezas).....\$330

Tortillas de harina rellenas de machaca con huevo
guisado con cebolla, jitomate y chile.
Acompañados de frijoles refritos, Queso de
Miraflores y Chiles toreados

“Enfrijoladas” (3 Piezas).....\$350

Tortillas de maíz bañadas en salsa de frijol negro,
acompañadas de queso, crema, aguacate y pollo

Huevos al gusto (2 Piezas).....\$350

Estrellados, revueltos u Omelette acompañados de
papa Hash, frijoles refritos y queso panela
3 ingredientes a elegir: Jamón, salchicha, cebolla,
champiñones, jitomate, espinaca, a la mexicana

Panadería Casera(3 Piezas).....\$110

- Tradicional Concha de Vainilla
- Croissant
- Chocolatin
- Muffin de frutos rojos
- Orejas
- Dona Glaseada con tocino

Fruta Madura Entera(Pieza).....\$110

-Naranja
-Plátano
-Manzana

Selección de Yogurt (Pieza).....\$110

Griego natural, fresa, durazno, manzana

BEBIDAS

Café Americano 12oz.....\$115

Cappuccino 12oz.....\$115

Chocolate Caliente 12oz.....\$95

Leche Caliente / Fria 12oz.....\$70

Té 12oz.....\$70

Manzanilla, Verde, English Breakfast, Earl Grey,
Frutos Rojos, Peppermint

Jugo del Día 12oz.....\$140

Naranja, Verde, Toronja

Mimosa 6oz.....\$330

Espumoso 6oz.....\$330

Ensalada César.....\$330

Crotones, tejas de queso parmesano, Aceite de
Olivo
Extra de Pollo +\$75

Ensalada de Betabel.....\$330

Arúgula, Jocoque, Dátiles y Nueces caramelizadas
con vinagreta cítrica

Capresse.....\$330

Mozzarella, Vinagre Balsámico, Tomates Heirloom

Sandwich de Pollo (120gr).....\$345

Pollo asado, Pan integral, Germinado de alfalfa
Aguacate y Aderezo de Albahaca

Cheese Burger (6oz).....\$395

Hamburguesa de Res jugosa, Queso Cheddar
Cebolla Caramelizada, Aderezo especial de la casa,
Lechuga fresca, Tomate Pan Brioche, Papas Fritas

Club Sandwich (120gr).....\$395

Tres capas de pan, Pechuga de Pollo a la plancha
Tocino Crujiente, Jamón, Queso, Lechuga fresca
Tomate y Aderezo de la casa

Sandwich de Atún (120gr).....\$345

Lechuga fresca, Aguacate, Cebollín fresco, Todo
sobre pan integral tostado

Quesadillas (3 Piezas).....\$345

Tortila de Harina con Queso Chihuahua y Salsa
Tatemada, Acompañada de Pico de gallo y
Guacamole

Elige entre: Camarón, Pollo o Arrachera

SOPAS

Caldo de pollo.....\$250

Sopa reconfortante con Pechuga de pollo
desmenuzada, Zanahoria, Calabacita y Chicharos
Acompañada de Arroz blanco

Sopa deTortilla.....\$295

Sopa tradicional mexicana con caldo de jitomate
y tortilla, Tiras de tortilla fritas, Chile pasilla,
Agucate, Queso fresco y Crema

Pasta Penne con Pollo.....\$445

Acompañada de Pechuga de Pollo
A elección de Salsa: Pomodoro, Alfredo o Pesto

SNACKS

Guacamole.....\$290

Guacamole, Pico de Gallo y Totopos Crujientes

Nachos Hacienda (100gr).....\$310

Totopos cubiertos con salsa de frijoles negros,
Pico de gallo, Guacamole y Queso derretido

Elige entre: Arrachera, Pollo o Camarón

Alitas (6 Piezas).....\$345

Alitas de Pollo Jugosas

Elige las salsas entre: Buffalo, BBQ o Parmesano

Ceviche HDM (120gr).....\$375

Cabrilla Cortada en cubos, servida con
“Leche de Tigre”, Cebolla Morada, Cilantro y
Agucate

Pizza(Pieza).....\$110

- Pepperoni
- Margarita
- 3 Quesos

*El consumo de carnes, aves, mariscos crudos o poco cocidos, o huevos,
puede aumentar el riesgo de enfermedades transmitidas por alimentos.

*Nuestros precios están en pesos mexicanos e incluyen el 16% de IVA.

*Se agregará un cargo por servicio del 15%.

*Paquetes Todo Incluido limitado a 3 tiempos
(una entrada, un plato fuerte y un postre) por persona y por turno

*No aceptamos efectivo

*Si tiene alguna restricción alimentaria o alergia, por favor infórmelo a su mesero.

*Cargo por entrega de \$10 usd por servicio en horario de 22:00 a 7:00 horas

Ensalada César.....\$330

Crotones, tejas de queso parmesano, Aceite de
Olivo
Extra de Pollo +\$75

Ensalada de Betabel.....\$330

Arúgula, Jocoque, Dátiles y Nueces caramelizadas
con vinagreta cítrica

Capresse.....\$330

Mozzarella, Vinagre Balsámico, Tomates Heirloom

Plato de frutas.....\$290

Papaya, Melón, Piña, Sandía, Uvas

SOPAS

Caldo de pollo.....\$250

Sopa reconfortante con Pechuga de pollo
desmenuzada, Zanahoria, Calabacita y Chicharos
Acompañada de Arroz blanco

Sopa de Tortilla.....\$295

Sopa tradicional mexicana con caldo de jitomate
y tortilla, Tiras de tortilla fritas, Chile pasilla,
Agucate, Queso fresco y Crema

FUERTES

Pasta Penne con Pollo.....\$445

Acompañada de Pechuga de Pollo
A elección de Salsa: Pomodoro, Alfredo o Pesto

Quesadilla (3 Piezas).....\$345

Tortila de Harina con Queso Chihuahua y Salsa
Tatemada, Acompañada de Pico de gallo y
Guacamole

Elige entre: Camarón, Pollo o Arrachera

Sandwich de Pollo (120gr).....\$345

Pollo asado, Pan integral, Germinado de alfalfa
Aguacate y Aderezo de Albahaca

Cheese Burger (6oz).....\$395

Hamburguesa de Res jugosa, Queso Cheddar
Cebolla Caramelizada, Aderezo especial de la
casa, Lechuga fresca, Tomate Pan Brioche Papas
Fritas

Pizza(Pieza).....\$110

- Pepperoni
- Margarita
- 3 Quesos

POSTRES

12:00pm * 6:00am

Flan de la Abuela (1 Pieza).....\$230

Caramelo & Frutos Rojos

Fraisier (1 Pieza).....\$230

Vainillia de Papantla & Merengues

Tarta Tatin (1 Pieza).....\$230

Canela & Helado de Vainilla

Nemesis (1 Pieza).....\$230

Pastel húmedo de Chocolate Amargo, Nibs de
Cacao y Helado de Vainilla

Helado (6oz).....\$230

-Vainilla
-Chocolate
-Fresa
-Coco

ROOM SERVICE MENU

BREAKFAST

7:00 * 11:00 hrs



ALL DAY

11:00 * 22:00 hrs



NIGHT

22:00 * 7:00 hrs

Fruit Platter.....\$290

**“Papaya”, Cantoloupe, Pineapple
Watermelon, Grapes**

Berrie’s Bowl.....\$290

**Macereted berries in lime juice and mint,
Honey and Greek Yugurt**

Pancakes or Waffles (3Pieces)...\$390

Berries, Banana and Maple Syrup

French Toast (1 Piece).....\$390

Peanut Butter, Cream Cheese, Brioche

Oatmeal.....\$280

Cinnamon, Blueberries, Banana
Choose: Whole Milk or Almond Milk

Breakfast Burrito (1 Piece).....\$315

**Scrambled Eggs, Bacon, Hash Brown, Cheedar
Cheese**

Avocado Toast (1 Piece).....\$380

**Avocado, Organic Cherry Tomatoes, Local
Cheese from “Miraflores”, Poached Egg**

Lox & Bagel (90Gr).....\$390

Schmear, Japanese Cucumber, Fenel and Capres

☼ SOMETHING LOCAL

Chilaquiles.....\$350

**Crispy tortilla chips smothered in green or red
sauce, Topped with cream, Cotija Cheese, Red
Onion, Cilantro and Avocado**

Choose from a fried eggs, Chicken or Skirt Steak

Baja Sur Machaca

Burritos (3 Pieces).....\$330

**Flour tortilla filled with machaca and scrambled
eggs cooked with onion, tomato and chili, served
with refried beans, Miraflores cheese and grilled
chiles**

“Enfrijoladas” (3 Pieces).....\$350

**Corn tortillas dipped in black bean sauce, served
with Cheese, Sour cream, Avocado and Chicken**

Any Style Eggs (2 Pieces).....\$350

**Fried, Scrambled or Omelet Hash brown, Black
Beans and Panela Cheese**

3 ingredients: Ham, Sausage, Oions, Mushrooms,
Tomato, Spinach or Mexican Style

Housemade Bakery (3 Pieces)...\$110

-Authentic Mexican Concha

- Croissant

- Pain au Chocolat

- Berries Muffin

- Mexican Crispy and Flaky Sweet Bread

- Maple Glazed Bacon Donut

Ripe Whole Fruit (Piece).....\$110

-Orange

-Banana

-Apple

Yogurt Selection (Piece).....\$110

Plain Greek, Strawberry, Peach, Apple

☼ BEVERAGES

American Coffee 12oz.....\$115

Cappuccino 12oz.....\$115

Hot Chocolat 12oz.....\$95

Hot/Cold Milk 12oz.....\$70

Tea 12oz.....\$70

**Chamomile, Green, English Breakfast, Earl Grey,
Red Fruits, Peppermint**

Juice of the day 12oz.....\$140

Orange, Green, Grapefruit

Mimosa 6oz.....\$330

Sparkling Wine 6oz.\$330

Cesar Salad.....\$330

**Crutons, Parmesan Cheese Touiles, Olive Oil
Extra Chicken +\$75**

Beetroot Salad.....\$330

**Arugula, Jocoque, Dates and Caramelized Walnuts
with Citrus Vinaigrette**

Capresse.....\$330

Mozzarella, Balsamic Reduction, Heirloom Tomatoes

Chicken Sadwich (120Gr).....\$345

**Roasted Chicken, Whole wheat bread, Alfalfa Sprouts,
Avocado and Basil Dressing**

Cheese Burger (6oz).....\$395

**Juicy beef burger, Cheedar Cheese, Caramelized
Onion, House Special Dressing, Fresh Lettuce,
Heirloom Tomato, Brioche bun, French Fries**

Club Sandwich (120Gr).....\$395

**Three layers of bread, Grilled Chicken breast, Crispy
Bacon, Ham, Cheese, Fresh Lettuce, Tomato and
House Dressing**

Tuna Sandwich (120Gr).....\$345

**Fresh Lettuce, Avocado, Fresh Chives, all on toasted
whole-grain bread**

Quesadilla (3 Pieces).....\$345

**Flour tortilla filled with Chihuahua Cheese and
Roasted Tomato Sauce, served with pico de galloy
Guacamole**

Choose From: Shrimp, Chicken or Flank Steak

☼ SOUPS

Chicken Soup.....\$250

**Comforting soup with Shredded Chicken Breast,
Carrot, Zucchini and peas, acompanied by white
rice**

Tortilla Soup.....\$295

**Traditional Mexican Soup with Tomato and tortilla,
Broth, Fried tortilla strips, Pasilla Chili, Avocado,
Fresh Cheese and Cream**

Penne Pasta with Chicken.....\$445

Served with Chicken Breast

Choice of sauce: Pomodoro, Alfredo or Pesto

☼ SNACKS

Guacamole.....\$290

**Fresh Guacamole served with zesty pico de gallo
and crispy tortilla chips**

“Hacienda Nachos” (100Gr).....\$310

**Tortilla chips topped with Black bean sauce, Pico de
gallo, Guacamole and Melted Cheese**

Choose From: Flank Steak, Chicken and Shrimp

Chicken Wings (6 Pieces).....\$345

Juicy Chicken Wings

Choose sauce From: Buffalo, BBQ or Parmesan Cheese

HDM Ceviche (120Gr).....\$375

**Seebass served with “Leche de Trigre” Red Onion,
Cilantro and Avocado**

Pizza(Piece).....\$110

- Peperoni

- Margarita

- 3 Cheese

*Consumption of raw or undercooked meat, poultry, seafood, or eggs,
may increase the risk of foodborne illness.

*Our prices are in Mexican pesos and include 16% VAT.

*A 15% service charge will be added.

All Inclusive Packages limited to 3 times

(one appetizer, one main course and one dessert) per person per shift.

*We do not accept cash

*If you have any dietary restrictions or allergies, please inform your waiter.

*Delivery charge of \$10 usd per service from 10:00 pm to 7:00 am.

Cesar Salad.....\$330

**Crutons, Parmesan Cheese Touiles, Olive Oil
Extra Chicken +\$75**

Beetroot Salad.....\$330

**Arugula, Jocoque, Dates and Caramelized
Walnuts with Citrus Vinaigrette**

Capresse.....\$330

**Mozzarella, Balsamic Reduction, Heirloom
Tomatoes**

Fruit Platter.....\$290

**“Papaya”, Cantoloupe, Pineapple
Watermelon, Grapes**

☼ SOUPS

Chicken Soup.....\$250

**Comforting soup with Shredded Chicken Breast,
Carrot, Zucchini and peas, acompanied by white
rice**

Tortilla Soup.....\$295

**Traditional Mexican Soup with Tomato and tortilla
Broth, Fried tortilla strips, Pasilla Chili, Avocado
Fresh Cheese and Cream**

☼ MAIN COURSE

Penne Pasta with Chicken.....\$445

Served with Chicken Breast

Choice of sauce: Pomodoro, Alfredo or Pesto

Quesadillas (3 Pieces).....\$345

**Flour tortilla filled with Chihuahua Cheese and
Roasted Tomato Sauce, served with pico de
galloy Guacamole**

Choose From: Shrimp, Chicken or Flank Steak

Chicken Sadwich (120Gr).....\$345

**Roasted Chicken, Whole wheat bread, Alfalfa
Sprouts, Avocado and Basil Dressing**

Cheese Burger (6oz).....\$395

**Juicy beef burger, Cheedar Cheese, Caramelized
Onion, House Special Dressing, Fresh Lettuce,
Heirloom Tomato, Brioche bun, French Fries**

Pizza(Piece).....\$110

- Peperoni

- Margarita

- 3 Quesos

☼ DESSERT 12:00pm * 6:00am

Grandma’s Caramel

Custard (1 Piece).....\$230

Caramel Custard & Berries

Fraisier (1 Piece).....\$230

Vainilla From “Papantla” & Meringue

Tarta Tatin (1 Piece).....\$230

Cinnamon & Vanilla Ice Cream

Nemesis (1 Piece).....\$230

**Moist Dark Chocolat Cake With Cocoa Nibs and
Vanilla Ice Cream**

Ice Cream (6oz).....\$230

-Vanilla

-Chocolate

-Strawberry

-Coconut