



# ROOM SERVICE

**Breakfast**

**5 hrs – 12 hrs**

MARRIOTT  
REFORMA

**Dial extension**

**0**

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# JUICES

(300 ml)

**Orange, grapefruit and carrot | \$55**

## COMBINACIONES (300 ml)

**Green | \$55**

Orange, pineapple, parsley, celery, spinach and prickly pear juice

**Slimming blend | \$80**

Pineapple, grapefruit, flaxseed and peppermint

**Digestive | \$80**

Orange, prune, apple and anise star

**Nirvana | \$80**

Orange, lemon, honey, guava and lettuce

**Flu remedy | \$80**

Orange, kiwi, guava, strawberry, honey and parsley

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# FRUIT AND CEREALS

## Oatmeal

**250 g | 380 cal. | \$75**

Traditional, prepared with milk or water

## Baked oatmeal

**250 g | \$105**

With pecans, raisins, linseed, chia seeds, red fruits, and your choice of: almond or soy milk

## Toast

**3 pieces | \$45**

Jam and butter

## Fruit plate

**450 g | \$125**

With cottage cheese or yoghurt (60 g)

## Cereal | 355 cal. | \$80

With whole milk (240 ml)

- Frosted Flakes (30 g)
- Froot Loops (25 g)
- Corn Pops (30g) • Choco Krispis (38 g)
- Special K (50 g) • All-Bran (38 g)
- Corn Flakes (25 g)

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# PANCAKES AND WAFFLES

## French toast

**4 pieces | 480 cal. | \$150**

Your choice from: • Chocolate syrup  
• Maple syrup • Whipped cream • Caramel

**Pancakes with ricotta cheese and apple**  
**3 pieces | \$160**

## Traditional pancakes

**3 pieces | \$150**

Your choice from: • Chocolate syrup  
• Maple syrup • Whipped cream • Caramel

## Waffles

**3 pieces | \$150**

Your choice from: • Chocolate syrup  
• Maple syrup • Whipped cream • Caramel

## Basket of pastries

**3 pieces | \$65**

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# SPECIALTIES

## **Chilaquiles | \$160**

Red or green, with sour cream, cheese, cilantro and onion

With chicken (150 g) | **+\$30**

With egg (2 pieces) | **+\$15**

With flank steak (150 g) | **+\$75**

## **Enchiladas**

### **3 pieces | \$205**

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

## **Panela cheese and turkey ham sandwich**

### **1 piece | \$140**

Housemade bread, tomato, lettuce, avocado and mayonnaise

## **Veracruz Style Eggs**

### **3 pieces | \$180**

Burritos filled with Mexican-style eggs (with chopped tomato, onion and spicy peppers), with bean sauce, chorizo, sour cream, cheese and roasted chilli

## **Scrambled eggs with pancetta**

**2 pieces | \$190**

With parmesan cheese, served with rustic bread

## **Avocado toast**

**1 piece | \$115**

With scrambled or poached eggs (2 pieces), cilantro and olive oil



## **Eggs**

**2 pieces | \$189**

Served with refried beans, grilled panela cheese and fried plantain

## **Your choice from up to 4 ingredients (60 g, altogether):**

Tomato, onion, mushrooms, spinach, peppers, squash blossoms, huitlacoche (maize mushroom), ham, bacon, turkey breast, chorizo, caramelized onion, oaxaca cheese, cheddar cheese, panela cheese, goat cheese, cream cheese

Egg plates can be cooked with egg whites only.

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# OMELETTE

**3 eggs | \$189**

Served with refried beans, grilled panela cheese and fried plantain

**Ham and cheddar**

**Egg white omelette with spinach, tomato and goat cheese**

**Huitlacoche and oaxaca cheese**

**Poblano pepper and corn omelette**

**Mediterranean frittata**

Tomato, feta cheese, olive oil and sea salt

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**EXTRA ORDER | \$59 (each one)**

Ham (60 g), turkey ham (60 g), bacon (60 g), grilled panela cheese (60 g), refried beans (60 g), avocado (60 g), hash brown (1 piece), ham steak (1 piece), egg (1 piece), whole wheat bread (2 pieces), toast (2 pieces)

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# BREAKFAST SPECIALS

## **CONTINENTAL | \$185**

Fruit plate and juice, coffee, tea or milk, pastries or toast, butter and jam

## **AMERICAN | \$299**

Fruit plate and juice, coffee, tea or milk, pastries or toast. Eggs (2 pieces) with bacon, ham or sausage (30 g), refried beans, grilled panela cheese and fried plantain

## **CALORIE-WISE | 636 cal. | \$255**

Grapefruit supremes (250 g), green juice, egg white omelette (3 eggs), with grilled panela cheese, spinach and mushrooms. Served with tomato and grilled cactus leaf, coffee, tea or milk, whole wheat bread

## **CONDIMENTO | \$255**

Fruit plate, seasonal juice, eggs tirado style (scrambled with beans, 2 pieces), green enchilada, grilled panela cheese, coffee, tea or milk, bread or tortillas

Classic breakfasts include: fruit plate (250 g), juice or milk (300 ml), coffee (355 ml) or tea (355 ml), pastries or whole wheat or white toast (2 pieces)



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# DRINKS

**Regular American coffee (210 ml) | \$55**

**Decaffeinated coffee (210 ml) | \$55**

## **Coffee pitcher**

Regular / decaffeinated

Small (500 ml) | **\$80**

Large (1 l) | **\$150**

**Milk (300 ml, glass) | \$60**

Whole, low-fat and lactose-free

**Chocolate milk (210 ml) | \$65**

Hot or cold

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

**Lemonade (355 ml) | \$69**

**Orangeade (355 ml) | \$69**

**Soda (355 ml) | \$65**

**Bottled water (1 l) | \$55**

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.

AUGUST, 2021