# **VICER®Y**

## **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

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# 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

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## 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 \$10

Fresh berries \$10

Sliced avocado \$7

Roasted potatoes \$8

Sliced 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

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## 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

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## 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

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## **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 MI

# 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)



## **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

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## **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

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