

SUITE SERVICE MENU

BREAKFAST

6:00 AM – 11:30 AM

Morning Delights

FRUIT PLATTER   225
Papaya, Honeydew, Watermelon, Pineapple, Honey, Homemade Granola, Cottage Cheese

MUESLI   180
Greek Yogurt, Green Apple, Guava, Banana, Berries, Homemade Granola

SALMON BAGEL *(180 g)*  390
Smoked Salmon, Cream Cheese, Capers, Egg

OATMEAL   160
Berries
Choose of:
• Whole Milk
• Non Fat Milk
• Lactose Free Milk
• Soy Milk  
• Almond Milk 
• Water

PANCAKES / FRENCH TOAST 240
Berries, Maple Syrup, Marmalade, Butter

MORNING PASTRIES *(4 pcs)*  190
Assorted Sweet or Salty Pastries

CEREAL 95
Choose of:
• All-Bran
• Corn Flakes
• Choco Krispis
• Corn Pops
• Froot Loops
• Froasted Flakes
Choose of:
• Whole Milk
• Non Fat Milk
• Lactose Free Milk
• Soy Milk 
• Almond Milk 

Chef’s Delights

CHILAQUILES    220
Green or Red Sauce, Cheese, Sour Cream, Onion, Coriander, Avocado
Add:
• Egg *(2 pcs)*
• Chicken *(180 g)*

SALMON TOAST *(180 g)*  390
Toasted Sourdough, Smoked Salmon, Goat Cheese, Arugula, Meyer Lemon, Olive Oil

Eggs

BREAKFAST BURRITO 240
Scrambled Eggs with Sausage, Flour Tortilla, Pepper, Mozzarella Cheese, Mexican Beans, Cherry Tomatoes

AVOCADO ROAST 270
Toast with Seeds, Arugula, Cherry Tomatoes, Egg, Avocado

OMELETTE / SCRAMBLED 220
All served with Sauteed Vegetables, Hash Brown Potato, White or Wheat Toast Bread

Add:
• Tomato
• Onion
• Jalapeño
• Bell Pepper
• Spinach
• Mushrooms
• Canadian Ham
• Turkey Ham
• Panela Cheese
• Mozzarella Cheese
• Oaxaca Cheese

Beverages

JUICES *(175 ml)*  80
Choose of:
• Orange
• Grapefruit
• Green

SMALL COFFEE POT *(2 cups)* 100
Choose of:
• Regular
• Decaf
• Espresso

LARGE COFFEE POT *(4 cups)* 280
Choose of:
• Regular
• Decaf

SPECIALTY COFFEE LATTE *(350 ml)* 125
Choose of:
• Whole Milk
• Non Fat Milk
• Lactose Free Milk
• Soy Milk 
• Almond Milk 

TEAS 100
Choose of:
• Green Tea
• Green Tea with Mango Citrus Flavor
• Herbal tea
• English Breakfast
• Earl Grey
• Chamomile
• Cream Orange
• Refreshing Mint
• Peppermint

GLASS OF MILK *(350 ml)* 90
Hot or Cold
Choose of:
• Whole Milk
• Non Fat Milk
• Lactose Free Milk
• Soy Milk 
• Almond Milk 

GLASS OF CHOCOLATE *(350 ml)* 90
Hot or Cold
Choose of:
• Whole Milk
• Non Fat Milk
• Lactose Free Milk
• Soy Milk 
• Almond Milk 

LUNCH & DINNER

11:30 AM – 11:00 PM

Salads & Soups

CAESAR SALAD   200
Hydroponic Lettuce, Parmesan, Croutons, Caesar Dressing
Add:
• Shrimp *(110 g)* 
• Chicken *(180 g)*

COBB SALAD   310
Cubed Grilled Chicken, Boiled Egg, Mixed Lettuce, Bacon, Yellow Corn, Avocado, Cherry Tomatoes, Red Onion, Corn, Blue Cheese Dressing

CAPRESE SALAD   290
Burrata Cheese, Tomatoes, Basil Pesto

CHICKEN BROTH *(50 g)* 170
Seasonal Vegetables, Onion, Coriander Avocado, Rice

TORTILLA SOUP   190
Sour Cream, Fresh Cheese, Avocado, Pasilla Chili

Appetizers

HUMMUS  260
Chickpea Hummus, Pumpkin Seeds, Pita Bread

GUACAMOLE   180
Tortilla Chips, Pico de Gallo

CHICKEN FINGERS *(5 pcs)* 240
French Fries

ONION RINGS 130
Ranch Dressing, BBQ Sauce

Snacks

NACHOS   190
Mozzarella Cheese, Refried Beans, Guacamole, Pico de Gallo, Jalapeños, Sour Cream
Add:
• Chicken *(180 g)*
• Skirt Steak *(180 g)*

QUESADILLAS  200
Mozzarella Cheese, Mexican Sauce, Guacamole
Add:
• Chicken *(180 g)*
• Skirt Steak *(180 g)*
• Shrimp *(110 g)* 

CHICKEN WINGS *(300 g)*   280
Blue Cheese Dressing, Crudités
Choose of:
• BBQ
• Buffalo
• Mango
• Habanero



Premium Culinary  20% Discount applies for All-Inclusive and Meal Plan.
Prices are in Mexican pesos and include taxes.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



Immerse yourself in an extraordinary culinary experience. Seduce your senses with flavors and aromas from our specialties.

SUITE SERVICE MENU

FRENCH FRIES

Ingredients of your choice:

- Natural
- Parmesan Cheese

SKIRT STEAK TACOS (180 g)

Pico de Gallo, Guacamole

BURRITO (180 g)

Flour Tortilla, Mozzarella Cheese, Beans, Rice, Mexicana, Guacamole, French Fries

- Chicken (250 g)
- Skirt Steak (180 g)
- Shrimp (110 g) 

Buns

TAFER BURGER (200 g)

Bacon, Cheddar Cheese, Lettuce, Tomato, Onion, Pickles

CUBAN SANDWICH

Baguette, Turkey Ham, Pork Loin, Mayonnaise, Mustard, Swiss Cheese, Pickles

VEGGIE BURGER

Chickpea, Portobello Mushroom, Brioche Bread, Avocado, Lettuce, Tomato, Onion, Pickle

TAFER CLUB SANDWICH

Chicken Breast (150 g), Bacon, Lettuce, Tomato, Avocado, Turkey Ham

JUMBO HOT DOG

Beef Sausage in a Homemade Bread

Toppings of your choice:

- Onion
- Tomato
- Caramelized Onion
- Jalapeño
- Sauerkraut
- Pickles

All served with French Fries

Pastas & Pizzas

MAKE YOUR OWN PIZZA

Up to 4 ingredients of your choice:

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

MAKE YOUR OWN PASTA

Type of pasta of your choice:

- Spaghetti
- Rigatoni
- Fusilli
- Linguine

Type of sauce of your choice:

- Al Burro
- Alfredo
- Pomodoro
- Bolognese
- Pesto

140

310

250

290

310

300

280

260

280

190

270

230

Chef's Specialties

FAJITAS

Flour or Corn Tortillas, Guacamole, Beans

- Chicken (180 g)
- Skirt Steak (180 g)
- Shrimp (110 g) 

CHICKEN (180 g)

Chicken Breast, Creamy Rice, Grilled Vegetables

CATCH OF THE DAY (180 g)

Risotto with Asparagus, Sweet Corn

ROASTED SALMON (240 g)

Quinoa with Cranberry, Raisins, Peppers, Mint, Basil, Fennel

BEEF SKEWER (180 g)

Cubed Skirt Steak, Peppers, Onion, Pumpkin, Mushrooms, Mashed Potatoes, Asparagus, Cherry Tomatoes, Gravy Sauce

270

290

320

350

390

410

270

Sides

• Shrimp (120 g)

• Chicken (120 g)

• Skirt Steak (120 g)

• Chorizo (50 g)

• Sausage (40 g)

• Bacon (60 g)

• Onion Rings (150 g)

• Berries (40 g)

• Mozzarella Cheese (60 g)

• Panela Cheese (60 g)

• Oaxaca Cheese (60 g)

• Rice (90 g)

• Guacamole (100 g)

• Vegetables (100 g)

• Refried Beans (60 g)

• Egg of your choice (2 pcs)

• Sour Cream (60 g)

150

100

120

60

40

40

50

50

40

40

40

40

40

40

40

30

20

DESSERTS

24 HRS.

DARK CHOCOLATE MOUSSE

Chocolate Textures, Caramel, Hazelnut, Berries

CHEESE CAKE

Caramel Sauce, Berry Compote

TIRAMISU

Strawberry, Coffee Sauce

NAPOLITAN FLAN

Caramelized Sugar, Stawberry, Caramel Sauce

190

190

190

190

LATE NIGHT MENU

11:00 PM – 6:00 AM

GUACAMOLE

Tortilla Chips, Pico de Gallo

CHICKEN WINGS (300 g)

Ranch Dressing, Crudités

Choose of:

- BBQ
- Buffalo
- Garlic & Lemon

CHICKEN FINGERS (5 pcs)

French Fries

NACHOS

Mozzarella Cheese, Refried Beans, Guacamole, Pico de Gallo, Jalapeños, Sour Cream

Add:

- Chicken (180 g)
- Skirt Steak (180 g)

CAPRESE SALAD

Burrata Cheese, Tomatoes, Basil Pesto

CHICKEN BROTH (50 g)

Seasonal Vegetables, Onion, Coriander, Avocado, Rice

SKIRT STEAK TACOS (180 g)

Pico de Gallo, Guacamole

QUESADILLAS

Mozzarella Cheese, Mexican Sauce, Guacamole

Add:

- Chicken (180 g)
- Skirt Steak (180 g)
- Shrimp (110 g) 

TAFER BURGER (200 g)

Bacon, Cheddar Cheese, Lettuce, Tomato, Pickles

FRENCH FRIES

Ingredients of your choice:

Natural | Parmesan Cheese

MAKE YOUR OWN PIZZA

Up to 4 ingredients of your choice:

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

Beverage | 24 hrs.

SODAS (355 ml)

Coca-cola: Regular / Light | Fanta | Sprite | Mineral Water

BOX JUICE (350 ml)

Cranberry | Apple

BEER (355 ml)

Corona Extra | Corona Light | Modelo Especial | Pacifico

180

280

240

190

220

250

290

170

310

200

250

320

350

300

140

270

50

90

75



FISH



SEAFOOD



VEGAN



VEGETARIAN



GLUTEN FREE



SPICY

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