



In Room Dining

Menu

Wines & Champagne

Champagne	Moët & Chandon Brut Imperial, Epernay, France	1350
Fume Blanc	Ferrari Carano, Sonoma, Usa	650
Blend	Silvana, Valle de Guadalupe, México	560
Chardonnay	Santa Ana Reserva, Mendoza, Argentina	586

Pinot Noir	Robert Sinskey, Carneros, Usa	1600
Cabernet Sauvignon	Merryvale Reserve, Sonoma, Usa	1190
Blend	Gabriel, Valle de Guadalupe, México	1050
Malbec	Achaval Ferrer, Mendoza, Argentina	850
Shiraz	Rolf Blinder "Hales" Barossa, Australia	660
Carignan	JC Bravo, Valle de Guadalupe, México	650
Cabernet / Merlot	Flor de Guadalupe, Ensenada, México	640
Zinfandel	Artezin, Mendocino, California, Usa	610
Pinot Noir	Humberto Canale, Patagonia, Argentina	590
Merlot	Casa Madero, Parras Coahuila, México	580

By the glass

Blend	Silvana 2007, Valle de Guadalupe, México	150
Pinot Noir	Humberto Canale 2007, Patagonia, Argentina	150

Breakfast

The Continental

Freshly Squeezed Juice

Orange, Grapefruit, Pineapple, Watermelon or Combined

Assorted Fresh Fruit

Banana, Watermelon, Papaya, Cantaloupe, Pineapple,
Seasonal Fruit

Assorted Breakfast Cereals

Accompanied with milk

Freshly Baked Basket

Selection of Danish Muffins.

Croissant and Toast served with Butter, Honey and Jam

Coffee or Tea

\$ 190

The All American

Freshly Squeezed Juice

Orange, Grapefruit, Pineapple, Watermelon or Combined

Assorted Fresh Fruit

*Banana, Watermelon, Papaya, Cantaloupe, Pineapple,
Seasonal Fruit*

Two Local Farm Eggs with Your Choice of

Crispy Streaky Bacon, Breakfast Sausages, Grilled Ham

Coffee or Tea

\$ 210

Cold Selection

Freshly Squeezed Juices

Orange, Grapefruit, Pineapple, Watermelon,
Cantaloupe, Carrot, Celery or Choose any Combination of Fruits

\$ 60

Capella Sunrise

Orange and Guava Juice with Honey
Yoghurt and Wheat Fiber over Crushed Ice

\$ 80

Seasonal Fruit Selection

Watermelon, Grapefruit, Papaya, Cantaloupe or Pineapple

\$ 110

Assorted Breakfast Cereals

With Whole Milk, Skim Milk, Non-Lactose, Soy Milk or Yogurt

Your selection of Cornflakes, Frosted Flakes, Granola,
All Bran, Choco Krispies, Cheerios, Fruit Loops and Special K

\$80

Fruit or Natural Yogurt

\$80

Eggs and Omelets

Two Eggs of Your Choice

With Crispy Streaky Bacon, Breakfast Sausages or Grilled Ham

\$ 120

Omelet

Choose from: Mushrooms, Spinach, Cheese, Turkey Ham, Tomatoes and Bell Peppers, Covered with Melted American or Mozzarella Cheese

\$ 160

Eggs Benedict

Over a Mexican Muffin Bread with Organic Turkey Ham and Hollandaise Sauce

\$ 160

Egg Whites Omelet

Choose from: Cheese, Turkey Ham, Spinach, Tomatoes or Mushrooms
Covered with Melted Goat Cheese

\$ 160

Breakfast Favorites

French Toast

Sprinkled with Cinnamon and Sugar
Accompanied with Mexican Organic Honey

\$ 140

Molletes

Toasted Bread covered with Refried Beans,
Chorizo topped with Melted Cheese,
Accompanied with Guacamole and Mexican Sauce

\$150

Ranchero Eggs

Two Fried Eggs on Corn Tortilla with Salsa
Fresh Cheese and Refried Beans

\$ 150

Chilaquiles

Tortilla Chips and Shredded Chicken Tossed in a
Green or Red Tomato Sauce,
Topped with Sour Cream, Fresh Cheese and Onions

\$ 150

Lunch

Starters

Seafood Platter – To Share 2 to 4

Alaskan Crab Legs, Jumbo Shrimp, Cold Poached Lobster Tail,
Tuna Tartar, Fish Ceviche
\$600 for 2
\$1100 for 4

Grilled Lemon Shrimp Skewers

With Jicama Slaw and Habanero Tartar Sauce
\$160

Fried Calamari Rings

With Lemon Aioli
\$140

Quesadilla with Oaxaca Cheese and Grilled Chicken

Served with Guacamole, Mexican Salsa and Sour Cream
\$120

Guacamole, Chips and Salsa

... a Mexican Tradition
\$ 80

Ice Buckets

Alaskan King Crab Legs

Per pound
\$ 550

Stone Crab Claws

Per pound
\$ 510

Jumbo Shrimps

Per dozen
\$ 450

Soups

Tortilla Soup

With Avocado, Sour Cream, Fresh Cheese, Fried Pasilla Chili and Tortilla Chips
\$90

Black Bean Soup

With Bacon, Cilantro, Sour Cream and a drizzle of Avocado Oil
\$90

Ceviches

Acapulco

Mixed Fish and Seafood, Lime, Tomato Sauce, Olives, Capers and Tortilla Chips
\$ 155

Peruvian

Fish, Grapefruit, Lime, Red Onion, Cilantro, Rocoto Chile and Sweet Potato Chips
\$ 155

Ixtapa Style Vegetarian Ceviche

Heart of Palm, Mushrooms, Orange, Lime, Asparagus, Cilantro
\$ 120

Guatemalan

Shrimps, Red Onion, Tomato, Orange, Lime, Cilantro,
Garlic, Lime Oil, Corn Chips
\$ 135

Salads

Shrimp Salad

Shrimps on Lettuce with Avocado,
Palm Hearts, Corn served with a Papaya Seed Tequila Vinaigrette
\$ 145

Las Rocas Salad

Mixed Greens with Tomatoes, Cucumbers, Carrots,
Olives, Parmesan Cheese and Balsamic Vinaigrette
\$ 115

Mexican Chicken Salad

Mexican Spice Chicken Salad with Roasted Pineapple,
Panela Cheese, Avocado, Roasted Peppers
With Spicy Ranch Dressing
\$ 125

Tuna Salad

Grilled Tuna, Bibb lettuce, Artichokes, Hearts of Palm
Eggs, Tomatoes, Green Beans and Kalamata Olives
Tossed in a Herb Vinaigrette
\$ 150

Caesar

Romaine Lettuce with a Parmesan, Anchovy and Garlic dressing,
Served with Garlic Croutons and your choice of Grilled:
Chicken \$ 100
Shrimp \$ 115
Beef \$ 110

Sandwiches

Istapa Club Sandwich

Grilled Chicken, Bacon, Fried Egg, Avocado, Tomato and Lettuce
\$ 150

Steak Sandwich

Grilled Beef Tenderloin on Polenta Bread with Arugula,
Baked Tomatoes, Potatoes and Parmesan Cheese Salad
\$200

Red Snapper Sandwich

Grilled Artichoke Hearts, Kalamata Olive, Mayo in Focaccia Bread
\$ 165

The Mexican Burger

Grilled Medium Hamburger on Mexican Bread, Chipotle Dressing, Xni Pek Onion
Avocado and Jalapeno Jack Cheese
\$ 160

•All Sandwiches come with Fries and Fresh Organic Greens with Papaya Dressing.

Main Courses

Grilled Catch of the Day

With grilled vegetables
\$ 210

Ranchero Chicken

Grilled Chicken with Ranchera Sauce and Mexican Rice
\$ 180

Grilled Shrimps

A half dozen Jumbo Shrimps with Garlic Butter and Grilled Vegetables
\$ 210

Lamb Loin encrusted with Pistachio and Cilantro

Accompanied with Mexican Zucchini, Cheese,
and Wheat Mint Salad with a Sweet Corn Sauce
\$420

12 oz New York Steak

“Serrano” Chili and Blue Cheese Butter
Accompanied with Potato and Seasonal Vegetables
\$400

Desserts

Coconut Flan

Accompanied with Papaya Compote

\$ 90

Chocolate Coffee Iced Brownie

With Vanilla Sauce

\$ 90

Mexican Pie

Citrus Mousse and a Sweet Potato Jelly

\$ 90

Tres Leches Cake

With a Mexican Chocolate Sauce and a Fresh Tropical Fruit Salad

\$90

Chocolate Cake

With Chocolate Sauce

\$ 95

Barista Selection

Espresso \$ 45

Double Espresso \$ 85

Cappuccino \$ 50

Caffè Latte \$ 50

Caffè Mocha \$ 65

Caffè au Lait \$ 50

Caffè Macchiato \$ 50

Latte Macchiato \$ 50