

# LOBBY

— LOUNGE —

## FEW NIBBLES

chips & salsa | 4

guacamole | 10

yuca fritters | 8

*mojo lemon*

## SMALL BITES

tuna tostadas | 16

*diced raw tuna / salsa macha & all-i-oli  
guacamole / pickled onion*

vegetarian tlacoyos | 13

*bean tlacoyo / cotija-panela cheese  
corn truffle / avocado / sour cream*

pork skin & shrimp gordita | 16

*onion / cilantro / sour cream / salsa macha*

bread coated chicken mini torta | 15

*avocado / oaxaca cheese / sour cream*

"cochinita pibil" sliders | 15

*pulled pork braised-annatto seed  
avocado salsa / pickled onion / cilantro*

ancho chile-tamarind glazed chicken wings | 16

*jicama sticks / cilantro-ranch dressing*

## TACOS

chicken fried tacos | 15

*lettuce / cotija cheese / pico de gallo  
avocado mousse*

flank steak tacos | 16

*chiles toreados*

stewed octopus tacos | 16

*cheese crust / pico de gallo / avocado salsa*

baja style shrimp tacos | 17

*flour tortilla / tempura shrimp  
red coleslaw / onion / cilantro*

## SUSHI ROLLS

*Available from 6:00 pm - 11:00 pm*

angry tuna | 16

*spicy yellowfin tuna / avocado / cucumber  
green onion / sesame / wasabi tobiko / chipotle rouille*

volcano | 16

*salmon / spicy crab / cucumber  
sesame-chipotle all-i-oli*

vegetariano | 13

*asparagus-scallion tempura / avocado  
sambal all-i-oli / soy paper*

lobster | 17

*yuzu-truffle cream cheese / avocado / cucumber  
charred serrano-white soy sauce*

Our menus are subject to changes without previous notice  
Consuming raw or undercooked products increases the risks of food borne illness.  
Please advise your server of any allergies you have to food products  
Prices are in American dollars, tax included payable  
in Mexican pesos at the exchange rate of the day

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## DESSERTS

Mexican Chocolate Cake | 10  
*hazelnut chocolate mousse / apricot cream  
flourless chocolate biscuit / salty caramel sauce*

Key Lime Pie | 9  
*lemon cream / toasted meringue  
vanilla ice cream / lemon glaze*

Cheese Cake | 10  
*red fruits compote / raspberry coulis  
almond crumble*

Apple Tart | 12  
*cranberry / almond cream  
cinnamon ice cream / calvados cream anglaise*

Assorted Ice Creams and Sherbets | 8

## DESSERT WINE

*by glass*

Sauvignon Blanc "Late Harvest" 375ml \* | 22  
*Errazuriz, Chile*

Passito Nebbiolo Tardía, Villa Montefiori 375 ml | 14  
*Valle de Guadalupe, Mexico*

## PORT

*by glass*

Ferreira | 9

Taylors 10yr Tawny | 28

Royal 20yr Tawny | 31

## COFFEE | TEA | ESPRESSO

Regular Coffee | 4

Decaf Coffee | 4

Espresso | 5

Decaf Espresso | 5

Double Espresso | 6

Cappuccino | 6

Café Latte | 6

Hot Tea Fairmont | 7

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