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CACHÉ HOTEL BOUTIQUE

MENU



INGLES



MENÚ



FOOD



APPETIZERS AND SHARING



HUMMUS

Creamy homemade hummus, crafted from fresh chickpeas, tahini, garlic and a hint of lemon. Served with pita bread and a drizzle of olive oil, it's a tasty and healthy way to kick off your meal!

\$ 140

MOHAJANET

An exquisite selection that includes 4 stuffed sambousik, 3 crunchy cheese sticks, 4 spinach rolls and 2 kibbe. Accompanied with creamy labneh for an authentic finishing touch.

\$ 340

BABA GHANNOUJ

Roasted eggplant, tahini, and garlic. Served with pita bread, this rich and smoky flavorful dip is a must-try for any appetizer lover!

\$ 150

LEBANESE BRUSCHETTA

Lebanese bruschetta, featuring toasted bread topped with a vibrant mix of labneh, zaatar, fresh tomatoes, olives and drizzled with olive oil. This delightful appetizer offers a refreshing twist on the classic.

\$ 160

NACHOS



Nachos topped with melted cheese, green onion, beans, tomatoes, jalapeños, fresh guacamole, sour cream, and tangy salsa. Perfect for sharing or enjoying solo.

\$ 200

ONION RINGS

Golden-battered onion rings, fried to a perfect crisp. Served with a zesty dipping sauce.

\$ 120

GUACAMOLE

Fresh guacamole, made with ripe avocados, zesty lime, and a touch of cilantro. Served with crispy tortilla chips.

\$ 130

BEEF SLIDERS

Three (3) juicy beef sliders, topped with melted cheese tomato and lettuce, all nestled in soft mini buns with a house sauce.

\$ 160

CHICKEN WINGS 1LBS

Crispy chicken wings, tossed in your choice of zesty buffalo, tangy BBQ, or Ranch. (500g)

\$ 150

KIBBÉ

KibbÉ, made from spiced ground beef and bulgur wheat, shaped into crispy shells. Served with a side of tangy yogurt sauce, these flavorful bites are a delicious nod to Middle Eastern cuisine.

\$ 160

CHEESE STICKS

Crispy cheese sticks, golden-fried to perfection and gooey on the inside. Served with a side of marinara sauce for dipping.

\$ 130

BREADED SQUID

Delicious and crispy fresh squid rings, covered with a golden layer of breading, accompanied by a special sauce to highlight all their flavor.

\$ 195



SAMBOUSIK

Six (6) Lebanese-style beef empanadas, filled with a juicy, spiced ground beef and served with an authentic Lebanese sauce to enhance their flavor.

\$ 155

PAPAS GAJO

Crispy on the outside, soft on the inside and seasoned to perfection. An explosion of flavor that you won't be able to stop enjoying!

\$ 120



Scan Me!
wifi free

EXTRAS



Caché Hotel Boutique



\$20

HAPPY HOUR



OPEN
08:30

EVERY
DAY

HUMMUS GARLIC SAUCE
TAHINI 1 PITA

Every day
5 at 7 pm



PITA DELIGHTS



SHISH TAOUK PITA

\$ 215

Tender chicken strips marinated in Lebanese spices and tucked into a warm pita, topped off with homemade mayo coleslaw, turnip pickles, garlic sauce and ketchup. Served with wedges and one toum dip



FALAFEL PITA

\$ 180

Lebanese style falafels stuffed in a pita on a bed of homemade hummus, lettuce, cucumbers, pickled turnips, parsley and homemade tahini sauce, served with a side of wedges and one tahini dip

KAFTA PITA

\$ 245

Lebanese marinated grilled beef served in a pita with homemade hummus, parsley, onions, tomatoes, lettuce and homemade tahini sauce, served with a side of wedges and one hummus dip



SHAWARMA PITA

\$ 285

Lebanese shawarma, sliced from premium beef filet and rubbed with home-ground spices and onions. This delight snuggles in a pita with homemade hummus and juicy tomatoes, and some delicious potato wedges, with one tahini dip



OPTION: CONVERT YOUR PITA SANDWICH INTO A PLATE FOR **\$50 PESOS** MORE. PLATES ARE SERVED WITH BIGGER PROTEIN PORTIONS, WITH WEDGES, **A SALAD AND RICE**, WITHOUT THE PITA.



FLAVOR FUSION TACOS



SHISH TAOUK TACO

\$ 155

Lebanese style grilled chicken served in soft wheat tortillas. Topped with coleslaw salad, garlic sauce, hummus and turnip pickles. Serving of 3

KAFTA TACO

\$ 175

Flavorful beef smashed patties, grilled to perfection along with the tortilla. Topped with fresh herbs, diced tomatoes, and a drizzle of tahini sauce. Serving of 3

SHAWARMA TACO

\$ 200

Tender, premium beef wrapped in warm wheat tortillas, topped with fresh vegetables, tangy tahini sauce and hummus. Serving of 3

SHRIMP TACOS

\$ 180

Delicious battered and fried shrimp tacos served with coleslaw and the house dressing. Serving of 3





FLAVORS TO SHARE



★ EXPERIENCIA LIBANESA ★

- SABORES FRESCOS Y AUTÉNTICOS -

- STARTER -

.Hummus
.Baba Ghannouj
.Tabulé o Fattoush
.Pita

- STARTERS TO SHARE -

- STARTER -

.Moujanet Board

- THE HEART OF THE EXPERIENCE -

- MAIN COURSE -

.Filete de shawarma
.Shawarma
.Pita
.Papas gajo
.Toum

- A SWEET FINALE -

- POSTRE -

.Chef's Sweet Selection

\$500 PER PERSON

MINIMUM 2 PERSONAS

PARTY PACK

- ★ GUACAMOLE
- ★ CHEESE STICKS
- ★ CHICKEN WINGS
- ★ ONION RINGS
- ★ SHISH TAOUK TACOS
- ★ 1 BEER

\$320 PER PERSON.

MINIMUM 2 PEOPLE

🌀 SALAD STATION 🌀

FATTOUSH

World Class salad of a refreshing blend of mixed greens, crispy pita, tomatoes, cucumber, onion, radish, topped with cheese and all tossed in a tangy sumac dressing.

\$ 140



ADD CHICKEN X \$60

TABBOULEH

A fresh and zesty salad made with finely chopped parsley, mint, tomatoes, bulgur wheat, and a squeeze of lemon juice. This nutritious dish is bursting with flavor and is a perfect addition to any meal

\$ 140

ADD CHICKEN X \$60

CAESAR SALAD

Crisp romaine lettuce, crunchy croutons, and parmesan cheese, all tossed in a creamy Caesar dressing.

\$ 130

ADD CHICKEN X \$60 ADD CAMARON X \$80

MEXICAN CAPRESE

Experience a twist on the classic Caprese with our Mexican version, featuring fresh Oaxaca, ripe tomatoes, and avocados, drizzled with a zesty cilantro-lime vinaigrette. Topped with jalapeños and fresh mint

\$ 160

ADD CHICKEN X \$60



🌀 CLASSIC HANDHELDS 🌀

CLASSIC BLT BURGER

Juicy beef patty topped with crispy bacon, gouda cheese, fresh lettuce, and ripe tomatoes. Served on a toasted bun with wedges and homesauce.

\$ 220



CHICKEN BURGER

Tender grilled chicken breast seasoned to perfection, topped with gouda cheese, coleslaw salad, and a creamy mushroom mayonaise, served on a toasted brioche bun with wedges. Grilled or fried option available

\$ 210

BBQ BURGER

Flavorful beef patty slathered in smoky barbecue sauce, topped with melted gouda cheese, crispy onion rings, and tangy pickles. Served on a toasted Brioche bun, this burger is a deliciously bold choice for barbecue lovers!

\$ 230



CHICKEN CLUB SANDWICH

Tender frayed grilled chicken, crispy bacon, fresh lettuce, ripe tomatoes, Avocados and creamy mayonnaise, all stacked between toasted bread, with a serving of wedges on the side

\$ 240



ADD AVOCADO X \$30 ADD CHEESE X \$40 ADD BACON X \$40 ADD EGG X \$40 ADD MEAT X \$40 ADD MUSHROOM X \$25

SWEET DELIGHTS

INDULGE YOUR SWEET TOOTH

NAMOURA

A traditional Lebanese semolina cake, lightly scented with orange blossom and soaked in sweet syrup. Topped with a single almond, each piece is rich and tender

\$ 100

AYSH EL SARAYA

A luscious Lebanese dessert made with layers of crispy toast soaked in fragrant sugar syrup, topped with a creamy milk custard. Finished with a sprinkle of crushed pistachios, it's a light, sweet treat that melts in your mouth.

\$ 100



RIZ BI HALIB

A creamy Lebanese rice pudding infused with orange blossom and rose water, topped with crushed pistachios for a fragrant finish.

\$ 100



CHOCO - PISTACHE

Delight in homemade Lebanese-style frozen chocolate cookies, perfectly paired with a scoop of creamy pistachio ice cream.

\$ 120

BREAKFAST INCLUDED

MADE WITH LOVE EVERY MORNING

HAM OR VEGETABLE OMELETTE

A two-egg omelette, prepared with your choice of ham or vegetables, served with white toast and a light green salad.

CHILAQUILES NATURAL

Crispy tortilla chips drizzled with your choice of red or green salsa, topped with sour cream, fresh cheese, and a sprinkle of cilantro.



2 EGGS TO YOUR TASTE

Two eggs cooked to your preference, served with white toast and a fresh salad.

TOASTED BREAD AND FRUITS

Toasted white bread served with a side of fresh fruit and maple syrup to your liking.



2 EGGS RANCHERO

Classic ranch-style eggs on tortillas, topped with salsa, sour cream, cheese, onion, and fresh cilantro, accompanied by white toast.



PANCAKES

Two fluffy pancakes served with fresh fruit and your choice of honey or maple syrup

EXCLUSIVELY FOR GUESTS STAYING AT THE HOTEL



SPECIAL EXTRAS



1 EGG **\$15**

FRUITS **\$30**

CHICKEN **\$35**

BACON **\$30**

POTATOS WEDGES **\$30**

VEGETABLE **\$20**

CHEESE **\$20**

Every day
8 AT 12 PM

30% discount on regular breakfast food menu

BREAKFAST & BRUNCH

TASTE OF THE MORNING



AMERICAN BREAKFAST

\$ 180

A full plate of 2 eggs, bacon, ham, potato wedges, fresh fruits, and 2 toasts



MEXICAN OMELETTE

\$ 190

A three-egg omelette, savory chorizo, tomatoes, and onions. Served alongside golden potato wedges, ripe slices of fresh fruit, and toasted bread.

BREAKFAST CLUB SANDWICH

\$ 230

A 3 layered sandwich constructed of fried eggs, gouda cheese, grilled ham, avocados, tomatoes, lettuce and homemade mayonaise, served with fresh fruits



VEGETARIAN OMELETTE

\$ 170

A three eggged omelette, perfumed with mushrooms, zucchinis, and onions. Accompanied by potato wedges, fresh fruits, and toasted bread.

BENEDICT EGGS

\$ 235

2 poached eggs, served on a jerusalem bagel, with avocado, bacon and covered in sauce hollandaise, served with fresh fruits



HOT CAKES

\$ 150

A mountain of fluffy, steamy pancakes, topped with a golden stream of maple syrup and a colorful crowd of fresh fruit.



LEBBANESE BREAKFAST



TASTE OF LEBANON

MANOUCHÉ ZAATAR

\$ 100

4 manouchés garnished in the traditional thyme and sesame

MANOUCHÉ ZAATAR & CHEESE

\$ 100

4 manouchés garnished in both cheeses and zaatar

MANOUCHÉ CHEESE

\$ 120

4 manouchés garnished in a mix of cheese and lebanese spices

THE FULL EXPERIENCE

\$ 200

3 of each manouchés, served as bigger tasting menu, with a side of the traditional homemade garlic labneh dip.



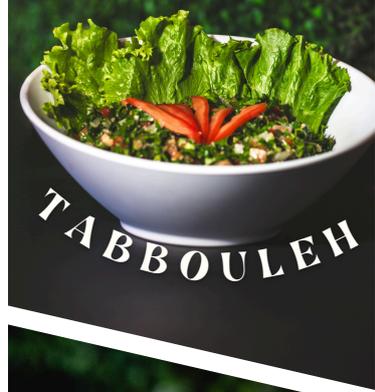
LEBANESE BRUSCHETTA



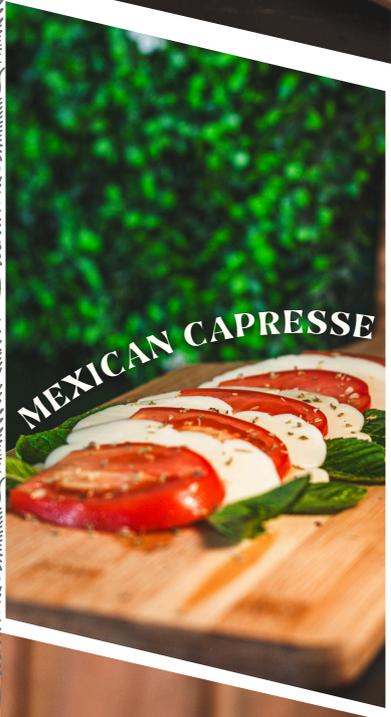
SHISH TAOUK



FATTOUSH



TABBOULEH

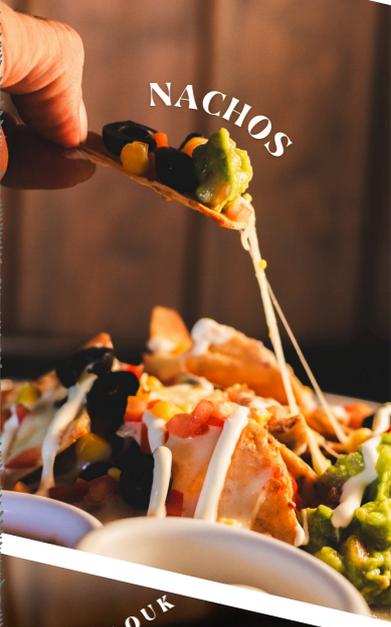


MEXICAN CAPRESSE



SHAWARMA TACO

WHERE FLAVOR TELLS A STORY.



NACHOS



CHEESE STICKS



SHISH TAOUK PITA



HUMMUS



SALADS



BBQ BURGER