HOTEL PUERTO SOL

Restaurante "Mayahuel"

MENU



Bienvenidos

ENTRADAS

TOSTADAS DE CHAPULINES CON GUACAMOLE | $170.00

AGUACHILE DE CAMARÓN 180 GRS | $397.00
Receta original del aguachile con cebolla morada fileteada, pepino y chile serrano, estilo Sinaloa

CARPACHO DE SALMÓN 150 GRS | $357.00

PLATO MEXICANO 250 GRS | $235.00
Chicharron de cerdo, queso canasto asado, taquito dorado, supecito, quesadilla, chorizo acompañado con guacamole y frijolitos

PLATO QUINTO SOL 300 GRS | $395.00
Jamón Serrano con quesos (Provolone, Manchego, Holandes y Roquefort)

QUESO FUNDIDO 200 GRS | $170.00
Queso Manchego fundido acompañado de deliciosas tortillas de harina hechas a mano.

CON CHISTORRA | $ 220.00

CON RAJAS O CHAMPIÑONES | $ 170.00

TACOS DE ARRACHERA 3 PZAS | $257.00
Jugosa arrachera en tacos acompañados de guacamole

ENSALADAS

FRESCA CON JAMÓN SERRANO 200 GRS | $207.00
Rica ensalada con mix de lechugas, jamón serrano, supremas de naranja y toronja y curry de frutos rojos

MEZCLUM CON SALMÓN 270 GRS | $220.00
La combinación perfecta, lechuga sangría, Italiana, orejona, espinaca, queso crema, trucha salmonada, huevo cocido con un toque de aceite de olivo y vinagre

ENSALADA TEOTIHUACAN 280 GRS | $195.00
Fresca mezcla de lechuga acompañadas con exquisito queso de cabra, arándanos, manzana y nuez aderezada con un toque regional

SOPAS Y PASTAS

CREMA DE HUITLACOCHE CON CHAPULINES | $140.00
Con sazón de casa y decorada con chapulín baby

CONSOMÉ RANCHERO | $85.00
Caldo de Ave con arroz y pechuga, acompañado con su jardín

CALDO TLALPEÑO | $120.00
Delicioso consomé acompañado de arroz. pollo

CREMA DE FLOR DE CALABAZA | $140.00
Elaborada con flores de calabaza con el sazón de la casa y decorada con pepita dorada

CREMA DE JITOMATE ASADO | $140.00
La especialidad de la casa, deliciosa crema de jitomate con un toque de queso de cabra

ESPAGUETTI ALFREDO 160 GR | $220.00
Espaguetti cocinada al dente en salsa Alfredo de mantequilla y queso Parmesano con pechuga asada.

ESPAGUETTI A LA BOLOGNESA 160 GR | $197.00
La tradicional bolognesa con un toque especial de la casa

FETUCCINI CON GAMBAS 260 GR | $295.00
Pasta con Casse de tomate y Camarones cocina dos con aceite de olivo y vino blanco

FUSSILI GARIBALDI 250 GR | $235.00
Deliciosa combinación de carne de res, chile seco, crema y queso, bañado de casse de tomate

SOPA AZTECA | $130.00
La clasica sopa de tortilla con un toque especial de la casa

"Gusto por servirle"

AVES

MEDALLÓN DE POLLO AL MEZCAL 200 GR | $320.00

Especialidad de la casa acompañado de papita horneada y verdura salteada

PECHUGA DE POLLO A LA PLANCHA O EMPANIZADA 200 GR | $230.00

Acompañada con ensalada mixta y papas fritas

PECHUGA XOCONOSTLE 200 GR | $290.00

Suculenta pechuga de pollo rellena de queso Oaxaca con granos de elote y bañada con salsa de Xoconostle asado

POLLO AL AJO Y LIMÓN | $345.00

Pechuga de pollo con champiñones y papas Saratoga

PESCADOS Y MARISCOS

CAMARONES AL GUSTO 200 GR | $495.00

Servidos como a usted le gustan, a la mantequilla, al mojo de ajo, empanizados o al ajillo

CHILE RELLENO MAYAHUEL 160 GR | $345.00

(Tiempo de preparación 20 minutos)
Exquisito chile ancho hojaldrado relleno con queso Oaxaca y Camarón sobre un espejo de casse de tomate

FILETE DE PESCADO (MERO) HOLANDÉS 180 GR | $397.00

Servido con ensalada mixta y papitas fritas

FILETE DE PESCADO (MERO) A LA PLANCHA 200 GR | $340.00

SALMÓN DIJON 200 GR | $439.00

Salmón bañado en una deliciosa salsa de dijon con miel acompañado de verduras caramelizadas

BUFFET

DOMINICAL

"No pierda la oportunidad de saborear riquísimos platillos frescos y seleccionados para usted"

ADULTOS: $280.00

NIÑOS: $200.00

MAYAHUEL

CARNES

ARRACHERA A LA PARRILLA 250 GR | $447.00

Deliciosa arrachera marinada servida con papas a la francesa y guacamole

CECINA DE YECAPIXTLA 180 GR | $297.00

Exquisita y jugosa cecina de res con su complemen to perfecto, acompañado de dos piezas de enchila das rojas y guacamole

FILETE DE RES PROVOLONE 180 GR | $380.00

Jugoso filete, gratinado con queso provolone y mon tado sobre una fina salsa de vino tinto con guarni ción de pure de papa

FILETE MIGNON 200 GR | $395.00

Medallón de filete envuelto en tocino acompañado con salsa de champiñones

RIB EYE 350 GR | $475.00

Excelente corte Angus, glaseado con balsámico y servido con espárragos y papa horno

TAMPIQUEÑA 180 GR | $355.00

Acompañada de timbal de arroz, enmolada, guacamole, rajas poblanas y frijoles refritos

MILANESA DE FILETE DE RES 180 GR | $290.00

Con papas a la francesa y guacamole

PURO MEXICANO

ENCHILADAS DE MOLE | $215.00

Rellenas de pechuga de pollo bañadas de mole poblano elaborado en casa con crema, queso y rodajas de cebolla

MIXIOTE DE CARNERO 250 GR | $319.00

Acompañado de arroz y frijoles de la olla

MOLCAJETE MIXTO 550 GR (2 PERSONAS) | $633.00

Chorizo, cecina, arrachera y pechuga de pollo en salsa roja con cubos de queso panela

POLLO CON MOLE 220 GR | $255.00

Servido con timbal de arroz y frijoles de la olla

SOPES DE CECINA 3 PZAS| $175.00

Tradicionales sopes con queso y crema

ENCHILADAS MEXICANAS 3 PZAS | $185.00

Exquisita combinación de salsas verde y roja rellenas de pollo y gratinadas

ENCHILADAS BLANCAS 3 PZAS | $195.00

Rellenas de Pollo, bañadas con salsa Blanca

SOPES DE CHAPULINES 3 PZAS| $175.00

Tradicionales con un toque prehispánico

PARA BOTANEAR

CEVICHE QUINTO SOL 220 GR | $335.00
Ceviche de pescado con los ingredientes tradiciona les pero con un toque especial del chef, servido con totopos

HAMBURGUESA DE RES CON PAPAS A LA FRANCESA | $220.00
180 grs de res, queso, lechuga, aguacate, cebolla, pepinillos y jitomate

PAPAS A LA FRANCESA 180 GRS | $90.00

PEPITO DE RES 160 GR | $270.00
Filete de res a la parrilla dentro de un pan frances y acompañado de papa gajo, un clasico

PIZZA PARA 2 PERSONAS CON UNA PASTA DELGADA Y CRUJIENTE

****PIZZA DE JAMÓN SERRANO | $395.00***
(Queso, salsa Pomodoro y jamón serrano)

****PIZZA DE PEPERONI | $310.00***
(Queso, salsa Pomodoro y peperoni)

*****PIZZA DE HAWAIANA | $315.00***
(Queso, salsa Pomodoro, jamón y piña)

¡ UN BUEN SANDWICH !
Acompañado con papasa a francesa

*****DE POLLO | $155.00***
*****DE JAMÓN Y QUESO | $140.00***
*****CLUB SANDWICH | $220.00***

POSTRES

FLAN DE LA CASA 150 GR | $70.00
Lo único imposible de esta receta es que no te animes a probarla

HELADO DE SABORES 150 GR/2PZAS | $70.00
(Chocolate, Vainilla y fresa)

PASTEL DE ELOTE 150 GR | $107.00
Tradicional, se sirve caliente con crema inglesa de elote

PASTEL DE LA ABUELA | $105.00
Pastel de chocolate abuelita ¡¡ con todo el sabor casero !!

TRENZADO DE ATE (EL CONSENTIDO) 150 GR | $165.00 (TIEMPO DE PREPARACIÓN 20 MINUTOS)
Horneado al momento, pasta hojaldre de ate, queso crema y nuez caramelizada

COCTELERIA

	COPA
CARAJILLO	$225.00
JARRA DE CLERICOT	$275.00
MARGARITA	$125.00
MOJITO	$115.00
PIEDRA	$115.00
PIÑA COLADA CON RON	$145.00
PIÑA COLCADA NATURAL	$95.00
SANGRIA	$95.00
SANGRIA CON VODKA	$115.00

REFRESCOS

AGUA MINERAL	Botellas / 355 ML	$45.00
AGUA NATURAL	Botellas / 500 ML	$30.00
COCA COLA LIGHT	Botellas / 355 ML	$45.00
COCA COLA REGU-	Botellas / 355 ML	$45.00
COCA COLA SIN AZU-	Botellas / 355 ML	$45.00
FANTA	Botellas / 355 ML	$45.00
GINGER ALE	Botellas / 355 ML	$45.00
SIDRAL MUNDET	Botellas / 312 ML	$45.00
SPRITE	Botellas / 355 ML	$45.00
SQUIRT	Botellas / 355 ML	$45.00

BEBIDAS SIN ALCOHOL

JARRA DE FRUTAS	$115.00
JARRA DE LIMONADA	$140.00
JARRA DE LIMONADA MINERAL	$160.00
JARRA DE NARANJADA	$140.00
JARRA DE NARANJADA MINERAL	$160.00

HOTEL PUERTO SOL

"Mayahuel" Restaurant

BILL OF FARE



Welcome

BEGIN

TOSTADAS WITH GRASSHOPPERS AND GUACAMOLE | $170.00

AGUACHILE DE SHRIMP 180 GRS | $397.00

Original recipe of aguachile with filleted purple onion, cucumber and serrano chili, Sinaloa style

SALMON CARPACHO 150 GRS | $357.00

MEXICAN DISH 250 GRS | $235.00

Pork crackling, basket roasted cheese, taquito dorado, sopesito, quesadilla, chorizo accompanied with guacamole and beans

QUINTO SOL DISH 300 GRS | $395.00

Serrano ham with cheeses (Provolone, Manchego, Holandes and Roquefort)

MELTED CHEESE 200 GRS | $170.00

Melted Manchego cheese accompanied by delicious handmade flour tortillas.

WITH CHISTORRA | $ 220.00

WITH RAJAS OR MUSHROOMS | $ 170.00

SKIRT STEAK TACOS 3 PCS | $257.00

Juicy skirt steak in tacos accompanied by guacamole

SALADS

FRESH WITH SERRANO HAM 200 GRS | $207.00

Rich salad with mix of lettuce, Serrano ham, orange and grapefruit supremes with red fruit curry

MEZCLUM WITH SALMON 270 GRS | $220.00

The perfect combination, lettuce sangria, Italiana, orejona, spinach, cream cheese, salmon trout, boiled egg with a touch of olive oil and vinegar.

TEOTIHUACAN SALAD 280 GRS | $195.00

Fresh mixture of lettuce accompanied with exquisite goat cheese, lingonberries, apple and walnut seasoned with a regional touch.

SOUPS AND PASTAS

HUITLACOCHE CREAM WITH GRASSHOPPERS | $140.00

With home seasoning and decorated with baby chapulin

RANCHERO CHICKEN BROTH | $85.00

Poultry broth with rice and breast, accompanied by its garden

TLALPEÑO BROTH | $120.00

Delicious consommé accompanied by rice. chicken and its garden

PUMPKIN FLOWER CREAM | $140.00

Made with pumpkin flowers with the seasoning of the house and decorated with golden nugget

CROASTED TOMATO CREAM | $140.00

The house specialty, a delicious tomato cream with a touch of goat cheese

SPAGHETTI ALFREDO 160 GR | $220.00

Spaghetti cooked al dente in Alfredo sauce with butter and Parmesan cheese, served with roasted chicken breast.

SPAGHETTI BOLOGNESE 160 GR | $197.00

The traditional Bolognese sauce with a special house touch

FETTUCCINE WITH PRAWNS 260 GR | $295.00

Pasta with tomato sauce and shrimp cooked with olive oil and white wine

FUSSILI GARIBALDI 250 GR | $235.00

Delicious combination of beef, dried chili, cream and cheese, topped with tomato sauce

AZTEC SOUP | $130.00

The classic tortilla soup with a special house touch

"Gusto por servirle"

AVES

CHICKEN MEDALLION WITH MEZCAL 200 GR | $320.00

House specialty served with baked potato and sautéed vegetables

GRILLED OR BREADED CHICKEN BREAST 200 GR | $230.00

Served with mixed salad and french fries

XOCONOSTLE BREAST 200 GR | $290.00

Succulent chicken breast stuffed with Oaxaca cheese, corn kernels, and topped with roasted Xoconostle sauce

GARLIC AND LEMON CHICKEN| $345.00

Chicken breast with mushrooms and Saratoga potatoes

FISH AND SEAFOOD

SHRIMP TO TASTE 200 GR | $495.00

Served as you like them, with butter, garlic sauce, breaded or with garlic

MAYAHUEL STUFFED CHILE 160 GR | $345.00

(Preparation time 20 minutes)

Exquisite ancho chile wrapped in puff pastry, stuffed with Oaxaca cheese and shrimp, served on a bed of tomato casserole.

DUTCH FISH FILLET (GROUPER)180 GR | $397.00

Served with mixed salad and french fries

GRILLED FISH FILLET (GROUPER)A 200 GR | $340.00

DIJON SALMON 200 GR | $439.00

Salmon bathed in a delicious Dijon and honey sauce, accompanied by caramelized vegetables

BUFFET

DOMINICAL

"No pierda la oportunidad de saborear riquísimos platillos frescos y seleccionados para usted"

ADULTOS: $280.00

NIÑOS: $200.00

MAYAHUEL

MEATS

GRILLED ARRACHERA 250 GR | $447.00

Delicious marinated arrachera served with french fries and guacamole

CECINA FROM YECAPIXTLA 180 GR | $297.00

Exquisite and juicy beef jerky with its perfect complement, accompanied by two pieces of red enchiladas and guacamole

BEEF PROVOLONE FILLET 180 GR | $380.00

Juicy steak, au gratin with provolone cheese and served on a delicate red wine sauce with a side of mashed potatoes

FILETE MIGNON 200 GR | $395.00

Medallion of steak wrapped in bacon, served with mushroom sauce

RIB EYE 350 GR | $475.00

Excellent Angus cut, glazed with balsamic and served with asparagus and baked potato

TAMPIQUEÑA 180 GR | $355.00

Served with rice timbale, enmolada, guacamole, poblano pepper strips, and refried beans

BEEF FILLET MILANESE 180 GR | $290.00

With French fries and guacamole

PURE MEXICAN

MOLE ENCHILADAS | $215.00

Stuffed with chicken breast, bathed in homemade mole poblano with cream, cheese and onion slices

LAMB MIXIOTE 250 GR | $319.00

Served with rice and beans from the pot

MIXED MOLCAJETE 550 GR (2 PEOPLE) | $633.00

Chorizo, cecina, arrachera and chicken breast in red sauce with cubes of panela cheese

CHICKEN WITH MOLE 220 GR | $255.00

Served with a timbale of rice and beans from the pot

SOPES DE CECINA 3 PZAS| $175.00

Traditional sopes with cheese and cream

MEXICAN ENCHILADAS 3 PZAS | $185.00

Exquisite combination of green and red sauces stuffed with chicken and au gratin

WHITE ENCHILADAS 3 PZAS | $195.00

Stuffed with chicken, bathed in Blanc sauce

GRASSHOPPER SOPES 3 PZAS| $175.00

Traditional with a pre-Hispanic touch

TO SNACK

CEVICHE QUINTO SOL 220 GR | $335.00
Fish ceviche with traditional ingredients but with a special touch from the chef, served with tortilla chips

BEEF HAMBURGER WITH FRENCH FRIES | $220.00
180 grams of beef, cheese, lettuce, avocado, onion, pickles and tomato

FRENCH FRIES 180 GRS | $90.00

PEPITO DE RES 160 GR | $270.00
Grilled beef fillet inside a French roll and accompanied by potato wedges, a classic

PIZZA FOR 2 PEOPLE WITH A THIN AND CRISPY CRUST

****SERRANO HAM PIZZA | $395.00***
(Cheese, Pomodoro sauce and Serrano ham)

****PEPPERONI PIZZA| $310.00***
(Cheese, Pomodoro sauce and pepperoni)

*****HAWAIIAN PIZZA | $315.00***
(Cheese, Pomodoro sauce, ham and pineapple)

A GOOD SANDWICH!
Served with French fries

*****CHICKEN | $155.00***
*****HAM AND CHEESE | $140.00***
*****CLUB SANDWICH | $220.00***

DESSERTS

HOMEMADE FLAN 150 GR | $70.00
The only impossible thing about this recipe is that you won't be tempted to try it!

FLAVORED ICE CREAM 150 GR/2PCS | $70.00
(Chocolate, Vanilla and Strawberry)

CORN CAKE 150 GR | $107.00
Traditionally, it is served hot with corn custard.

GRANDMA'S CAKE| $105.00
Grandma's chocolate cake, with all the homemade flavor!!

GUAVA PASTE BRAID (THE FAVORITE) 150 GR | $165.00 (PREPARATION TIME 20 MINUTES)
Baked to order, puff pastry with quince paste, cream cheese and caramelized walnuts

COCKTAILS

	COPA
CARAJILLO	$225.00
PITCHER OF CLERICOT	$275.00
MARGARITA	$125.00
MOJITO	$115.00
PIEDRA	$115.00
PIÑA COLADA WITH RUM	$145.00
NATURAL PIÑA COLADA	$95.00
SANGRIA	$95.00
SANGRIA WITH VODKA	$115.00

SOFT DRINKS

MINERAL WATER	Botellas / 355 ML	$45.00
NATURAL WATER	Botellas / 500 ML	$30.00
DIET COCA-COLA	Botellas / 355 ML	$45.00
REGULAR COCA	Botellas / 355 ML	$45.00
SUGAR-FREE COCA	Botellas / 355 ML	$45.00
FANTA	Botellas / 355 ML	$45.00
GINGER ALE	Botellas / 355 ML	$45.00
SIDRAL MUNDET	Botellas / 312 ML	$45.00
SPRITE	Botellas / 355 ML	$45.00
SQUIRT	Botellas / 355 ML	$45.00

NON-ALCOHOLIC BEVERAGES

FRUIT PITCHER	$115.00
LEMONADE PITCHER	$140.00
MINERAL LEMONADE PITCHER	$160.00
ORANGEADE PITCHER	$140.00
MINERAL ORANGEADE PITCHER	$160.00