

IN ROOM DINING MENU

BREAKFAST

SERVICE FROM 6:00 A.M. TO 11:00 A.M.

PLEASE DIAL EXTENSION 36

FRESH JUICES

GREEN (PINEAPPLE, CELERY, NOPAL CACTUS, PARSLEY, ORANGE) / GRAPEFRUIT / ORANGE

MILK

WHOLE MILK / SKIM MILK
LOW FAT MILK / LACTOSE - FREE MILK

VEGAN MILK

ALMOND MILK / SOY MILK / COCONUT MILK

TROPICAL FRUIT PLATTER

PAPAYA, MELON, WATERMELON AND PINEAPPLE

WARM OATMEAL (NO MILK ADDED)

SERVED WITH BANANA SLICES,
ACCOMPANIED WITH GRANOLA

BASKET OF PASTRIES (3 PCS)

TOAST WHITE OR 
WHOLE WHEAT BREAD (3 PCS)

GLUTEN FREE BREAD (2 PCS) 

SWEET CORN BREAD   

BAGEL WITH CREAM CHEESE  
& SALMON

VARIETY OF YOGURT

PLAIN / LIGHT / STRAWBERRY

VARIETY OF CEREALS

CORN FLAKES / FROSTED FLAKES / COCOA PUFFS
FROOT LOOPS / SPECIAL K

EGGS TO ORDER

FRIED / SCRAMBLED / OMELETTE
WHITE OMELETTE

CHOICE OF

HAM / ONION / SPINACH
MUSHROOM / CHEESE

SIDE ORDERS

SAUSAGE / BACON / HASH BROWN
FRIED BEANS

HOT CAKES / FRENCH TOAST / WAFFLES  

VEGAN HOT CAKES

MADE WITH OATMEAL, BANANA, AND CHIA

CHILAQUILES

TORTILLA CHIPS IN RED SAUCE
TOPPED WITH CHEESE, SOUR CREAM,
CORIANDER AND ONION

REGULAR COFFEE / DECAF COFFEE

TEA ASSORTMENT

CHAMOMILE / GREEN / ENGLISH BREAKFAST

SANDWICHES & SNACKS

SERVICE FROM 11:00 A.M. TO 6:00 A.M.

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HARD ROCK CAFE ORIGINAL RECIPE

ORIGINAL LEGENDARY BURGER

TOPPED WITH SMOKED BACON, CHEDDAR CHEESE,
GOLDEN FRIED ONION RING, CRISPY LETTUCE AND
VINE RIPENED TOMATO, SERVED WITH FRENCH FRIES

MINI HAMBURGERS WITH OR WITHOUT CHEESE (2)

SERVED WITH FRENCH FRIES

VEGGIE HAMBURGER

100% VEGETARIAN WITHOUT SOY
SERVED WITH FRENCH FRIES

CLUB SANDWICH

WITH HAM, CHICKEN AND CHEESE
SERVED WITH FRENCH FRIES

GRILLED FLANK STEAK SANDWICH

SERVED WITH SALAD AND FRENCH FRIES

HOT DOG

SERVED WITH FRENCH FRIES



HARD ROCK CAFE ORIGINAL RECIPE

TUPELO CHICKEN TENDERS (6 PCS.)

BONELESS, SEASONED AND BREADED CHICKEN
TENDERS, SERVED WITH HONEY-MUSTARD AND
HICKORY BAR-B-QUE SAUCES ON THE SIDE
SERVED WITH FRENCH FRIES

QUESADILLAS (3)

HOME MADE GUACAMOLE

SERVED WITH PICO DE GALLO AND TORTILLA CHIPS



LUNCH & DINNER

SERVICE FROM 11:00 A.M. TO 10:30 P.M.

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APPETIZERS

SHRIMP COCKTAIL

SERVED WITH BRANDY SAUCE, SLICED AVOCADO AND SALTED CRACKERS

SMOKED SALMON PLATE

SERVED WITH ONIONS, CAPERS & SALTED CRACKERS

HUMMUS

CHICKPEAS & SESAME DIP WITH OLIVE OIL, SERVED WITH SLICES OF BAKED PITA BREAD

CHIPS

BANANA, POTATOES, BEETS AND SWEET POTATOES

PEANUTS WITH OR WITHOUT CHILE

CHEESE NACHOS AND MEXICAN SALSA

SALADS

CAPRESE SALAD

TOMATO, MOZZARELLA AND PESTO

VEGAN TROPICAL SALAD

SPINACH AND LETTUCE SERVED WITH AVOCADO, OLIVES, ORANGE WEDGES, WITH MUSTARD & HONEY VINAIGRETTE DRESSING

CAESAR SALAD

CRISP ROMAINE LETTUCE, CROUTONS, PARMESAN CHEESE, SERVED WITH CAESAR DRESSING (OPTION TO ADD CHICKEN)

SOUPS

CHICKEN CONSOMMÉ

SERVED WITH RICE, DICED CHICKEN AND AVOCADO

SOUP OF THE DAY

MAIN ENTRÉES

SERVICE FROM 11:00 A.M. TO 10:30 P.M.

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GRILLED CHICKEN BREAST

SERVED WITH MIXED SALAD AND AVOCADO

MIXED FAJITAS (BEEF, CHICKEN OR MIXED)

SERVED WITH GUACAMOLE, FRIED BEANS AND WHEAT TORTILLAS

VEGETABLE FAJITAS

SERVED WITH GUACAMOLE, FRIED BEANS AND CORN TORTILLAS

GRILLED FLANK STEAK

SERVED WITH MUSHROOM SAUCE, GRATED CHEESE AND GUACAMOLE

CHICKPEA FALAFEL

SERVED WITH TAHINI SAUCE MADE OF SESAME SEEDS, ACCOMPANIED WITH A SMALL LETTUCE AND TOMATO SALAD

ENCHILADAS

FILLED WITH CHICKEN, COVERED IN GREEN SAUCE, SOUR CREAM, CHEESE & LETTUCE AND SERVED WITH FRIED BEANS

GRILL SALMON

SERVED WITH RICE, VEGETABLES AND CITRUS VINAIGRETTE

SPAGHETTI

POMODORO  / BOLOGNESE / WITH BUTTER  

DESSERTS

SERVICE FROM 11:00 A.M. TO 6:00 A.M.

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HARD ROCK CAFE ORIGINAL RECIPE

CHEESECAKE MADE WITH OREO COOKIE PIECES

MADE IN-HOUSE, WITH A GENEROUS HELPING OF OREO® COOKIES BAKED IN OUR RICH AND CREAMY NEW YORK -STYLE CHEESECAKE, WITH A DECADENT OREO® COOKIE CRUST

CHOCOLATE CAKE

FLAN















FRUIT PLATTER

TAPIOCA PUDDING

MADE WITH COCONUT MILK, MANGO AND MINT SAUCE

TURN UP THE VOLUME.....

FOOD AND BEVERAGE WITH ADDITIONAL CHARGE, TAX INCLUDED
SERVICE FROM 11:00 A.M. TO 6:00 A.M. PLEASE DIAL EXTENSION 36

LOBSTER TAIL   	USD \$22	\$440 PESOS
GRILLED LOBSTER TAIL SERVED WITH BUTTER, GARLIC, VEGETABLES AND RICE		
T BONE BLACK ANGUS  	USD \$12	\$240 PESOS
SEAFOOD PLATTER   	USD \$9.50	\$190 PESOS
GRILLED SHRIMP, SQUID, OCTOPUS, SCALLOPS AND MUSSELS SERVED WITH RICE AND VEGETABLES WITH BUTTER		
TRADITIONAL SHRIMP AGUACHILE  	USD \$9.50	\$190 PESOS
SHRIMPS WITH CUCUMBER, GARLIC, ONION, CORIANDER, SERRANO CHILI, LEMON AND GREEN TOMATO		
LOBSTER AND RIB EYE HAMBURGER    	USD \$19.50	\$390 PESOS
6 OZ. ANGUS BEEF, LOBSTER MEDALLIONS, TRUFFLE MAYONNAISE, BRIE CHEESE AND MICRO GREENS		

WINE

CHAMPAGNE & SPARKLING

MOËT & CHANDÓN BRUT IMPERIAL	USD \$58	\$1,200 PESOS
MOËT & CHANDÓN ROSÉ IMPERIAL	USD \$78	\$1,600 PESOS
MOËT & CHANDÓN ICE IMPERIAL	USD \$83	\$1,750 PESOS
PERRIER-JOUËT BRUT	USD \$65	\$1,350 PESOS
VEUVE CLICQUOT BRUT	USD \$70	\$1,450 PESOS
DOM PÉRIGNON BRUT	USD \$200	\$4,200 PESOS

BLUSH & WHITE WINE

MONTE XANIC, GRANACHE,	USD \$40	\$820 PESOS
CASA MADERO	USD \$30	\$670 PESOS
MUD HOUSE, SAUVIGNON BLANC	USD \$60	\$1,250 PESOS
DANZANTE, PINOT GRIGIO	USD \$42	\$870 PESOS
BANROCK STATION, CHARDONNAY	USD \$25	\$500 PESOS

RED WINE

FINCA FLICHTMAN ROBLE, CABERNET SAUVIGNON	USD \$20	\$ 420 PESOS
ZUCCARDI SERIE A, MALBEC	USD \$30	\$670 PESOS
VALLE SECRETO, CABERNET SAUVIGNON	USD \$37	\$780 PESOS
MONTE XANIC, GRAN RICARDO	USD \$83	\$1,750 PESOS
CASA MADERO 3V, CABERNET		
MERLOT-TEMPRANILLO	USD \$30	\$670 PESOS
SANTO TOMÁS, MERLOT	USD \$30	\$670 PESOS
IRONSTONE, MERLOT	USD \$30	\$670 PESOS
IRONSTONE RESERVA, CABERNET SUAVIGNON	USD \$95	\$2,050 PESOS

LOCAL CRAFT BEER

CERV MINERVA COLONIAL 355ML	USD \$2.50	\$50.00 PESOS
CERV MINERVA VIENA 355ML	USD \$2.50	\$50.00 PESOS
CERV MINERVA PALE ALE 355ML	USD \$2.50	\$50.00 PESOS
CERV MINERVA STOUT IMP 355ML	USD \$2.50	\$50.00 PESOS
CERV MINERVA IPA 355ML	USD \$3.00	\$60.00 PESOS
CERV ERDINGER NOT ALCOHOL 500ML	USD \$4.50	\$90.00 PESOS
CERV MINERVA 10 MIL PIES		
SAN CRISTOBAL NEIPA 355 ML	USD \$3.00	\$60.00 PESOS

SPIRITS

TEQUILA

JOSE CUERVO RVA LA FAMILIA 750ML	USD \$140.00	\$2,800.00 PESOS
HERRADURA SELECCION SUPREM 750ML	USD \$170.00	\$3,450.00 PESOS
MAESTRO TEQUILERO DIAMANTE	USD \$40.00	\$820.00 PESOS

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THE LONDON ORIGINAL BLUE 700 ML	USD \$40.00	\$820.00 PESOS
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RUM

FLOR DE CAÑA 12 AÑOS 750 ML	USD \$33.00	\$690.00 PESOS
ZACAPA CENTENARIO XO 750 ML	USD \$122.00	\$2,440.00 PESOS

WHISKY

JOHNNIE WALKER DOUBLE BLACK 750 ML	USD \$45.00	\$930.00 PESOS
BUCHANANS DE LUXE 18 AÑOS 750 ML	USD \$82.00	\$1,700.00 PESOS
CHIVAS REGAL ROYAL S. 21 AÑO 750ML	USD \$165.00	\$3,300.00 PESOS

COGNAC

COGNAC HENNESSY XO 700 ML	USD \$245.00	\$4,900.00 PESOS
COGNAC REMY MARTIN XO 700 ML	USD \$225.00	\$4,500.00 PESOS

MEZCAL

MEZCAL DOBA-YET	USD \$23.00	\$480.00 PESOS
MEZCAL COYOTE	USD \$48.00	\$980.00 PESOS
MEZCAL BARRIL	USD \$42.00	\$870.00 PESOS