## VICEROY

IN-ROOM DINING MENU

## BREAKFAST

## BAKERY

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 220 ml
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
ACAI BOWL \$22
Banana, berries, kiwi, coconut, almond, and chia pudding

## WINE BY THE GLASS ${ }^{150 \mathrm{ml}}$

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
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## 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
SP|CY SAUCES \$1.5
Árbol chili, habanero, molcajete

## 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

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## BEER

I MPORTED \& LOCAL BEER $355 \mathrm{ml} \$ 7$
Corona
Pacifico

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

## 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

MOJ|TO \$19
Rum Bacardi, lime juice, mint, and simple syrup

P| NA 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 220 ml , corn flakes or frosted
flakes
BUTTER MI LK PANCAKES (2pcs) \$15
WAFFLE (I 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 $220 \mathrm{~mL} \$ 7$

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

## OTHER DRINKS

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

## 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 ( 60 g ) \$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

VI CEROY BURGER (240g) \$38
Bacon (30g), caramelized onion, mozzarella cheese, avocado, lettuce, tomato, chipotle mayonnaise, French fries

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

CUCUMBER GAZPACHO \$17
Chilled cucumber and green apple soup with goat cheese, yogurt, and heirloom tomato salad
VEGETARIAN FAJ|TAS (2 pcs) \$17
Mozzarella cheese and refried beans
| MPOSS| BLE 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)

## DESSERTS

## Häagen-Dars

MINI CUPS 3.60Z \$8

VANI LLA
CHOCOLATE
STRAWBERRY
DULCE DE LECHE
APPLE STRUDEL \$14
Dried apple, vanilla ice cream
CHEESECAKE WI TH MEZCAL \$14
Citrus jam, grilled peach, and orange sorbet
CHURROS \$15
ur churros are gluten free, caramel sauce, and vanilla sauce

CHOCOLATE TEXTURES \$15
Chocolate cake, dark ganache, strawberries, vanilla ice cream

# OVER NIGHT 

## KIDS MENU

LUNCH
12PM TO 11PM

QUESADILLAS (2pes) \$12
With guacamole, pico de gallo
ENHANCE your quesadilla with:
Chicken (60g) \$6
Shrimp (60g) \$8
Beef ( 60 g ) $\$ 8$
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 (4pes) (120g) \$18 French fries and ketchup

COOKIE SANDWICH (1pes) \$10
Select aflavor
Vanilla or chocolate
(1 scoop)

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 WI NGS (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 30 g ), bacon $(30 \mathrm{~g})$, provolone cheese avocado, tomato, lettuce, mayonnaise, and French fries.


[^0]:    Sliced banana \$3
    Sliced avocado \$5
    Roasted potatoes \$6
    Fresh fruit
    Fresh berries \$8

