

# **IN-ROOM DINING MENU**

# BREAKFAST

## BAKERY

7 AM - 11 AM

PASTRIES(1pcs) \$6 Croissant, chocolatine, cinnamon roll, Mexican concha or Danish

HOMEMADE TOAST BREAD (3 pcs) \$8 White bread, gluten free or Whole grains, butter, and Miraflores organic honey

# HARVEST & FRUIT

CEREALS \$8 corn flakes or frosted flakes, milk 220ml

OATMEAL \$16 Granny Smith apple and berries

LOCAL PAPAYA \$18 Cottage cheese and ginger honey

**GREEK YOGURT \$18** Berries & granola parfait

SEASONAL FRUIT PLATE \$19 Honey and lemon segments

ACAÍ BOWL \$22 Banana, berries, kiwi, coconut, almond, and chia pudding WINE BY THE GLASS 150ml

### CHAMPAGNE & SPARKLING

Bastianich, Flor Prosseco, Burt N/V \$28 Treviso, Italy Domaine Carneros, Brut, Vintage 2019 \$41 By Taittinger, Carneros, California

ROSE WINE

Tres Raíces, Rose Blend 2022 \$24 Dolores Hidalgo, Guanajuato, México

#### WHITE WINE

Viceroy, Sauvignon Blanc 2022 \$24 Dolores Hidalgo, Guanajuato, México

#### RED WINE

Calixa, Tempranillo Blend 2021 \$27 Valle de Guadalupe, Baja California, México

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## SPIRITS 60 ml

Havana 7 years \$16

Jack Daniels \$18

Condesa Gin **\$19** 

Bombay Gin \$19

Glenmoragie 10 years \$20

Titos \$21

Patrón Silver \$22

Casa Amigos Plata \$22

Bacardi 8 years \$22

Grey Goose \$23

Hendrick's Gin \$29

Zacapa 23 years \$31

Glenfiddich 12 years \$37

Clase Azul Reposado \$66

## FROM THE FARM

With choice of toast, egg whites available

ANY STYLE EGGS (2 eggs) \$23 Scrambled, fried or poached served with roasted potatoes, and cherry tomatoes

OMELETTE (3 eggs) \$24 (Choice of three ingredients) Spinach, bell pepper, tomato, red onion, mushroom, jalapeño, mozzarella cheese, applewood bacon(30g), chorizo(30g), and goat cheese

#### BENEDICT \$26 Poached eggs (2 pcs), Canadian bacon (40 g), toasted English muffin, spinach, and Hollandaise sauce

CONTINENTAL \$35 Seasonal fruit, bread, juice. Choice or coffee or tea

#### AMERICAN BREAKFAST \$40

Any style eggs, (2 eggs) served with bacon, (2 pcs) sausages, (2 pcs) cherry tomatoes, toast and table side of roasted potatoes or seasonal fruit, coffee or tea (no specialties), and cold pressed juices, (no smoothies)

### SIDES

Applewood smoked bacon (30 g) \$6 Turkey breast (40 g) \$6 Breakfast sausage (90 g) \$7 Chicken sausage (90 g) \$8

SPICY SAUCES \$1.5 Árbol chili, habanero, molcajete

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# CASERO FAVORITES

## HOME MADE BUTTER MILK PANCAKES (3 pcs) \$22

RANCHERO'S EGGS \$23 Sunny side up eggs (2pcs), corn tortilla, refried beans, and mozzarella cheese

MACHACA \$24 Scrambled eggs (2pcs) with machaca (50g), black beans, and flour tortilla

AVOCADO TOAST \$25 Arugula, roasted tomatoes, ricotta cheese, and two poached eggs

CASERO FRENCH TOAST (3 pcs) \$26 Spiced sugar, mascarpone mousse, and berries compote

## SIDES

Sliced banana\$3Sliced avocado\$5Roasted potatoes\$6Fresh fruit\$8Fresh berries\$8

## BEER

IMPORTED & LOCAL BEER 355 ml \$7 Corona Pacifico

MEXICAN ARTISIAN BEER 355 ml \$10 Colimita, Lager Baja Brewing, Peyote, Pale Ale Baja Brewing, AY AY AY, IPA

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# SIGNATURE COCKTAIL

AL-MANGO GIN \$19 Gin Condensa, Galiano liquor, lime juice, mango pure, and romero syrup

CASERONNO \$19 Ron Havana 7, Amaretto, almond milk, and espresso coffee

MAKERS FARM \$19 Maker Marks, Damiana liquor, lime juice, basil, and agave syrup

CHARALITO \$19 Tequila Patrón, Gen Campari, grapefruit juice celery bitter, tonic water

# CLASSICS

MARGARITA \$19 Tequila Patron Silver, fresh lime juice, and triple sec

MOJITO \$19 Rum Bacardi, lime juice, mint, and simple syrup

PIÑA COLADA \$19 Rum Bacardi, coconut cream, and pineapple juice

APEROL SPRITZ \$19 Aperol, sparkling wine, and soda water

MEZCALITA \$19 Mezcal Unión, lime juice, and triple sec KIDS MENU

BREAKFAST

FAVORITE CEREALS \$8 Glass of milk 220ml, corn flakes or frosted flakes

### BUTTER MILK PANCAKES (2 pcs) \$15

WAFFLE (1 pc) \$15 Whipped cream and berries

ANY STYLE EGGS (1 egg) \$15

With choice of toast (1 pc) Scrambled, fried or poached, served with roasted potatoes and cherry tomatoes

SEASONAL FRUIT PLATE \$16 Honey and lemon segments

OATMEAL \$16 Green apple and berries

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# LUNCH

12 PM - 11 PM

## STARTERS

MEXICAN CHICKEN SOUP \$15 Chicken broth with white rice, vegetables and shredded chicken

VICEROY HOT DOG (120 g) \$15 Beef hot dog, bun, pico de gallo, cabbage, cheddar cheese, bacon bits, jalapeño

CASERO TORTILLA SOUP \$17 Avocado, sour cream, panela cheese, pork rinds, guajillo chili and crispy tortilla

GUACAMOLE \$17 Fresh panela cheese, pico de gallo, and chips

HOT WINGS (140 g) \$17 Chicken wings with ranch and buffalo sauce, crudites CAESAR SALAD \$19 Parmesan cheese, croutons, and anchovies (20g)

COBB SALAD \$22 Avocado, tomato, bacon(30g), corn, boiled egg (1pcs), and blue cheese dressing.

ENHANCE YOUR SALAD WITH:

Chicken (60 g) \$6 Grilled Shrimp (60 g) \$8 Beef steak (60 g) \$8

CATCH OF THE DAY CEVICHE (100 g) \$23 Peruvian peanut, "tiger milk", soy sauce, ginger, jicama, onion, cucumber

CAMPECHANO CEVICHE \$25 Shrimp (35g), octopus (35g), fish of the day (35g), "bloody mary sauce", celery, tomato, onion, cucumber, flour chicharron

## ARTISAN WHOLE LEAF TEA BY TESIS 220 ML \$7

FOREST RED FRUITS / MASALA CHAI CHAMOMILE / GREEN TEA (CITRUS SENCHA) ENGLISH BREAKFAST (BLACK TEA) non-dairy milk, almond, soy, coconut, rice available

## OTHER DRINKS

FRESH COCONUT WATER \$9
Red Bull 355ml \$12
Red Bull Sugar Free 355ml \$12
Ginger Soda 355ml \$12
Mineral water premium (650 ml) \$12
Natural water premium (650 ml) \$12
CARAJILLO \$16
MIMOSA \$19
MARGARITA MIX JUG (SERVED 10) \$90

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## HOT SPECIALTIES SELECTIONS 220 ML

BLEND SELECTION OF VERACRUZ AND CHIAPAS ORGANIC COFFEE

1/2 lt Coffee carafe \$15
Caffeinated or Decaffeinated
1 lt Coffee carafe \$25

CASERO HOT CHOCOLATE \$13 100% Mayan Cocoa

ESPRESSO 75 ML \$4 OR DOUBLE ESPRESSO 150 ML \$5

## ARTE + LATTE 220 ML

LATTE, CAPPUCCINO, ICED COFFE \$6

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# CASERO'S

## QUESADILLAS (3pcs) \$18

Flour tortillas with a blend of Mexican cheese, guacamole, pico de gallo *ENHANCE your quesadilla with:* Chicken (60g) \$6 Shrimp (60g) \$8

Steak (60g) \$8

# TORTA YUCATECA \$24

Bread roll, pulled pork "pibil" style (70g), cured onion, black beans, lettuce, tomato, avocado, mozzarella cheese

FISH & CHIPS (170g) \$26 Jalapeño tartar sauce, and French fries

## CLUB SANDWICH \$26

Turkey breast (30g), bacon(30g), provolone cheese, avocado, tomato, lettuce, mayonnaise, French fries

#### CABO BURGER (170g/6oz) \$26

Tomato, onion, lettuce, chipotle mayonnaise, French fries add on's: bacon(30g), cheddar cheese, avocado, caramelized onion, fried egg (1pcs), mushrooms \$3 per extra ingredient

### CATCH OF THE DAY (170g) \$28

Creamy orzo with grilled corn, smoked provolone, green beans, spring onions, macha chili oil

#### VICEROY BURGER (240g) \$38

Bacon (30g), caramelized onion, mozzarella cheese, avocado, lettuce, tomato, chipotle mayonnaise, French fries

## STREET TACOS

CARNITAS (2PCS) (120g) \$22 Corn tortilla, pork shoulder confit, pineapple and pico de Gallo

CATCH OF THE DAY(2pcs) (120g) \$23 Corn tortilla, glazed black adobo, onion, caramelized onion, avocado cream

ASADA TACO (2 pcs)(120g), \$24 Corn tortilla, cheese crust, criolla sauce, and side of Charros Beans

SHRIMP TEMPURA(2pcs) (120g) \$25
Flour tortilla, chipotle mayonnaise, and
mixed cabbage

## **VEGETARIAN OPTIONS**

CUCUMBER GAZPACHO \$17 Chilled cucumber and green apple soup with goat cheese, yogurt, and heirloom tomato salad

VEGETARIAN FAJITAS (2 pcs) \$17 Mozzarella cheese and refried beans

IMPOSSIBLE BURGER (120g) \$26 Vegan mozzarella cheese, tomato, onion, avocado, spread and lettuce, fries.

## PASTAS

CHOOSE YOUR OWN SAUCE: \$21 Pomodoro aglio e olio e pepperoncino

CHOOSE YOUR OWN PASTA: Spaghetti(130g), Fusilli(130g)

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# **DRINKS MENU**

## DESSERTS



MINI CUPS 3.60Z \$8

## VANILLA

CHOCOLATE STRAWBERRY DULCE DE LECHE

APPLE STRUDEL \$14 Dried apple, vanilla ice cream

CHEESECAKE WITH MEZCAL \$14 Citrus jam, grilled peach, and orange sorbet

CHURROS \$15 Our churros are gluten free, caramel sauce, and vanilla sauce

## CHOCOLATE TEXTURES \$15

Chocolate cake, dark ganache, strawberries, vanilla ice cream

## KIDS MENU

LUNCH 12PM TO 11PM

QUESADILLAS (2pcs) \$12 With guacamole, pico de gallo ENHANCE your quesadilla with: Chicken (60g) \$6 Shrimp (60g) \$8 Beef (60g) \$8

MAC & CHEESE \$13 Parmesan cheese side

BEEF SLIDER (2pcs) (120g) \$15 Cheddar cheese, tomato, lettuce, and French fries

FISH AND CHIPS (3pcs) (120g) \$18 Tartara sauce, and French fries

CHICKEN FINGERS(4pcs) (120g) \$18 French fries and ketchup

### COOKIE SANDWICH (1 pcs) \$10

Select a flavor Vanilla or chocolate (1 scoop)

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# **OVER NIGHT**

### 11 PM - 6 AM

VICEROY HOT DOG (120g) \$15 Beef hot dog, bun, pico de gallo, cabbage, cheddar cheese, bacon bits, jalapeño

SINCRONIZADAS (2 PCS) \$16
Guacamole, ham(30g), pico de gallo, and
mozzarella cheese

CASERO TORTILLA SOUP \$17 Avocado, sour cream, Panela cheese, pork rind and crispy tortilla

HOT WINGS (140g) \$17 Chicken wings with ranch and buffalo sauce, crudites

GUACAMOLE \$17 Fresh panela cheese, pico de gallo, and chips

CAESAR SALAD \$19 Parmesan cheese, croutons, and anchovies (20g) ENHANCE YOUR SALAD WITH: Chicken (60 g) \$6

#### CABO BURGER (170g/6oz) \$26

Tomato, onion, lettuce, chipotle mayonnaise, and French fries add on's: bacon(30g), cheddar cheese, avocado, caramelized onion, fried egg(1pcs), mushrooms \$3 per extra ingredient

#### CLUB SANDWICH \$26

Turkey breast(30g), bacon(30g), provolone cheese, avocado, tomato, lettuce, mayonnaise, and French fries.