

BREAKFAST

Fruit plate (150 g) **\$115**
Watermelon, cantaloupe, papaya and pineapple.

Fruit Parfait (100 g) **\$95**
Served in glass with apple, cantaloupe, papaya, honey, yogurt and a touch of granola.

Pan Cakes (Order of 3 pieces, 150 g)
Plain flavor **\$115**
Flavored with strawberry, banana or apple **\$135**
French Toast (4 pieces) **\$115**
Sweet bread (1 pieces) **\$35**

FULL AND SPECIAL BREAKFAST

Continental breakfast **\$185**
Orange juice (355 ml), fruit platter, sweet bread (1 pieces) or toast (3 pieces), coffee or tea (260ml).

American breakfast **\$260**
Orange juice (355 ml) or fruit platter (150 g), sweet bread (1 pieces) or toast (3 pieces), coffee or tea.
Choice of oatmeal (200 ml), in water or milk with 1 ingredient (banana or apple) or 2 eggs (fried or scrambled) with 1 ingredient (ham, sausage, chorizo or Mexican style).

“Rosita” breakfast
Fruit platter (150 g), choice of omelette (2 eggs) with cheese and choice of 1 ingredient (ham 15 g, sausage 60 g, bacon 20 g, or mushrooms 15g); or red or green chilaquiles, sweet bread (1 pieces) or toast (3 pieces), coffee or tea (260 ml).
With Orange or Green juice (355 ml) **\$285**

Diet breakfast
Papaya (150 g) with cottage cheese, egg White omelette (2 pieces) with spinach (15 g) or mushrooms (15 g), toast (3 pieces), coffee or tea (260 ml).
With Orange or Green juice (355 ml) **\$285**

FARM BREAKFASTS

2 Eggs any style (1 ingredient) **\$155**
Scrambled, fried, Mexican style, ham, sausage or cure pork sausage with fried beans.

Omelet any style **\$190**
(2 eggs with 2 ingredients 30 g)
Flavorful omelet with cheese and choice of two ingredients (ham, sausage, mushrooms, bacon, Mexican sauce or cure pork sausage), garnished with fried beans.

Shrimp Omelet (2 eggs) **\$285**
Succulent omelet with cheese and sauteed shrimps (80 g), garnished with fried beans.

REGIONAL BREAKFASTS

Poached eggs **\$175**
Two poached eggs poached in hot water, served on delicious slices of toasted baguette bread, with fried beans.

Rancher eggs with chilaquiles **\$155**
Two fried eggs a corn tortilla, bathed in ranchera sauce, served with chilaquiles (60 g) and fried beans.

Divorced eggs **\$155**
2 fried eggs a corn tortilla with fried beans and covered with ranchera sauce with ham and cured pork sausage, with friend beans (30 g).

Ranchers eggs with ham and cure pork sausage **\$175**
2 fried eggs on corn tortilla with fried beans and covered with ranchera sauce with ham and cured pork sausage, with fried beans (30 g).

Machaca (80 g) **\$235**
Tasty shredded beef mixed with onion, poblano chili and two eggs, accompanied with fried beans and choice of flour tortillas or corn tortillas.

“Horse eggs” **\$315**
Skirt steak (arrachera 180 g) with one fried egg, accompanied with beans, chilaquiles (60 g) and sauce.

Red or green chilaquiles (120 g) **\$155**
Crusty corn tortilla covered with red or green sauce, sour cream, cheese and fried beans.
With chicken (60 g) **\$189**

Slf you would like to order any food or drink that is not on our menu, please check availability and price with your waiter.
All prices are in national currency and include VAT. If you have any dietary restrictions, please feel free to inform your waiter so that we can provide you with better service. Thank you

TO DRINK

Fresh juices

Orange, Grapefruit, Pineapple, or Beet

Small glass (355 ml)

Large glass (450 ml)

\$75

\$115

Mixed Natural Fruit Juice

Carrot Juice or Green Juice

Small glass (355 ml)

Large glass (450 ml)

\$85

\$145

Smoothies (355 ml)

Papaya, Cantaloupe, Pineapple or strawberry (60 g)

Regular milk/light milk/or/ lactose-free milk

Almond milk smoothies

\$85

\$99

Chocomilk

\$85

Watershakes (355 ml)

(Papaya, Watermelon, Melon, Pineapple, or Strawberry)

\$79

Milkshake (Ice cream 150 ml and milk 200 ml) \$130

(Strawberry, Chocolate and Vainilla)

OTHER DRINKS

Glass of milk (260 ml)

Light o Lactose-free (260 ml)

Almond (250 ml.)

\$40

\$50

\$89

Hot chocolate (260 ml)

Americano coffee or Tea (260 ml)

\$79

\$65

SIDE ORDERS

Extras

\$40

Beans (60 g), toast bread (3 pieces), flour tortillas (4 pieces).

Extra egg (fried or scrambled)

\$40

Extra:

\$79

Chilaquiles (60 g), ham (4 pieces 60 g), sausage (2 pieces 60 g), cottage cheese (50 g), yogurt (150 g), avocado (½ pieces), bacon (4 pieces, 30 g), cured pork sausage (30 g), pan cake (1 piece).

OATS

Hot oatmeal with wáter (200 ml)

\$115

Hot oatmeal with milk (200 ml)

\$135

(With apple or banana and cinnamon 60 g)

Yogurt with granola (150 ml)

\$115

Cereal with milk (260 ml)

\$90

(1 piece, 1 option)

Corn Flakes, Frosted flakes or Cocoa Kris-pies (35 g).

Our prices are in Mexican pesos (MXN) and include VAT (16%).

We accept payments in cash and foreign currency, as well as credit or debit cards (Visa, MasterCard, American Express - no additional charges apply for card usage), and room charges (subject to an open voucher). The indicated weight corresponds to the raw protein before cooking and may vary after cooking. None of our beverages include refills.

We inform our guests that the consumption of certain raw or undercooked ingredients may increase the risk of foodborne illness, including meats, poultry, fish, seafood, and eggs. If you would like more information about any ingredient, please do not hesitate to ask the restaurant manager.

LUNCH / DINNER

STARTES

Nachos with cheese (120 g)	\$175
Accompanied with Mexican sauce.	
With guacamole (100 g)	\$205
With chicken (60 g) & guacamole (100 g)	\$240
Chicken tacos (3 pieces, 60 g)	\$195
With lettuce, crem, cheese, tomato, beans and rice.	
Quesadillas (3 pieces)	\$155
With refried beans and Mexican sauce.	
Guacamole (200 g)	\$175
With fried tortillas chips and Mexican sauce.	

SOUPS

Xóchitl broth (250 ml)	\$115
Taste of home, simple and delicious; with rice, shredded chicken (60 g), vegetables and avocado.	
Tortilla soup (250 ml)	\$115
Fried corn tortilla chips with the special sauce of the house, accompanied with sour cream, cheese and avocado.	
Onion Soup (250 ml)	\$115
Traditional style, au gratin with croutons.	

SÁNDWICHES

BLT Sandwich	\$165
Traditional sandwich: 4 pieces of bread with bacon (60 g), lettuce, and tomato, served with French fries (120 g).	
Ham and cheese Sandwich	\$150
4 pieces of bread with lettuce, tomato, ham (60 g), and French fries (120 g).	
Classic Club sandwich	\$199
4 pieces of bread with chicken (60 g), ham (60 g), bacon (60 g), yellow cheese (1 piece), lettuce, tomato, and French fries (120 g).	
Pepito (Baguette)	
Baguette bread, with refried beans, grilled chicken breast or flank steak topped with cheese, lettuce, tomato, grilled onion and French fries (120 g).	
Chicken (90 g)	\$199
Beef (90 g)	\$215
Cheeseburger (150 g)	\$199
Tasty beef mixed with ingredients that make it perfect to the palate, a slice of American cheese (1 piece), lettuce, tomato, roasted onion, French fries (120 g).	
Shrimp Burger (80 g)	\$270

SALADS

Caesar Salad (120 g)	\$190
Crisp romaine lettuce leaves, Caesar dressing, parmesan cheese and garlic croutons. (100 g)	
With chicken (90 g)	\$260
With shrimp (160 g)	\$310
Azteca salad (120 g)	\$165
Fresh lettuce with carrot, tomato, peas, corn grains, cheese, tortillas chips and dressing of the house.	
Cobb Salad (120 g)	\$210
Tomato, cucumber, bacon (60 g), boiled egg, with cheese and chicken (90 g) on a bed of fresh lettuce.	
With Shrimp (160 g)	\$329
Tuna fish salad (100 g)	\$175
Pepper, celery, onion and mayonnaise.	

COCKTAILS AND SEAFOOD

Fish ceviche Vallarta style (120 g)	\$235
Local recipe with ground fish mixed and cooked and fresh vegetables.	
Shrimp ceviche Mazatlán style (160 g)	\$310
Shrimp cooked and mixed with fresh vegetables.	
Shrimp aguachile (160 g)	\$300
Shrimps topped with traditional sauce of aguachile.	
"Island flower" Salad (180 g)	\$385
Shrimp (60 g), octopus (60 g), clam (60 g), orange, tomato, onion, cucumber, carrot, cilantro, and avocado; served on tender lettuce leaves with special dressing.	
Seafood soup (180 g)	\$385
With shrimp (60 g), octopus (60 g) and clam (60 g).	
Goblet glass shrimp (160 g)	\$300
With cold cocktail sauce and ketchup.	
Vallarta shrimp broth (160 g)	\$300
Traditional in Puerto Vallarta, it is served hot with garnish of tomato, onion, chili and cucumber.	
Seafood Campechana Acapulco (180 g)	\$385
With the authentic Acapulco touch, shrimp (60 g), octopus (60 g), and clam (60 g); combined in their original sauce. Served in a glass.	

"Our prices are in Mexican pesos (MXN) and include VAT (16%).
Payment can be made in cash, foreign currency, credit, or debit card
(we accept Visa, Mastercard, American Express; no additional charges are applied for card use),
and room charges (subject to an open voucher). The weight refers to the raw protein before cooking,
and it may vary after being cooked. None of the beverages include refills.

We inform our guests that the consumption of certain raw or undercooked ingredients may increase
the risk of foodborne illness, including meats, poultry, fish, seafood, and eggs.
You can request information about any ingredient from the restaurant manager."

HOUSE SPECIALITIES

Fish filet as your wish (180 g) \$359

Fillet of Mahi Mahi served with your choice of sauce: garlic, diabla, garlic with guajillo chili, butter, or breaded. Accompanied by julienned vegetables and rice.

Fish filet with shrimp \$480

Fillet of Mahi Mahi (180 g) covered with cream sauce and shrimp (80 g) with julienne style vegetables and rice.

Shrimp as you wish (160 g) \$480

Garlic, Diabla, garlic with guajillo chili, butter or breaded; accompanied with julienne style vegetables and rice.

Seafood Quesadillas (180 g, 4 pieces) \$385

Corn tortillas stuffed with cheddar cheese and seafood with mixed salad and chipotle dressing.

Chicken breast (180 g) \$290

A butter sauce with fine herbs or with mushroom sauce garnish of julienne style vegetables and rice.

Chicken or beef fajitas (180 g) \$290

Beef or chicken fajita cut with red bell pepper and onion, accompanied with beans, guacamole (100 g) and corn or flour tortillas.

Chicken enchiladas (60 g, 3 pieces) \$199

With green or red sauce, beans, sour cream and cheese.

Juicy skirt steak (180 g) \$365

With beans, guacamole (100 g), green onions, corn tortillas and our traditional Mexican sauce.

Steak Tampiqueña style (180 g) \$390

Grilled beef skirt steak accompanied with 1 quesadilla, 1 enchilada, guacamole (100 g.), beans and green chili.

Breaded beef or chicken (180 g) \$335

Beef or chicken breaded and accompanied with a garnish of rice, French fries (120 g) and corn or flour tortillas.

EXTRAS

French fries (200 g.) \$115

Flour Tortillas (4 pieces) \$40

Avocado (½ pieces) \$79

Dressing \$40

PASTAS

Spaghetti pomodoro (170 g) \$280

Ripe tomato based sauce onion, basil and olive oil.

Fettuccini pesto (170 g) \$280

Basil sauce, olive oil and garlic.

Spaghetti arrabiata (170 g) \$280

Tomato sauce, garlic and chili flakes.

Fettuccini Alfredo (170 g) \$280

Delicious cream based sauce mixed with our special ingredients

*Complements the pasta of your choice:

With chicken (90 g) \$359

With shrimp (160 g) \$399

LOW FAT/ HEALTHY OPTION

Chicken broth (250 ml) \$115

Served with shredded chicken (60 g) and a garnish of tomato, onion and lime.

“Betygon” roasted vegetables (250 g) \$175

Grilled vegetables with salt, pepper and a touch of olive oil on a bed of fresh lettuce and soy vinaigrette.

With chicken (90 g) \$235

With shrimp (80 g) \$299

Pumpkin noodles (170 g) \$149

Pumpkin cut into noodles and cooked al dente, in tomato sauce and fresh basil.

Veggie bun (60 g) \$175

Sauteed mushrooms and spinach, cheese and fresh tomato, on bread bun with sesame made at home.

DESSERTS

Sugary fritters (3 pieces) \$110

With vanilla ice cream (50 g)

Cheesecake (200 g) \$115

Accompanied with vanilla ice cream (50 g.)

Ice cream (150 g) \$115

Strawberry, vanilla and chocolate.

BEBIDAS / MENÚ / BEVERAGES

CUBETA / BUCKET

(5 piezas; 5 pieces)

Botella/Bottle

Corona	\$275	355 ml
Pacifico	\$275	355 ml
Negra Modelo	\$290	355 ml

Lata/Can

Corona	\$275	355 ml
Pacifico	\$275	355 ml
Corona light	\$290	355 ml
Modelo Especial	\$290	355 ml
Indio	\$275	355 ml
Ultra	\$275	355 ml
Tecate	\$275	355 ml
Tecate lighth	\$275	355 ml

CERVEZA / BEER

Botella/Bottle

Corona	\$65	355 ml
Pacifico	\$65	355 ml
Negra Modelo	\$75	355 ml

Lata/Can

Corona	\$65	355 ml
Pacifico	\$65	355 ml
Tecate	\$65	355 ml
Indio	\$65	355 ml
Ultra	\$65	355 ml
Corona light	\$75	355 ml
Modelo Especial	\$75	355 ml
Tecate light	\$65	355 ml

CIELO ROJO / RED SKY

Botella/Bottle

Corona	\$119	355 ml
Pacifico	\$119	355 ml
Negra Modelo	\$130	355 ml

Lata/Can

Corona light	\$130	355 ml
Modelo Especial	\$130	355 ml
Cielo rojo indio	\$119	355 ml
Cielo rojo ultra	\$119	355 ml
Cielo rojo Tecate	\$119	355 ml
Cielo rojo Tecate light	\$119	355 ml

HORA FELIZ / HAPPY HOUR

Todos los días / Everyday
DE/FROM 1 P.M. A/TO 3 P.M.
DE/FROM 5 P.M. A/TO 7 P.M.

Bebidas Nacionales de la casa

Domestic Drinks

No incluye cerveza

Beer is not included

No aplica con otras promociones

Does not apply with other promotions

Promoción individual

Individual promotion

COCTELES / COCKTAILS

Rosita perfecto	\$149	44.35ml
Margarita de sabor	\$149	44.35ml
Daiquiri	\$149	44.35ml
Piña colada	\$149	44.35ml
Mojito	\$149	44.35ml
Cuba libre	\$149	44.35ml
Paralizador	\$149	44.35ml
Long Island	\$149	44.35ml
Mai Tai	\$149	44.35ml
Desarmador / Screwdriver	\$149	44.35ml
Ron Punch	\$149	44.35ml
Clementina	\$149	44.35ml
Tequila Sunrise Newton	\$149	44.35ml
Paloma	\$149	44.35ml
Sangria	\$149	44.35ml
Bloody César	\$149	44.35ml
Bloody Mary	\$149	44.35ml
Gin Tonic	\$149	44.35ml
Vodka Tonic	\$149	44.35ml
Tom Collins	\$149	44.35ml
Sex on the Beach	\$149	44.35ml
Ruso Negro	\$149	44.35ml
Ruso Blanco	\$149	44.35ml

Coca-cola, Squirt, Sprite, Fanta	\$50	355ml
Agua Mineral	\$50	355ml
Coca-cola light (lata)	\$58	355ml
Limonada o Naranjada	\$88	473ml
(Agua Mineral o Natural)		
Botella de Agua	\$40	500ml
Botella de Agua	\$52	1Lt
Agua Quina	\$52	296ml
Clamato	\$88	296ml
Jarra de Limonada o Naranjada	\$299	2 Lt
(Agua Mineral o Natural)		
Piñada	\$109	296ml
Fresada	\$109	296ml
Pantera Rosa	\$109	296ml
Canica	\$54	355ml
Vaso térmico 14 oz c/sal y limón	\$35	30ml

TEQUILA

Newton	\$149	44.35 ml	\$1300 1 Lt
Cuervo Especial	\$149	44.35 ml	\$2050 990ml
Jimador	\$149	44.35 ml	\$2050 950ml
Tradicional	\$160	44.35 ml	\$1980 950ml
Cazadores	\$149	44.35 ml	\$2050 990ml
Herradura Reposado	\$185	44.35 ml	\$2500 700ml
Don Julio Reposado	\$185	44.35 ml	\$2500 700ml
Herradura Blanco	\$185	44.35 ml	\$2500 950ml



Precio en pesos mexicanos.
Impuestos incluidos.
Price in mexican pesos.
Taxes are included.

BEBIDAS / MENÚ / BEVERAGES

RON / RUM

Antillano	\$149 44.35 ml	\$1300 1 Lt
Bacardí Blanco	\$149 44.35 ml	\$1790 980ml
Bacardí Añejo	\$149 44.35 ml	\$1790 980ml
Appleton Special	\$160 44.35 ml	\$2050 950ml
Malibu	\$160 44.35 ml	\$2050 750ml
Appleton Estate	\$149 44.35 ml	\$2050 750ml

VODKA

Smirnoff	\$149 44.35 ml	\$1720 1 Lt
Wyborowa	\$149 44.35 ml	\$1720 750ml
Absolut	\$170 44.35 ml	\$2050 750ml
Oso Negro	\$149 44.35 ml	\$1595 1 Lt

BRANDY

Presidente	\$149 44.35 ml	\$1720 940 ml
Don Pedro	\$149 44.35 ml	\$1720 1 Lt
Torres 10	\$160 44.35 ml	\$2050 700ml

APERITIVO/DRINK

Martini seco	\$160 44.35 ml	\$1720 750ml
Anis dulce	\$149 44.35 ml	\$1450 750ml

DIGESTIVOS / DIGESTIVES

GINEBRA / GIN

Oso Negro	\$149 44.35 ml	\$1720 1 Lt
Beffeather	\$160 44.35 ml	\$1790 750 ml

Kahlúa	\$149 44.35 ml	\$1200 1 Lt
Amaretto Conti	\$149 44.35 ml	\$1450 750ml
Grand Marnier	\$170 44.35 ml	\$1720 700ml
Bailey´s	\$160 44.35 ml	\$1790 700ml

WHISKY

Buchanan´s	\$219 44.35 ml	\$2640 750ml
Jack Daniel´s	\$195 44.35 ml	\$2640 750ml
Johnnie Walker	\$175 44.35 ml	\$2530 700ml
Red Label		
Johnnie Walker	\$219 44.35 ml	\$3450 700ml
Black Label		
Chivas Regal	\$219 44.35 ml	\$3450 750ml
Canadian Mist	\$175 44.35 ml	\$2390 750ml

CREMAS / CREMES

Menta Verde	\$99 44.35 ml	\$725 750ml
Menta Blanca	\$99 44.35 ml	\$725 750ml
Licor de Durazno	\$99 44.35 ml	\$725 1 Lt
Licor de Fresa	\$99 44.35 ml	\$725 1 Lt
Licor de Plátano	\$99 44.35 ml	\$725 1 Lt
Licor de Naranja	\$99 44.35 ml	\$725 1 Lt

COGNAC

Remy Martin	\$240 44.35 ml	\$3450 700ml
Hennessy V.S.O.P.	\$240 44.35 ml	\$3450 750ml

VINOS / WINES

Vino tinto XA (Cabernet sauvignon y grenache)		
Vino tinto La Cetto (Cabernet sauvignon)		
Vino tinto Santa Rita (Cabernet sauvignon)		
Vino blanco XA (Chardonnay)		
Vino blanco La Cetto (Chenin Blanc y Chardonnay)		
Espumoso Asti Capeta		

\$160 44.35 ml	\$725 750ml
\$160 44.35 ml	\$725 750ml
\$160 187.5 ml	\$725 750ml
\$160 44.35 ml	\$725 750ml
\$160 44.35 ml	\$725 750ml
\$160 44.35 ml	\$725 750ml

Nuestros precios están en pesos mexicanos (MXN), incluyen IVA (16%), el pago se puede realizar en efectivo y moneda extranjera, tarjeta de crédito o débito (aceptamos visa, master card, American Express -no cobramos cargo adicional por uso de tarjeta) y cargo a habitación (sujeto a voucher abierto), todas las bebidas no tienen refil, los licores por copeo (45ml.) incluyen un mezclador de 236 ml.

(refresco o agua mineral nacional - por favor de consultarlo con su mesero) o un vaso de bebida a base de jugo (naranja o piña 250 ml.) y la venta de botella cerrada incluye 4 refrescos de 355 ml. (refresco o agua mineral detallada en la carta) o 1 litro de jugo (consultar existencias), la venta de alcohol es solo para mayores de edad.

Bebidas de la casa: tequila, vodka, ron, ginebra. (Consulta con el mesero las marcas participantes del 2x1)