

VERANDA

RESTAURANTE

Desayunos Breakfast



Paquetes de desayunos / Breakfast combos

Continental \$179
Jugo (240 ml) o fruta, yogurt o cereal, pan tostado o dulce (1 pza), mermelada y mantequilla. Incluye café, té (250 ml) o leche (200 ml)

Continental combo

Juice (240 ml) or fruit, yogurt or cereal, toasted bread or pastries (1 pc), jam, and butter. Coffee, tea (250 ml), or milk (200 ml) included

Americano \$229
Jugo de naranja (240 ml), plato de fruta, huevos fritos o revueltos (2 pzas), acompañados de frijoles refritos y chilaquiles rojos. Incluye pan dulce (1 pza), café, té (250 ml) o leche (200 ml)

American

Orange juice (240 ml), fruit, fried or scrambled eggs (2 pc), served with beans and red sauce chilaquiles. Sweet bread (1 pc) and coffee, tea (250 ml), or milk (200 ml) included

La Veranda \$289
Jugo de naranja, mango y guayaba (240 ml) o plato de fruta, chilaquiles verdes o rojos con puntas de res (150 g), acompañados de frijoles refritos. Incluye pan dulce (1 pza), café, té (250 ml) o leche (200 ml)

La Veranda combo

Orange, mango, and guava juice (240 ml) or fruit display, green or red sauce chilaquiles with beef tips (150 g), served with refried beans. Sweet breads (1 pc) and coffee, tea (250 ml), or milk (200 ml) included

Deportista \$239
Jugo de toronja (240 ml), omelette de claras (3 pzas) relleno con nopal y queso panela, servidos con aguacate y tomate y pan integral tostado. Incluye café, té (250 ml) o leche (200 ml)

Athletic combo

Grapefruit juice (240 ml), egg whites omelette (3 pc) with nopal and fresh cheese, served with avocado and tomato slices with toasted whole wheat bread. Coffee, tea (250 ml) or milk (200 ml) included

De nuestro horno / Bakery

Hot cakes estilo americano (3 pzas) \$139
Sobre jamón, coronados con huevo estrellado

*Classic american pancakes (3 pc)
With fried eggs and ham*

Hot Cakes tradicionales (3 pzas) \$119
Con jamón (80 g) o tocino (80 g)

*Pancakes (3 pc)
With ham (80 g) or bacon (80 g)*

Canasta de pan dulce (4 piezas) \$50
Pastries basket (4 pc)

Bagels

Deli sándwich \$169
Preparado con bagel integral, jamón de pavo (50 g), lechuga, jitomate, aguacate, queso crema, acompañado con papas sazonadas

Deli sandwich

Wholemeal bagel with turkey ham (50 g), lettuce, tomato, avocado, cream cheese, and seasoned potatoes

Sándwich bajo en calorías \$179
Preparado con bagel integral, pechuga de pollo (100 g), queso crema, jitomate, germen de alfalfa, acompañado de ensalada de espinaca y manzana con aderezo de yogurt

Low-calorie sandwich

Wholemeal bagel with chicken breast (100 g), cream cheese, tomato, and alfalfa germ, served with spinach and apple salad with yogurt dressing



Estación de Jugos / Juice station

Naranja (300 ml) \$59
Orange (300 ml)

Toronja (300 ml) \$59
Grapefruit (300 ml)

Papaya (300 ml) \$59

Piel de Ángel (300 ml) \$69
Naranja, kiwi, manzana, fresa y mango

*Angel skin (300 ml)
Orange, kiwi, apple, strawberry, and mango*

La Veranda (300 ml) \$69
Naranja, apio, nopal, perejil y piña

Orange, celery, nopal, parsley, and pineapple

Tropical (300 ml) \$69
Naranja, piña y guayaba

Orange, pineapple, and guava

Verde (300 ml) \$69
Nopal, apio, jugo de naranja, espinaca y piña

*Green
Prickly pear, celery, orange juice, spinach and pineapple*



Especialidades mexicanas / Mexican specialties

Camarones rancheros (180 g) \$209

Preparados con cebolla, jitomate y chile serrano acompañados de frijoles refritos

Ranchero shrimp (180 g)

With onion, tomato, and serrano chili served with refried beans

Puntas de res \$299

Arrachera (200 g) con salsa mexicana, ranchera o albañil a su elección

Beef tips

Arrachera (200 g) with sauce of your choice: Mexican, ranchera or albañil

Marlín mazatleco (100 g) \$179

Con cebolla, jitomate y chile serrano, acompañado de frijoles refritos

Mazatlan style Marlín (100 g)

With onion, tomato, and serrano chili, served with refried beans

Empanadas mazatlecas \$169

Trio de crujientes empanadas rellenas de camarón (150 g) con queso, acompañadas de guacamole

Mazatlan style Marlín (100 g)

With onion, tomato, and serrano chili, served with refried beans

Chilaquiles La Veranda \$149

Rojos o verdes a su elección, con pollo (100 g) al gratin, acompañados de frijoles refritos

La Veranda chilaquiles

With sauce of your choice: red or green, served with chicken (100 g) au gratin and refried beans

Chilaquiles Park Royal \$129

Julianas de tortilla con salsa de aguacate, cilantro, tomatillo perfumado con chile habanero, acompañadas de frijoles refritos

Park Royal chilaquiles

Fried tortilla with avocado sauce, coriander, scented tomatillo with habanero chile, served with refried beans

Enchiladas suizas \$159

Rellenas de pechuga de pollo (100 g) y bañadas en salsa cremosa roja o verde a su elección, acompañadas de frijoles refritos

Swiss enchiladas

Stuffed with chicken (100 g) and covered with a creamy sauce of your choice: red or green, served with refried beans



Café y bebidas / Coffee & beverages

Café americano (250 ml) \$49
Regular coffee

Café descafeinado (250 ml) \$49
Decaf coffee

Café espresso (120 ml) \$49
Espresso

Café capuchino (250 ml) \$49
Cappuccino

Chocolate espumado (250 ml) \$49
Foamed chocolate

Vaso de Leche (200 ml) \$49
Glass of milk

Variación de tés (250 ml) \$39
Assorted teas

Leche con chocolate (200 ml) \$49
Chocolate milk

Malteada (300 ml) \$69
Fresa, vainilla o chocolate, elaboradas con auténtica espuma de chocolate preparada con leche

Milkshake (300 ml)

Strawberry, vanilla, or chocolate prepared with authentic foamed chocolate and milk

Combinación campesina (300 ml) \$79
Delicioso licuado de leche con avena, plátano y manzana

Peasant combination (300 ml)

Delicious milk smoothie with oats, banana, and apple



Los precios incluyen impuestos
All prices include tax

Imágenes ilustrativas, la presentación podrá variar
Illustrative image, actual dish may vary

Para empezar el día Happy morning

Yogurt energético \$79

Natural (200 ml), fresa o durazno a elegir, servido con fruta, granola y miel de abeja

Energetic yogurt

Your choice of natural (200 ml), strawberry, or peach yogurt served with fruit, granola, and honey

Cereal \$69

Variación de cereales (30 g), acompañados con plátano, fresa o papaya

Delicious cereals

A selection of cereals (30 g) served with banana, strawberry, or papaya

Avena (200 g) \$69

Preparada con leche o agua a elegir, con fresa o plátano

Oatmeal (200 g)

Your choice of milk or water, with strawberry or banana

Ensalada de frutas \$129

Servida sobre una rebanada de sandía con papaya, melón, piña, manzana, fresa y kiwi, y a elegir queso cottage o yogurt

Fresh fruit salad

Served on a slice of watermelon with papaya, melon, pineapple, apple, strawberry, and kiwi with your choice of cottage cheese or yogurt

Plato de frutas \$99

Papaya, melón, piña, sandía, kiwi y fresa y elección de queso cottage o yogurt

Tropical fruit display

Papaya, melon, pineapple, watermelon, kiwi, and strawberry with your cottage cheese or yogurt choice

Cóctel de frutas \$69

Preparado con jugo de naranja y un toque de menta

Fruit cocktail

Assorted seasonal fruit prepared with orange juice and scented with mint

Copa energética \$99

Manzana, papaya, nuez, pasas, fresa, yogurt natural, miel y granola

Energy cup

With apple, papaya, walnut, raisins, strawberry in natural yogurt, honey, and granola



De la granja / From the farm

Huevos al gusto (2 pzas) \$129

Fritos o revueltos, con jamón, tocino, salchicha o a la mexicana, acompañados de frijoles refritos y chilaquiles rojos

Eggs any style (2 pc)

Fried or scrambled with ham, bacon, and sausage or Mexican style, served with refried beans and red chilaquiles

Divorciados (2 pzas) \$129

Huevos fritos montados sobre tortillas, bañados con salsa verde y roja, acompañados de frijoles y chilaquiles rojos

Divorced (2 pc)

Fried eggs served on tortillas, covered with green and red sauce, with beans and red chilaquiles

Huevos (2 pzas) con machaca norteña (50 g) o chilorio (50 g) \$189

Preparados con cebolla blanca y chile poblano, acompañados con frijoles refritos y queso panela

Machaca (50 g) or chilorio (50 g) eggs (2 pc)

With white onion and poblano chili, served with refried beans and panela cheese

Machaca mexicana (50 g) con huevos (2 pzas) \$199

Acompañada con frijoles refritos y chilaquiles rojos

Mexican style machaca (50 g) eggs (2 pc)

Served with refried beans and red chilaquiles

Huevos Park Royal \$159

Huevos fritos (60 g) y montados sobre tortilla de ejotes con salsa de frijol al chipotle, acompañados de ejotes y nopales a la mexicana

Park Royal eggs

Fried eggs (2 pc) served on tortillas, covered with chipotle bean sauce green beans, and Mexican-style nopales

Omelette tradicional (2 pzas) \$139

Relleno de jamón de pavo (40 g) y queso, acompañado con papa y ejotes

Classic omelet

Stuffed with salmon ham (40 g) and cheese, served with potatoes and green beans

Omelette dietético (3 pzas) \$115

De claras, relleno de champiñones, queso panela y calabacitas, acompañado de ensalada de espinacas y manzana con aderezo de yogurt

Light omelet

Egg whites stuffed with mushrooms, panela cheese, and zucchini, served with spinach and apple salad, yogurt dressing

Omelette La Veranda (2 pzas) \$179

Relleno de camarón al gratin (100 g), acompañado de rebanadas de jitomate, champiñón y papas hash brown

La Veranda omelet (2 pc)

Stuffed with shrimps au gratin (100 g), served with slices of tomato, mushroom, and hash brown potatoes

Omelette Park Royal (2 pzas) \$179

De salmón (60 g) y queso crema con guarnición de calabacitas y champiñones salteados con aceite de oliva

Park Royal omelet (2 pc)

Stuffed with salmon (60 g) and cream cheese, served with a garnish of zucchini and olive sautéed mushrooms