



HOTEL CATEDRAL

www.hotelcatedral.com

ANY EXTRA ORDER ON THE PLATE WILL HAVE A COST OF 45.00

THE GRAMMAGE OF FOOD IS ITS WEIGHT BEFORE COOKING.

THE CONSUMPTION OF RAW FOODS ARE RESPONSIBILITY OF WHO CONSUME THEM

large container \$12.00 / small container \$ 6.00

TALPEÑO SOUP \$86.00
Tomato stew with cooked vegetables, avocado, chicken (50 gr.) and chipotle chilli flavor.

AZTEC SOUP \$94.00
Traditional soup made from strips of fried tortilla, in a tomato sauce. It is served with strips of chilli pasilla, pork rine, avocado, cheese and cream.

XOCHITL BROTH \$86.00
Chicken broth (50 gr.), served with rice, vegetables and tortilla in julienne. Accompanied by avocado, pumpkin flower and chicken cubes.

PASTAS

Choose your pasta: Spaghetti or Fettuccine (300 gr.)

BOLOGNESA (100 gr.) \$145.00

WITH SHRIMPS (8 shrimps 110 gr.) \$171.00

ALFREDO \$145.00

POBLANA \$135.00

SALADS

GREEN SALAD \$132.00
Lettuce, spinach, avocado, cucumber, green pepper. Accompanied by balsamic vinegar.

SPINACH SALAD \$137.00
Spinach, goat cheese (40 gr.) walnut, apple and cherry tomato. Accompanied by balsamic vinegar.

CHICKEN SALAD \$104.00
Thickened chicken (60 gr.) mixed with Russian salad and mayonnaise.

CESAR CATEDRAL SALAD \$137.00
Lettuce, croutons with parmesan cheese, grilled chicken breast (60 gr.) and seasoned Cesar.

NOPAL ROASTED (1 piece) WITH GRILLED CHEESE (100 gr.) \$75.00

ANY CHANGE OF GARNISH OR MODIFICATION IN THE DISHES HAVE A COST OF \$ 15.00 EXTRA.

APPETIZIERS

FRENCH FRIES (240 gr.) \$75.00

BBQ RIBS (4 pieces) \$148.00

SHRIMP TOASTS (2 pieces, 80 gr.) \$156.00

COCKTAIL OF SHRIMP (150 gr.) \$127.00

CAST CHEESE (100 gr.) \$106.00
WITH CHORIZO OR MUSHROOMS \$123.00
100 gr. of cheese and 20 gr. of any of the other two ingredients.

MOLCAJETE CATEDRAL (150 gr.) \$105.00

CHICHARRÓN EN SALSA MORITA \$145.00

TAQUITOS CATEDRAL (6 pzas.)
chicken (120 gr.) \$127.00, beef (120 gr.) \$132.00, mixed (120 gr.) \$139.00
Fried taquitos, served with guacamole and beans.

SUSHI

CALIFORNIA ROLL \$142.00
A roll with sesame outside, inside seaweed, cucumber, avocado, shrimp (30 gr.) and philadelphia cheese.

TAMPICO ROLL \$137.00
Rice roll with sesame outside, inside seaweed, cucumber, avocado and Tampico sauce.

ARRACHERA ROLL \$147.00
A breaded roll, stuffed with arrachera (100 gr.), chillis, avocado and manchego Cheese

BAGUETTE O CHAPATAS

TURKEY OR LEG HAM (50 gr.) with Saratoga potato \$92.00

FILLET PEPITO (100 gr.) with Saratoga potato \$120.00

ARRACHERA PEPITO (100 gr.) with Saratoga potato \$120.00

SOUPS

CHICKEN (60 gr.) SOUP BIG \$82.00

SOUP OF THE DAY \$75.00

CREAM OF THE DAY \$80.00

NOODLE SOUP \$75.00

GARLIC SOUP \$86.00

ONION SOUP \$86.00

VEGETABLES SOUP \$75.00
Caldillo of tomato with mix of vegetables.

THE PRICES ARE EXPRESSED IN MEXICAN PESOS (MXN) AND INCLUDE 16% VAT. MEANS AND FORMS OF PAYMENT: CASH, CREDIT AND DEBIT CARDS (VISA, MASTER CARD, AMERICAN EXPRESS) NO COMMISSION-CHARGE FOR USE OF THE SAME.

HOT BEVERAGES

AMERICANO (1 refill, 200 ml.) \$38.00

COFFEE WITH MILK (200 ml.) \$48.00

EXPRESS (60 ml.) \$38.00

EXPRESS DOUBLE (120 ml.) \$52.00

CUT EXPRESS (60 ml.) \$48.00

EXPRESS DOUBLE CUT (120 ml.) \$62.00

CAPUCCINO FLAVOR (180 ml.) \$66.00
Moka, vanilla, irish cream, almond.

CAPUCCINO (180 ml.) \$60.00

HOT CHOCOLATE (200 ml.) \$53.00

WATER FOR COFFEE (200 ml.) \$35.00

MILK FOR COFFEE (200 ml.) \$39.00

HOT MILK (200 ml.) \$30.00

TEA (200 ml.) \$30.00
Chamomile, lemon, black, peppermint, cinnamon, green.

COLD DRINKS

CHOCO MILK (300 ml.) \$45.00

MILKSHAKE (300 ml.) \$64.00
Strawberry, Chocolate, Vanilla, Nut.

NATURAL OR MINERAL ORANGE (240 ml.) \$48.00

MINERAL OR NATURAL LEMONADE (240ml) \$48.00

BOTTLE WATER HOUSE (600 ml.) \$23.00

CHAI TEA WITH WATER (200 ml.) \$46.00
WITH MILK. \$56.00

SODA (355 ml.) \$35.00

Coca-cola, sugar-free coke, light coke, sidral, sidral light, fresh, fanta, sprite, squirt, homemade sangria, gingerale.

PREPARED MINERAL (355 ml.) \$40.00

FRESH WATER GLASS (240 ml.) \$32.00
Papaya, watermelon, guava, pineapple.

ICE CREAM SODA (300 ml.) \$55.00
Delicious lemon snow with cola.

ICE TEA (300 ml.) \$40.00
Mango.

NATURAL JUICE (240 ml.) \$40.00
Orange, papaya, carrot, grapefruit, green.

LEMONADE OR ORANGE PITCHER (1800 ml.) \$127.00
Mineral.

1/2 LEMONADE OR ORANGEADE PITCHER (1000 ml.) \$77.00
Mineral.

FRESH WATER PITCHER (1800 ml.) \$110.00
Papaya, watermelon, guava, pineapple.

1/2 FRESH WATER PITCHER (1000 ml.) \$72.00
Papaya, watermelon, guava, pineapple.

BEER (325 ml.) \$45.00
Indio, Sol, Tecate, Tecate light.

BEER (355 ml.) \$48.00

Bohemia clara, Bohemia obscura, Bohemia weizen, XX Lager, XX Ambar, Corona, Victoria.

MICHELADA (DEPENDING ON BEER) \$50.00 y \$55.00

CUBANA (DEPENDING ON BEER) \$65.00 y \$70.00

HEINEKEN (355 ml.) \$50.00

HEINEKEN CUBANA (355 ml.) \$58.00

HEINEKEN MICHELADA (355 ml.) \$55.00

STELLA ARTOIS (330 ml.), **ULTRA** (355 ml.) \$50.00

MICHELADA STELLA ARTOIS (355 ml.) \$53.00

CUBANA STELLA ARTOIS (355 ml.) \$58.00

NATURAL CLAMATO (355 ml.) \$49.00

PREPARED CLAMATO (355 ml.) \$59.00

GLAMATO WITH BEER (355 ml.) \$70.00

CLERICOT PITCHER (1800 ml) \$199.00

1/2 CLERICOT PITCHER (1000 ml.) \$120.00

LIGHT TUNA SALAD \$115.00
Tuna in water mixed with bits of tomato, onion, corandier, garnished with sliced cucumber.

CHEFF SALAD \$169.00
Fresh bed of lettuce with juicy strips of grilled breast chicken (60 gr.), ham (60 gr.), yellow cheese, manchego cheese, bacon (60 gr.), panela cheese, tomato, avocado and boiled egg. Accompanied by Aurora dressing.

FISH AND SEAFOOD

FILLET OF FISH TO TASTE \$249.00
Rich steak (220 gr.) prepared the way you choose; Veracruz, breaded, grilled, garlic or garlic sauce. Served with rice and vegetables.

SHRIMPS (5 pieces. 200 gr.) \$365.00
Breaded, grilled, garlic sauce, garlic sauce, a spicy sauce. Served with rice and salad.

GRILLED SALMON \$262.00
Delicious grilled salmon loin (250 gr.) served with rice and vegetables.

CRUSTED SALMON (250 gr.) \$275.00
Fillet almond served with rice and mashed potatoes.

MEATS

WIRE FILLET \$206.00
Juicy and tender cubes of fillet (200 gr.) with red pepper, onion and bacon, all gratin, accompanied by flour tortillas.

FILLET MIGNON \$255.00
Juicy steak (220 gr.) in a bacon belt, dipped in gravy and mushrooms, accompanied by french fries potatoes.

MEAT TAMPIQUEÑA STYLE \$229.00
(220 gr.) soft fillet, with its traditional garnish of rice, beans, guacamole and a mole enchilada.

FILLET TIPS \$207.00
Tender cubes of fillet (200 gr.) prepared to Mexican, chipotle or to taste.

BREADED BEEF (250 gr.) \$186.00
Accompanied by french fries potatoes and steamed vegetables.

GRILLED STEAK (200 gr.) \$183.00
With vegetables and french fries potatoes.

SKIRT STEAK \$243.00
Juicy and smooth skirt (200 gr.) grilled, accompanied by guacamole and beans.

CHAMORRO \$168.00
Rich and tender pork shank (350 gr.) baked and served with guacamole and beans.

RIB-EYE ANGUS (300 gr.) \$375.00

BURGERS AND SANDWICHES

MIGNON HAMBURGER \$156.00
(200 gr.) of juicy meat with onion and caramelized bacon, cheese yellow accompanied by french fries.

CATEDRAL HAMBURGER \$175.00
(200 gr.) caramelized juicy meat with onion and bacon, manchego cheese and pineapple.

SANDWICH OF HAM AND CHEESE \$105.00
Three pieces of hand made toasted bread, ham (60 gr.) and yellow cheese. Accompanied by Saratoga potato.

CLUB SANDWICH \$132.00
Traditional sandwich composed of tomato, chicken (60 gr.), ham (90 gr.), bacon (30 gr.) and yellow cheese. Accompanied by French fries (120 gr.)

SPROUTED SANDWICH \$105.00
Prepared with whole wheat bread, alfalfa germ, ham turkey (60 gr.), panela cheese and tomato. Accompanied by fresh lettuce.

POULTRY

TIZOC BREAST \$155.00
Breast stuffed with red chilaquiles (120 gr.), with the traditional Red House, cream sauce and cheese, accompanied by beans.

GRILL CHICKEN BREAST (200 gr.) \$154.00
Served with french fries potatoes and steamed vegetables.

CHICKEN BREADED (200 gr.) \$163.00
With fries french potatoes and steamed vegetables.

SWISS CHICKEN BREAST \$174.00
Breast (200 gr.) grilled with tomato, avocado, ham melted cheese and Italian sauce. Accompanied by french potatoes.

1/4 OF CHICKEN TO TASTE \$132.00
Leg and thigh (180 gr.) prepared the mexican, fried, Veracruz or mole. Served with beans.

MARINATED FAJITAS \$131.00
Tender strips of chicken breast (200 gr.) marinated garlic and accompanied by vegetables and mashed potatoes.

MEXICAN DISHES

CATEDRAL ENCHILADAS \$142.00
Three pieces of corn tortillas stuffed with shredded chicken (100 gr.), green sauce and gratin, accompanied by refried beans.

MEXICAN ENCHILADAS \$131.00
Three pieces of corn tortillas stuffed with shredded chicken (100 gr.), in green or red sauce, with cheese and cream; accompanied by refried beans.

MOLE ENCHILADAS \$136.00
Three pieces of corn tortillas stuffed with shredded chicken (100 gr.), dipped in our traditional mole, cheese. Accompanied by rice.

SWISS ENCHILADAS \$148.00
Three pieces of flour tortillas stuffed with shredded chicken (100 gr.), in red Italian sauce with cream and melted cheese.

VEGETARIAN QUESADILLAS \$121.00
Three pieces of corn tortilla, stuffed with pumpkin flower, mushrooms, poblano rajás, corn kernels on a ranchera sauce mirror.

COOLED \$114.00
Three pieces of corn tortillas stuffed with shredded chicken (100 gr.), in bean sauce with cheese and cream

BEEF FLAUTAS \$139.00
Three pieces of corn tortillas stuffed with beef (150 gr.), cheese, cream, lettuce, avocado and tomato.

CHEFF'S SUGGESTIONS

* CHEESE PIZZA (130 gr. Portion 30 cm.) \$125.00

* PEPPERONI PIZZA (100 gr. portion 30 cm.) \$135.00

* HAWAIIAN PIZZA (jamón 60 gr. portion 30 cm.) \$145.00

* Sale from 18:00 hrs.

RED FRUITS SALAD \$145.00

Mix of lettuces with red fruits and dressing of red fruits, goat cheese and scuffed walnuts.

CHEFF'S TAQUITOS \$231.00

Five marinated arrachera steak (200 gr.) tacos. Served with fried potato, guacamole and chilli peppers.

CHICKEN TACOS \$125.00

Three pieces of corn tortillas stuffed with chicken (100 gr.) shredded, fried with cheese, cream, lettuce, accompanied by refried beans and guacamole.

CHILE IN NOGADA (only in season)

Traditional poblano chile stuffed with ground beef prepared bathed with nogada garnished with parsley and fresh pomegranate.

DESSERTS

NAPOLITAN PUDDING (one slice) \$85.00

CHOCOLATE SPECIAL (one slice) \$85.00

CHEESE TART (one slice) \$80.00

MENU DESSERT (one piece) \$55.00

ATE WITH CHEESE (two pieces) \$50.00

CHEESE CAKE (one slice) \$85.00