



GET SOME SATISFACTION

IN ROOM DINING MENU

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BREAKFAST

SERVICE FROM 6:00 A.M. TO 11:00 A.M. - PLEASE DIAL STAR SERVICE '0'

SEASONAL TROPICAL FRUIT PLATE  

GREEK YOGURT PARFAIT  

TOPPED WITH HOMEMADE GRANOLA, HONEY AND SEASONAL BERRIES

JUICES & MILK  

ORANGE, GRAPEFRUIT, PINEAPPLE, AND GREEN JUICE.

WHOLE, LIGHT, LACTOSE FREE, ALMOND, SOY, AND COCONUT

ASSORTED CEREALS 

CORN FLAKES, SPECIAL K, ZUCARITAS, CHOCO KRISPIES, FRUIT LOOPS OR
RAISIN BRAN WITH CHOICE OF WHOLE, SKIM, SOY OR ALMOND MILK

FRESHLY BAKED PASTRY BASKET  

THREE FRESHLY BAKED PASTRIES, JAMS & BUTTER

CONTINENTAL BREAKFAST  

JUICE OF YOUR CHOICE, ASSORTED BREAKFAST PASTRIES
AND CHOICE OF COFFEE, DECAFFEINATED COFFEE, TEA OR MILK

 DAIRY PRODUCT  VEGAN  VEGETARIAN  GLUTEN FREE  EGG  BEEF  SHELFISH  PORK  PEANUT  SPICY  FISH

CONSCIOUS EATING, FILL YOUR DRUM WITH JUST ENOUGH.

AMERICAN BREAKFAST

JUICE, COFFEE OR TEA, TROPICAL FRUIT, PASTRY
AND YOUR FAVORITE DISH BELOW:

BANANA PANCAKES

SALTED CARAMEL SAUCE AND CHEESE FROSTING

CINNAMON FRENCH TOAST

PEANUT WHIPPED CREAM AND RED FRUIT JAM

WAFFLE WITH ORANGE ESSENCE

STRAWBERRY JAM, YOGURT MOUSSE AND HONEY

BISCUIT WITH EGGS

SAUSAGE, BACON, CHEDDAR CHEESE AND SPICY KETCHUP

SMOKED SALMON BAGEL

CREAM CHEESE, ARUGULA, TOMATO, ONION AND CAPERS DRESSING

MINI BURRITOS

BEEF MACHACA OR CHORIZO, BLACK BEANS WITH EPAZOTE, SCRAMBLED EGGS
AND LOCAL ASADERO CHEESE

AVOCADO & EGGS

GRILLED PANELA CHEESE AND PORTOBELLO, POACHED EGGS,
POBLANO CHIMICHURRI & HERBED FOCACCIA BREAD

EGG OMELETTE OR EGG WHITE OMELET

YOUR CHOICE OF 2 VEGGIES, 1 CHEESE, 1 PROTEIN

TOMATO, ONIONS, BELL PEPPERS, SPINACH, PORTOBELLO, CHEDDAR CHEESE, PANELA
CHEESE, MOZZARELLA CHEESE, BACON, CHORIZO OR SMOKED HAM OR SMOKED SALMON
SERVED WITH BREAD, BEANS AND HASHBROWN

 DAIRY PRODUCT  VEGAN  VEGETARIAN  GLUTEN FREE  EGG  BEEF  SHELLFISH  PORK  PEANUT  SPICY  FISH

CONSCIOUS EATING, FILL YOUR DRUM WITH JUST ENOUGH.

LUNCH & DINNER - TO SHARE

SERVICE FROM 11:00 A.M. TO 10:30 P.M. - PLEASE DIAL STAR SERVICE '0'

HOMEMADE GUACAMOLE

WITH COTIJA CHEESE, CHIPS AND "PICO DE GALLO"

CAESAR SALAD

HEARTS OF ROMAINE, FOCACCIA CROUTONS, PARMESAN AND CAESAR DRESSING

FRENCH FRIES

WITH CHORIZO OR BACON OR SAUSAGE GREATENED WITH MOZZARELLA CHEESE

CLASSIC GREEK SALAD

WITH FETA CHEESE AND CROUTONS



HARD ROCK CAFE ORIGINAL RECIPE

TUPELO CHICKEN TENDERS (6 PCS.)

BONELESS, SEASONED AND BREADED CHICKEN TENDERS,
SERVED WITH HONEY-MUSTARD AND HICKORY BARBEQUE SAUCE
ACCOMPANIED WITH FRENCH FRIES

CLASSIC NACHOS

WITH BEEF FLANK STEAK, SOUR CREAM, CREAMY AVOCADO AND "PICO DE GALLO"

CLASSIC PATATAS BRAVAS

WITH PAPRIKA ALIOLI

CHICKPEA HUMMUS & SESAME TAHINI

WITH PITA CHIPS AND "MEXICAN MACHA SAUCE"

 DAIRY PRODUCT  VEGAN  VEGETARIAN  GLUTEN FREE  EGG  BEEF  SHELLFISH  PORK  PEANUT  SPICY  FISH

CONSCIOUS EATING, FILL YOUR DRUM WITH JUST ENOUGH.



HARD ROCK CAFE ORIGINAL RECIPE

ORIGINAL LEGENDARY® BURGER

TOPPED WITH SMOKED BACON, CHEDDAR CHEESE, GOLDEN FRIED ONION RING, CRISPY LETTUCE AND FRESH TOMATO, SERVED WITH FRENCH FRIES

CRUNCHY CHICKEN BURGER

BREADED CHICKEN BREAST, PICKLES AND CHIPOTLE MAYO, SERVED WITH FRIES

FRANKFURTERS BEEF HOT DOG

CARAMELIZED ONIONS, SPICY KETCHUP AND HORSERADISH MAYO

PENNE BOLOGNESE

BEEF & ITALIAN SAUSAGE BOLOGNESE STYLE WITH SAGE & PARMESAN CHEESE

RIGATONI ALFREDO

CREAMY RIGATONI PASTA WITH PARMESAN SAUCE
"ALFREDO STYLE" (ADD ITALIAN SAUSAGE)

VEGETABLE SOUP

"MINISTRONE STYLE" WITH NOODLES

MARGHERITA PIZZA  
WITH MOZZARELLA CHEESE



PEPPERONI PIZZA  
WITH MOZZARELLA CHEESE AND PEPPERONI



WHITE CREAMY PIZZA  
ITALIAN SAUSAGE, SPINACH AND MOZZARELLA CHEESE

SHORT RIBS “CARNITAS STYLE”   
PICKLED ONIONS, GREEN SAUCE AND TORTILLAS

BABY BACK PORK RIBS  
OUR BARBECUE SAUCE & CORN WITH LEMON “TAJIN BUTTER”

“AL PASTOR” CHICKEN QUESADILLA 
“PICO DE GALLO” WITH ROASTED PINEAPPLE AND GUACAMOLE

BLACKENED SALMON FILET  
WITH CAJUN, FRESH VEGETABLE SLICES,
SERVED WITH TZATZIKI SAUCE, GUACAMOLE AND TORTILLA

RISOTTO & SHRIMPS  
CREAMY BISQUE AND TOMATO, SHRIMPS RISOTTO WITH PEAS

DESSERTS

SERVICE FROM 11:30 A.M. TO 11:00 P.M. - PLEASE DIAL STAR SERVICE '0'



HARD ROCK CAFE ORIGINAL RECIPE

CHEESECAKE MADE WITH OREO® COOKIE PIECES

MADE IN-HOUSE, WITH A GENEROUS AMOUNT OF OREO® COOKIE PIECES BAKED
IN OUR RICH AND CREAMY NEW YORK STYLE CHEESECAKE,
WITH AN IRRESISTIBLE OREO® COOKIE CRUST

CHOCOLATE CAKE

DECADENT GLUTEN-FREE CHOCOLATE CAKE, TOPPED WITH CHOCOLATE CREAM

SEASONAL FRUIT CEVICHE

WITH LEMON CORIANDER SEEDS SYRUP

CLASSIC LEMON PIE

WITH STRAWBERRY

 DAIRY PRODUCT  VEGAN  VEGETARIAN  GLUTEN FREE  EGG  BEEF  SHELLFISH  PORK  PEANUT  SPICY  FISH

CONSCIOUS EATING, FILL YOUR DRUM WITH JUST ENOUGH.

LATE NIGHT MENU

SERVICE FROM 10:30 P.M. TO 6:00 A.M. - PLEASE DIAL STAR SERVICE '0'

CAESAR SALAD

HEARTS OF ROMAINE, FOCACCIA CROUTONS,
PARMESAN CHEESE & CAESAR DRESSING

FRENCH FRIES

WITH CHORIZO OR BACON OR SAUSAGE
GREATENED WITH MOZZARELLA CHEESE

CHICKPEA HUMMUS

WITH PITA CHIPS AND "MEXICANA MACHA SAUCE"



HARD ROCK CAFE ORIGINAL RECIPE

TUPELO CHICKEN TENDERS (6 PCS.)

BONELESS, SEASONED AND BREADED CHICKEN TENDERS,
SERVED WITH HONEY-MUSTARD AND HICKORY BARBEQUE SAUCE
ACCOMPANIED WITH FRENCH FRIES



HARD ROCK CAFE ORIGINAL RECIPE

ORIGINAL LEGENDARY® BURGER

TOPPED WITH SMOKED BACON, CHEDDAR CHEESE, GOLDEN FRIED ONION RING,
CRISPY LETTUCE AND FRESH TOMATO, SERVED WITH FRENCH FRIES

CRUNCHY CHICKEN BURGER

BREADED CHICKEN BREAST, PICKLES AND CHIPOTLE MAYO SERVED WITH FRIES

FRANKFURTERS BEEF HOT DOG

CARAMELIZED ONIONS, SPICY KETCHUP AND HORSERADISH MAYO


“AL PASTOR” CHICKEN QUESADILLA

“PICO DE GALLO” WITH ROASTED PINEAPPLE & GUACAMOLE

INDIAN CUISINE

SERVICE FROM 11:00 A.M. TO 11:00 P.M. - PLEASE DIAL STAR SERVICE '0'

CHICKEN TIKKA MASALA

CHICKEN THIGHS, CASHEW NUTS, RED MASALA, CREAM, GINGER
 FRESH CILANTRO, SIDED WITH JEERA RICE.

DAL FRY

YELLOW LENTIL, TURMERIC, CUMIN AND CORIANDER, SIDED WITH JEERA RICE

CHANNA MASALA

CHICKPEA, RED MASALA, ONION AND CORIANDER, SIDED WITH JEERA RICE.

ALOO GOBI TACOS

CAULIFLOWER, CARROTS, MUSHROOMS, MASALA AND CORIANDER

