



ROOM SERVICE

Lunch & dinner

12 hrs – 23 hrs

MARRIOTT
VILLAHERMOSA

Dial extension

0

APPETIZERS

Melted cheese

200 g | \$153

Plain or with mushrooms, chorizo or poblano peppers, served with flour or corn tortillas

Acapulco-style shrimp cocktail

130 g | \$209

The traditional version, truly delicious!

Pork crackling meatballs

2 pieces | \$120

Stuffed with oaxaca cheese served with roasted green sauce and red onion

Baja-style fish tacos

2 pieces | \$161

Battered fish fillet topped with coleslaw, chipotle mayo and avocado

CREAMS AND SOUPS

Mexican-style corn cream

300 ml | \$79

Crunchy corn and epazote

Chicken broth

300 ml | \$114

Shredded chicken, vegetables, rice, with classic sides

Tortilla soup

300 ml | \$125

Served with avocado, panela cheese, pork rinds, pasilla chilli and sour cream

Vegetable soup

300 ml | \$85

Potato, carrot, spinach, cabbage, zucchini and panela cheese

SALADS

Classic Caesar salad | \$159

With chicken (150 g) | **\$196**

With shrimp (100 g) | **\$229**

Spinach salad

265 g | \$132

With mango dressing, caramelized pecans, grapes and goat cheese in panko

Tomato salad

180 g | \$138

Pearl onion juliennes, oaxaca cheese, with light fresh cilantro vinaigrette

Farmer's salad | \$135

Mix of lettuces, cucumber, carrot, tomato, celery, onion, avocado and hearts of palm, with fine herb vinaigrette

ITALIAN CORNER

Our dishes are prepared
with 200 g of pasta

Fetuccini Alfredo | \$258

With shrimp (100 g)

Pasta | \$189

Choose one pasta and one sauce

Short pastas: Penne | Fusilli

Long pastas: Spaghetti | Fettuccine

Sauces: Bolognese | 4 Cheeses
| Pomodoro | Pesto

MAIN DISHES

Fillet mignon

200 g | \$325

Wrapped in bacon, served with creamy
mushroom sauce and French fries

Rib eye tacos

350 g | \$420

With melted cheese, guacamole, and roasted chilli

Grilled chicken breast

200 g | \$205

Served with rice and salad

Enchiladas

3 pieces | \$165

Stuffed with chicken (150 g), your choice of red, green or swiss, topped with cheese, sour cream, onion and cilantro

Marinated flank steak

200 g | \$365

With onions and roasted chilli, guacamole and corn tortillas

Tampiqueña-style grilled meat

200 g | \$295

With refried beans, enchilada and poblano peppers with sour cream

Grilled salmon

200 g | \$355

With mashed sweet potatoes and salad

Shrimp

200 g | \$343

Your choice of: Guajillo peppers, sautéed with garlic, grilled or breaded, served with white rice

SANDWICHES

24 hrs

Classic hamburger

1 piece | \$225

Beef patty (200 g) with cheese, bacon, lettuce, tomato, onion, pickles and French fries

Portobello burger

1 piece | \$179

With gouda, dried tomatoes, caramelized onion, lettuce and pesto mayonnaise

Panela cheese and turkey ham sandwich

1 piece | \$125

Housemade bread, tomato, lettuce, avocado and mayonnaise

Club sandwich

1 piece, cut in 4 triangles | \$203

The traditional one, with chicken (100 g), ham (40 g), cheese and bacon; served with French fries

Pulled pork sandwich

180 g) | \$135

BBQ with onion rings and coleslaw

Panini steak & cheese

1 piece | \$245

With flank steak (200 g), caramelized onion, manchego cheese, chipotle mayo and French fries

DRINKS

Regular American coffee (210 ml) | \$57

Decaffeinated coffee (210 ml) | \$57

Coffee pitcher

Regular / decaffeinated

Small (500 ml) | **\$110**

Large (1 litro) | **\$220**

Milk (300 ml, glass) | \$55

Whole, low-fat and lactose-free

Chocolate milk (210 ml) | \$55

Hot or cold

Tea (210 ml, 1 bag) | \$55

Lemonade (355 ml) | \$58

Orangeade (355 ml) | \$58

Soda (355 ml) | \$49

Bottled water (1 l) | \$43

Dial extension 0 to place your order.

Average food weight before cooking.

The consumption of raw or undercooked meat, poultry, seafood or egg products increases the risk of foodborne illnesses.

Prices in national currency, taxes included.

SEPTEMBER, 2021