

BREAKFAST | *DESAYUNO* (7:00 AM - 11:30 AM)

MORNING DELIGHTS | *DELICIAS DE LA MAÑANA*

SEASON’S FRUIT | *FRUTA DE TEMPORADA*    **\$265**
Papaya, Green Honeydew, Watermelon, Pineapple, Honey, Homemade Granola, Cottage Cheese / Papaya, Melón Verde, Sandía, Piña, Miel, Granola de la Casa, Queso Cottage

HEALTHY SUNRISE | *AMANECER SALUDABLE*  **\$320**
Greek Yogurt, Berries, Homemade Granola, Honey / Yogurt Griego, Frutos Rojos, Granola de la Casa, Miel

HOT CAKES/FRENCH TOAST | *HOT CAKES/PAN FRANCÉS*   **\$380**
REGULAR OR GLUTEN FREE | REGULAR O GLUTEN FREE
Berries, Maple Syrup, Jam, Butter / Frutos Rojos, Miel de Maple, Mermelada, Mantequilla

OATMEAL | *AVENA*   **\$320**
Berries / Frutos Rojos
MILK TO CHOOSE | LECHE A ELEGIR:
• Whole / Entera • Light / Light • Lactose Free / Deslactosada
• Almond / Almendra • Soy / Soya • Water / Agua

CEREAL  **\$150**
All-Bran, Corn Flakes, Choco Krispis, Corn Pops, Froot Loops, Zucaritas / All-Bran, Corn Flakes, Choco Krispis, Corn Pops, Froot Loops, Zucaritas
OPTIONAL MILK | LECHE A ELEGIR:
• Whole / Entera • Light / Light • Lactose Free / Deslactosada
• Almond / Almendra • Soy / Soya

CHILAQUILES | *CHILAQUILES TRADICIONALES*  
SAUCE: GREEN OR RED | SALSAS: VERDE O ROJA
Cheese, Sour Cream, Onion, Coriander, Avocado / Queso, Crema Ácida, Cebolla, Cilantro, Aguacate
• Chicken 6 oz / Pollo 180 g **\$240**
• Egg 2 pcs / Huevo 2 pzs **\$210**

MOLLETES **\$220**
Red Sausage, Gratin Cheese, Mexican Sauce, Beans, Guacamole / Chorizo, Queso Gratinado, Salsa Mexicana, Frijoles, Guacamole

AVOCADO TOAST | *TOSTADO DE AGUACATE* **\$290**
Multigrain Bread, Avocado, Boiled Egg, Bacon, Sprouted, Parmesan Cheese, Coriander Dressing / Pan Multigrano, Aguacate, Huevo Cocido, Tocino, Germinado, Queso Parmesano, Aderezo de Cilantro

SALMON BAGEL 3 oz | *BAGEL DE SALMÓN 80 g*  **\$420**
Smoked Salmon, Cream Cheese, Capers, Egg / Salmón Ahumado, Queso Crema, Alcaparra, Huevo

BASKET OF BREAD | *CANASTA DE PAN*  **\$140**
Variety Sweet and Salad 4 pcs / Variedad de Dulce o Salado 4 pzs

EGGS | *HUEVOS*

OMELETTE / SCRAMBLED 2 pcs | *OMELETTE/REVUELTOS 2 pzs*  **\$365**
TO CHOOSE | A ELEGIR:
• Tomato / Jitomate • Onion / Cebolla • Bell Peppers / Pimientos
• Spinach / Espinaca • Mushrooms / Champiñones
• Canadian Ham / Jamón Canadiense • Turkey Ham / Jamón de Pavo
CHEESE | QUESOS: • Panela / Panela • Mozzarella / Mozzarella • Oaxaca / Oaxaca

Accompanied with Sauted Vegetables, Hash Brown potato, White or Integral Toasted Bread / Acompañados con Vegetales Salteados, Papa Hash Brown, Pan Tostado Blanco o Integral

WRAPPED EGG 2 pcs | *ENVUELTO DE HUEVO 2 pzs*  **\$220**
Wrap Tortilla, Mexican Eggs, Cheese, Martajada Sauce, Sauted Vegetables / Tortilla Wrap, Huevo a la Mexicana, Queso, Salsa Martajada, Vegetales Salteados

BENEDICTINES 2 pcs | *BENEDICTINOS 2 pzs* **\$480**
CANADIAN HAM OR SMOKED SALMON 1 oz | LOMO CANADIENSE O SALMÓN AHUMADO 30 gr
Asparagus Parmesan, Hash Brown Potato, Hollandaise Sauce / Espárragos a la Parmesana, Papa Hash Brown, Salsa Holandesa

RANCHEROS 2 pcs | *RANCHEROS 2 pzs*  **\$310**
Ranchera Sauce, Refried Beans, Sour Cream, Cheese, Onion, Coriander, Martajada Sauce / Salsa Ranchera, Frijoles Refritos, Crema, Queso, Cebolla, Cilantro, Salsa Martajada

DRINKS | *BEBIDAS*

JUICES 8 oz | *JUGOS 280 ml* 
• Orange / Naranja **\$120**
• Grape Fruit / Toronja **\$120**
• Green / Verde **\$90**

PITCHER WITH COFFEE | *JARRA CON CAFÉ* **\$240**
Regular, Decaff / Regular, Descafeinado

COFFEE 8 oz | *CAFÉ 280 ml* **\$135**
Regular, Decaff / Regular, Descafeinado

TEA 8 oz | *TÉS 280 ml* **\$80**
Green, Camomile, Asam Bari, English Breakfast, Ayurveda Herbs Ginger, Early Grey 

CHOCOLATE 8 oz 280 ml **\$80**
Cold or Hot / Caliente o Frio

MILK (To choose) 8 oz | *LECHE (A elegir) 280 ml* **\$60**
Cold or Hot | Caliente o Frio
• Whole / Entera • Light / Light • Lactose Free / Deslactosada
• Almond / Almendra • Soy / Soya

LUNCH-DINNER | *COMIDA Y CENA* (12:00 PM - 11:00 PM)
APPETIZERS, SOUPS AND SALADS | *ENTRADAS, SOPAS Y ENSALADAS*

GARZA SALAD | *ENSALADA GARZA*  **\$310**
Smoked Salmon 3 oz, Mixed Lettuce, Asparagus, Wallnut, Goat Cheese, Orange Vinaigrette / Salmón Ahumado 80 g, Lechugas Mixtas, Espárrago, Nuez, Queso de Cabra, Vinagreta de Naranja

CAESAR SALAD | *ENSALADA CÉSAR*  **\$310**
Lettuce, Caesar Dressing, Parmesan Cheese, Cherry Tomato, Crutones / Lechuga, Aderezo César, Queso Parmesano, Tomate Cherry, Crutones
Chicken 6 oz / Pollo 180 g **\$340**
Shrimp 5 oz / Camarón 160 g **\$340**

CAPRESE SALAD | *ENSALADA CAPRESE*   **\$280**
Mozzarella Cheese, Tomatoes, Basil, Pesto / Queso Mozzarella, Tomates, Pesto de Albahaca

SHRIMP COCKTAIL 6 oz | *CÓCTEL DE CAMARÓN 160 g*   **\$380**
Coctelera Sauce, Mexican Sauce, Avocado, Coriander, Chips / Salsa Coctelera, Pico de Gallo, Aguacate, Cilantro, Totopos

BAHIA CEVICHE 5 oz | *CEVICHE BAHÍA 150 g*    **\$380**
Fish, Tomato, Onion, Cucumber, Coriander, Serrano Chili, Avocado, Oregano, Macha Sauce / Pescado, Jitomate, Cebolla, Pepino, Cilantro, Chile Serrano, Aguacate, Orégano, Salsa Macha

TUNA TATAKI 4 oz | *TATAKI DE ATÚN 120 g*   **\$340**
Chili Crust and Sesam, Seaweed, Ponzu Sauce, Serrano Chili, Lime / Costra de chiles y ajonjolí, Alga Wakame, Salsa Ponzu, Chile Serrano, Limón

TORTILLA SOUP | *SOPA DE TORTILLA*   **\$340**
Sour Cream, Fresh Cheese, Avocado, Pasilla Chili Dust / Crema Ácida, Queso Fresco, Aguacate, Polvo de Chile Pasilla

CHICKEN BROTH 3 oz | *CALDO DE POLLO 100 g*    **\$280**
Season Vegetables, Onion, Coriander, Avocado, Rice / Vegetales de Temporada, Cebolla, Cilantro, Aguacate, Arroz

MUSHROOMS CREAM | *CREMA DE HONGOS* **\$290**
Variety of Mushrooms, Toast Bread / Variedad de Hongos, Pan tostado

SNACKS

CHICKEN WINGS 6 oz | *ALITAS DE POLLO 200 GR*  **\$340**
BBQ, Buffalo, Mango Habanero, Blue Cheese Dressing, Crudites / BBQ, Buffalo, Mango Habanero, Aderezo de Queso Azul, Crudités

CLUB SANDWICH TAFER | *CLUB SÁNDWICH TAFER* **\$485**
Chicken Breast 4 oz, Turkey Ham, Bacon, Lettuce, Tomato, Avocado, French Fries / Pechuga de Pollo 100 g, Jamón de Pavo, Tocino, Lechuga, Tomato, Aguacate, Papas Fritas

VEGETARIAN SANDWICH | *SÁNDWICH VEGETARIANO*  **\$390**
Grilled Vegetables, Spinach, Goat Cheese, Pesto, French Fries / Vegetales al Grill, Espinaca, Queso de Cabra, Pesto, Papas Fritas

TAFER BURGER 7 oz | *HAMBURGUESA TAFER 200 g*  **\$485**
Bacon, Cheddar Cheese, Lettuce, Tomato, Onion, Pickles, French Fries / Tocino, Queso Cheddar, Lechuga, Tomate, Cebolla, Pepinillos, Papas Fritas

JUMBO HOT DOG 3 oz | 90 g  **\$310**
Beef Sausage, Tomato, Onion, Pickles, French Fries/ Salchicha de Res, Tomate, Cebolla, Pepinillos, Papas Fritas

BURRITOS
Bell Peppers, Onion, Cheese, Beans, French Fries, Chipotle Dressing / Pimientos, Cebolla, Queso, Frijoles, Papas Fritas, Aderezo Chipotle
Chicken 6 oz / Pollo 180 g **\$310**
Flank steak 6 oz / Arrachera 180 g **\$470**
Shrimp 5 oz / Camarón 160 g **\$450**

NACHOS
Onion, Beans, Melted Cheese, Guacamole and Mexican Sauce / Cebolla, Frijoles, Queso Fundido, Guacamole y Salsa Mexicana
Chicken 6 oz / Pollo 180 g **\$360**
Flank steak 6 oz / Arrachera 180 g **\$490**

FRENCH FRIES | *PAPAS A LA FRANCESA*  **\$250**
To Choose | A elegir:
Natural, Parmesan Cheese / Naturales, Queso Parmesano

GUACAMOLE **\$265**
Chips, Mexican Sauce / Totopos, Pico de Gallo

CHICKEN FINGERS 6 oz | *DEDOS DE POLLO 180gr*  **\$340**
Ranch Dressing, French Fries / Aderezo Ranch, Papas Fritas

ESPECIALIDADES DEL CHEF | *CHEF'S SPECIALTIES*

FLANK STEAK 8 oz | *ARRACHERA 220 g*  **\$450**
Beans, Nopal, Onion, Panela Cheese, Mexican Sauce, Tortilla / Frijoles Refritos, Nopal, Cebollita, Queso Panela, Salsa Martajada y Tortilla de Maiz

LACQUERED CHICKEN BREAST 6 oz |  \$420
PECHUGA DE POLLO LAQUEADO 180 g
Dynamite Sauce, Cambray Potato, Broccoli, Cambray Onion, Pea, Fresh Parsley / Salsa Dinamita, Papas Cambray, Brócoli, Cebolla Cambray, Chicharo, Perejil Fresco

SALMON WITH QUINOA 6 oz |  \$495
SALMÓN CON QUINOA 180 g
Quinoa with cranberries , Raisins, Peppers, Mint, Basil, Fennel
Quínoa con Arandanos, Pasas, Pimiento Morron, Menta, Albahaca Fresca, Eneldo

FETUCCINE WITH SHRIMP 5 oz |  \$560
FETUCCINE CON CAMARONES 160 g
Grilled Shrimp, Basil Pesto, Parmesan Cheese / Camarones al Grill, Pesto, Albahaca y Queso Parmesano

CATCH OF THE DAY 7 oz | *PESCA DEL DÍA 200 g*  **\$460**
Risotto with Asparagus, Sweet Corn / Risotto con Espárragos, Elote Dulce

PIZZAS

MAKE YOUR PIZZA | *PREPARE SU PIZZA*  **\$395**

Tomato Sauce and Mozarella Cheesee / Salsa de Tomate y Queso Mozarella

4 ingredients of your choice / 4 ingredientes a su elección:

Ham / Jamón
Italian Sausage / Salchicha Italian
Red Sausage / Chorizo
Pepperoni / Pepperoni

Turkey Ham / Jamón de Pavo
Cherry Tomato / Tomate Cherry
Mushroom / Champiñón
Basil / Albahaca

Olives / Aceitunas
Bell Peppers / Pimiento
Onion / Cebolla
Pineapple / Piña

Spinach / Espinaca
Jalapeño / Jalapeño



Fish
Pescado



Seafood
Mariscos



Vegan
Vegano



Vegetarian
Vegetariano



Gluten free
Sin gluten



Spicy
Picante



Kids' menu
Menú Infantil

DESSERTS | *POSTRES* 🍷

Enjoy a slice of the cake of your choice / Disfruta de una Rebanada del Pastel de tu Elección

CHOCOLATE DELIGHT | *DELICIA DE CHOCOLATE* \$360
Chocolate Syrup, Berries, Glace Sugar / Salsa De Chocolate, Frutos Rojos, Azúcar Glass

CHEESE CAKE | *PASTEL DE QUESO* \$360
Caramel Milk, Vanilla Crumble / Cajeta, Crumble de Vainilla

TIRAMISU | *TIRAMISÚ* \$360
Coffee Sauce, Cocoa, Amaretto Cookie / Salsa de Café, Cocoa, Galleta de Amaretto

ICE CREAM | *HELADOS* \$360
Strawberry, Vanilla, Chocolate / Fresa, Vainilla, Chocolate

CHARME | *ENCANTO* \$360
Corn Cake, Vanilla Sauce, Cheese Mousse *Pastel de Elote, Salsa de Vainilla, Mousse de Queso*

DRINKS | *BEBIDAS*

TOP COCKTAILS | *BEBIDAS CLÁSICAS*

MARGARITA \$230
Tequila 1.5 oz, Orange Liqueur 1 oz, Lime Juice & Salt /
Tequila 45 ml, Licor De Naranja 30 ml, Jugo De Limón & Sal

PALOMA CLÁSICA \$230
Tequila 1.5 oz, Lime Juice, Grapefruit Soda & Salt /
Tequila 45 ml, Jugo De Limón, Refresco De Toronja & Sal

DAIQUIRI DE FRESA \$230
White Rum 1.5 oz, Lime Juice, Strawberry Puree & Syrup /
Ron Blanco 45 ml, Jugo De Limón, Puré De Fresa & Jarabe Natural

PIÑA COLADA \$250
White Rum 1.5 oz, Pineapple Juice, Evaporade Milk & Calahua /
Ron Blanco 45 ml, Jugo De Piña, Carnation & Calahua

BLOODY MARY \$230
Vodka 1.5 oz, Tomatoe Juice, Lime Juice & Salsa Mix (Salt/Pepper) /
Vodka 45 ml, Jugo Tomate, Jugo De Limón & Salsa Mix (Sal/Pimienta)

MIMOSA \$230
Orange Juice & Sparkling Wine/
Jugo De Naranja & Vino Espumoso

APEROL SPRITZ \$200
Aperol 1.5 oz, Sparkling Wine & Sparkling Water /
Aperol 45 ml, Vino Espumoso & Agua Mineral

SIGNATURE COCKTAILS | *MIXOLOGIA DE AUTOR*

PEACH LOVE \$180
Tequila 1.5 oz, Peach Puree, Sweet & Sour /
Tequila 45 ml. Puré De Durazno, Jugo de Limón & Jarabe Natural

MOJITO CLÁSICO \$230
White Rum 1.5 oz, Lime Juice, Sparkling Water, Syrup & Peppermint/
Ron Blanco 45 ml, Jugo de Limón, Agua Mineral, Jarabe Natural & Menta

SEXY JAMAICA \$250
Coconut Rum 1.5 oz, Orange Juice & Hibiscus Syrup/
Ron de Coco 45 ml, Jugo de Naranja & Jarabe de Jamaica

IRISH TRUPPER \$220
Whisky 1.5 oz, Mango Puree, Syrup & Lime Juice/
Whisky 45 ml, Puré de Mango, Jarabe Natural & Jugo De Limón

GIN JOINT \$230
Gin 1.5 oz, Cucumber, Peppermint, Lime Juice, Syrup & Sparklin Water/
Ginebra 45 ml, Pepino, Menta, Jugo de Limón, Jarabe Natural & Agua Mineral

MEXICAN LULOBAY \$240
Mezcal 1.5 oz, Aperol 1 oz, Basil, Lime Juice, Syrup & Passion Fruit Puree /
Mezcal 45 ml, Aperol 30 ml, Albahaca, Jugo de Limón, Jarabe Natural & Puré de Maracuyá

LATE NIGH

(11:00 PM - 6:00 AM)

SNACKS | *APERITIVOS*

GUACAMOLE | *GUACAMOLE* \$265
Chesse, Tortilla Chips, Pico de Gallo / Queso, Totopos, Pico de Gallo

CHICKEN WINGS | *ALITAS DE POLLO* \$340
BBQ, Buffalo, Garlic & Lemon, Ranch Dressing, Crudités
/ Salsa BBQ, Salsa Buffalo, Ajo, Limón, Aderezo Ranch, Cruditás

CHICKEN FINGERS | *DEDOS DE POLLO* \$340
French Fries / Papas Fritas

NACHOS | *NACHOS*
Mozzarella Chesse, Refried Beans, Guacamole, Pico de Gallo, Jalapeños,
Sour Cream / Queso Mozzarella, Frijoles Refritos, Guacamole, Pico de Gallo,
Jalapeños, Crema Ácida
Chicken / Pollo \$360 | Flank Steak / Arrachera \$490

SALADS AND SOUPS
SOPAS Y ENSALADAS

CAPRESE SALAD | *ENSALADA CAPRESE* \$280
Burrata Chesse, Tomatoes, Basil Pesto / Queso Burrata, Tomates, Pesto de
Albahaca

CHICKEN BROTH | *CALDO DE POLLO* \$280
Seasonal Vegetables, Onion, Coriander, Avocado, Rice
/ Vegetales de Temporada, Cebolla, Cilantro, Aguacate, Arroz

TACOS & QUESADILLAS

FLANK STEAK TACOS | *TACOS DE ARRACHERA* \$380
Pico de Gallo, Guacamole / Pico de Gallo, Guacamole

BAJA STYLE TACOS | *TACOS ESTILO BAJA* \$380
Fish or Shrimp, Mexican Sauce, Guacamole, Coleslaw
/ Pescado o Camarón, Salsa Mexicana, Guacamole, Col

QUESADILLAS | *QUESADILLAS*
Chihuahua Chesse, Mexican Sauce, Guacamole
/ Queso Oaxaca, Salsa Mexicana, Guacamole

\$200 | Chicken \$250 | Flank Steak \$270 | Shrimp \$290
\$200 | Pollo \$250 | Arrachera \$270 | Camarón \$290

BURGERS & PIZZAS |
PIZZAS Y HAMBURGUESAS

TAFER BURGER | *HAMBURGUESA TAFER* \$485
Bacon, Cheddar Chesse, Lettuce, Tomato, Pickles
/ Tocino, Queso Cheddar, Lechuga, Jitomate, Pepinillos

FRENCH FRIES | *PAPAS FRITAS* \$250
Natural, Parmesan Chesse
/ Naturales, Queso Parmesano

MAKE YOUR PIZZA | *PREPARE SU PIZZA* \$395
Tomato Sauce and Mozarella Cheesee / Salsa de Tomate y Queso Mozzarella

4 ingredients of your choice / *4 ingredientes a su elección:*

Ham | Italian Sausage | Chorizo | Pepperoni | Turkey Ham |
Onion | Pineapple | Spinach | Cherry Tomato | Mushrooms | Basil |
Olives | Bell Pepper | Jalapeño

Jamón | Salchicha Italiana | Chorizo | Pepperoni | Jamón de Pavo | Cebolla
| Piña | Spinaca | Tomato Cherry | Champiñones | Albahaca | Aceitunas |
Pimiento | Jalapeño



IN ROOM
DINING

Alcoholic Beverage Service From 11:00 a.m. to 10:50 p.m. / Consumption of 2 Drinks
Maximum Per Person

Servicio de bebidas alcoholicas Apartir de 11:00 am a 10:50 pm / Consumo de 2 bebidas
Maximo por comensal