

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
Mashed 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 Capers	

SOMETHING LOCAL

Chilaquiles.....	\$350
Crispy tortilla chips smothered in green or red sauce, Topped with sour 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 black beans, Miraflores cheese and grilled peppers	
"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, Onions, Mushrooms, Tomato, Spinach or Mexican Style	
Housemade Bakery (3 Pieces).....	\$110
-Authentic Mexican Concha - Croissant - Pain au Chocolate - 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 Chocolate 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
Croutons, 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	
Cheeseburger (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 gallo and Guacamole Choose From: Shrimp, Chicken or Flank Steak	

SOUPS

Chicken Soup.....	\$250
Comforting soup with Shredded Chicken Breast, Carrot, Zucchini and peas, accompanied with 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 pico de gallo and crispy tortilla chips	
"Hacienda Nachos" (100Gr).....	\$310
Tortilla chips topped with black beans 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).....	\$395
- Pepperoni - 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, accompanied with 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 gallo and Guacamole Choose From: Shrimp, Chicken or Flank Steak	
Chicken Sandwich (120Gr).....	\$345
Roasted Chicken, Whole wheat bread, Alfalfa Sprouts, Avocado and Basil Dressing	
Cheeseburger (6oz).....	\$395
Juicy beef burger, Cheedar Cheese, Caramelized Onion, House Special Dressing, Fresh Lettuce, Heirloom Tomato, Brioche bun, French Fries	
Pizza(Piece).....	\$395
- Pepperoni - Margarita - 3 Cheese	

DESSERT 12:00pm * 6:00am

Grandma's Caramel Custard (1 Piece).....	\$230
Caramel Custard & Berries	
Fraisier (1 Piece).....	\$230
Vanilla From "Papantla" & Merengue	
Tarta Tatin (1 Piece).....	\$230
Cinnamon & Vanilla Ice Cream	
Nemesis (1 Piece).....	\$230
Moist Dark Chocolate Cake With Cocoa Nibs and Vanilla Ice Cream	
Ice Cream (6oz).....	\$230
-Vanilla -Chocolate -Strawberry -Coconut	

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
- Chocolate
- 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

Cheeseburger (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

Tortilla 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 de Tortilla.....\$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).....\$395

- Peperoni
- Margarita
- 3 Quesos

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

Tortilla 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

Cheeseburger (6oz).....\$395

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

Pizza(Pieza).....\$395

- Peperoni
- Margarita
- 3 Quesos

POSTRES

12:00pm * 6:00am

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

Caramelo & Frutos Rojos

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

Vainilla 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

*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