

Breakfast

HEALTHY DISHES / PLATILLOS SALUDABLES

Seasonal fresh juices /Jugos frescos de la estación

Orange, grapefruit, cantaloupe, honeydew, pineapple, papaya, carrot, celery and beet root / Naranja, toronja, melón, piña, papaya, zanahoria, apio y betabel.

Fruit Plate/ Plato de fruta fresca

Plate of seasonal fruits with your choice of cottage cheese or yogurt / Plato de frutas frescas de la estación a su elección de queso cottage o yogurt y granola.

Oatmeal /Avena

Served Natural or with milk cinnamon, and banana / Natural o con leche, plátano y aromatizada con canela.

Yogurt/Yogurt

Regular or low fat, assorted flavors, with honey and granola, served with fresh fruit.

Natural o dietético, surtido de sabores, con miel de abeja y granola, servido con fruta fresca.

Assortment of Cereals / Cereales surtidos

Corn flakes, All bran, Special K, Bran Flakes, Choco Krispis, Corn Pops, Froot Loops and Frosted Flakes, Served with milk and fresh fruit.

Corn Flakes, all Bran, Special K, Brand Flakes, Choco Krispis, Corn Pops, Froot Loops y Zucaritas. Servidos con leche y fruta fresca.

TRADITIONAL / LO TRADICIONAL

Continental / Desayuno continental

Seasonal fruit plate or fresh juice, bread, coffee, tea or milk / Plato de Fruta de la estación o jugo, pan dulce, café, té o leche.

The american / El americano

Seasonal fruit or juice, eggs with ham, sausage or bacon, toast, coffee, tea or milk.

Plato de fruta de la estación o jugo, huevos al gusto con jamón, salchicha o tocino, pan tostado Café, té o leche.

The Mexican / El Mexicano

Seasonal fruit or juice, scrambled eggs with chorizo or Mexican style, corn or flour tortillas, coffee, tea or milk.

Plato de fruta o jugo, huevos revueltos a la Mexicana o con chorizo, tortillas de harina o maíz, café, té o leche.

HOT CAKES & WAFFLES

Hot Cakes

Chef's recipe, served with fresh fruit / La receta del Chef, servidos con fruta fresca.

French toast /Pan Frances

Three pieces of home-baked bread served with fresh fruit and maple syrup.

Tres rebanadas de pan horneado en casa servido con fruta fresca y miel de maple.

THREE EGGS OMELETES /OMELETTES DE TRES HUEVOS

Your selection of / A escoger

Ham, bacon, sausage or chorizo, served with beans and hash brown potatoes.

De jamón, tocino, chorizo o salchicha servido con frijoles y papa hash brown

Vegetarian / Vegetariano

Broccoli, cauliflower, mushrooms, carrots and bell pepper served with hash brown potatoes.

Brocoli, coliflor, champiñones, zanahoria y pimiento verde servidos con papa hash brown.

Sea food / Mariscos

Shrimp and octopus, served with hash brown potatoes / Camarones y pulpo, servidos con papa hash brown

The light one / El ligero

Eggwhites, mushrooms, spinach and onions, served with hash brown potatoes.

Elaborado con claras de huevo, champiñones, espinacas y cebolla. Servido con papa hash brown.

Al sur de la frontera

Homemade chorizo, bell peppers, onions and cheddar cheese served with fresh salsa and sour cream.

Con chorizo casero, pimientos verdes, cebolla y queso cheddar servido con salsa fresca y crema agria.

MY WAY OR YOUR WAY / A TU MANERA O A MI MANERA

Scrambled or fried eggs / Huevos revueltos o fritos

Two eggs served with hash Brown potatoes and beans / Dos huevos servidos con papa hash brown y frijoles.

Divorced eggs / Huevos Divorciados

Two fried eggs served with a duo of green and red sauces, accompanied with fried beans and hash brown potatoes. / Dos huevos fritos servidos con dúo de salsas, verde y roja, acompañados de frijoles refritos y papa hash brown.

Ranchero eggs / Huevos Rancheros

Two fried eggs on a fried corn tortilla and smothered with red sauce, served with fried beans and hash brown potatoes. / Dos huevos fritos sobre una tortilla frita de maíz y bañados con salsa roja, servidos con frijoles refritos y papa hash Brown.

Mexican style eggs / Huevos a la Mexicana

Two scrambled eggs with Mexican sauce served with fried beans and hash brown potatoes.

Dos huevos revueltos con salsa Mexicana servidos con frijoles refritos y papa hash Brown.

Eggs benedict / Huevos Benedictinos

Two poached eggs on English muffin, topped with Hollandaise sauce and served with hash brown potatoes.

Dos huevos pochados sobre muffin ingles, bañados con salsa Holandesa y servidos con papa hash brown.

Poached eggs / Huevos Ponchados

On English muffin bread served with hash brown potatoes / Sobre pan muffin ingles, servidos con papa hash brown.

LA ESQUINA MEXICANA

Chilaquiles

Tortilla chips topped with green or red sauce and shredded chicken served with beans, cheese and sour cream.

Tortillas fritas bañadas con salsa verde o roja, con pollo deshebrado servido con frijoles, queso y crema agria.

Steak and eggs / Huevos con carne

Flank steak served with two fried eggs, beans and guacamole.

Filete de arrachera servida con dos huevos fritos encima, frijoles y guacamole.

Burritos de Machaca

Three shredded beef and eggs burritos, served with fried beans / Tres burritos de machaca con huevo servida con frijoles refritos.

Puntas de filete a la Mexicana

Beef tips sautéed with onion, tomato, garlic, green pepper, coriander and red sauce, served with fried beans.

Puntas de filete salteadas con cebolla, tomate, ajo, pimiento verde, cilantro y salsa roja servida con frijoles refritos.

Puntas de filete al chipotle

Beef tips sautéed with onion, tomato, garlic, chipotle chile, coriander and red sauce, served with beans and guacamole (The best after a night out) / Puntas de filete salteadas con cebolla, tomate, ajo, chile chipotle, cilantro y salsa roja servida con frijoles y guacamole (Lo mejor después de una noche de fiesta).

Molletes

Four pieces of bread spread with beans, and topped with ham or chorizo and melted cheese.

Cuatro molletes con frijoles, jamón o chorizo y queso fundido.

DRINKS / BEBIDAS

Coffee / Café

Téa / Te

Milk / Leche

Espresso / Espresso

Late

Cappuccino / Capuchino

Milkshakes / Malteadas

Vanilla, chocolate and strawberry.

De vainilla, chocolate y fresa

Smoothies

Seasonal fruit / De fruta de la temporada

SIDE ORDERS / ORDEN EXTRAS

Sweet rolls basket / Canasta de pan dulce

Toast basket / Canasta de pan tostado

Hash Brown potatoes / Papa hash Brown

Bacon / Tocino

Sausage / Salchicha

Ham / Jamon

The Market Lunch

SOPAS / SOUP

Sopa de tortilla / *Tortilla soup*
Crema fría Vichyssoise (de porro y papa) / *Leek and potatoe cream*

ENSALADA / SALAD

Ensalada Cesar / *Cesar Salad*
Con Pollo / *with chicken*
Con camarón / *with shrimp*

PLATILLOS / MAIN DISHES

Pesca del día (al ajillo cremoso, al buro, empanizado, al la parrilla) guarnición vegetales,
arroz o ensalada verde
Catch of the day. (garlic cream, butter, breaded, at grill) vegetable garnish or green mix salad.

Almejas frescas y gratinadas
Fresh and mealted chesse clams

Pechuga de pollo a la parrilla, guarnición de vegetales, ensalada verde o arroz
Chicken breast grilled with vegetable garnish and green salad or rice.

Camarones al gusto, Mantequilla, ajillo, empanizados
Shrimp my way, butter, garlic, breaded.

Spaguetti al gusto, buro, pomodoro
Pasta at your taste, butter or Olive oil, tomatoe sauce.

Arrachera a la parrilla, acompañada de arroz y frijol
Grilled Flank steak, garnish with beans and rice.

POSTRES / DESSERTS

Pastel de chocolate / *Chocolate cake*

Flan de queso panela / *Chesse flan*

Cheese cake / *Chesse Cake*

Helados a elección / *Assorted Ice Cream*

México

APPETIZER / ENTRADAS

Caesar Salad / Ensalada Cesar

With Chicken / Con Pollo With Shrimp / Con Camaron

Crisp romaine leaves, croutons, the finest Parmigiano-Reggiano cheese and authentic Caesar dressing.
Lechuga fresca y crujiente, con crotones, queso Parmigiano-Reggiano y autentico aderezo Cesar.

Country Salad / Ensalada del Campo

Lettuce, tomato, crispy strips tortilla, black beans, avocado, panela cheese, with sherry chipotle dressing.
Lechugas, tomate, tiras de tortilla frita, frijol negro, aguacate, queso panela, con aderezo de chipotle al jerez.

Tlalpeño Soup / Caldo Tlalpeño

Chicken broth with Carrot, Chicken, squash, broccoli, cauliflower, avocado, mozzarella cheese, hard egg and chipotle chili.
Delicioso consomé de pollo con chile chipotle, zanahoria, calabaza, brócoli, coliflor, aguacate, huevo cocido y queso mozzarella.

Tortilla Soup / Sopa de Tortilla

Crispy strips tortillas, avocado, panela cheese, sour cream and guajillo chili.
Tiras de tortilla frita, aguacate, queso panela, crema y chile guajillo.

ENTRES / PLATOS FUERTES

Tampiqueña

Grilled skirt steak with two cheese enchiladas, guacamole, fried beans, poblano chili strips with cream and onion, lettuce and tomato slices. / Arrachera asada acompañada de dos enchiladas de queso, guacamole, frijoles refritos, rajas de chile poblano con crema, cebolla y lechugas con rebanadas de jitomate.

Asado a la Plaza

Diced of fried beef and potatoes with lettuce, carrots, squash, red onion, sour cream chicken and tomato juice on the top.
Cuadros de carne y papa fritas cubiertas con lechuga, calabaza, cebolla morada curtida, crema, bañado con caldillo de res.

Chiles Rellenos

Two Cheese and Beef-stuffed poblano chili, with ranchero sauce, served with rice and fried beans.
Dos chiles rellenos, uno de carne y otro de queso, bañados con salsa ranchera, acompañados de arroz y frijoles refritos.

Enchiladas Combo

Two green and two red sauce chicken cheese or beef enchiladas with lettuce, tomato, onion avocado, sour cream on top served with fried beans and avocado. / Dos enchiladas verdes y dos rojas de pollo queso o carne cubiertas con lechuga, tomate, cebolla, aguacate, crema, acompañado con frijoles refritos y aguacate.

Veracruz Style Fish Fillet / Pescado a la Veracruzana

Sea bass fish fillet topped with Veracruz sauce, made with peppers, tomato, onion, capers, olives, served with rice and vegetables.
Filete de cabrilla, bañada con salsa veracruzana hecha a base de pimientos, tomate, cebolla, aceitunas, alcaparras y chile güero.

Clams Loreto Style / Almejas Loretanos

Fresh local clams baked with Monterrey Jack cheese, chipotle and butter.
Frescas almejas gratinadas con queso monterrey, mantequilla, chile chipotle y limón

Stuffed Clams / Almejas Rellenas

Fresh local clams stuffed with Monterrey Jack cheese, ham, tomato, onion, butter and serrano chili.
Frescas almejas rellenas de queso monterrey, jamón, tomate, cebolla chile serrano y mantequilla.

Chicken Mole / Pollo en Mole

Juicy chicken breast covered with mole sauce served with fried beans and rice.
Jugosa pechuga de pollo bañada con delicioso mole acompañado de frijoles refritos y arroz.

Grilled Chicken / Pollo a la Parrilla

Grilled half chicken with French fries, guacamole and molcajete sauce.
Medio pollo adobado a la parrilla acompañado de papas a la francesa, guacamole y salsa molcajete.



GLI ANTIPASTI / APPETIZER / ENTRADAS

Carpaccio di Manzo

Thinly sliced Angus Beef tenderloin served with parmigiano dressing.
Filete de Res finamente rebanado, servido con aderezo parmigiano.

Mozzarella in Carozza

Small crunchy ciabatta bread sándwiches stuffed with buffalo mozzarella cheese and baked ham served with pesto alla Genovese sauce / Pequeños sándwiches crujientes de pan ciabatta relleno de Queso Mozzarella de Búfala, jamón de pierna con salsa de pesto

Cappe Sante Gratinade

Roberto's...! famous Venetian creation! bay scallops baked to perfection under a golden crumble crust and served right on the Shell... / sorry the recipe's a secret! / La famosa creación Veneciana de Roberto! callos de la bahía, horneados a la perfección con una corteza dorada y servida en su concha...disculpe la receta es secreta!

Insalata Danzante

Tomatoe, buffalo mozzarella cheese, mixed lettuce, baby corn, carrot, bell peppers and palm hearts, served with Italian dressing / Tomate, queso Mozzarella de Búfala, lechuga mixta, espinacas, elotitos, zanahoria, pimientos y palmito servido con aderezo Italiano.

Insalata di Gamberi e Ananas

Grilled shrimp, green lettuce, spinach, carrots and fresh tomatoes served in a pineapple half.
Camarón fresco, lechuga tierna, espinacas, zanahoria y tomate servido en media piña.

Minestrone

Fresh tomato, green peas, carrots, potatoes, celery, broccoli, cauliflower and zucchini.
Tomate fresco, chícharos verdes, zanahoria, papa, apio, brócoli, coliflor y calabacita tierna.

LE PIETANZE / ENTRES / PLATOS FUERTES

Ravioli Ricotta e Spinacci

Homemade ravioli stuffed with sauteed spinach and imported Italian Ricotta chesse (8pz).
Elegante ravioli hecho en casa con espinaca fresca y queso ricotta importado de Italia.

Spaghetti alla Carbonara

Created just in Italy. A creamy blend of Parmigiano Reggiano cheese, egg and bacon finished directly in the pasta.
Plato típico de Italia, elaborado con una deliciosa crema a base de queso Parmesano, huevo y tocino ahumado.

Lasagna al Forno

Homemade fresh pasta, peas, Angus ground beef, mozzarella cheese and tomatoes with bechamel sauce and parmesan cheese / Pasta fresca hecha en casa, chícharos, carne molida angus, queso mozzarella y tomates con salsa bechamel y queso parmesano.

Gnocchi Gratinati ai 4 Formaggi

Prepared at home au gratin and served in four cheese sauce / Elaborados en casa y gratinados en salsa de cuatro quesos.

Filetto di Pesce

Fresh fish fillet prepared with three different bell peppers, red onions, cherry tomatoes, zucchini, eggplant and black olives / Filete de Pescado fresco preparado con tres diferentes pimientos, cebolla morada, tomate cherry, calabacitas, berenjena y aceitunas negras.

Scaloppa di Pollo al Marsala

Juicy and tender chicken breast prepared in a marsala wine sauce served with Italian mushrooms.
Suculenta pechuga de pollo preparada en una salsa de vino Italiano marsala y acompañada con champiñones frescos.

Chef's Special

Mixed Grill (For Two) / Parrillada Especial del Chef (Para Dos)

Beef ribs, skirt steak, pork chops, half chicken, sausage, pork tenderloin, served with chimichurri, grilled zucchini, eggplant, peppers, carrots, tomato, red onion and delicious Argentine beef empanadas. / Exquisita combinación de carnes a la parrilla, costilla de res, arrachera, chuleta de cerdo, medio pollo, salchicha Italiana, chorizo y filete de cerdo acompañado con chimichurri calabaza fresca, berenjena, pimiento morrón, zanahoria, tomate, cebolla morada y ricas empanaditas Argentinas.

Rib-Eye alla Griglia

Angus is the favorite of the meat lovers, good marbling, lightly seasoned and grilled, served with broccoli and mushrooms.

Nuestro corte Angus es el preferido de los amantes de la carne, buen marmoleo, ligeramente sazonado y parrillado al gusto, servido con brócoli y champiñones.

Sea Food / Mariscos

Grill sea Food (For two) / Parrillada de Pescado y Mariscos (para dos)

Breaded and grilled sea bass fish fillet, crackling squid, two coconut shrimp, two grilled shrimp, two breaded shrimp, octopus with garlic and guajillo sauce, gratinated clams with steamed vegetables and rice. / Filete de cabrilla empanizada y a la plancha, chicharrones de calamar, dos camarones al coco, dos camarones a la parrilla, dos camarones empanizados, Pulpo al ajillo y Almejas gratinadas, servido con una elegante variedad de verdura fresca al vapor y arroz.

Aragosta alla Griglia

Fresh lobster cooked in steam with butter and white wine Splash Served with parmesan rice and steamed vegetables.

Langosta a la plancha preparada con mantequilla y Vino blanco servida con verduras mixtas y arroz a la Parmesana.

Desserts / Postres

Tiramisu

Italian Savoy, coffee, Amaretto di Saronno and Mascarpone cheese / Elaborado con cafe, Amaretto di Saronno y queso Mascarpone.

Cannoli Siciliani

Stuffed with hazelnut and banana cream / Relleno con crema de avellana y plátano.

Meringata di Frutta

Delicious Italian meringue stuffed with seasonal fruit, served in a creamy vanilla sauce.
Delicioso merengue Italiano relleno de frutas de la estación, servida en una cremosa salsa de vainilla.

Panna Cotta

Served with strawberries and black berries / Servida con fresas y moras silvestres.

New York Cheese Cake / Pastel de Queso

Soft cheese cake with wild berries sauce / Suave pastelito de queso con salsa de frambuesa silvestre.

Chocolate Cake / Pastel de Chocolate

Topped with bittersweet chocolate cayvis / Cubierto con chayvis de chocolate semiamargo.

Mango Tart / Tarta de Mango

Served with kiwi sauce and strawberry / Servido con servido con salsa de Kiwi y fresas.

Vanilla and Panela Cheese Custard / Flan de Queso Panela

Served with wild berries and caramel / Servido con frutos rojos y caramelo.

Drinks / Bebidas

Coffee / Café Tea / Té

Special table side (flambé coffee)

Mexican Coffee

Table side flambé with tequila, kahlua and whipped cream / Flameado en su mesa con tequila, kahlua y crema batida.

Spanish Coffee

Table side flambé with brandy, kahlua and whipped cream / Flameado en su mesa con brandy, kahlua y crema batida.

Irish Coffee

Table side flambé with Irish whisky, kahlua and whipped cream / Flameado en su mesa son whisky Irlandés, kahlua y crema batida.