

IN-ROOM DINING MENU

BREAKFAST 7 AM - 11 AM

BAKERY

HOMEMADE TOAST BREAD (3 pcs) \$10

White bread, gluten free or Whole grains, butter, and Miraflores organic honey

PASTRIES(1pcs) \$8 Croissant, chocolatine, cinnamon roll, Mexican concha or Danish

HARVEST & FRUIT

SEASONAL FRUIT PLATE \$21 Honey and lemon segments

LOCAL PAPAYA \$20 Cottage cheese and ginger honey

GREEK YOGURT \$20 Berries & granola parfait

OATMEAL \$18 Granny Smith apple and berries

CEREALS \$10 corn flakes or frosted flakes, milk 220ml

WINE BY THE GLASS 150ml

CHAMPAGNE & SPARKLING

Domaine Carneros, Brut, Vintage 2019 \$43 By Taittinger, Carneros, California

Bastianich, Flor Prosseco, Burt N/V \$30 Treviso, Italy

RED WINE

Calixa, Tempranillo Blend 2021 \$29 Valle de Guadalupe, Baja California, México

ROSE WINE

Tres Raíces, Rose Blend 2022 \$26 Dolores Hidalgo, Guanajuato, México

WHITE WINE

Viceroy, Sauvignon Blanc 2022 \$26 Dolores Hidalgo, Guanajuato, México

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SPIRITS 60 ml

Clase Azul Reposado \$68

Glenfiddich 12 years \$39

Zacapa 23 years \$33

Hendrick's Gin \$31

Havana 7 years \$18

Jack Daniels \$20

Condesa Gin \$21

Bombay Gin \$21

Grey Goose \$25

Patrón Silver \$24

Casa Amigos Plata \$24

Bacardi 8 years \$24

Titos \$23

Glenmoragie 10 years \$22

FROM THE FARM

With choice of toast, egg whites available

AMERICAN BREAKFAST \$45

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)

CONTINENTAL \$37

Seasonal fruit, bread, juice. Choice or coffee or tea

BENEDICT \$28 Poached eggs (2 pcs), Canadian bacon (40 g), toasted English muffin, spinach, and Hollandaise sauce

OMELETTE (3 eggs) \$26

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

ANY STYLE EGGS (2 eggs) \$25

Scrambled, fried or poached served with roasted potatoes, and cherry tomatoes

SIDES

Chicken sausage (90 g) \$10 Breakfast sausage (90 g) \$9 Applewood smoked bacon (30 g) \$8 Turkey breast (40 g) \$8

SPICY SAUCES \$3 Árbol chili, habanero, molcajete

CASERO FAVORITES

CASERO FRENCH TOAST (3 pcs) \$28 Spiced sugar, mascarpone mousse, and berries compote

AVOCADO TOAST \$27 Arugula, roasted tomatoes, ricotta cheese, and two poached eggs

MACHACA \$26 Scrambled eggs (2pcs) with machaca (50g), black beans, and flour tortilla

RANCHERO'S EGGS \$25 Sunny side up eggs (2pcs), corn tortilla, refried beans, and mozzarella cheese

HOME MADE BUTTER MILK PANCAKES (3 pcs) \$24

WAFFLE \$24 Berries, banana, whipped cream and chocolate syrup

RED OR GREEN CHILAQUILES \$25

with fried eggs (2 pcs) cotija cheese, sour cream, avocado, and refried beans Enhance your chilaquiles: Chicken breast (80 g) \$8 Pork chorizo (80 g) \$8 Vegan chorizo (80 g) \$8 Flank steak (80 g) \$10

BAGEL WITH GRAVLAX SALMON (120 g) \$23

Cream cheese, capers, tomato, onion and mixed greens, and citrus vinaigrette

SIDES

Fresh fruit\$10Fresh berries\$10Sliced avocado\$7Roasted potatoes\$8Sliced banana\$5

BEER

MEXICAN ARTISIAN BEER 355 ml \$12

Colimita, Lager Baja Brewing, Peyote, Pale Ale Baja Brewing, AY AY AY, IPA

IMPORTED & LOCAL BEER 355 ml \$9

Corona Pacifico

SIGNATURE COCKTAIL

AL-MANGO GIN \$21 Gin Condensa, Galiano liquor, lime juice, mango pure, and romero syrup

CASERONNO \$21 Ron Havana 7, Amaretto, almond milk, and espresso coffee

MAKERS FARM \$21 Maker Marks, Damiana liquor, lime juice, basil, and agave syrup

CHARALITO \$21 Tequila Patrón, Gen Campari, grapefruit juice celery bitter, tonic water

CLASSICS

MARGARITA \$21 Tequila Patron Silver, fresh lime juice, and triple sec

MOJITO \$21 Rum Bacardi, lime juice, mint, and simple syrup

PIÑA COLADA \$21 Rum Bacardi, coconut cream, and pineapple juice

APEROL SPRITZ \$21 Aperol, sparkling wine, and soda water

MEZCALITA \$21 Mezcal Unión, lime juice, and triple sec

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KIDS MENU BREAKFAST

SEASONAL FRUIT PLATE \$18 Honey and lemon segments

OATMEAL \$18 Green apple and berries

WAFFLE (1 pc) \$16 Whipped cream and berries

BUTTER MILK PANCAKES (2 pcs) \$17

ANY STYLE EGGS (1 egg) \$17 With choice of toast (1 pc) Scrambled, fried or poached, served with roasted potatoes and cherry tomatoes

LUNCH

12 PM – 11 PM

STARTERS

CAMPECHANO CEVICHE \$27 Shrimp (35g), octopus (35g), fish of the day (35g), "bloody mary sauce", celery, tomato, onion, cucumber, flour chicharron CATCH OF THE DAY CEVICHE (100 g) \$25 Peruvian peanut, "tiger milk", soy sauce, ginger, jicama, onion, cucumber COBB SALAD \$22 Avocado, tomato, bacon(30g), corn, boiled egg (1pcs), and blue cheese dressing. CAESAR SALAD \$21 Parmesan cheese, croutons, and anchovies (20g) HOT WINGS (140 g) \$19 Chicken wings with ranch and buffalo sauce, crudites **MEXICAN CHICKEN SOUP \$17** Chicken broth with white rice, vegetables and shredded chicken VICEROY HOT DOG (120 g) \$17

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

ENHANCE YOUR SALAD WITH:

Grilled Shrimp (60 g) \$10 Beef steak (60 g) \$10 Chicken (60 g) \$8

ARTISAN WHOLE LEAF TEA BY TESIS 220 ML \$9

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

OTHER DRINKS

MARGARITA MIX JUG (SERVED 10) \$92 CARAJILLO \$18 MIMOSA \$21 Red Bull Sugar Free 355ml \$14 Ginger Soda 355ml \$14 Mineral water premium (650 ml) \$18 Natural water premium (650 ml) \$18 FRESH COCONUT WATER \$11

BREAKFAST DRINKS

7 AM – 11 AM

BEVERAGES 220 ML \$14 fresh squeezed juice orange, grapefruit, and carrot green sunshine smoothie

BEVERAGES 2 It \$77

Orange juice Grapefruit juice Pineapple juice Cranberry juice

HOT SPECIALTIES SELECTIONS 220 ML

BLEND SELECTION OF VERACRUZ AND CHIAPAS ORGANIC COFFEE 1/2 It Coffee carafe \$17 Caffeinated or Decaffeinated 1 It Coffee carafe \$27

CASERO HOT CHOCOLATE \$13 100% Mayan Cocoa

ESPRESSO OR DOUBLE 150 ML **\$7** ESPRESSO 75 ML **\$6**

ARTE + LATTE 220 ML

LATTE, CAPPUCCINO, ICED COFFE \$8

CASERO'S

VICEROY BURGER (240g) \$40

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

CATCH OF THE DAY (170g) \$30

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

FISH & CHIPS (170g) \$28 Jalapeño tartar sauce, and French fries

CLUB SANDWICH \$28

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

CABO BURGER (170g/6oz) \$28

Tomato, onion, lettuce, chipotle mayonnaise, French fries add on's: bacon(30g), cheddar cheese, avocado, caramelized onion, fried egg (1pcs), mushrooms \$4 per extra ingredient

TORTA YUCATECA \$26

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

QUESADILLAS (3pcs) \$19

Flour tortillas with a blend of Mexican cheese, guacamole, pico de gallo *ENHANCE your quesadilla with:* Chicken (60g) \$8 Shrimp (60g) \$10 Steak (60g) \$10

STREET TACOS

SHRIMP TEMPURA(2pcs) (120g) \$27 Flour tortilla, chipotle mayonnaise, and mixed cabbage

ASADA TACO (2 pcs) (120g), \$26 Corn tortilla, cheese crust, criolla sauce, and side of Charros Beans

CATCH OF THE DAY (2pcs) (120g) \$25 Corn tortilla, glazed black adobo, onion, caramelized onion, avocado cream CARNITAS (2PCS) (120g) \$24 Corn tortilla, pork shoulder confit, pineapple and Pico de Gallo

VEGETARIAN OPTIONS

IMPOSSIBLE BURGER (120g) \$28 Vegan mozzarella cheese, tomato, onion, avocado, spread and lettuce, fries. CUCUMBER GAZPACHO \$19 Chilled cucumber and green apple soup with goat cheese, yogurt, and heirloom tomato salad VEGETARIAN FAJITAS (2 pcs) \$19 Mozzarella cheese and refried beans

PASTAS

CHOOSE YOUR OWN SAUCE: \$23 Pomodoro aglio e olio e pepperoncino

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

VICER©Y

DRINKS MENU

DESSERTS



MINI CUPS 3.60Z \$10

VANILLA CHOCOLATE STRAWBERRY DULCE DE LECHE

CHURROS \$17 Our churros are gluten free, caramel sauce, and vanilla sauce

CHOCOLATE TEXTURES \$17 Chocolate cake, dark ganache, strawberries, vanilla ice cream APPLE STRUDEL \$16 Dried apple, vanilla ice cream

CHEESECAKE WITH MEZCAL \$16 Citrus jam, grilled peach, and orange sorbet

KIDS MENU

LUNCH 12PM TO 11PM

FISH AND CHIPS (3pcs) (120g) \$20 Tartara sauce, and French fries

CHICKEN FINGERS(4pcs) (120g) \$20 French fries and ketchup BEEF SLIDER (2 pcs) (120g) \$17 Cheddar cheese, tomato, lettuce, and French fries MAC & CHEESE \$15 Parmesan cheese side QUESADILLAS (2pcs) \$14 With guacamole, pico de gallo ENHANCE your quesadilla with: Shrimp (60g) \$10 Beef (60g) \$10 Chicken (60g) \$8

COOKIE SANDWICH (1 pcs) \$12

Select a flavor Vanilla or chocolate (1 scoop)

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OVER NIGHT 11 PM – 6 AM

CABO BURGER (170g/6oz) \$28

Tomato, onion, lettuce, chipotle mayonnaise, and French fries add on's: bacon(30g), cheddar cheese, avocado, caramelized onion, fried egg(1pcs), mushrooms \$4 per extra ingredient

CLUB SANDWICH \$28

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

CASERO TORTILLA SOUP \$19 Avocado, sour cream, Panela cheese, pork rind and crispy tortilla

HOT WINGS (140g) \$19 Chicken wings with ranch and buffalo sauce, crudites

GUACAMOLE \$19 Fresh panela cheese, pico de gallo, and chips

SINCRONIZADAS (2 PCS) \$18 Guacamole, ham(30g), pico de gallo, and mozzarella cheese

CAESAR SALAD \$21 Parmesan cheese, croutons, and anchovies (20g) ENHANCE YOUR SALAD WITH: Chicken (60 g) \$8

VICEROY HOT DOG (120g) \$17 Beef hot dog, bun, pico de gallo, cabbage, cheddar cheese, bacon bits, jalapeño