# SERVICIO A LA HABITACIÓN

El Servicio a la Habitación está disponible las 24 horas, elija sus favoritos del menú de Servicio a la Habitación y llame a la ext. 132 para ordenar.

## DESAYUNOS

Disponible de 7 a.m. a 11:30 a.m.

### Jugo y fruta

**Plato de fruta $139**
Fruta de temporada

**Plato de frutos rojos $349**
Exquisita selección de frutos del bosque con queso cottage, miel y almendras

**Jugos frescos $120**
Naranja, toronja, piña, papaya, betabel, zanahoria, verde y de fruta de temporada

**Smoothies $220**
Smoothie de fruta fresca

**Yogur**
Yogur natural con fruta
- **Solo $90**
- **Con frutos rojo $129**

### Bakery y extras

**Canasta de panes dulces $79**
3 piezas de pan dulce

**Canasta de pan $99**
Pan recién horneado integral o blanco

**Pan francés $189**
Pan brioche con canela y azúcar mascabado

**Hotcakes o waffles $240**
Con jamón, tocino, salchicha o nuez

**Bagel de salmón $299**
Pan hecho de trigo con salmón ahumado, queso crema y alcaparras

**Croissant de pavo y queso $139**
Jamón de pavo, queso gruyere, tomate fresco, cebolla morada y mezcla de lechugas

**Selección de cereales $129**
Corn Flakes, Choco Krispies, All Bran y Froot Loops, servido con plátano

**Muesli $129**
Avena, yogur natural, fruta picada, pasas y almendras

**Avena $90**
Avena caliente con leche o agua, canela, azúcar y fruta de temporada

### Huevos y Omelettes

**Huevos al gusto $179**
Fritos, revueltos, pochados o duros con tu elección de salchicha, jamón o tocino, servidos con papa hash brown

**Huevos rancheros $189**
Fritos sobre tortilla frita y bañados de salsa roja

**Claras $259**
Revueltas con espinaca y queso panela asado

**Omelette de 3 quesos $279**
Queso de cabra, mozzarella y panela servido con papa hash brown

**Omelette de salmón $299**
Omelette de tres huevos, relleno de salmón ahumado

**Benedictinos $335**
Huevos pochados sobre muffin inglés y lomo canadiense, coronados con salsa holandesa

### Especialidades

**Huevos Grand $319**
Huevos fritos sobre cama de papa y lascas de jamón serrano, cremoso de parmesano y arúgula

**Huevo Valladolid $215**
Huevos revueltos con longaniza de Valladolid, cochinita y frijoles refritos

### Toques Mexicanos

**Gordita de requesón $189**
Antojito de masa relleno de requesón en salsa verde cremosa y cubierto con queso doble crema y cotija

**Huarache ahogado $159**
Cubierto con frijoles y chicharrón prensado, servido sobre salsa ranchera y coronado con huevo estrellado

**Huevos Motuleños $189**
Un clásico yucateco, huevos fritos servido sobre tortillas crujientes bañados de salsa roja, jamón, chicharo y plátano frito

**Quesadilla $199**
Tortilla de harina rellena de queso oaxaca y champiñones, acompañada de guacamole, chiltomate y frijoles refritos

**Chilaquiles**
Crujientes tortillas de maíz bañadas en salsa de su elección roja o verde, servidos con cebolla, cilantro, crema y queso cotija
- **Clásicos $179**
- **Pollo $230**
- **Huevos estrellados $220**

### Desayunos Temáticos

**Americano $449**
Café, plato de fruta, jugo a su elección naranja, toronja, verde o zanahoria. Huevo revuelto o frito acompañado con salchicha, tocino o jamón y pan de caja tostado.

**Continental $269**
Café o té, pan de caja tostado, mantequilla y miel o mermelada

**Desayuno yucateco $399**
Café, jugo de naranja, huevos motuleños, pan dulce, mantequilla y complementos

**Desayuno saludable $320**
Plato de fruta, jugo verde, omelette de claras, acompañado de calabacitas y espinaca salteada

**Desayuno del chef $405**
Cafe o té, jugo naranja, toronja o verde, fruta de temporada, huevos Grand Residences (huevos fritos sobre cama de papa y lascas de jamón serrano, cremoso de parmesano y arúgula)

## MENÚ TODO EL DIA

Disponible de 12 a 10:30 p.m.

### Sopas y ensaladas

**Sopa de lima $215**
Tradicional sopa yucateca con pollo desmenuzado, tortilla frita y tomate

**Sopa azteca tradicional $235**
Tortilla frita, caldillo de jitomate, epazote, queso cotija, crema, aguacate y chile frito

**Sopa de la Nonna $215**
Fondo de verduras con hortalizas

**Ensalada César**
Clásica ensalada con queso parmesano
- **Clásica $250**
- **Pollo 120g $289**
- **Camarón 120g $389**

**Ensalada Mediterránea $225**
Mezcla de lechugas iceberg y sangría, queso añejo, uva, manzana verde, nuez, crotones, vinagreta de yogurt y miel de abeja

**Ensalada verde Grand Residences $239**
Puré de chícharo, espárragos, chayote parrillado, ejote francés, calabaza local, espinaca y pesto de pepita

### Platos Fuertes

**Pesca del dia $619**
200 gramos de pescado del día, cocinado a la talla, servido sobre esquites salteados y mayonesa de yuzu

**Tampiqueña $479**
180 gramos de tira de filete de res, acompañado de chiles toreados, cebolla cambray, rajas poblanas, frijoles refritos y enchilada

**Linguini tutto de mare $320**
Pasta al dente cocida con ajo, camarón, calamar, callo de almeja, vino blanco y queso parmesano

**Pechuga de pollo a la parmesana $320**
150 gr de pechuga de pollo empanizada y gratinada con queso mozzarella, sobre pasta fetuccini al pesto de albahaca cremoso y salsa de tomate

### Sándwiches, Croissants y Bagels

**Pepito de res $319**
Pan ciabatta, aderezo de chipotle, frijoles, aguacate, lechuga y tomate, acompañado de papa francesa

**BLT $290**
Lechuga, tomate y tocino con papas a la francesa

**Hamburguesa $370**
Bollo de trigo, carne black angus a la parrilla, queso cheddar, lechuga francesa, cebolla morada, jitomate y pepinillos, acompañada de papa francesa

**Hot dog $239**
Bollo de trigo, salchicha gigante de res a la parrilla, mostaza antigua, cebolla caramelizada, jitomate y tocino, acompañado de papa francesa

**Club sándwich clásico $259**
Acompañado de papas a la francesa

**Nachos**
Totopos de maíz con frijoles, salsa de queso, guacamoles, salsa mexicana y chiles en rajas.
- **Básica $309**
- **Pollo $329**
- **Res $369**

### Pizzas

Todas nuestras pizzas están elaboradas con una selección de ingredientes frescos. Todas las pizzas rinden 8 porciones

**Mediterránea $299**
Salsa de tomate, queso mozzarella, aceitunas, anchoas, pimiento morrón, aceite de oliva, ajo y orégano

**BBQ $299**
Salsa BBQ, queso mozzarella y pechuga de pollo a la parrilla

**Cuatro quesos $299**
Salsa de tomate, queso mozzarella, gorgonzola, queso de cabra y gruyere

**Pepperoni $299**
Salsa de tomate, pepperoni y queso mozzarella

**Margarita $299**
Salsa de tomate, queso mozzarella, aceite de olivo y albahaca

### Postres

**Pastel de chocolate $230**
Bizcocho de chocolate libre de gluten con relleno de ganache de chocolate y un toque de Grand Marnier

**Pastel de queso $230**
Cremoso pastel de queso horneado

**Brownie $230**
Servido con cremoso helado de vainilla

**Red velvet $230**
Bizcocho esponjoso cubierto de buttercream y servido con salsa de frutos rojos

**Helados $210**
- **Chocolate**
- **Vainilla**
- **Fresa**
- **Coco**

## MENÚ NOCTURNO

Disponible de 11 p.m. a 6:30 a.m.

**Sopa azteca tradicional $235**
Tortilla frita, caldillo de jitomate, epazote, queso cotija, crema, aguacate y chile frito

**Ensalada César**
Clásica ensalada con queso parmesano
- **Natural $250**
- **Pollo 120g $289**
- **Camarón 120g $389**

**Hamburguesa $370**
Bollo de trigo, carne black angus a la parrilla, queso cheddar, lechuga francesa, cebolla morada, jitomate y pepinillos, acompañada de papa francesa

**BLT $290**
Lechuga, tomate y tocino con papas a la francesa

**Wrap de pollo $390**
Tiras de pollo, lechuga, tomate, queso mozarella y aderezo de chipotle envuelto en tortilla de harina, servido con papas fritas

**Club sándwich clásico $259**
Acompañado de papas a la francesa

**Pepperoni $299**
Salsa de tomate, pepperoni y queso mozzarella

**Margarita $299**
Salsa de tomate, queso mozzarella, aceite de olivo y orégano

**Pastel de chocolate $230**
Bizcocho de chocolate libre de gluten, con relleno de ganache de chocolate

**Pastel de queso $230**
Cremoso pastel de queso horneado

## MENÚ PARA MADRUGADORES

Disponible de 6 a.m. a 6:50 a.m.

**Plato de fruta $139**
Fruta de temporada

**Jugos frescos $120**
Naranja, toronja, piña, papaya, betabel, zanahoria, verde y de fruta de temporada

**Yogur**
Yogur natural con fruta
- **Solo $90**
- **Con frutos rojo $129**

**Canasta de pan $99**
Pan recién horneado integral o blanco

**Croissant de pavo y queso $139**
Jamón de pavo, queso gruyere, tomate fresco, cebolla morada y mezcla de lechugas

**Selección de cereales $129**
Corn Flakes, Choco Krispies, All Bran y Froot Loops, servido con plátano

**Café $110**
Regular o descafeinado

**Té $110**
Pregunte por las opciones

# ROOM SERVICE

Choose your favorites from the following menu and call ext. 132 to place your order.

## BREAKFAST MENU

Available from 7 a.m. to 11:30 a.m.

### Juice and fruit

**Fruit plate $139**
Seasonal fruit

**Fruits of the forest plate $349**
Fruits of the forest with cottage cheese, honey and almonds

**Fresh fruit juice $120**
Orange, grapefruit, pineapple, papaya, beets, carrot, green juice and seasonal fruit juice

**Smoothies $220**
Made with fresh fruit

**Yogurt bowl**
Natural yogurt with fresh fruit
- **Plain $90**
- **With red berries $129**

### From the bakery and more

**Basket of pastries $79**
Three pastries

**Basket of bread $99**
Fresh baked brown or white bread

**French toast $189**
Brioche with cinnamon and brown sugar

**Pancakes or waffles $240**
With ham, bacon, sausages or nuts

**Salmon bagel $299**
Wholegrain bread with smoked salmon, cream cheese and capers

**Turkey and cheese croissant $139**
Turkey ham, Gruyère cheese, tomato, red onion and mixed lettuces

**Cereal selection $129**
Corn flakes, Choco Krispies, All Bran and Fruit Loops, served with banana

**Muesli $129**
Oats, natural yogurt and diced fresh fruit with raisins and almonds

**Oatmeal $90**
Hot oatmeal with milk or water, cinnamon, sugar and seasonal fruit

### Eggs & Omelets

**Eggs cooked to order $179**
Fried, scrambled, poached or hard boiled eggs served with a choice of sausage, ham or bacon and hash browns

**Ranchero-style eggs $189**
Fried eggs served on a fried tortilla with red chili sauce

**Egg whites $259**
Scrambled egg whites with spinach and grilled panela cheese

**Three-cheese omelet $279**
Omelet filled with goat cheese, mozzarella and panela cheese, served with hash browns

**Salmon omelet $299**
Three-egg omelet filled with smoked salmon

**Eggs Benedict $335**
Poached eggs on an English muffin with Canadian bacon and hollandaise sauce

### Specialties

**Grand Residences Eggs $319**
Fried eggs served on a bed of sliced potato and serrano ham with arugula and creamy Parmesan cheese sauce

**Valladolid-style eggs $215**
Scrambled eggs with Valladolid longaniza sausage, cochinita pibil or marinated slow-cooked pork and refried beans

### Mexican Touches

**Ricotta gordita $189**
Round corn patty filled with ricotta, served with creamy green chili sauce, topped with double cream cheese and cotija cheese

**Huarache ahogado $159**
Long corn patty topped with beans, chicharron pork skin and a fried egg, served with ranchero sauce

**Eggs Motuleños $189**
A classic dish from the Yucatan, fried eggs served on crisp tortillas with ham, peas and fried plantains and red sauce

**Quesadilla $199**
Flour tortilla filled with melted Oaxaca cheese and mushrooms, served with guacamole, chiltomate sauce and refried beans

**Chilaquiles**
Crisp corn tortillas served with a choice of red or green chili sauce, onion, coriander, cream and cotija cheese
- **Classic $179**
- **With chicken $230**
- **With fried egg $220**

### Themed breakfasts

**American $449**
Coffee, seasonal fruit and your choice of fruit juice - orange, grapefruit, green or carrot. Scrambled or fried eggs served with sausages, bacon or ham and toast

**Continental $269**
Coffee or tea with orange or green juice, toast, butter and honey or jam

**Yucatan-style breakfast $399**
Coffee, orange juice, Motuleño-style eggs, a pastry, butter, honey or jam

**Healthy breakfast $320**
Seasonal fruit selection, green juice, egg white omelet served with green salad, zucchini and sautéed spinach

**Chef's breakfast $405**
Coffee or tea, orange, grapefruit or green juice, Grand Residences eggs – fried eggs on a bed of sliced potato and serrano ham with arugula and creamy Parmesan cheese sauce

## ALL-DAY MENU

Served from 12 to 10:30 p.m.

### Soups & salads

**Lime soup $215**
Traditional Yucatecan soup with shredded chicken, fried tortilla slices and tomato

**Traditional Azteca soup $235**
Fried tortilla slices, tomato broth, epazote, cotija cheese, cream, avocado and fried chili

**La Nonna soup $215**
Made with mixed garden vegetables

**Caesar salad L4**
The classic salad with Parmesan cheese
- **Classic $250**
- **with Chicken 120g $289**
- **with Shrimp 120g $389**

**Mediterranean salad $225**
Mixed iceberg and sangria lettuces, aged cheese, grapes, crisp green apple, nuts, croutons, honey and yogurt vinaigrette

**Grand Residences green salad $239**
Pea puree, asparagus, grilled chayote, French beans, local squash, spinach and pumpkin seed pesto

### Main Course

**Catch of the day $619**
200g fish fillet marinated and cooked talla-style, served with sautéed corn and yuzu mayonnaise

**Tampiqueña $470**
180g beef fillet served with chargrilled chilis, spring onions, poblano chili slices, refried beans and an enchilada

**Linguine tutto di mare $320**
Pasta al dente cooked with garlic, shrimp, calamari, clams, white wine and Parmesan cheese

**Chicken Parmesan $320**
150g breaded chicken breast served with mozzarella au gratin on a bed of fettuccine with creamy basil pesto and tomato sauce

### Sandwiches, Croissants & Bagels

**Beef pepito $319**
Grilled beef in a ciabatta with beans, avocado, lettuce, tomato and chipotle dressing, served with French fries

**BLT $290**
Lettuce, tomato and bacon, served with French fries

**Hamburger $370**
Wheat bun, grilled Black Angus beef, Cheddar cheese, French lettuce, red onion, tomato and pickles, served with French fries

**Hot dog $239**
Wheat roll, jumbo grilled beef sausage, mustard, caramelized onion, tomato and bacon, served with French fries

**Classic club sandwich $259**
Served with French fries

**Nachos**
Tortilla chips with beans, cheese sauce, guacamole, pico de gallo and sliced chilies
- **Plain $309**
- **with Chicken $329**
- **with Beef $369**

### Pizzas

All our pizzas are made with a selection of fresh ingredients.
All pizzas serve eight portions.

**Mediterranean $299**
Tomato sauce, mozzarella cheese, olives, anchovies, bell pepper, olive oil, garlic and oregano

**BBQ $299**
BBQ sauce, mozzarella cheese and grilled chicken breast

**Four-cheese $299**
Tomato sauce, mozzarella, goat cheese, gorgonzola and Gruyère cheese

**Pepperoni $299**
Tomato sauce, pepperoni and mozzarella cheese

**Margarita $299**
Tomato sauce, mozzarella, basil drizzled with olive oil

### Desserts

**Gluten-free chocolate cake $230**
Gluten-free chocolate sponge with a chocolate ganache filling and a dash of Grand Marnier

**Cheesecake $230**
Creamy baked cheesecake

**Brownie $230**
Served with creamy vanilla ice cream

**Red velvet cake $230**
Light sponge with butter cream topping and red berry sauce

**Ice cream $210**
- **Chocolate**
- **Vanilla**
- **Strawberry**
- **Coconut**

## LATE NIGHT MENU

Served from 11 p.m. to 6:30 a.m.

**Traditional Azteca soup $235**
Fried tortilla slices, tomato broth, epazote, cotija cheese, cream, avocado and fried chili

**Caesar salad**
Classic salad with Parmesan cheese
- **Classic $250**
- **with Chicken 120g $289**
- **with Shrimp 120g $389**

**Hamburger $370**
Wheat bun, grilled Black Angus beef, Cheddar cheese, French lettuce, red onion, tomato and pickles, served with French fries

**BLT $290**
Lettuce, tomato and bacon with French fries

**Chicken wrap $390**
Grilled sliced chicken, lettuce, tomato, mozzarella cheese and chipotle chili dressing wrapped in a flour tortilla and served with French fries

**Classic club sandwich $259**
Served with French fries

**Pepperoni pizza $299**
Tomato sauce, pepperoni and mozzarella cheese

**Margarita pizza $299**
Tomato sauce, mozzarella cheese, olive oil and oregano

**Chocolate cake $230**
Sponge with a chocolate ganache filling

**Cheesecake $230**
Creamy baked cheesecake

## EARLY BIRD BREAKFAST

Served from 6 a.m. to 6:50 a.m.

**Fruit plate $139**
Seasonal fruit

**Fresh fruit juice $120**
Orange, grapefruit, pineapple, papaya, beets, carrot, green juice and seasonal fruit juice

**Yogurt bowl**
Natural yogurt with fresh fruit
- **Plain $90**
- **With red berries $129**

**Basket of bread $99**
Fresh baked brown or white bread

**Turkey and cheese croissant $139**
Turkey ham, Gruyère cheese, tomato, red onion and mixed lettuces

**Cereal selection $129**
Corn flakes, Choco Krispies, All Bran and Fruit Loops, served with banana

**Coffee $110**
Regular or decaf

**Tea $110**
Ask for our variety