

BREAKFAST MENU

GOOD MORNING

PACKAGES | A la carte

Mexican | \$325.00

Tropical fruit bowl
Ranchero eggs 120 grs, fresh cheese,
Green and red tomato sauce
Temozón chorizo 100 grs, refried beans, tortillas

Cancun | \$345.00

Sunrise cocktail
Fresh berries, Yucatan honey, natural yogurt
Mini sesame bagel, smoked salmon 120 grs,
scrambled eggs 120 grs

Kayanta Spa | \$345.00

Tropical fruit bowl with berries
All Bran cereal or granola
Skim or soy milk
Egg white omelet 120 grs, spinach, tomato,
Ricotta cheese

American | \$355.00

Tropical fruit bowl
Two eggs any style 120 grs
Crispy bacon, sausage or turkey ham 100 grs
Breakfast pastries (3 pieces)

Continental | \$290.00

Tropical fruit bowl
Breakfast pastries (3 pieces)

*All previous packages included coffee or tea
and one of your favorite juice (200ml)*

Breakfast pastries per piece | \$30.00

Bagel | \$95.00

Cream cheese and jam

JUICES AND FRUITS

Sunrise cocktail | \$90.00

Orange juice, Yucatan - guava juice, honey,
lime juice, yogurt, wheat sprouts

Natural fruit juices | \$95.00

Green vegetables, orange, grapefruit, watermelon,
pineapple, cantaloupe

Berry smoothie | \$125.00

Mixed berries, natural yogurt, lemon

Tropical fruit plate | \$190.00

May included pineapple, watermelon, cantaloupe,
papaya, banana, strawberry and seasonal fruit

Berries and yogurt | \$245.00

Seasonal berries, Yucatan honey, yogurt

Seasonal whole fruit | \$35.00 per piece

Yogurt plain or flavored | \$70.00 individual cup

CEREALS

Swiss muesli | \$135.00

Prepared with raisins, coconut shavings, granola

Cereal | \$95.00

Served with whole, skim or soy milk
Choco Krispies, Fruit Loops or Special K,
Granola, dried fruit and nuts

Warm oatmeal | \$105.00

Prepared with cinnamon, raisins, brown sugar,
water or milk

FROM THE GRIDDLE

Pan Cakes, French Toast or Belgium Waffle | \$195.00

Select your favorite sides
Peach, strawberry or mixed berry compote
Chocolate sauce, whipped cream, maple syrup

BREAKFAST EGGS

Motuleño Eggs | \$255.00

Two sunny side up 120 grs, crispy corn tortilla,
refried beans, ranchero cheese, tomato sauce,
turkey ham 30 grs, peas, plantain

Two eggs any style 120 grs | \$215.00

Mexican eggs | \$235.00

Scrambled 120 grs, tomato, onion, chili pepper, cilantro,
refried beans, tortillas

Ranchero eggs | \$235.00

Fried corn tortilla with two fried eggs on top 120 grs,
refried beans, ranchero sauce, fresh cheese

Eggs Benedict 120 grs | \$245.00

Toasted brioche, turkey ham 30 grs, hollandaise sauce

Beef filet with eggs | \$365.00

Grilled 150 grs, two fried eggs 120 grs, ranchero sauce

*Previous plates are served with potato gratin,
asparagus, herbed tomato*

TRADITIONAL FAVORITES

Chilaquiles | \$235.00

Tortilla chips, chicken 150 grs, green or red tomato sauce,
sour cream, red onions

Enchiladas | \$235.00

Chicken 150 grs filled tortillas
Lettuce, fresh cheese, sour cream,
green or red tomato sauce

Yucatan quesadilla | \$235.00

Chicken 150 grs in adobe tomato sauce, Oaxaca cheese,
refried beans, ranchero sauce

Spanish tortilla | \$235.00

Egg 120 grs, potatoes, bell peppers, red onions,
asparagus

Coffee or tea | \$55.00

Specialty coffees | \$60.00

Milk | \$60.00

These dishes contain one or more protein raw ingredients, discretion is recommended.

All prices are in Mexican pesos including tax. Gratuity is not included.

We accept local currency only and major credit cards.

LUNCH MENU

WELCOME

APPETIZERS

Yucatan tamales | \$170.00

Citrus braised pork 150 grs and beans, fresh corn dough, tomato sauce

Guacamole and chips | \$220.00

Salsa Mexicana

Acapulco style shrimp cocktail | \$255.00

Citrus poached baby shrimp 160 grs in tomato sauce

Yucatan fish ceviche | \$230.00

Citrus poached local fish of the day 160 grs, tomato, lime

Nachos | \$210.00

Oaxaca cheese, cheddar, chili con carne, guacamole, pico de gallo, sour cream

With pulled chicken 150 grs | \$230.00

With flank steak strips 150 grs | \$270.00

Empanadas | \$180.00

Oaxaca cheese, young beans, chorizo 50 grs, pickled onion, sour cream, lettuce, green or red tomato sauce

SOUPS

Tortilla soup | \$125.00

Avocado, sour cream, pasilla chili, panela cheese

Yucatán chicken-lime consome 60 grs | \$125.00

Crispy tortilla

SALADS

The Ritz-Carlton, Cancun Cobb | \$290.00

Mixed lettuce, watercress, king crab 60 grs, tomato, avocado, corn, black beans, spring onions, panela cheese, crispy tortilla, citrus vinaigrette

Mayan | \$190.00

Baby greens, tomatoes, nopales, avocado, fresh cheese, charred tomato vinaigrette

Caesar | \$170.00

Romaine lettuce, croutons, Parmesan

Grilled chicken breast 160 grs | \$210.00

Adobe jumbo shrimp 90 grs | \$285.00

SANDWICHES

Served with potato chips or mixed greens

Torta Cochinita | \$220.00

Citrus braised pork 150 grs, refried beans, lettuce, pickled onions, telera bun

The Ritz-Carlton, Cancun club | \$230.00

Whole wheat bread, chicken 150 grs, egg, bacon, guacamole, tomato, lettuce

Monterrey style pepito | \$255.00

Grilled flank steak 200 grs, bell peppers, Monterrey cheese, refried beans, lettuce

Grilled vegetable wrap | \$190.00

Tomato tortilla, spinach, farmer's cheese, pine nuts

US Prime Hamburgers

Select your favorite toppings

Cheddar, Swiss, Monterey Jack, Blue Cheese, grilled onions, mushrooms, bacon, jalapeños

Served with sesame bun, tomato, lettuce, red onion, pickle

220 grs | \$290.00

340 grs | \$355.00

Yucatan chicken breast burger 220 grs | \$280.00

Grilled pineapple, achiote, garlic aioli

PASTA

Orzo pasta seafood stew | \$ 320.00

Small oval shaped pasta, local seafood 270 grs, tomato chipotle broth, lemon, arugula

Penne pasta or spaghetti | \$180.00

Select your favorite sauce

Tomato, Alfredo, Bolognese or garlic-chili-olive oil

Grilled chicken breast 150 grs | \$230.00

Adobe jumbo shrimp 180 grs | \$335.00

TRADITIONAL MEXICAN

Queso relleno 220 grs | \$320.00

Slow boiled Edamer cheese, ground beef in salsa co'ol, tomato sauce, tortillas

Adobe jumbo shrimps 220 grs | \$430.00

Huitlacoche rice, fresh corn, fava bean sauce

Tacos | \$220.00

Chicken or beef 150 grs, corn tortilla, onion, cilantro, lime wedges, green or red tomato sauce

Jumbo quesadilla | \$210.00

Please select beef, chicken or Temozón chorizo 140 grs, flour tortilla, Oaxaca cheese, guacamole, salsa Mexicana

Enchiladas | \$245.00

Chicken 150 grs, corn tortillas, green tomato sauce, cotija cheese

Burrito | \$295.00

Black Angus beef or chicken 200 grs, wrapped in flour tortilla, Oaxaca cheese, peppers, onions, refried beans, guacamole, sour cream, salsa Mexicana

Yucatan style roasted chicken 340 grs | \$295.00

Steamed vegetables, citrus cabbage salad, Mexican rice

Local fish of the day Tikin-Xic 220 grs | \$335.00

Corn and chaya leaf, steamed rice, corn tortillas

Beef or chicken fajitas 220 grs | \$295.00

Sweet bell peppers, charred spring onions, tortillas

Tampiqueña 220 grs | \$465.00

Beef filet, poblano peppers, chicken green enchilada, refried beans, Mexican rice, tortillas

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