

BREAKFAST | *DESAYUNO* (7:00 AM - 11:30 AM)

MORNING DELIGHTS | *DELICIAS DE LA MAÑANA*

SEASON’S FRUIT | *FRUTA DE TEMPORADA* **\$265**

Papaya, Green Honeydew, Watermelon, Pineapple, Honey, Homemade Granola, Cottage Cheese / *Papaya, Melón Verde, Sandía, Piña, Miel, Granola de la Casa, Queso Cottage*

HEALTHY SUNRISE | *AMANECER SALUDABLE* **\$320**

Greek Yogurt, Berries, Homemade Granola, Honey / *Yogurt Griego, Frutos Rojos, Granola de la Casa, Miel*

HOT CAKES/FRENCH TOAST | *HOT CAKES/PAN FRANCÉS* **\$380**

REGULAR OR GLUTEN FREE | REGULAR O GLUTEN FREE

Berries, Maple Syrup, Jam, Butter / *Frutos Rojos, Miel de Maple, Mermelada, Mantequilla*

OATMEAL | *AVENA* **\$320**

Berries / *Frutos Rojos*

MILK TO CHOOSE | *LECHE A ELEGIR*:

· Whole / *Entera* · Light / *Light* · Lactose Free / *Deslactosada*

· Almond / *Almendra* · Soy / *Soya* · Water / *Agua*

CEREAL **\$150**

All-Bran, Corn Flakes, Choco Krispis, Corn Pops, Froot Loops, Zucaritas /

All-Bran, Corn Flakes, Choco Krispis, Corn Pops, Froot Loops, Zucaritas

OPTIONAL MILK | *LECHE A ELEGIR*:

· Whole / *Entera* · Light / *Light* · Lactose Free / *Deslactosada*

· Almond / *Almendra* · Soy / *Soya*

CHILAQUILES | *CHILAQUILES TRADICIONALES*

SAUCE: GREEN OR RED | *SALSAS: VERDE O ROJA*

Cheese, Sour Cream, Onion, Coriander, Avocado / *Queso, Crema Ácida, Cebolla, Cilantro, Aguacate*

· Chicken 6 oz / *Pollo 180 g* **\$240**

· Egg 2 pcs / *Huevo 2 pzs* **\$210**

MOLLETES **\$220**

Red Sausage, Gratin Cheese, Mexican Sauce, Beans, Guacamole /

Chorizo, Queso Gratinado, Salsa Mexicana, Frijoles, Guacamole

AVOCADO TOAST | *TOSTADO DE AGUACATE* **\$290**

Multigrain Bread, Avocado, Boiled Egg, Bacon, Sprouted, Parmesan Cheese, Coriander Dressing / *Pan Multigrano, Aguacate, Huevo Cocido, Tocino, Germinado, Queso Parmesano, Aderezo de Cilantro*

SALMON BAGEL 3 oz | *BAGEL DE SALMÓN 80 g* **\$420**

Smoked Salmon, Cream Cheese, Capers, Egg / *Salmón Ahumado, Queso Crema, Alcaparra, Huevo*

BASKET OF BREAD | *CANASTA DE PAN* **\$140**

Variety Sweet and Salad 4 pcs / *Variedad de Dulce o Salado 4 pzs*

EGGS | *HUEVOS*

OMELETTE / SCRAMBLED 2 pcs | *OMELETTE / REVUELTOS 2 pzs* **\$365**

TO CHOOSE | *A ELEGIR*:

· Tomato / *Jitomate* · Onion / *Cebolla* · Bell Peppers / *Pimientos*

· Spinach / *Espinaca* · Mushrooms / *Champiñones*

· Canadian Ham / *Jamón Canadiense* · Turkey Ham / *Jamón de Pavo*

CHEESE | QUESOS: · *Panela / Panela* · *Mozzarella / Mozzarella* · *Oaxaca / Oaxaca*

Accompanied with Sauted Vegetables, Hash Brown potato, White or Integral Toasted Bread / *Acompañados con Vegetales Salteados, Papa Hash Brown, Pan Tostado Blanco o Integral*

WRAPPED EGG 2 pcs | *ENVUELTO DE HUEVO 2 pzs* **\$220**

Wrap Tortilla, Mexican Eggs, Cheese, Martajada Sauce, Sauted Vegetables /

Tortilla Wrap, Huevo a la Mexicana, Queso, Salsa Martajada, Vegetales Salteados

BENEDICTINES 2 pcs | *BENEDICTINOS 2 pzs* **\$480**

CANADIAN HAM OR SMOKED SALMON 1 oz |

LOMO CANADIENSE O SALMÓN AHUMADO 30 gr

Asparagus Parmesan, Hash Brown Potato, Hollandaise Sauce / *Espárragos a la Parmesana, Papa Hash Brown, Salsa Holandesa*

RANCHEROS 2 pcs | *RANCHEROS 2 pzs* **\$310**

Ranchera Sauce, Refried Beans, Sour Cream, Cheese, Onion, Coriander, Martajada Sauce / *Salsa Ranchera, Frijoles Refritos, Crema, Queso, Cebolla, Cilantro, Salsa Martajada*

DRINKS | *BEBIDAS*

JUICES 8 oz | *JUGOS 280 ml* **\$90**

Orange, Grape Fruit and Green / *Naranja, Toronja y Verde*

PITCHER WITH COFFEE | *JARRA CON CAFÉ* **\$240**

Regular, Decaff / *Regular, Descafeinado*

COFFEE 8 oz | *CAFÉ 280 ml* **\$80**

Regular, Decaff / *Regular, Descafeinado*

TEA 8 oz | *TÉS 280 ml* **\$80**

Green, Camomile, Asam Bari, English Breakfast, Ayurveda Herbs Ginger, Early Grey

CHOCOLATE 8 oz *280 ml* **\$80**

Cold or Hot / *Caliente o Frio*

MILK (To choose) 8 oz | *LECHE (A elegir) 280 ml* **\$60**

Cold or Hot | *Caliente o Frio*

· Whole / *Entera* · Light / *Light* · Lactose Free / *Deslactosada*

· Almond / *Almendra* · Soy / *Soya*

LUNCH-DINNER | *COMIDA Y CENA* (12:00 PM - 11:00 PM)

APPETIZERS, SOUPS AND SALADS | *ENTRADAS, SOPAS Y ENSALADAS*

GARZA SALAD | *ENSALADA GARZA* **\$310**

Smoked Salmon 3 oz, Mixed Lettuce, Asparagus, Wallnut, Goat Cheese, Orange Vinaigrette / *Salmón Ahumado 80 g, Lechugas Mixtas, Espárrago, Nuez, Queso de Cabra, Vinagreta de Naranja*

CAESAR SALAD | *ENSALADA CÉSAR*

Lettuce, Caesar Dressing, Parmesan Cheese, Cherry Tomato, Crutones / *Lechuga, Aderezo César, Queso Parmesano, Tomate Cherry, Crutones*

Chicken 6 oz / *Pollo 180 g* **\$340**

Shrimp 5 oz / *Camarón 160 g* **\$340**

CAPRESE SALAD | *ENSALADA CAPRESE* **\$280**

Mozzarella Cheese, Tomatoes, Basil, Pesto / *Queso Mozzarella, Tomates, Pesto de Albahaca*

SHRIMP COCKTAIL 6 oz | *CÓCTEL DE CAMARÓN 160 g* **\$380**

Coctelera Sauce, Mexican Sauce, Avocado, Coriander, Chips / *Salsa Coctelera, Pico de Gallo, Aguacate, Cilantro, Totopos*

BAHIA CEVICHE 5 oz | *CEVICHE BAHÍA 150 g* **\$380**

Fish, Tomato, Onion, Cucumber, Coriander, Serrano Chili, Avocado, Oregano, Macha Sauce / *Pescado, Jitomate, Cebolla, Pepino, Cilantro, Chile Serrano, Aguacate, Orégano, Salsa Macha*

TUNA TATAKI 4 oz | *TATAKI DE ATÚN 120 g* **\$340**

Chili Crust and Sesam, Seaweed, Ponzu Sauce, Serrano Chili, Lime / *Costra de chiles y ajonjolí, Alga Wakame, Salsa Ponzu, Chile Serrano, Limón*

TORTILLA SOUP | *SOPA DE TORTILLA* **\$340**

Sour Cream, Fresh Cheese, Avocado, Pasilla Chili Dust / *Crema Ácida, Queso Fresco, Aguacate, Polvo de Chile Pasilla*

CHICKEN BROTH 3 oz | *CALDO DE POLLO 100 g* **\$280**

Season Vegetables, Onion, Coriander, Avocado, Rice / *Vegetales de Temporada, Cebolla, Cilantro, Aguacate, Arroz*

MUSHROOMS CREAM | *CREMA DE HONGOS* **\$290**

Variety of Mushrooms, Toast Bread / *Variedad de Hongos, Pan tostado*

SNACKS

CHICKEN WINGS 6 oz | *ALITAS DE POLLO 200 GR* **\$340**

BBQ, Buffalo, Mango Habanero, Blue Cheese Dressing, Crudités / *BBQ, Buffalo, Mango Habanero, Aderezo de Queso Azul, Crudités*

CLUB SANDWICH TAFER | *CLUB SÁNDWICH TAFER* **\$485**

Chicken Breast 4 oz, Turkey Ham, Bacon, Lettuce, Tomato, Avocado, French Fries / *Pechuga de Pollo 100 g, Jamón de Pavo, Tocino, Lechuga, Tomate, Aguacate, Papas Fritas*

VEGETARIAN SANDWICH | *SÁNDWICH VEGETARIANO* **\$390**

Grilled Vegetables, Spinach, Goat Cheese, Pesto, French Fries / *Vegetales al Grill, Espinaca, Queso de Cabra, Pesto, Papas Fritas*

TAFER BURGER 7 oz | *HAMBURGUESA TAFER 200 g* **\$485**

Bacon, Cheddar Cheese, Lettuce, Tomato, Onion, Pickles, French Fries / *Tocino, Queso Cheddar, Lechuga, Tomate, Cebolla, Pepinillos, Papas Fritas*

JUMBO HOT DOG 3 oz | *90 g* **\$310**

Beef Sausage, Tomato, Onion, Pickles, French Fries/ *Salchicha de Res, Tomate, Cebolla, Pepinillos, Papas Fritas*

BURRITOS

Bell Peppers, Onion, Cheese, Beans, French Fries, Chipotle Dressing / *Pimientos, Cebolla, Queso, Frijoles, Papas Fritas, Aderezo Chipotle*

Chicken 6 oz / *Pollo 180 g* **\$310**

Flank steak 6 oz / *Arrachera 180 g* **\$470**

Shrimp 5 oz / *Camarón 160 g* **\$450**

NACHOS

Onion, Beans, Melted Cheese, Guacamole and Mexican Sauce / *Cebolla, Frijoles, Queso Fundido, Guacamole y Salsa Mexicana*

Chicken 6 oz / *Pollo 180 g* **\$360**

Flank steak 6 oz / *Arrachera 180 g* **\$490**

FRENCH FRIES | *PAPAS A LA FRANCESA* **\$250**

To Choose | *A elegir*:

Natural, Parmesan Cheese / *Naturales, Queso Parmesano*

GUACAMOLE **\$265**

Chips, Mexican Sauce / *Totopos, Pico de Gallo*

CHICKEN FINGERS 6 oz | *DEDOS DE POLLO 180gr* **\$340**

Ranch Dressing, French Fries / *Aderezo Ranch, Papas Fritas*

ESPECIALIDADES DEL CHEF | *CHEF'S SPECIALTIES*

FLANK STEAK 8 oz | *ARRACHERA 220 g* | **\$450**

Beans, Nopal, Onion, Panela Cheese, Mexican Sauce, Tortilla / *Frijoles Refritos, Nopal, Cebollita, Queso Panela, Salsa Martajada y Tortilla de Maiz*

LACQUERED CHICKEN BREAST 6 oz | **\$420**

PECHUGA DE POLLO LAQUEADO 180 g

Dynamite Sauce, Cambray Potato, Broccoli, Cambray Onion, Pea, Fresh Parsley / *Salsa Dinamita, Papas Cambray, Brócoli, Cebolla Cambray, Chicharo, Perejil Fresco*

SALMON WITH QUINOA 6 oz | **\$495**

SALMÓN CON QUINOA 180 g

Quinoa with cranberries , Raisins, Peppers, Mint, Basil, Fennel *Quínoa con Arandanos, Pasas, Pimiento Morron, Menta, Albahaca Fresca, Eneldo*

FETUCCINE WITH SHRIMP 5 oz | **\$560**

FETUCCINE CON CAMARONES 160 g

Grilled Shrimp, Basil Pesto, Parmesan Cheese / *Camarones al Grill, Pesto, Albahaca y Queso Parmesano*

CATCH OF THE DAY 7 oz | *PESCA DEL DÍA 200 g* **\$460**

Risotto with Asparagus, Sweet Corn / *Risotto con Espárragos, Elote Dulce*

PIZZAS

MAKE YOUR PIZZA | *PREPARE SU PIZZA* **\$395**

Tomato Sauce and Mozzarella Cheesee / *Salsa de Tomate y Queso Mozzarella*

4 ingredients of your choice / *4 ingredientes a su elección:*

<p>Ham / <i>Jamón</i></p> <p>Italian Sausage / <i>Salchicha Italian</i></p> <p>Red Sausage / <i>Chorizo</i></p> <p>Pepperoni / <i>Pepperoni</i></p>	<p>Turkey Ham /<i>Jamón de Pavo</i></p> <p>Cherry Tomato / <i>Tomate Cherry</i></p> <p>Mushroom / <i>Champiñón</i></p> <p>Basil / <i>Albahaca</i></p>
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<p>Olives / <i>Aceitunas</i></p> <p>Bell Peppers / <i>Pimiento</i></p> <p>Onion / <i>Cebolla</i></p> <p>Pineapple / <i>Piña</i></p>	<p>Spinach / <i>Espinaca</i></p> <p>Jalapeño / <i>Jalapeño</i></p>
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Fish
Pescado



Seafood
Mariscos



Vegan
Vegano



Vegetarian
Vegetariano



Gluten free
Sin gluten



Spicy
Picante



Kids' menu
Menú Infantil

DESSERTS | *POSTRES* 🍷

Enjoy a slice of the cake of your choice / Disfruta de una Rebanada del Pastel de tu Elección

CHOCOLATE DELIGHT | *DELICIA DE CHOCOLATE* \$360
Chocolate Syrup, Berries, Glace Sugar / Salsa De Chocolate, Frutos Rojos, Azúcar Sugar

CHEESE CAKE | *PASTEL DE QUESO* \$360
Caramel Milk, Vanilla Crumble / Cajeta, Crumble de Vainilla

TIRAMISU | *TIRAMISÚ* \$360
Coffee Sauce, Cocoa, Amaretto Cookie / Salsa de Café, Cocoa, Galleta de Amaretto

ICE CREAM | *HELADOS* \$360
Strawberry, Vanilla, Chocolate / Fresa, Vainilla, Chocolate

CHARME | *ENCANTO* \$360
Corn Cake, Vanilla Sauce, Cheese Mousse Pastel de Elote, Salsa de Vainilla, Mousse de Queso

DRINKS | *BEBIDAS*

— TOP COCKTAILS | *BEBIDAS CLÁSICAS* —

MARGARITA \$180
Tequila 1.5 oz, Orange Liqueur 1 oz, Lime Juice & Salt / Tequila 45 ml, Licor De Naranja 30 ml, Jugo De Limón & Sal

PALOMA CLÁSICA \$180
Tequila 1.5 oz, Lime Juice, Grapefruit Soda & Salt / Tequila 45 ml, Jugo De Limón, Refresco De Toronja & Sal

DAIQUIRI DE FRESA \$180
White Rum 1.5 oz, Lime Juice, Strawberry Puree & Syrup / Ron Blanco 45 ml, Jugo De Limón, Puré De Fresa & Jarabe Natural

PIÑA COLADA \$180
White Rum 1.5 oz, Pineapple Juice, Evaporade Milk & Calahua / Ron Blanco 45 ml, Jugo De Piña, Carnation & Calahua

BLOODY MARY \$180
Vodka 1.5 oz, Tomatoe Juice, Lime Juice & Salsa Mix (Salt/Pepper) / Vodka 45 ml, Jugo Tomate, Jugo De Limón & Salsa Mix (Sal/Pimienta)

MIMOSA \$180
Orange Juice & Sparkling Wine / Jugo De Naranja & Vino Espumoso

APEROL SPRITZ \$200
Aperol 1.5 oz, Sparkling Wine & Sparkling Water / Aperol 45 ml, Vino Espumoso & Agua Mineral

— SIGNATURE COCKTAILS | *MIXOLOGIA DE AUTOR* —

PEACH LOVE \$180
Tequila 1.5 oz, Peach Puree, Sweet & Sour / Tequila 45 ml, Puré De Durazno, Jugo de Limón & Jarabe Natural

MOJITO CLÁSICO \$180
White Rum 1.5 oz, Lime Juice, Sparkling Water, Syrup & Peppermint / Ron Blanco 45 ml, Jugo de Limón, Agua Mineral, Jarabe Natural & Menta

SEXY JAMAICA \$180
Coconut Rum 1.5 oz, Orange Juice & Hibiscus Syrup / Ron de Coco 45 ml, Jugo de Naranja & Jarabe de Jamaica

IRISH TRUPPER \$220
Whisky 1.5 oz, Mango Puree, Syrup & Lime Juice / Whisky 45 ml, Puré de Mango, Jarabe Natural & Jugo De Limón

GIN JOINT \$180
Gin 1.5 oz, Cucumber, Peppermint, Lime Juice, Syrup & Sparklin Water / Ginebra 45 ml, Pepino, Menta, Jugo de Limón, Jarabe Natural & Agua Mineral

MEXICAN LULOBAY \$240
Mezcal 1.5 oz, Aperol 1 oz, Basil, Lime Juice, Syrup & Passion Fruit Puree / Mezcal 45 ml, Aperol 30 ml, Albahaca, Jugo de Limón, Jarabe Natural & Puré de Maracuyá

Alcoholic Beverage Service From 11:00 a.m. to 10:50 p.m. / Consumption of 2 Drinks Maximum Per Person

Servicio de bebidas alcoholicas Apartir de 11:00 am a 10:50 pm / Consumo de 2 bebidas Maximo por comensal

LATE NIGH

(11:00 PM - 6:00 AM)

SNACKS | *APERITIVOS*

GUACAMOLE | *GUACAMOLE* \$265
Chesse, Tortilla Chips, Pico de Gallo / Queso, Totopos, Pico de Gallo

CHICKEN WINGS | *ALITAS DE POLLO* \$340
BBQ, Buffalo, Garlic & Lemon, Ranch Dressing, Crudités / Salsa BBQ, Salsa Buffalo, Ajo, Limón, Aderezo Ranch, Cruditás

CHICKEN FINGERS | *DEDOS DE POLLO* \$340
French Fries / Papas Fritas

NACHOS | *NACHOS*
Mozzarella Chesse, Refried Beans, Guacamole, Pico de Gallo, Jalapeños, Sour Cream / Queso Mozzarella, Frijoles Refritos, Guacamole, Pico de Gallo, Jalapeños, Crema Ácida
Chicken / Pollo \$360 | Flank Steak / Arrachera \$490

SALADS AND SOUPS *SOPAS Y ENSALADAS*

CAPRESE SALAD | *ENSALADA CAPRESE* \$280
Burrata Chesse, Tomatoes, Basil Pesto / Queso Burrata, Tomates, Pesto de Albahaca

CHICKEN BROTH | *CALDO DE POLLO* \$280
Seasonal Vegetables, Onion, Coriander, Avocado, Rice / Vegetales de Temporada, Cebolla, Cilantro, Aguacate, Arroz

TACOS & QUESADILLAS

FLANK STEAK TACOS | *TACOS DE ARRACHERA* \$380
Pico de Gallo, Guacamole / Pico de Gallo, Guacamole

BAJA STYLE TACOS | *TACOS ESTILO BAJA* \$380
Fish or Shrimp, Mexican Sauce, Guacamole, Coleslaw / Pescado o Camarón, Salsa Mexicana, Guacamole, Col

QUESADILLAS | *QUESADILLAS*
Chihuahua Chesse, Mexican Sauce, Guacamole / Queso Oaxaca, Salsa Mexicana, Guacamole
\$200 | Chicken \$250 | Flank Steak \$270 | Shrimp \$290
\$200 | Pollo \$250 | Arrachera \$270 | Camarón \$290

BURGERS & PIZZAS | *PIZZAS Y HAMBURGUESAS*

TAFER BURGER | *HAMBURGUESA TAFER* \$485
Bacon, Cheddar Chesse, Lettuce, Tomato, Pickles / Tocino, Queso Cheddar, Lechuga, Jitomate, Pepinillos

FRENCH FRIES | *PAPAS FRITAS* \$250
Natural, Parmesan Chesse / Naturales, Queso Parmesano

MAKE YOUR PIZZA | *PREPARE SU PIZZA* \$395
Tomato Sauce and Mozzarella Cheesee / Salsa de Tomate y Queso Mozzarella

4 ingredients of your choice / *4 ingredientes a su elección:*

Ham | Italian Sausage | Chorizo | Pepperoni | Turkey Ham |
Onion | Pineapple | Spinach | Cherry Tomato | Mushrooms | Basil |
Olives | Bell Pepper | Jalapeño

Jamón | Salchicha Italiana | Chorizo | Pepperoni | Jamón de Pavo | Cebolla
| Piña | Spinaca | Tomate Cherry | Champiñones | Albahaca | Aceitunas |
Pimiento | Jalapeño

GARZA BLANCA
SANCTUARY
PUERTO VALLARTA

IN ROOM
DINING