



El Madrigal
RESTAURANT



Breakfast

Juices

Fresh natural juices just squeezed	
Orange, grapefruit, watermelon, pineapple, papaya & carrot	\$35.00
Fruits & milk mix	\$34.00

Fruits

Plate of fresh fruits with honey and granola	\$55.00
Plate of fresh fruits with cottage cheese	\$55.00

Cereals & Yogurts

Variety of cereals to choose all bran, corn flakes, granola and more (served with milk)	\$17.00
Natural, light or flavoured	\$17.00

Bakery

Croissant, muffins, assortment of Danish or Mexican bakery (5 pieces)	\$30.00
French toast with raisin and nuts	\$50.00

Hotcakes y Waffles

Natural or with chocolate	\$55.00
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Eggs

Selection of fresh eggs, scrambled, omelette or fried (served with ham, crispy bacon, cheese, mushroom or plain)	\$65.00
Mexican scrambled eggs with tomato, Serrano chilli and onion (served with refried beans and fresh cheese)	\$60.00
Eggs with dried meat and tomato sauce	\$65.00
Fried eggs in ranch style sauce	\$60.00

Continental Breakfast

Your choice of juice, assorted breakfast pastries, fresh fruits and choice of freshly brewed coffee, tea or milk	\$90.00
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American Breakfast

Two eggs of any style with your choice of ham, bacon or sausage, season breakfast potatoes, your choice of toast, juice and coffee.	\$110.00
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Lunch and Dinner

Appetizers and Salads

Chicken fingers with orange lemon sauce	\$70.00
Mozzarella nachos	\$75.00
Fresh salad with pasta and basil vinaigrette	\$80.00
Melted cheese, plain or with peppers or chorizo	\$80.00
Shrimp seviche	\$100.00
Caesar salad with scallops and focaccia	\$100.00

Soups

Tlalpeño soup	\$50.00
Tartilla soup with cheese and avocado	\$45.00
Poblana soup with chicken	\$65.00

Entrées

Linguini with chicken breast parmigiana	\$85.00
Chicken breast marinated in maple syrup with mashed potato	\$95.00
Grilled beef skirt	\$115.00
Pan-fried robalo	\$120.00
Beef fajitas	\$130.00
Spaghetti with seafood	\$140.00
Beef à la Tampiqueña	\$155.00

Sandwiches & Hamburgers

Hot dog with American cheese and French fries	\$45.00
Club sandwich	\$50.00
Hamburger with cheddar cheese and bacon	\$70.00
Crispy chicken baguette with gravy	\$75.00

Desserts

Chocolate marble cake with Frangelico	\$40.00
Banana flan with caramel sauce	\$25.00
New York cheese cake	\$40.00
Corn cake with vanilla sauce	\$35.00
Almond ice cream cake	\$40.00

Beverages

Regular or Decaf coffee	\$26.00
Cappuccino or Espresso	\$40.00
Hot chocolate	\$30.00
Selection of teas	\$34.00
Lemonade, soft drinks, bottled water	\$26.00

Prices in Mexican pesos, subject to 15% federal tax and 15% service charge. Non commissionable. Valid during 2006.



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All-Day Menu Soups / Salads

Mediterranean Grilled Chicken Salad

Skinless chicken breast grilled and served over a tossed salad of lettuces, vegetables, and feta cheese and topped with lemon vinaigrette.

Fat 16g Saturated Fat 7g Cholesterol 35mg Carbs 43g Protein 32g Calories 460
\$85.00

Greek Bread Salad

Lightly toasted whole-wheat bread topped with fresh tomatoes, Greek feta cheese, red onion, and Greek oregano.

Fat 14g Saturated Fat 5g Cholesterol 35mg Carbs 36g Protein 11g Calories 100
\$80.00

Southwestern Chicken-Cilantro Soup

Diced chicken, simmered with sautéed onion, celery, garlic and tomato juice. Topped with tortilla strips, chopped cilantro, and diced avocado.

Fat 16g Saturated Fat 1.5g Cholesterol 35mg Carbs 17g Protein 14g Calories 210
\$85.00

Sandwiches / Entrées

Smoked Turkey Panini

Smoked turkey breast, Monterrey Jack cheese, spinach, and onions with a red pepper pesto dressing in a whole-wheat ciabatta bread.

Fat 18g Saturated Fat 5g Cholesterol 55mg Carbs 33g Protein 26g Calories 400
\$135.00

Roasted Vegetable and Sun-Dried Hummus Wrap

Roasted peppers, mushrooms, onions, and zucchini with sun-dried tomato hummus in a whole-wheat tortilla wrap, served with pasta salad and black bean salsa.

Fat 10g Saturated Fat 1g Cholesterol 0mg Carbs 16g Protein 17g Calories 530
\$110.00

Grilled Chicken Muffuletta Sandwich

Grilled chicken breast layered with melted, smoked mozzarella cheese, finely chopped olives, capers, onions, oregano, and basil topped with stewed tomatoes and served on focaccia bread.

Fat 13g Saturated Fat 2g Cholesterol 125mg Carbs 30g Protein 66g Calories 560
\$125.00

Alder-Planked Salmon

Baked salmon accompanied by roasted new potatoes, steamed asparagus, and sautéed spinach with red grape tomatoes.

Fat 19g Saturated Fat 6g Cholesterol 96mg Carbs 38g Protein 34g Calories 450
\$145.00

Kentucky Onion Rib Eye

Steamed asparagus stacked with a sweet potato purée, then topped with a 5 oz. rib eye steak and served with onions sautéed in a bourbon and chilli sauce.

Fat 12g Saturated Fat 4.5g Cholesterol 110mg Carbs 46g Protein 48g Calories 460
\$140.00