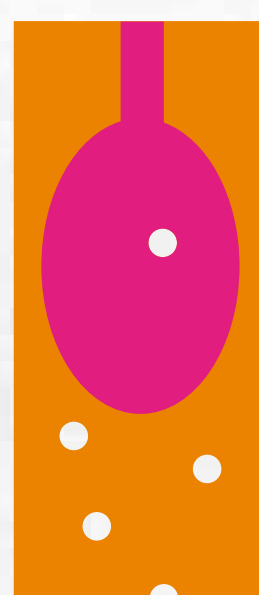


EMPORIO MAZATLÁN

MENU

# Lunch & dinner



**CONDIMENTO®**  
buffet & cocina convergente



# APPETIZERS

**MELTED CHEESE | 200 g**  
**\$125**

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

**SHORT RIB SOPECITOS | 180 g**   
**\$159**

With cilantro, cotija cheese and onions

**SUPERFOOD BOWL**   
**\$179**

Super healthy ingredients with antioxidants, vitamins and omegas. Quinoa, smoked salmon (60 g), avocado, broccoli, green beans and spinach. Your choice of dressing: roasted tomato or cilantro vinaigrette

**ACAPULCO-STYLE**  
**SHRIMP COCKTAIL | 130 g**  
**\$149**

Traditional, a true delight!

**BAJA-STYLE FISH TACOS**   
| **2 PIECES**  
**\$155**

Battered fish fillet topped with coleslaw, chipotle mayo and avocado

**PORK CRACKLING MEATBALLS** | **2 PIECES**    
**\$139**

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

**ENCHILADAS** | **3 PIECES**  
**\$140**

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

**SALADS** // // // // // // // // // // // // // // // //

**ROASTED CAULIFLOWER SALAD**    
**\$155**

With toasted pistachios, mix of lettuces, feta cheese and roasted tomato dressing

## CLASSIC CAESAR SALAD

**\$137**

With chicken (150 g)    **+\$15**

With shrimp (100 g)    **+\$25**

## FARMER'S SALAD

**\$152**

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

## TOMATO SALAD

**\$145**

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

## SPINACH SALAD | 265 g

**\$152**

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

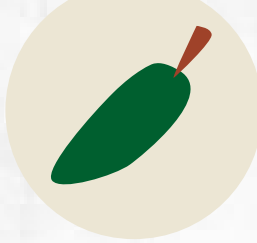
# SOUPS Y CREAMS // // // //

**CHICKEN BROTH | 300 ml**  
**\$99**


Shredded chicken, vegetables, rice, with classic sides

**MEXICAN-STYLE CORN CREAM | 300 ml**  
**\$105**


Crunchy corn and epazote

**TORTILLA SOUP | 300 ml**   
**\$105**

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

**ROASTED TOMATO CREAM**   
**| 300 ml**  
**\$105**

With goat cheese

**VEGETABLE SOUP | 300 ml**   
**\$99**

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

# SANDWICHES & HAMBURGERS

## CLASSIC HAMBURGER

| 1 PIECE

**\$209**

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

## PORTOBELLO BURGER

| 1 PIECE

**\$199**

With gouda, dried tomatoes, caramelized onion, lettuce and pesto mayonnaise, served with french fries

## CLUB SANDWICH | 1 PIECE

**\$158**

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

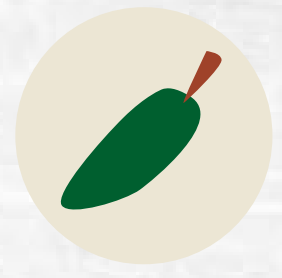
## PULLED PORK SANDWICH

| 180 g

**\$185**

BBQ with onion rings and coleslaw

## PANINI STEAK & CHEESE



| 1 PIECE

\$239

With flank steak (200 g), caramelized onion, manchego cheese, chipotle mayo, served with french fries

## POULTRY

### LEMON AND CILANTRO

CHICKEN THIGHS | 300 g   

\$209

Served with a mix of lettuce, tomato, Meyer lemon vinaigrette, extra-virgin olive oil and sea salt

### GRILLED CHICKEN BREAST

| 200 g   

\$202

Served with rice and salad

### CORDON BLEU

CHICKEN BREAST | 200 g

\$215

Stuffed with ham and manchego cheese, served with mashed potatoes, creamy mushroom Duxelle sauce

# MEAT // // // // // // // // // // // // // // //

**RIB EYE TACOS | 350 g**  
**\$359**

With melted cheese, guacamole, and roasted chillis

**GRILLED RIB EYE | 350 g** **LC**  
**\$359**


With baked potato, roasted chilis and Béarnaise sauce

**MARINATED FLANK STEAK**  
**| 200 g**  
**\$239**

With onions and roasted chillis, guacamole and corn tortillas

**TAMPIQUEÑA-STYLE**  
**GRILLED MEAT | 200 g**  
**\$245**

With refried beans, enchilada and poblano peppers with sour cream

**ROAST SHORT RIB | 250 g**   
**\$399**

In a 3-chilli marinade, rustic mashed potatoes, sautéed green beans with bacon



**FILLET MIGNON | 200 g**  
**\$295**

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

**FISH AND SEAFOOD** // // // // // // // // // //

**LEMON PEPPER SHRIMP**   
| 200 g  
**\$269**


Served with mashed potatoes

**GRILLED SALMON**   
| 200 g  
**\$262**

With mashed sweet potatoes and green salad

**SEARED TUNA WITH A SESAME SEED CRUST | 200 g**   
**\$270**

Served with sautéed spinach with garlic

**SHRIMP | 200 g** 

**\$269**

Your choice of: guajillo pepper, sautéed with garlic, grilled or breaded, served with rice

## **ITALIAN CORNER**//////

Our dishes are prepared with 200 g of pasta

### **FETUCCINI ALFREDO**

**\$245**

With shrimps (100 g)

### **YOUR CHOICE OF PASTA**

**\$179**

Your choice of one pasta and one sauce:

**Short pastas:** Fussilli | Penne

**Long pastas:** Spaguetti | Fettuccini

**Sauces:** Bolognese | 4 Cheeses

| Pomodoro | Pesto

# **EXTRAS** // // // // // // // // // // // // // // // // //

**\$48**

**SAUTÉED SPINACH | 150 g**

**WHITE RICE | 150 g**

**FRENCH FRIES | 250 g**

**MASHED POTATOES | 180 g**

**GRILLED VEGETABLES | 180 g**

**YOUR CHOICE OF:**

- Broccoli • Zucchini • Cauliflower
- Carrot • Eggplant • Peppers • Onion
- Mushrooms

**ONION RINGS | 180 g**

**GUACAMOLE | 90 g**

**REFRIED BEANS | 180 g**

# BEVERAGES // // // // // // // // //

LEMONADE | 355 ml | \$62

ORANGEADE | 355 ml | \$62

BOTTLED WATER | 600 ml  
| \$35

SODA | 355 ml | \$45

COFFEE | 210 ml | \$52

ESPRESSO | 40 ml | \$62

CAPPUCCINO | 210 ml | \$72

ICED TEA | 355 ml | \$55

# LOCAL SPECIALTIES

## SHRIMP

AGUACHILE | 140 g

\$80

Spicy and citrus, the delicious traditional recipe

## TUNA TOSTADAS

| 3 PIECES

\$107

Marinated fresh tuna with soja and chipotle mayo

## SHRIMPS ARRECIFE STYLE

| 200 g

\$169

Stuffed with cheese and wrapped with bacon, delicious!

 **HEALTHY**

 **LOW CARB**

 **SPICY**

 **CHEF'S CHOICE**

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

Prices in Mexican pesos.  
Tax included.

Average weight of food before cooking.

JANUARY, 2022