

SUITE SERVICE

BREAKFAST

MORNING DELIGHTS



Fruit Platter   \$160
Papaya, Honeydew, Watermelon, Pineapple,
Honey, House Granola, Cottage Cheese

Muesli (Choose your favorite)  \$200
· Carrot (Soy Milk, Agave Syrup) 
· Apple-Pear (Greek Yogurt) 
· Coconut- Chía Seeds (Coconut Milk, Honey) 

Salmon Bagel \$310
Smoked Salmon, Cream Cheese, Capers,
Egg

Oatmeal    \$210
Berries
· Whole Milk · Non Fat Milk · Lactose Free · Soy
Almond · Water

Pancakes/French Toast \$240
Berries, Maple Syrup, Marmalade, Butter

Morning Pastries  \$190
Assorted Morning Pastries (4 pieces)

Cereal \$120
All Bran, Corn Flakes, Choco Krispies, Corn
Pops, Froot Loops, Froasted Flakes
· Whole Milk · Non Fat Milk · Lactose Free ·
Soy · Almond

CHEF’S DELIGHTS

Chilaquiles    \$220
Green or Red Sauce

Egg or Chicken \$270
Cheese, Sour Cream, Onion, Coriander,
Avocado

Chicken Toast \$ 310
Toasted Sourdough, Chicken Breast,
Guacamole, Spinach, Panela Cheese,
Tomato, Jalapeño Peppers

**Black Forest Ham Pretzel
Sandwich** \$ 310
Ham, Gouda Cheese, Greek Yogurt,
Spinach, Cherry Tomato. Honeydew Side.

Panela Cheese Tacos   \$ 210
Corn Tortilla, Cherry Tomato, Avocado,
Coriander, Molcajete Sauce

EGGS

Benedict \$380
Canadian Bacon or Smoked Salmon
Sauteed Vegetables, Hash Brown Potato

Fried/Poached \$270
*All served with Sauteed Vegetables,
Hash Brown Potato, White or Wholemeal
Toast Bread*

Norteño Burritos \$270
Egg, Machaca (Northern Style Shredded
Dried Meat), Beans, Flour Tortilla

Veracruz Style Eggs \$270
Chorizo, Serrano Pepper, Cotija Cheese,
Sour Cream, Black Beans Sauce, Flour
Tortilla, Sour Cream

Omelette/Scrambled \$270
Ingredients of your choice:
· Tomato · Onion · Jalapeño · Bell Pepper
· Spinach · Mushrooms · Canadian Ham · Turkey
Ham
· Cheese: Panela / Mozzarella / Oaxaca

*All served with Sauteed Vegetables, Hash
Brown Potato, White or Wholemeal Toast
Bread*

JUICES  \$90
Orange, Grapefruit, Green

BEVERAGES

Coffee \$100
· Regular · Decaf · Espresso

Coffee Jar \$280
· Regular · Decaf

Specialty Coffee \$125
· Cappucino · Latte

Teas \$100
Selected Teas

Glass of Milk \$90
Hot or Cold
· Whole Milk · Non Fat Milk · Lactose
Free · Soy · Almond

Glass of Chocolate \$90
Hot or Cold
· Whole Milk · Non Fat Milk · Lactose
Free · Soy · Almond



PESCADO



MARISCOS



VEGANO



VEGETARIANO



SIN GLUTEN



PICANTE

SUITE SERVICE LUNCH & DINNER

SALADS & SOUPS

Green Salad  	\$180
Spinach, Green Bellpepper, Cucumber, Chia Seeds, Asparagus, Avocado, Brocolí, Berries Vinaigrette,	
Blue Cheese Salad  	\$220
Lettuce Mix, Cherry Tomato, Carrot, Caramelized Walnut, Passion Fruit Vinaigrette	
TAFER Salad 	\$180
Bacon, Iceberg Lettuce Cherry Tomato, Parmesan Cheese, Ranch Dressing, Croutons	
Chicken Broth 	\$170
Seasonal Vegetables, Onion, Coriander Avocado, Rice	
Tortilla Soup  	\$170
Sour Cream, Fresh Cheese, Avocado Pasilla Chilli Pepper Powder	

APPETIZERS

Shrimp Cocktail  	\$290
Cocktail Sauce, Pico de Gallo, Avocado, Coriander, Tortilla Chips	
Fish Ceviche  	\$250
Cucumber, Avocado, Red Onion, Coriander, Serrano Pepper, Carrot, Tortilla Chips, Olive Oil	
Guacamole  	\$180
Tortilla Chips, Cherry Tomato	
Chicken Fingers	\$240
French Fries	

VEGANS

Quinoa 	\$210
Red-Yellow-Green Bellpepper, Basil, Brocoli, Carrot, Mushrooms, Corn, Pumpkin Seeds	
Chana Masala 	\$210
Chickpeas, Ginger, Tumeric, Cumin, Coriander	
Tofu Tacos 	\$210
Corn Tortilla, Cherry Tomato, Avocado, Coriander, Molcajete Sauce	

SNACKS

Nachos  	\$190
Mozzarella Cheese, Refried Beans, Guacamole, Pico de Gallo, Jalapeños, Sour Cream	
Chicken	\$ 220
Flank Steak	\$ 250
Quesadillas 	\$200
Mozzarella Cheese, Molcajete Sauce, Guacamole	
Chicken	\$ 250
Flank Steak	\$ 270
Shrimp	\$ 290
Chicken Wings  	\$220
BBQ, Buffalo, Lemon Pepper, Ranch Dressing, French Fries	
French Fries 	\$140
Natural	
Flank Steak Tacos	\$270
Molcajete Sauce, Guacamole	
Baja Style Tacos (Grilled or Battered)  	\$310
Fish or Shrimp, Guacamole, Coleslaw	

BUNS

TAFER Burger	\$410
Bacon, Mozzarella Cheese, Lettuce, Tomato, Onion, Pickles	
Black Forest Ham Pretzel Sandwich	\$310
Ham, Gouda Cheese, Lettuce, Tomato, Onion, Pickles	
Club Sandwich	\$250
Chicken Breast, Bacon, Lettuce, Tomato, Eggs, Turkey Ham	
Jumbo Hot Dog	\$190
Beef Sausage in a Homemade Bread	
Toppings of your choice: · Onion · Tomato · Jalapeño · Pickles	

All Bund are Served with French Fries



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SUITE SERVICE

LUNCH & DINNER

PASTAS & PIZZAS

Make your own Pizza \$270
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 \$230
Type of pasta of your choice
• Spaghetti · Rigatoni · Linguine ·
Type of sauce of your choice
• Al Burro · Alfredo · Pomodoro · Bolognesa
• Pesto

SIDES

Shrimp \$150
Chicken \$100
Flank Steak \$120
Chorizo \$60
Sausage \$40
Bacon \$40
Onion Rings \$50
Berries \$50
Mozzarella Cheese \$40
Panela Cheese \$40
Oaxaca Cheese \$40
Rice \$40
Guacamole \$40
Vegetables \$40
Refried Beans \$40
Egg of your choice \$30
Sour Cream \$20

CHEF’S SPECIALTIES

Cajun Chicken  \$280
Corn, Cambray Potato

Catch of The Day   \$350
Risotto with Asparagus , Zucchini, Brocoli

Roasted Salmon   \$350
Quinoa with Red- Yellow-
Green Bellpepper, Basil, Brocoli, Carrot,
Mushrooms, Corn, Pumpkin Seeds

Braised Beef Brisket  \$310
Creamy Potato Purée, Red Wine Au Jus,
Mushrooms

DESSERTS

Chocolate Half Sphere \$210
Chocolate Textures, Caramel, Coffee,
Berries

Cheese Cake  \$210
Berry Compote, Crispy Chocolate

Apple \$210
Mascarpone Cheese Cream, Caramelized
Apple, Chocolate Sand

Lime Tart \$210
Italian meringue, Yuzu Ganache, Passion
Fruit Coulis

SUITE SERVICE

LATE NIGHT MENU

SNACKS

Guacamole   \$180
Tortilla Chips, Cherry Tomato

Chicken Wings   \$220
BBQ, Buffalo, Lemon Pepper, Ranch Dressing, French Fries

Chicken Fingers \$240
French Fries

Nachos   \$190
Mozzarella Cheese, Refried Beans, Guacamole, Pico de Gallo, Jalapeños, Sour Cream

Chicken \$ 220
Flank Steak \$ 250

SALADS & SOUPS

Green Salad   \$180
Spinach, Green Bellpepper, Cucumber, Chia Seeds, Sparagus, Berries Vinaigrette

Chicken Broth  \$170
Seasonal Vegetables, Onion, Coriander, Avocado, Rice

TACOS & QUESADILLAS

Flank Steak Tacos \$270
Molcajete Sauce, Guacamole

Baja Style Tacos (Grilled or Battered)   \$310
Fish or Shrimp, Guacamole, Coleslaw

Quesadillas  \$200
Mozzarella Cheese, Molcajete Sauce, Guacamole

Chicken \$ 250
Flank Steak \$ 270
Shrimp \$ 290

BURGER & PIZZAS

TAFER Burger \$410
Bacon, Mozzarella Cheese, Lettuce, Tomato, Pickles, French Fries

French Fries  \$140
Natural

Make your own Pizza \$270
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



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