

Starts

Guacamole

Avocado / tomato / onion / cilantro /
prepared at your table 100

Ceviche de Camarón

Shrimp / onion / cucumber / cilantro /
marinated with lime 150

Ceviche de Huachinango

Red snapper / avocado / Mexican salsa 135

Coctel de Camarones

Baja style shrimp cocktail /
cocktail sauce / lime garnish 150

Snacks

Enfrijoladas Norteñas

Corn tortilla / chicken / chorizo /
black bean sauce / sour cream /
cotija cheese / chile morita salsa 110

Tacos al Pastor

Corn tortillas / roasted pork / pineapple /
cilantro / red onions / avocado sauce 90

Alambre de Lomo

Pork loin / chorizo / bacon /
chile poblano / grilled cactus /
mushroom / Chihuahua cheese /
tomatillo-chile morita sauce 100

Quesadilla de Huitlacoche

Oaxaca cheese / black Mexican truffle /
guacamole / molcajete sauce 130

Chile Relleno

Stuffed chile poblano / shrimp / scallop /
Oaxaca cheese / black bean purée /
chile de arbol sauce 140

Tamal de Langosta

Lobster / sweet corn / requesón cheese /
pea purée / roasted poblano cream 155

Soups / Salads

Sopa de Elote

Roasted corn /
black Mexican truffle 85

Pozole

White corn / braised pork /
trimmings 85

Ensalada de Betabel

Roasted beets / orange / jicama
mixed greens / goat cheese /
chile ancho-piloncillo glaze 100

Ensalada de Palmitos

Mixed greens / heart of palm /
carrots / orange segments / radish /
tomato / avocado dressing 100

All Times

Favorites ...

Caesar Salad

Romaine lettuce /
parmesan cheese /
creamy caesar dressing /
croutons 110

Club Sandwich

Sliced turkey breast / lettuce /
tomato / bacon / mayonnaise /
kosher pickle / fries 130

Marriott Burger

Cheddar cheese / bacon /
lettuce / tomato / onion /
kosher pickle / fries 140

Main Courses

Pescado a la Talla
Adobo marinated seabass /
Mexican coleslaw /
chile chipotle sauce 230

**Huachinango
a la Veracruzana**
Red snapper /
peppers / green olives /
rice / grilled vegetables /
citrus-adobo broth 220

Cochinita Pibil
Slow cooked pork shoulder /
black beans / corn tortillas /
pickled red onions 210

Crepas de Huitlacoche
Crepes / mushrooms / Oaxaca cheese
black Mexican truffle / chayote salad /
chile poblano sauce 170

**Camarones
al Chipotle**
Marinated tequila shrimp /
black bean-manchecho cheese
huarache / chile chipotle sauce 280

Pollo Pipian
Chicken /
pumpkin seed sauce /
rice / corn tortillas 210

Mole Poblano
Chicken / mole sauce /
rice / marinated onion /
corn tortillas 210

Mix / Match

WHOLE RED SNAPPER 360

MAHI-MAHI FILET 210

CHICKEN BREAST 210

ARRACHERA STEAK 250

FILET MIGNON 300

NEW YORK STEAK 290

choose a meat or fish from our grill &
two extras / served with your choice of
house made salsa & fresh corn tortillas

Sauces

Pico de gallo
Roasted tomatillo
Chile pasilla
Mushroom / chile ancho
Chipotle
Chile Poblano
Citrus adobo

Extras

Charros beans
White rice
Poblano chile with cream
Grilled corn / lemon / chile
Black beans
Lime cilantro rice
Baked potato
Jicama slaw