

DESAYUNOS

ENTRADAS

Pan Dulce 1 pz Pan dulce a su selección	\$50.00
Fruta de la estación Fruta fresca de temporada	\$145.00

HUEVOS

Huevos canarios Dos huevos estrellados sobre una sincronizada de tortilla de maíz bañados en salsa "Canarios"	\$240.00
Huevos a elegir Dos huevos revueltos o fritos acompañados de frijoles refritos con opcion de (escoger una) Machaca Chilorio Jamón A la mexicana	\$195.00

BEBIDAS

Café Americano Refill	\$60.00 + \$20.00
Jugo de manzana Preparado con manzanas de Cuauhtémoc	90.00
Chocolate caliente	\$85.00
Té de manzanilla Té nacional	\$50.00

CAFÉ NESPRESSO

Café Americano Lungo Forte Refill	\$75.00 + \$25.00
Café Espresso Refill	\$75.00 + \$25.00
Café Capuccino	\$90.00

PLATILLO FUERTE

Chilaquiles en salsa de chilaca Crujientes totopos con salsa de chilaca <i>Con pollo 120 gr</i> <i>Con huevo 1 pz</i>	\$185.00 <i>\$50.00</i> <i>\$45.00</i>	Molletes Con frijoles y queso menonita acompañados de salsa pico de gallo <i>Estilo Carrington con chilaquiles y chilorio</i>	\$195.00 + \$65.00
Waffles 160g Waffles con mantequilla y reducción de manzana de Cuauhtémoc	\$160.00		

BREAKFAST & BRUNCH

APPETIZERS

Sweet bread 1 pc Your choice of sweet bread	\$50.00
Fresh Fruit Seasonal fresh fruit	\$145.00

BEVERAGES

Coffee Refill	\$60.00 + \$20.00
Apple Juice Made with Cuauhtémoc apples	\$90.00
Hot chocolate	\$85.00
Chamomile infusion Domestic tea	\$50.00

EGGS

“Canarios” eggs Two fried sunny side up eggs on top of a corn tortilla quesadilla sincronizada, drenched in “Canarios” salsa	\$240.00
Eggs of choice Two eggs scrambled or fried served with pork beans choice of (choose 1) Machaca (Shredded beef) Chilorio (Seasoned shredded pork) Ham “Mexicana” Style (tomatoes, onion, and green chile)	\$195.00

NESPRESSO COFFEE

Lungo Forte Refill	\$75.00 + \$25.00
Espresso Refill	\$75.00 + \$25.00
Capuccino	\$90.00

MAIN COURSE

Green chilaca salsa Chilaquiles Crunchy tortilla chips with green “chilaca” sauce	\$185.00
<i>With chicken 120 gr</i>	<i>\$50.00</i>
<i>With egg 1 pz</i>	<i>\$45.00</i>

Molletes With beans and “Menonita” cheese accompanied with pico de gallo salsa	\$195.00
<i>Carrington Style with chilaquiles and Chilorio</i>	<i>+ \$65.00</i>

Waffles Waffles with butter and Cuahutemoc apple reduction	\$160.00
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ENTRADAS

Fideo seco a los 3 chiles Servido con queso panela, crema, salsa de chilpotle y aguacate	\$140.00	Aguachile de camarón “Tarámuri” Con arí y chile chiltepín, receta Tarámuri	\$295.00
Ensalada César Con aderezo César y un toque de chilpotle Con pollo	\$210.00 + \$50.00	Coctel de camarón Tradicional coctel estilo Los Mochis con Clamato, chile chiltepín, cebolla y pepino	\$295.00
Guacamole con totopos	\$170.00	Papas a la francesa	\$130.00

PLATILLO FUERTE

Pollo a la parmesana Fajitas de pechuga empanizada con queso parmesano sobre una cama de ensalada César	\$295.00	Filete de pescado zarandeado Filete de pescado a las brasas con adobo ligeramente picante	\$390.00
Chicharrón de Rib eye Rib eye al horno con guacamole y chiles toreados	\$395.00	Hamburguesa vegetariana Hamburguesa con hongo portobello, cebolla caramelizada y queso menonita	\$230.00
Pescado “Rodrigo” Filete de pescado desmenuzado con salsas negras, limón, cebolla, cilantro y chile verde picado. Listo para taquear	\$310.00	Hamburguesa “Chepe” En pan brioche a las brasas, queso, provolone, pork belly, salsa BBQ y cebolla caramelizada	\$360.00
New York En horno Jospier con puré de papa	\$530.00	Arrachera de res Acompañado con guacamole y quesadilla	\$345.00

POSTRES

Waffles Waffles con mantequilla y reducción de manzana de Cuauhtémoc	\$120.00	Brownie de doble chocolate	\$120.00
Ate con queso	\$120.00	Pastel de elote	\$120.00

APPETIZERS

Mexican Brothless noodles in three chile sauce Served with panela cheese, cream, chilpotle and avocado	\$140.00	“Taramuri” shrimp aguachile A Taramuri recipe with ari and chiltepin chile	\$295.00
Caesar Salad Caesar salad with a hint of chipotle With chicken	\$210.00 + \$50.00	Shrimp cocktail Los Mochis style cocktail with Clamato, onion and chiltepin chile	\$295.00
Guacamole and tortilla chips	\$170.00	French Fries	\$130.00

MAIN COURSE

Chicken parmigiana Breaded chicken fajitas with parmesan cheese and Caesar salad	\$295.00	“Zarandeado” style fish filet Grilled fish filet with a slightly spicy rub	\$390.00
Rib eye “Chicharron” Roasted rib eye with guacamole and charred chiles	\$395.00	Veggie burger With portobello mushroom, caramelized onion and “menonita” cheese	\$230.00
“Rodrigo” fish filet Shredded fish filet with “salsa negra”, lime, onion and cilantro. Ready to make tacos	\$310.00	Chepe Burger Grilled beef burger, cheese, pork belly, BBQ sauce and caramelized onion	\$360.00
New York Made in Josper oven with smashed potato	\$530.00	Beef flank steak Accompanied guacamole and quesadilla	\$345.00

DESSERTS

Waffles Waffles with butter and Cuahutemoc apple reduction	\$120.00	Double chocolate Brownie	\$120.00
Quince pureed jelly and cheese	\$120.00	Sweet corn cake	\$120.00

BAR

Papas Saratoga Preparadas con limón, salsas negras, Valentina	\$120.00
Orden de aceitunas Preparadas con limón, salsas negras y Valentina	\$120.00
Cacahuates japoneses Preparados con limón, Clamato, salsas negras	\$120.00
Guacamole con totopos	\$170.00
Papas a la francesa	\$130.00
Hamburguesa “Chepe” En pan brioche a las brasas, queso cheddar, queso, pork belly, salsa BBQ y cebolla caramelizada	\$360.00

BAR

Saratoga chips Prepared with lime, "salsa Negra", Valentina	\$120.00
Order of olives Prepared with lime, "salsa negra" and Valentina	\$120.00
Japanese style peanuts Prepared with lime, "salsa Negra", Valentina	\$120.00
Guacamole with tortilla chips	\$170.00
French Fries	\$130.00
Chepe Burger Grilled beef burger, cheese, pork belly, BBQ sauce and caramelized onion	\$360.00

CLASE TURISTA

Guacamole con totopos	\$170.00	Hamburguesa con queso	\$225.00
Papas a la francesa	\$130.00	Hamburguesa con queso cheddar y papas a la francesa	
Filete de pescado “Rodrigo”	\$310.00	Hamburguesa vegetariana	\$230.00
Filete de pescado desmenuzado con salsas negras, limón, cebolla, cilantro y chile verde picado. Listo para taquear		Hamburguesa con hongo portobello, cebolla caramelizada y queso menonita	
Fideo seco a los 3 chiles	\$140.00	Milanesa de pollo empanizada	\$290.00
Servido con queso panela, crema salsa de chilpotle y aguacate		Con ensalada mixta	
		Arrachera de res	\$345.00
		Acompañado con guacamole y quesadilla	

POSTRES

Ate con queso	\$120.00
Brownie de doble chocolate	\$120.00

ECONOMY CLASS

Guacamole with chips	\$170.00	Cheeseburger	\$225.00
French fries	\$130.00	With house dressing and French fries	
“Rodrigo” fish filet	\$310.00	Veggie burger	\$230.00
Shredded fish filet with “salsa negra”, lime, onion and cilantro. Ready to make tacos		With portobello mushroom, caramelized onion and “menonita” cheese	
Mexican brothless noodles	\$140.00	Chicken Schnitzel	\$290.00
in three chile sauce		With mixed salad	
Served with panela cheese, cream, chilpotle and avocado		Beef flank steak	\$345.00
		Accompanied guacamole and quesadilla	

DESSERTS

Double chocolate Brownie	\$120.00
Quince pureed jelly with cheese	\$120.00

BEBIDAS

TEQUILAS

•Don Julio 70	\$285.00
•Don Julio blanco	\$195.00
•Don Julio reposado	\$195.00

BRANDY

•Torres 10	\$170.00
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GINEBRA

•Tanqueray	\$240.00
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LICORES

•Aperol	\$210.00
•Licor 43	\$210.00

MEZCAL

•400 Conejos joven	\$190.00
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WHISKY

•Jack Daniels old N.7	\$220.00
•Johnnie Walker Black	\$280.00
•Johnnie Walker Red	\$190.00

SOTOL

•Noche luna	\$280.00
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VINO

•Mariatinto 750 ml	\$1,800.00
•Chepe Tinto 750 ml	\$850.00
•Crucillon rosado 750 ml	\$600.00
•Crucillon blanco 750ml	\$600.00

VINO POR COPEO

•Chepe Tinto 200 ml	\$290.00
•Crucillon rosado 200 ml	\$170.00
•Crucillon blanco 200 ml	\$170.00

RON

•Bacardí carta blanca	\$135.00
•Zacapa 23	\$340.00

VODKA

•Absolut azul	\$185.00
•Stolichnaya	\$195.00

COCTELERÍA

•Clamato preparado	\$110.00
•Old fashioned	\$265.00
•Piña colada	\$190.00
•Mojito frutos rojos	\$230.00
•Aperol spritz	\$230.00
•Margarita	\$185.00
•Cosmopolitan	\$260.00
•Daiquiri	\$190.00
•Carajillo	\$230.00

COGNAC

•Hennessy vsop 60 ml	\$360.00
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CERVEZA

•Cerveza de Barril Gardenia	\$100.00
•Victoria 355 ml	\$80.00
•Corona light 355 ml	\$80.00
•Pacífico 355 ml	\$80.00
•Modelo Especial 355 ml	\$80.00
•Serv. Clamato	\$70.00
•Serv. Michelado	\$35.00
•Serv. Cubano	\$35.00

BEBIDAS SIN ALCOHOL

•Refrescos (Coca Cola, Sidral, Sprite)	\$65.00
•Agua natural	\$50.00
•Agua Quina	\$65.00
•Naranja	\$60.00
•Limonada	\$60.00
•Uvula	\$60.00
•Piñada	\$80.00

Todos los Destilados son de 2 oz.
*Los precios incluyen IVA y se muestran en moneda nacional.

Propinas no incluidas. Asegurate de recibir tu ticket de compra.
En caso contrario, tu consumo será gratuito.

BEVERAGE

TEQUILA

•Don Julio 70	\$285.00
•Don Julio blanco	\$195.00
•Don Julio reposado	\$195.00

BRANDY

•Torres 10	\$170.00
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GIN

•Tanqueray	\$240.00
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LIQUOR

•Aperol	\$210.00
•Licor 43	\$210.00

MEZCAL

•400 Conejos joven	\$190.00
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WHISKY

•Jack Daniels old N.7	\$220.00
•Johnnie Walker Black	\$280.00
•Johnnie Walker Red	\$190.00

SOTOL

•Noche luna	\$280.00
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WINE

•Mariatinto 750 ml	\$1,800.00
•Chepe Tinto 750 ml	\$850.00
•Crucillon rosado 750 ml	\$600.00
•Crucillon blanco 750ml	\$600.00

WINE BY THE GLASS

•Chepe Tinto 200 ml	\$290.00
•Crucillon rosado 200 ml	\$170.00
•Crucillon blanco 200 ml	\$170.00

RUM

•Bacardí carta blanca	\$135.00
•Zacapa 23	\$340.00

VODKA

•Absolut azul	\$185.00
•Stolichnaya	\$195.00

COCKTAILS

•Clamato	\$110.00
•Old fashioned	\$265.00
•Piña colada	\$190.00
•Red berries Mojito	\$230.00
•Aperol spritz	\$230.00
•Margarita	\$185.00
•Cosmopolitan	\$260.00
•Daiquiri	\$190.00
•Carajillo	\$230.00

COGNAC

•Hennessy vsop 60 ml	\$360.00
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BEER

•Gardenia tap beer	\$100.00
•Victoria 355 ml	\$80.00
•Corona light 355 ml	\$80.00
•Pacífico 355 ml	\$80.00
•Modelo Especial 355 ml	\$80.00
•Clamato add on	\$70.00
•Michelado add on	\$35.00
•Cubano add on	\$35.00

NON ALCOHOLIC

•Soft drinks (Coca Cola, Sidral, Sprite)	\$65.00
•Bottled water	\$50.00
•Agua Quina	\$65.00
•Orangeade	\$60.00
•Lemonade	\$60.00
•Uvola	\$60.00
•Virgin Piña Colada	\$80.00